

Recipe Submission Form for the Rochester Public Market Cookbook!

For Office Use Only

Recipe #

Please submit ONE recipe per form. You may submit up to 3 recipes total. Please *print clearly* or download and complete the form and then send it to marketcookbook@rochester.rr.com.
Recipes must be received by December 13, 2013 to be considered.

Name: _____

Phone Number: _____

Email Address: _____

Mailing Address: _____

City, State and Zip Code: _____

I am a: Farmer Vendor Shopper Chef

Recipe Title: _____

I certify that this recipe is not copied directly from a published book, magazine or website

Select which SEASON of the year your recipe is best suited for:

Spring

Summer

Autumn

Winter

Indicate the Category for your recipe: (an item can be in more than one category, but will be categorized based on printing needs)

Appetizers, Beverages & Condiments

Soups & Salads

Breads & Rolls

Vegetables

Rice, Grains and Pasta

Casseroles & Slow-cookers

Meat, Fish & Poultry

Preserved Foods (canned, dried, etc.)

Sweet Stuff, Desserts

Other (specify)

Signature: _____ **Date:** _____

Please submit your recipe on the following (or back) of this form. To submit:
Email this form to: marketcookbook@rochester.rr.com **or** Drop it off at the Market Office **or**
Mail it to: Cookbook, Rochester Public Market, 280 N. Union St., Rochester, NY 14609.

All recipe submissions must be received by December 13, 2013 to be considered.

(Continued on Back)

Recipe Instructions:

- In the Ingredient section, list all ingredients in the order in which they will be used.
- Include all container sizes and measurements (ie, 24 oz can, 16 oz package, 2T, 3c, etc.)
- In the directions, list ingredients by name (ie, “Combine flour, salt and sugar”; NOT “combine first three ingredients”)
- Include temperatures for cooking, chilling, baking, and/or freezing.
- Include approximate cooking times, but also describe the desired result of a step (ie, “Bake until firm and golden brown, approximately 20 minutes.”)
- Include baking pan size if appropriate; indicate whether to cook or bake covered or uncovered.
- You may include cooking tips, optional ingredients or serving suggestions.
- If you need additional space, add another page.

RECIPE TITLE: _____

NUMBER OF SERVINGS: _____ **OVEN TEMPERATURE** _____ **BAKE TIME** _____

INGREDIENTS: (Use abbreviations for the following: pt, qt, c, t, T, oz, lb)

DIRECTIONS: List directions by steps (ex: 1, 2, 3) and not in a paragraph form

Please share a short story about this recipe, perhaps its history in your family (why it’s a favorite, when you serve it). You could also explain its connection to the Market. (the joy of fresh seasonal produce, a vendor who sells the key ingredients, special memories of the Market). Use additional paper if needed.