

Recipe Format Tips

- Type or print legibly. Winning recipes may be used in a future edition of the Georgia National Fair Blue Ribbon Cookbook.
- List all ingredients in order of use in ingredients list.
- Include container sizes, for example, 16 oz. pkg. or 20 oz. can.
- Use standard abbreviations for measurements.
- Keep directions in paragraph form - not in numbered steps.
- Use names of ingredients in the directions, for example, "Combine flour and sugar." DO NOT use statements like "Combine first three ingredients."
- Include temperatures and cooking, chilling, baking, and/or freezing times.
- Be consistent in the spelling of your name for each recipe you enter (Do not enter some as Joyce B. Jones and some as Joyce Jones or Joy Jones).
- Remember to bring three typed copies of your recipe on 8 1/2 x 11 paper. Do not laminate recipes.
- Make sure your name, county, telephone number, and the name of the contest are printed clearly on the back of each recipe.
- **No copyrighted recipes allowed.**

Examples of standard abbreviations:

pt. = pint
 qt. = quart
 pkg. = package
 env. = envelope
 c. = cup
 ctn. = carton
 tsp. = teaspoon
 T. = tablespoon
 oz. = ounce
 lb. = pound
 gal. = gallon
 doz. = dozen
 sm. = small
 md. = medium
 lg. = large

Recipe Example:

My Favorite Apple Crisp

4 cups apples, cored and sliced
 1/2 tsp cinnamon
 1 Tbsp water
 1 cup sugar
 3/4 cups all purpose flour
 1/8 tsp salt
 1/2 cup (one stick) of cold butter

Preheat oven to 375 degrees. Place sliced apples in 9x13 baking pan. Add cinnamon and water and stir to combine. In a medium bowl, add sugar, flour, and salt. Cut butter into small pieces. Mix into flour mixture with a fork or pastry blender until combined. Mixture should resemble coarse crumbs. Sprinkle dry mixture over apples. Bake about 1 hour, or until apples are tender.

