

CES Cookbook Recipe Fill-in form

Think EUROPEAN. Think HERITAGE. These are the themes of the CES Cookbook. Feel free to submit one or more recipes, each on its own form.

Just fill in the blanks!

1. Name of recipe (in English) _____

2. Name of recipe (in target language) _____

3. Country of origin of recipe _____

4. Name of contributor* _____

* Due to copyright issues, recipes from another cookbook or online recipe collection cannot be used unless they are re-written in your own words

5. Traditions (history of the dish, who cooked it, "my favorite," funny family story)

[illegible]

6. Ingredients (in English)*

*All ingredients should be listed in order of use. Make sure to specify quantity, size, and preparation details (e.g. 3 medium egg whites, whipped (set the yolks aside for later use))

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slight shadow on its right side, suggesting it's resting on a surface.

This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

9. Serving instructions

10. Serves how many? _____

11. Typical use (served in what season, special occasions, how served, variations)

12. Special ingredients (abundant harvests, shortages, homegrown, where to buy)

13. Cooking in general in that country (who cooks, extended family, times of meals)

14.1 have _____ (quantity) photos to contribute. Photosubjects: _____

15. Other comments/memories (you can use this space to input all of the information that you could not fit in the fields above):
