



JACKET POTATOES

(SERVES 4)

INSTRUCTIONS

1. Bake the potatoes until tender.
2. Cut each baked potato in half lengthwise.
3. Scoop out the flesh from potato halves into a bowl.
4. Mash potato flesh until fairly smooth.
5. Mix in the shredded cheddar cheese (or other cheese of your choice) and butter.
6. Add 1-2 cups mix-ins of your choice
7. Fill potato halves with mixture. Sprinkle with salt and pepper.
8. Bake at 350°F until golden.



INGREDIENTS

- 4 potatoes
- 1 cup shredded cheddar cheese
- 2 tablespoons butter
- mix-ins (choose)
 - broccoli
 - cauliflower
 - carrots
 - corn
 - mushrooms
 - peppers
 - pre-cooked meat (bacon, ham, beef, etc.)

The English call baked potatoes "jacket potatoes."



QUESADILLAS

(MAKES 1)

INSTRUCTIONS

1. Heat a skillet.
2. Butter the tortillas.
3. Place one tortilla butter-side down on the hot skillet.
4. Sprinkle the tortilla generously with grated cheese.
If desired, add other toppings of your choice.
5. Top with the other tortilla, butter-side up.
6. When cheese is melted, flip quesadilla over with a large spatula.
7. Cook until bottom is golden brown (adjust heat so that the tortillas don't burn).
8. Cut into 4 pieces. Serve with salsa, sour cream, and/or guacamole, if desired.

"Quesa" is derived from "queso," which is Spanish for cheese.

INGREDIENTS

- 2 tortillas (corn, whole wheat, or white)
- butter
- grated cheese of choice
- optional toppings: cooked ham, turkey, ground beef, cooked onions, mushrooms, corn, peppers, etc.



QUICK & EASY PIZZA

INSTRUCTIONS

1. Choose a bread for your crust.
2. Spread bread with a thin layer of tomato sauce.
3. Top with sliced or grated mozzarella cheese.
4. If you wish, top with any other favorite pizza toppings. (In Italy, you can find peas, eggplant, hot dogs, and potatoes on pizza!)
5. Bake pizza at 350°F until cheese bubbles and has a few brown spots.

INGREDIENTS

- Bread of choice (try tortillas,
- French bread, open-faced bagels, English muffins, or biscuits)
- tomato sauce
- sliced or grated mozzarella cheese
- toppings



Pizza started out as an inexpensive street food in Naples, Italy.



FONDUE


(SERVES 4-6)

INSTRUCTIONS

1. In a medium saucepan, melt butter and whisk in flour, salt, and dry mustard. Stir quickly with a whisk to remove all lumps.
2. Pour in milk and stir. Cook, stirring often until the mixture bubbles.
3. Add grated cheese of choice and stir until melted.
4. Taste and add more salt and pepper to taste.
5. Transfer hot pot to a trivet on the table. Provide everyone with a fork.
6. Serve food to dip. Put cheese sauce in individual bowls if you're concerned about germs or safety!

Enjoy this kid-friendly American version of the Swiss national dish.

INGREDIENTS

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- 1/2 stick butter
 - 1/4 cup flour
 - 1/4 teaspoon salt
 - 1/4 teaspoon dry mustard
 - 2 cups milk
 - 2 cups grated cheese (Swiss, cheddar, or Monterey Jack)
 - Food for dipping (crusty bread cubes, apple and pear pieces, roasted potato pieces or fries, cubes of ham, slices of sausage, or anything that sounds good to you!)
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