



Holiday Dinner Project Due: Friday, December 15 or earlier.

You are planning a Holiday meal for you and your extended family of 8-10. There will be one turkey some side dishes and desserts.

Requirements:

Part 1: You need to include 2-3 favorite recipes that are adjusted to be able to feed up to about 10 people. Include each recipe in it's original and adjusted state.

Part 2: Determine how big of a turkey will you need to buy for your family. Take into account that the suggested weight range for buying a turkey is 1 to 1 ½ pounds per adult and ¾ pound per child (if you want to have left overs) or ¾ of a pound to 1 pound per adult and ½ pound per child if you do not want to have left overs. Make sure you explain your reasoning.

Part 3: Put together a grocery list of all of the items you would need to purchase in order to find the total cost of the meal. Items in your pantry like salt, pepper, sugar do not need to be on your grocery list. Visit a grocery store or use an online grocery store to find the cost per item and the total cost of the meal.

Explain how you completed the math calculations for parts 1-3.

Part 4: Present your work in a creative way (poster, slide show, video, "cooking" show.)

Rubric for Holiday Dinner Project

Requirements	1	2	3	4
Show your work	Work is not shown or work may contain calculation errors	Not all work is shown, or contains several calculation errors	All work is shown with one minor calculation error.	All work is shown and calculations are completed accurately.
Mathematical Explanation for all 3 parts	Your explanation is not clear or included	Parts of your explanation are clear for 1-2 parts	Your explanation is clear and logical for 2 parts	Your explanation is very clear and logical for all 3 parts
Project Presentation	Project is not presented in an organized, creative or effective way.	Some parts of the project are presented in an organized, creative or effective way.	Project is presented in an organized, creative and effective way	Project is presented in a very organized, creative and effective way

Mashed Sweet Potatoes

★★★★★ 35 Reviews



Recipe courtesy of **Paula Deen**

+ SAVE RECIPE



Total Time:
20 min

Prep: 10 min
Cook: 10 min

Yield: 4 to 6 servings
Level: Easy

Ingredients

- ✓ 10 cups sweet potatoes, peeled and chopped
- ✓ 1/4 to 1/2 cup butter
- ✓ 3 tablespoons honey
- ✓ 1/4 teaspoon ground cinnamon
- ✓ 1/4 teaspoon kosher salt

ADD CHECKED ITEMS
TO GROCERY LIST

Directions

Add the potatoes to a large Dutch oven and cover with water. Bring to a boil over medium-high heat. Reduce the heat and **simmer** or until the potatoes are tender, about 8 to 10 minutes, drain well. Return the potatoes to the **Dutch oven** and add the butter, honey, cinnamon, and salt. Beat at medium-low speed with an electric mixer until smooth. Transfer to a serving bowl and serve hot.

Cook's Note: For more sweetness, add more honey.

Recipe courtesy of Paula Deen

For this recipe I would have to double it in order to feed 8-10 people.

Original Recipe	Adjusted Recipe
10 cups of sweet potatoes	20 cups of sweet potatoes
1/4 to 1/2 cup butter	1/2- 1 cup butter
3 tablespoons honey	6 tablespoons honey
1/4 tsp ground cinnamon	1/2 tsp ground cinnamon
1/4 tsp kosher salt	1/2 tsp kosher salt

Possible websites:

Online grocery (it will add up your cost, but you need to still include a list of ingredients and double check the total)

<https://www.peapod.com/shop/index.jhtml#!/>

Recipes

<http://allrecipes.com/>