

DIVISIONS

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Recipe Card: Blank 014

The blank recipe cards can be used for foods, formulas, or anything that you need to list to make something.

Recipe Cards

The cards in this supplement are 4.125" x 5.5" so you can get four out of a sheet. You can use these for troop / group meetings or when you're working with others. You can write out your recipes on a sheet and photocopy it or have everyone write on their own.

This card is 2-color, blue and black, with a script font.

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recipe

Ingredients

Directions

	Prep Time	Cook Time	Serves
1. Preheat oven to 350°F. In a large bowl, combine the ground beef, onion, garlic, salt, pepper, and tomato sauce. Mix well.	10 minutes		
2. Transfer the mixture to a 9x13 inch baking dish. Bake for 25 minutes.		25 minutes	
3. While the meat is baking, prepare the rice. In a large pot, bring 4 cups of water to a boil. Add 1 cup of rice and a pinch of salt. Cook for 15 minutes, then drain and fluff with a fork.	10 minutes		
4. Once the meat is done, top the dish with the cheddar cheese. Bake for an additional 5 minutes until the cheese is melted.		5 minutes	
5. Serve the meatloaf with the rice and a side of vegetables.			4

recipe

Ingredients

Directions

Serves

Cook Time

Prep Time

recipe

Ingredients

Directions

	Prep Time	Cook Time	Serves
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recipe

Ingredients

Directions

	Prep Time	Cook Time	Serves
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