OUR FAVORITE FAMILY Recipes



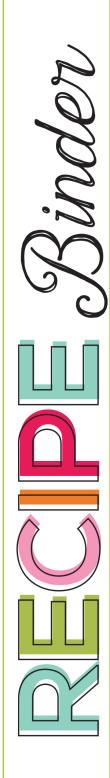
BREAKFAST

APPETIZERS

MAIN DISHES

SIDE DISHES

DESSERTS



CONVERSIONS

VOLUME

60 drops = 1 teaspoon
1 dash = 1/16 teaspoon
1 pinch = 1/8 teaspoon
1 teaspoon = 1/3 tablespoon = 1/6 ounce
2 teaspoons = 2/3 tablespoon = 1/3 ounce
3 teaspoons = 1 tablespoon = 1/2 ounce
2 tablespoons = 1/8 cup = 1 ounce
4 tablespoons = 1/4 cup = 2 ounces
5 1/3 tablespoons = 1/3 cup = 2 2/3 ounces
8 tablespoons = 1/2 cup = 4 ounces = 1 gill
16 tablespoons = 1 cup = 8 ounces
2 cups = 1 pint = 1/2 quart = 16 ounces
4 cups = 2 pints = 1 quart = 32 ounces
16 cups = 8 pints = 4 quarts = 1 gallon

INGREDIENTS

Butter

1 stick = 4 ounces = 8 tablespoons = 1/2 cup 4 sticks = 16 ounces = 32 tablespoons = 2 cups

Chocolate

1 ounce = 1/4 cup grated 6 ounces chips = 1 cup chips 1 pound cocoa = 4 cups cocoa

Eggs

1 large egg (approximately) = 1 tablespoon yolk + 2 tablespoons white 1 cup = 4 jumbo = 4 to 5 extra-large = 5 large = 5 to 6 medium = 7 small

Flour

 $1\ pound$ = 4 cups all-purpose or bread flours = 4 3/4 cups cake flour $1\ cup$ sifted cake flour = 7/8 cup sifted all-purpose $1+\ cup$ self-rising flour = 1 cup sifted all-purpose flour + 1 1/2 tsp baking powder + 1/2 tsp salt

Lemon

l lemon = l to 3 tablespoons juice, l to l l/2 teaspoons grated zest 4 large lemons = l cup juice = l/4 cup grated zest

Onion

1 pound = 2 1/2 cups sliced or chopped

Sugars

1 pound white = 2 cups white
1 pound packed brown = 2 1/4 cups packed brown
1 cup packed brown = 1 cup white
1 pound superfine sugar = 1 cup white sugar
1 pound powdered sugar = 3 1/2 to 4 cups
1 3/4 cups powdered sugar = 1 cup white sugar
1 cup powdered sugar = 80 grams
100 grams white sugar = 1/2 cup

Yeast

1 cake = 3/5 ounce = 1 packet dry = 2 1/4 to 2 1/2 teaspoons dry

MEAL PLANNING

