

## 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 FAIR COPY.
- Make sure your name, address, telephone number, and the name of the contest are printed clearly on the back of each recipe. Division and Class numbers should be included.

### Recipe Example:

#### My Favorite Apple Crisp

4 c. apples, cored and sliced  
1/2 tsp. cinnamon  
1 T. water  
1 c. sugar  
3/4 c. all purpose flour  
1/8 tsp salt  
1/2 c. (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.

#### 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