

## The All-American Diner

**PLEASE CHOOSE 2 or more OF THE FOLLOWING PRODUCTS – BRING CONTAINERS!!!!!!**

### **1. Coleslaw – serves 2-4**

Quarter white cabbage

1 carrot

1 medium apple

2 tbspn (30ml) mayonnaise

Please also bring a container and, if possible, a grater

Optional extras – you can be creative

- 1 red onion
- Handful of walnuts
- 3 celery sticks

### **2. Burgers – makes 2**

**Choose how many you would like to make, and adjust the recipe.**

1 egg

250g minced meat (or 400g can of mixed beans)

Breadcrumbs (one slice of bread)

Bread bun

Container

Optional extras –be creative

- Bacon
- Cheese
- Small onion
- Salad
- Sauces
- Herbs and flavourings

### **3. Wedges – serves 2**

1 large/2 small potatoes (suitable for baking)

Plastic sandwich bag

Container

Cooking oil, salt, pepper (we have these at school)

Optional extras

- Seasoning, spices

### **4. American Pie – serves 2-4**

1 pack ready –made short crust pastry or... 200g plain flour, 100g butter, 50g sugar

1 tin pie-filling of choice, such as cherry or apple

13cm approx. pie dish

Optional extras

- 1 egg or 1 tbspn milk for glazing the pastry

**DON'T FORGET YOUR 'PRODUCT MARKETING' HOMEWORK for your American Diner. This could be a menu, logo, staff badge, hat, napkin, apron, poster or decorated plate. We will vote for our favourites at the end of the lesson!**

## Method

### 1. Coleslaw

- Wash and slice the cabbage finely into strips.
- Put the strips in your container
- Wash, peel and grate the carrot using the grater with the LARGEST holes.
- Put the carrot pieces in the container.
- Wash, quarter, core and slice the apple finely into strips.
- Put in the container.
- Stir the mayo and herbs/spices/seasonings over the ingredients so that EVERY SURFACE is coated evenly.
- Wash and chop your optional ingredients and stir these in too.

### 2. Burgers

- Turn the oven on to 200 degrees/gas mark 6.
- Get a baking tray, a metal spoon and a large mixing bowl
- Rub a little veg oil onto the surface of the tray – to stop the burgers from sticking to it as they cook.
- Make sure your hands are COMPLETELY CLEAN.
- Mix the minced meat (or beans), breadcrumbs, egg yolk, half a teaspoon of salt and half a teaspoon of pepper, seasonings and spices together in a large mixing bowl.
- Mix with your hands and form the mixture into burger shapes.
- Put on the baking tray. If you are making wedges do that now, and put them on the same baking tray!
- Bake for 25-30 minutes until brown and starting to crisp on the top surface.
- Now prepare the buns and other garnishes you are going to put in the buns with the burger.
- Remove the burgers from the oven.
- Put in the bun and add salad etc...

### 3. Wedges

- Get a baking tray, or use the same tray as for your burgers.
- Wash the potato
- Cut out any eyes or unattractive skin blemishes.
- LEAVE SKIN ON!
- Cut the potato into quarters.
- Cut each quarter into wedge-shaped pieces.
- Put in the plastic sandwich bag.
- Add tablespoon of veg oil, half teaspoon of salt and pepper and any optional seasoning you might have.
- Hold the bag closed and squish the wedges around inside it, to coat them with the oil and seasonings.
- Tip onto the baking tray
- Bake for 25-30 minutes, or until golden brown.
- Remove from oven and put in your container to go home.

#### 4. American Pie

Get a pastry board, a pastry brush, rolling pin, plain flour in a bowl – for dusting the pastry board, a cup of water, a tablespoon and a butter knife.

**Use a small amount of the butter to grease the inside of the pie dish. Rub well, including on the top edges.**

Make the pastry.

- Put the flour and sugar in the mixing bowl.
- Cut the remaining butter into small pieces and put the pieces in the flour as you cut them
- Rub the butter into the flour to create a crumbly mixture.
- Spoon 2 tablespoons of water into the mixture and mix with the butter knife. Bigger crumbs will start to form.
- READ THIS CAREFULLY
- Add water A SPOON AT A TIME, **mixing each spoon in well before adding another. You are aiming to make a dough. When the mixture all starts to stick together, work it into a ball with your hands.** This is your pastry. It should not be crumbly, or wet and sticky.

Make the pie.

- Dust the board and roll out half of the pastry to 6mm thick.
- Press the pastry into the pie dish, bringing it up the sides.
- Trim off the excess pastry.
- Open the tin of fruit.
- Pour it into the pie dish.
- Brush the top edge of the pastry with water, egg or milk.
- Now roll out the other half of the pastry to fit the top of the dish, with some overhang.
- Trim the pastry so it fits the top snugly, making a lid.
- Press the edges with the knife blade, sealing the pie and making a pattern
- Cut a 2 cm slit in the pastry lid to let steam escape.
- Brush the lid with egg or milk, to create a shine.
- Sprinkle on some sugar for decoration.
- Bake for 30-40 minutes, or until golden brown.