

Recipe Submission Form for the **Rochester Public Market Cookbook!**

For Office Use Only

Recipe #

Please submit ONE recipe per form. Maximum of 3 recipes may be submitted by an individual.
Please **PRINT CLEARLY** or download to your computer and complete, and then send electronically.
Recipes must be received by June 1, 2011 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 ☐

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

☐ Pasta

☐ Meat, Fish & Poultry

☐ Casseroles & Slow-cookers

☐ Sweet Stuff

☐ Other (specify)

Select Additional Categories if appropriate:

☐ Heirloom (family recipe)

☐ International

☐ Economical (under \$10 for entrée type item)

☐ Quick Meal

Signature: _____ **Date:** _____

Please submit your recipe on the following (or back) of this form. To submit:
Email this form to: mao6@cornell.edu **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 June 1, 2011 to be considered

(Continued on Back)

Recipe Instructions:

- List all ingredients in order of use in ingredient list
- Include all container sizes (ex: 24-ounce can, 16-ounce package)
- List ingredients in the directions (ex: “Combine flour, salt and sugar”; NOT “combine first three ingredients”)
- Include temperatures for cooking, chilling, baking, and/or freezing times
- Include baking pan size if appropriate; indicate whether to cook or bake covered or uncovered
- Optional: include cooking tips, optional ingredients or serving suggestions
- If additional space is needed, add another page.

RECIPE TITLE: _____

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

INGREDIENTS: (Use abbreviations: pt. qt. c. pkg. env. tsp. Tbsp. oz. lb. gal. doz. sm. med. lg.)

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

If you have a short story to share about this recipe, please do so here. For instance, tell about the history of this recipe in your family (ex: why it’s a family favorite, when it’s served, etc.) or the connection between this recipe and the Market. (ex: the joy of fresh seasonal produce, a vendor who sells the key ingredients, special memories of the Market, what makes this recipe exceptional, etc.)