

Kale Chips – 4 people

Heat the oven to 350. Rip the kale into 2" – 3" squares, lightly coat with oil and sprinkle with salt, spread on cooking sheets, remove and "fan" (to drive off the steam) once every 5 minutes until they're crisp.

Kale for the Chx salad – 2 people

Rip the kale into 2" – 3" squares, place inside a paper towel and lightly pound. Cut the kale into ½" squares. Deliver to the Chx salad crew.

Mayonaisse – 3 people

Separate the yolk from the whites of an egg without breaking the yolk. Ask Ms. Grigas for help. In a blender, combine the egg yolk, 1 teaspoon of vinegar, ¼ teaspoon mustard and ½ teaspoon salt. For the first batch, add 1 teaspoon of lemon juice. Blend. **Slowly** drizzle ½ cup of oil into the blender, blend for 1 ½ to 2 min.

For the second batch, add a ¼ cup of sumac berries, and blend with the oil as the first batch. Label each batch to keep them separate.

Butter – 3-4 people

Shake up the cream, rinse out the buttermilk into a bowl or pan

Bread – 2 people

Heat the oven to 325. Cover the top of each loaf with foil. Place on a flat pan and heat for 10+ minutes, or until you can smell the bread when you open the oven. Keep track, but help the kale people

Sumac Tea – 2 people

Make sure the mayo crew has ¼ cup of sumac berries before you start.

Right away, run the water cold, fill up the gallon Ziploc bag, add the sumac berries. 15 min later, carefully drain the sumac tea into the pitcher.

Apple sauce – 2 people

Heat up the apple sauce in a saucepan, slowly add one teaspoon of honey at a time until it is sweet enough for dessert.