

“Causes for the French Revolution” Recipe

Now, as master chefs, your job is to make up a recipe and list the ingredients for your masterpiece, “Causes of the French Revolution.” You can make this any type of meal, dessert, appetizer, soup, etc., but you have to be specific as to what goes into your recipe. Terms such as teaspoon, tablespoon, cup, pinch, and other measurements need to be used, as well as cooking times and temperatures. Be detailed. Also, you need to put more emphasis on the long-term effects of the Revolution than the immediate causes, but don’t leave out any ingredients because then it won’t come out right. Be creative!!

Your textbook will help you out.

A real recipe is below, so use this for motivation and to guide you in how to complete your masterpiece.

Oven-Fried Chicken

2 chickens (3 pounds each), cut in 8 serving pieces

1 quart buttermilk

2 cups all-purpose flour

1 tablespoon salt

1 tablespoon freshly ground black pepper

Vegetable oil

Place the chicken pieces in a large bowl and pour the buttermilk over them. Cover with plastic wrap and refrigerate overnight.

Preheat the oven to 350 degrees F.

Combine the flour, salt, and pepper in a large bowl. Take the chicken out of the buttermilk and coat each piece thoroughly with the flour mixture. Pour the oil into a large pot to a depth of 1-inch and heat to 360 degrees F on a thermometer.

Working in batches, carefully place several pieces of chicken in the oil and fry for about 3 minutes on each side until the coating is a light golden brown (it will continue to brown in the oven). Don't crowd the pieces. Remove the chicken from the oil and place each piece on a metal baking rack set on a sheet pan. Allow the oil to return to 360 degrees F before frying the next batch. When all the chicken is fried, bake for 30 to 40 minutes, until the chicken is no longer pink inside. Serve hot.