

# Dinner Party

## Ambassador Badge





# What is the Dinner Party Badge?

Chefs are on the cutting edge of entertainment and masters of building community at the table. For this badge, girls throw a great dinner party, bring people together and practice creating course after course with finesse and flair.

Step 1: Create a menu

Step 2: Make a budget and shopping list

Step 3: Practice timing your menu

Step 4: Explore imaginative ways to present food

Step 5: Host your party



# Step 1: Create your menu

## Collect Recipes

Cooking allows you to be creative and think how your meal can come together. Practice and research helps a cook become a chef. During this step, collect a variety of recipes from various outlets such as cooking shows, websites, books, magazines and even family recipes. After doing some research, find five recipes each for: appetizers, main courses and desserts. Write them down on an index or recipe card. Take what you have and see what combinations you can make until you find your favorite.





# Recipe Links

**Some of our favorites!**

<https://www.allrecipes.com/recipes/>

<https://www.foodnetwork.com/recipes>

<https://smittenkitchen.com/>

<https://www.serious-eats.com/>



# Step 2: Make a budget and shopping list

## Create a list and compare prices

Before you head online to shop and raid your pantry, set a budget for yourself. Once you have your budget, visit a few different stores (online!) with a list of the ingredients you'll need and compare prices. You can compare prices from places like a regular supermarket, a specialty grocery and even a farmer's market. Write down what the cost is for each ingredient at each location and determine which one had the best selection and prices. Remember value is not always in cost—value can also be in the taste, healthfulness and the business you are supporting.

During the COVID-19 quarantine, we are especially encouraging you to use what you already have at home! Try using up the oldest things in your parent's pantry as part of your menu!!

# Stocked Pantry & Best Value

- You don't need a bunch of fancy ingredients to create a satisfying dish. Having a well-stocked pantry is key to throwing together quick, healthy, and tasty dishes.
- Ask a few different people who cook often about their pantry staples. What ingredients do they like to keep on hand? Or, go online and search for common pantry staples. Then, fill out the "Stock Your Pantry" shopping list. Your list will vary depending on the kind of food you like to eat and cook. Love Italian food? Maybe add in some tomato paste, olives, and Parmesan. A fan of Asian cuisine? Add rice vinegar, soy sauce, and sesame oil.



This is the unit price. Use this number to compare food items and determine the best buy. The lower the unit price, the more you get for your money.

This is the name of the item.

<b>Unit Price</b> <b>10¢ per oz.</b>	<b>Total Price</b> <b>\$.60</b> <b>6 oz.</b>
 <b>Blue Bird Rice</b>	

This is the total price of the item.

This is the size of the item.

*stock your pantry*

*dry goods*

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*frozen*

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*fresh*

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*spices*

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*misc.*

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# Check out these videos and links!

Comparison Apps

<https://youtu.be/fLNgqdUE3QI>

Learn to comparison shop

<https://youtu.be/vFwRFTL8vUM>

Stock Pantry

<https://www.cnbc.com/2019/04/24/we-compared-bjs-and-costco-to-see-which-has-better-online-prices.html>

Pantry Essentials

<https://www.foodnetwork.com/recipes/packages/cooking-from-the-pantry/pantry-essentials-checklist>

Alternative ingredient shopping ideas:

<https://www.butcherbox.com/>

<https://thrivemarket.com/>

To find a local CSA:

<https://www.localharvest.org/csa/>



## Step 3: Practice Timing your courses

Once you have your recipes and have priced out and purchased your ingredients, you're ready to test out your creations. Every chef learns by doing and practice makes perfect. Many times we don't realize how fast or slow something might cook or you might want to alter a recipe to fit your taste buds a little better. During this step, write out a menu timeline and then host a test run by serving your family or friends the meal. Make sure you time how long it takes you to make each dish and note any hiccups that take place along the way.

You've got your recipes—time to jump in and get cookin', right? Wait! Proper prep work before you start cooking can save you a lot of time and headaches later.



# Preparation is key!

## Some tips to keep in mind

1. Read through the entire recipe, twice. Ensuring you know all the steps before you begin will help the cooking process go more smoothly.
2. As you read through the recipe, make a checklist of equipment and ingredients (sometimes the directions include measurements of stuff—like water—that isn't included in the master ingredient list), and how much time each step will take
3. Check how many servings the recipe yields. Do you want potato salad for eight, or can you scale down and make enough for two people?
4. When you're ready to start cooking, use *mise en place*, i.e. having all your ingredients ready and prepped before you even fire up the stove. Taking the time to do this prep work means not scrambling around looking for that jar of crushed red pepper flakes you swore you had, or having your onions burn as you try to quickly chop garlic on the fly.



# Helpful how to videos

How to chop an onion with Gordon Ramsay

<https://youtu.be/dCGS067s0zo>

How to peel and chop garlic

<https://youtu.be/SZqP0D130HA>

Gordon Ramsay basic cooking skills

<https://www.youtube.com/watch?v=FTociictyyE>

10 useful tips with Gordon Ramsay

<https://youtu.be/wHRXUeVsAQQ>

YouTube is full of amazing free cooking tutorials! Learn to cook from home!



# Other Resources

**Cooking during quarantine is unique—we are avoiding extra trips to the store, and some ingredients are in short supply. Here are some quarantine-specific resources.**

Samin Nosrat's Quarantine Cooking Podcast, *Home Cooking*

<https://podcasts.apple.com/us/podcast/home-cooking/id1503149669>

Bon Appetit's 5 Ingredients or Fewer Quarantine Recipes

<https://www.bonappetit.com/gallery/cooking-at-home-coronavirus>

New York Times Quarantine Recipes

<https://www.nytimes.com/article/easy-recipes-coronavirus.html>