Lick The Plate Orientation

What is Lick the Plate? Last year when the pandemic hit, Chef PA started *Lick the Plate*, a Zoom cooking class for SBMS families to hone skills and learn the tricks for simple delicious cooking. Each week, PA would send out a recipe and families would gather ingredients and meet him online to cook. Food brings us together and these cooking sessions were a highlight of the week. So we're starting off the year with full stomachs and *Lick the Plate evenings f*or each grade so you can get to know other families and share a delicious meal together.



These are the ingredients and their approximate quantities that you will need to participate. If you have any questions or need clarification please email: pa@sbms.org

Lick The Plate 6th Grade - Cabbage ramen salad (salad like you have never seen it before!)

Ingredients	Equipment
 □ 1 Head of napa cabbage or green cabbage □ 2 Packets of chicken flavored ramen (squares) □ 8oz Sliced almonds □ 1 cup Apple cider vinegar □ 2 cups Neutral olive oil □ 2 Shallots □ Black pepper 	☐ A sharp knife ☐ Cutting board ☐ Salad bowl ☐ Oven + sheet pan ☐ Mason jar or any sealable jar.

Lick The Plate 7th Grade - Mac and Cheese (we are going to upgrade this classic)

Ingredients	Equipment
 6oz Evaporated milk 6oz Macaroni 6oz Sharp cheddar 1 Bunch of chives 1 tsp Corn starch 1 Red bell pepper 1 cup Red wine vinegar 1tsp Sugar 	 Medium or large pot A small pot Box grater or some cheese grater A sharp knife A cutting board A digital scale

Lick The Plate 8th Grade - Rajas Tacos (The taco can be your best friend)

Ingredients	Equipment
 □ 4 Pasilla peppers □ 1 Jalapeno pepper □ 1 Red bell pepper □ ½ Ib Shredded cheddar □ Corn tortillas (If you have a tortilla press get Corn Masas instead) □ 2 large Tomatoes □ 1 Red onion □ 1 Bunch cilantro □ 3 Limes 	 □ A sharp knife □ Cutting board □ Cast Iron Pan or griddle □ Tortilla Press (optional if you want to make tortillas) □ 2 Medium metal bowls □ A spatula □ Tongs

Lick The Plate 9th Grade - Vegetarian Chili (you can make it taste good too!)

Ingredients	Equipment
 1 Can kidney beans 1 Can black beans 1 Can Pinto beans 4 Large carrots 2 Ribs of celery 1 Large red onions 1 Red bell pepper 1 small pack of cremini button mushrooms 	 □ A sharp knife □ A cutting board □ 1 large thick-bottomed pot □ A fine mesh strainer
1 Medium white Onion 4oz Tomato paste 14oz Can diced tomato 1 bunch Green onion 8 Cloves garlic 1 Bunch oregano 1 Bunch cilantro 1 bunch green onion Ground cumin Ground cumin Ground chili powder or aleppo pepper Bay leaf 1 small tub sour cream *optional*	