# READ ARECPE LIKE A

HOW TO CLOSE READ A RECIPE IN 3 STEPS

#### READ FOR UNDERSTANDING

DON'T TAKE NOTES. DON'T LET YOUR BRAIN WANDER.

JUST READ IT ALL THE WAY THROUGH.

### READ FOR REQUIREMENTS

Write "Yield = As Written/Double/Triple" under the title.

## SUBSTITUTIONS AND CHANGES

STUDY THE INGREDIENT LIST - ESPECIALLY IF MULTIPLYING THE RECIPE.

Draw a LINE THROUGH CHANGED ITEMS. REWRITE THE NEW INGREDIENT DIRECTLY BESIDE IT WITH MEASUREMENTS.

TOOLS FIGURE OUT WHAT EQUIPMENT
YOU WILL NEED TO COMPLETE THE RECIPE.

WRITE A TOOL AND EQUIPMENT LIST ON THE BOTTOM OR BACK OF THE PAGE.

Note steps that MUST be done FIRST or special procedures that will affect the cooking time

Draw a SQUARE Around Priority Instructions. Write "DO THIS FIRST"

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### READ FOR INSTRUCTIONS

CIRCLE EVERY WORD YOU ARE NOT ABSOLUTELY SURE YOU UNDERSTAND, ASK QUESTIONS OR LOOK IT UP ONLINE.

WRITE THE DEFINITION ON THE MARGIN.

Look for special methods of measurement or preparation describe the specialized steps on the margin; draw an  $\rightarrow$  to that item

DRAW A \* EVERYWHERE IN THE RECIPE WHERE IT DIRECTS THE COOK TO WAIT FOR A RESULT BEFORE CONTINUING

TIMING IS GIVEN AS A GUIDE. Bake brownies for 30 to 36 minutes means that sometime between the 30 and 36 minute mark, the brownies will probably be done. HIGHLIGHT timing guidelines.

DONENESS INDICATORS ARE GIVEN AS A RULE. If the biscuits should be golden brown or the melting butter should smell nutty, your eyes and nose can tell you more than a digital timer will. HIGHLIGHT doneness indicators.