

# COOKBOOK RECIPE COLLECTION

For office use only	Recipe No.
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Category

Recipe Title

Submitted By

**Ingredients:** Use abbreviations: pt. qt. pkg. env. c. ctn. tsp. T. oz. lb. gal. doz. sm. med. lg.


**Directions:**


Dear Friend,

Our M&M for Women Group is preparing a wonderful custom cookbook featuring recipes from our members. The cookbook will be professionally published, and it is certain to become a treasured keepsake. Please submit your favorite recipes so you can be represented. Follow the instructions below. Your name will be printed with each of your recipes. We anticipate a great demand for our cookbooks, and we want to be certain to order plenty. The estimated price per cookbook will be \$15.00. They will be ready for purchase by Nov. 1, in plenty of time for your Christmas gift giving. You can reserve one or more for yourself and your family at this time to be assured of receiving as many as you desire. Also, please submit your recipes by May 27, 2018 so that we can meet our deadline. **Should you need additional information call, text or email Brenda Jones at 817-714-7815, [bjones.fw@gmail.com](mailto:bjones.fw@gmail.com) or Earl Ann Bumpus at 940-328-4690, [earlann@rocketmail.com](mailto:earlann@rocketmail.com). Return recipes to the M&M table in the church foyer or to the church office.** Thank you so much for your participation!

Please reserve \_\_\_\_\_ cookbook(s) for me.

Name \_\_\_\_\_

Telephone/Email: \_\_\_\_\_

## INSTRUCTIONS

- Print **NEATLY IN INK, NOT PENCIL**, and place only **ONE RECIPE** per form.
- If more room is needed, use another sheet of the same size and staple together.
- Please **WRITE LEGIBLY**, as this will greatly reduce errors.
- List all ingredients in order of use in ingredients list and directions.
- Include amounts, sizes, e.g., 2 (8-oz. cans.), temps, and baking/cooking times.
- Keep ingredients separate and directions in one paragraph. Do not submit recipes in steps, columns, or charts. Recipes which cannot conform to our chosen recipe format will be omitted.
- Use names of ingredients in the directions, e.g., "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 with the spelling of your name for each recipe you contribute.
- Please include special recipe notes after the full recipe, such as "this recipe has been passed down for generations" or where you got the recipe, if applicable. Include any stories associated with the recipe, etc. We want to make this a true heirloom for our church family.
- Your recipes should fit into one of the following categories:

<b>Appetizers &amp; Beverages</b>	<b>Breads &amp; Rolls</b>
<b>Soups &amp; Salads</b>	<b>Desserts, Cookies &amp; Candy</b>
<b>Vegetables &amp; Side Dishes</b>	<b>Dietetic, Diabetic, Low Cal</b>
<b>Main Dishes</b>	<b>Kids Recipes</b>
<b>Grilling</b>	<b>Air Fryer</b>
<b>Instant Pot/Slow Cooker</b>	<b>This &amp; That</b>