

# Session 1: Recipe Poems

Read the example recipe for chocolate chip cookies and identify the different parts: the ingredients, the directions, etc.

## Chocolate Chip Cookies From the Kitchen of Iain Dove McAfee

Yield: 12 cookies

Total Time (includes cooling): 60 minutes

### Ingredients

#### Wet Ingredients

- 1 stick of unsalted butter (softened)
- 1 cup of brown sugar
- 1 egg
- ½ teaspoon of vanilla or almond extract

#### Dry Ingredients

- 1 cup + 2 tablespoons all-purpose flour
- ½ teaspoon of baking soda
- ½ teaspoon baking powder
- ¾ cup chocolate chips
- ½ teaspoon of salt



### Directions

1. Preheat oven to 350°F.
2. In a large bowl, cream together the butter and sugar until the sugar is dissolved.
3. Stir in 1 egg and the extract.
4. In a small bowl, mix together all of the dry ingredients, except the chocolate chips, until well-combined.
5. Dump the dry ingredients onto the wet ingredients and gently fold together until mostly combined. Add the chocolate chips and continue folding until the chocolate chips are mixed throughout the dough, and you can no longer see large clumps of flour.
6. Cover bowl and let the dough rest in the fridge for 15 minutes.
7. After 15 minutes, take the bowl out of the fridge and portion out 12 cookies onto a cookie sheet.
8. Bake for 10 minutes, rotating the pan halfway through.
9. Transfer cookies to a cooling rack, cool, and eat!

# Session 1: Recipe Poems

“When the Burning Begins” by Patricia Smith (excerpted). The full poem can be found at: <https://poets.org/poem/when-burning-begins>.

*for Otis Douglas Smith, my father*

The recipe for hot water cornbread is simple:  
Cornmeal, hot water. Mix till sluggish,  
then dollop in a sizzling skillet.  
When you smell the burning begin, flip it.  
When you smell the burning begin again,  
dump it onto a plate. You’ve got to wait  
for the burning and get it just right

...

You take out a bowl, like the one  
we had with blue flowers and only one crack,  
you put the cornmeal in it.  
Then you turn on the hot water and you let it  
run

...

and the water keeps running while Daddy says  
*You will be a wonderful writer  
and you will be famous someday and when  
you get famous, if I wrote you a letter and  
send you some money, would you write about  
me?*

...

and the water keeps running while Daddy says  
*You will be a wonderful writer  
and you will be famous someday and when  
you get famous, if I wrote you a letter and  
send you some money, would you write about  
me?*

...

So you let the water run into this mix  
till it moves like mud moves at the bottom of a  
river,  
which is another thing Daddy said, and even  
though  
I’d never even seen a river,  
I knew exactly what he meant.

...

The thing you have to remember  
about hot water cornbread  
is to wait for the burning  
so you know when to flip it, and then again  
so you know when it’s crusty and done.  
Then eat it the way we did, with our fingers,  
our feet still tingling from dancing.  
But remember that sometimes the burning  
takes such a long time,  
and in that time,  
sometimes,

poems are born.

# Session 1: Recipe Poems

1

Name of dish: \_\_\_\_\_

Make a list of the ingredients of this dish. If you don't know for sure, that's OK—make your best guess!

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2

How do you prepare this dish? List the steps below.

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3

List any memories, feelings, or senses you associate with this dish. What does it smell, taste, look, sound, and feel like?

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4

Draw a simple picture of you cooking or eating the dish below. Who do you eat or cook this dish with? Make sure they're in the picture too!

