

Let's Have a Party!

You are hosting a party. Determine the number of guests you would like to invite. What food will you serve? Look over the recipes to choose which ones you want to serve.

Budget

- ① Set a budget for this party. What is the limit on how much you want to spend on food? How many people are you inviting?
2. For each recipe, calculate the total cost of the groceries you must purchase. Then calculate how much it costs per person by looking at the number of people it will serve.
3. Which recipe is the most expensive per person? How much is it per person?
4. Which recipe is the least expensive per person? How much it is per person?
5. Which recipes would you like to serve at your party? Will you choose recipes based on cost or based on food preferences?
6. Calculate the cost of each recipe you choose for the number of guests you are inviting. Note the number of people each recipe will serve. For example, if your recipe serves 6 and you are inviting 10 guests, you will need to determine how to increase the amount of food and the cost. Remember that you do not want to waste food, so think carefully how you can solve this problem.
7. Now write your entire grocery list for all the recipes you will serve. Remember to note how many of each item you will need to purchase. What is your total cost for groceries? Now add 6% sales tax. What is your total now? Did you stay within your budget?
8. * Challenge: Create an invitation for your party. What are you celebrating? What theme would you pick for your party? Be creative.
9. * Challenge: Calculate the amount of waste you had to purchase in order to cook for your party. Is this a reasonable amount of waste? What are some things you could do with these extra ingredients?

Danielle's Fruit Salad

2 lb bananas

1 pkg blueberries

3 lb apples

½ lb pineapple

1 pkg red grapes

1 lb pears

1 lb tangerines

½ lb coconut (shredded)

Wash, peel, cut, slice all fruit. Add shredded coconut last.

Serve in bowl with large spoon.

(Serves 12)

Grocery Costs:	
\$ 3.14	1 lb pears
\$ 2.37	1 lb tangerines
\$ 2.70	1 lb coconut
\$ 3.71	1 pkg red grapes
\$ 5.97	½ lb pineapple
\$ 1.15	1 lb apples
\$ 3.46	1 pkg blueberries
\$.86	1 lb bananas

Will's Little Smokies

2 pkg crescent rolls, 8 count

2 pkg Li'l Smokies, 14 oz

1/3 C mustard

1/3 C honey mustard

Cut crescent rolls in half.

Wrap each half around one little smoky.

Place on cookie sheet. Bake according to directions on crescent roll package.

Serve with mustard and honey mustard.

(Serves 8)

Grocery Costs:	
\$ 2.04	Crescent roll pkg, 8 count
\$ 2.50	Li'l Smokies, 14 oz
\$ 2.98	Honey mustard, 8 oz
\$.99	Mustard, 8 oz

Michael's Buffalo Wings

2 frozen pkg buffalo wings, 28 oz

¼ C wing sauce, hot

½ C ranch dressing

½ C blue cheese dressing

Cook wings according to directions.

Serve with hot sauce, ranch and blue cheese.

(Serves 4)

Grocery Costs:		
\$ 6.98		Frozen buffalo wings, 28oz
\$ 2.38		Blue cheese dressing 16oz
\$ 2.98		Ranch dressing 16oz
\$ 5.51		Hot wing sauce 12oz

Savannah's Buffalo Chicken Dip

8 oz buffalo sauce

8 oz ranch dip

12 oz cream chese

3 C cheddar cheese, shredded

1 ca white chicken breast, drained

Mix all ingredients on low heat in sauce pan.

Serve with fritos and tortilla chips.

(Serves 6)

Grocery Costs:		
\$ 2.74		1 can white chicken breast
\$ 3.58		Ranch dip, 14oz
\$ 2.98		Cream cheese, 12oz
\$ 2.18		Buffalo sauce, 16oz
\$ 2.48		Cheddar cheese, 8oz
\$ 2.98		Tortilla chips
\$ 3.98		Fritos

Wesley's Famous Pickles

½ jar dill pickles, whole

12 oz cream cheese

¼ lb salami, thinly sliced

Paint cream cheese onto dry pickles.

Wrap each pickle in salami.

Slice like quarter. Serve on plate with toothpicks.

(Serves 10)

Grocery Costs:	
\$ 2.83	Jar of dill pickles
\$ 2.98	Cream cheese, 12oz
\$ 1.50	Salami, sliced 3 ½ oz

Reagan's Rolo Delights

1 pkg pretzel waffle squares (approx. 50 squares)

40 oz Rolo candy (approx. 80 rolos)

24 oz pecan halves (approx. 120 pieces)

In a 350 degree oven, place one pretzel
with one unwrapped rolo on top onto a foil lined baking sheet
for 3 - 5 minutes.

Remove and top with pecan half.

Cool, then serve.

(Serves 10)

Grocery Costs:	
\$ 2.98	Pretzel waffle squares, 16oz
\$ 9.98	Rolo candy, 40oz
\$ 10.98	Pecan halves, 24oz

Ted's Garlic Bread

16 oz French bread loaf

6 oz garlic and herb spread

Slice bread lengthwise.

Spread garlic and herb spread over both sides.

Toast at 350 degrees for 15 minutes.

Slice into individual pieces. Serve warm.

(Serves 8)

Grocery Costs:	
\$ 5.92	Garlic and herb spread, 6oz
\$ 4.15	French bread, 16oz

John's Veggies and Dip

- 1 lb baby carrots
- 1 lb celery
- 1 lb green peppers
- 1 lb cucumbers
- 16 oz sour cream
- 1 dry ranch packet

Wash and cut all veggies.

Mix dry ranch packet with sour cream.

Serve cold.

(Serves 12)

Grocery Costs:	
\$ 4.52	4 pack dry ranch
\$ 2.53	1 lb baby carrots
\$ 1.98	Sour cream, 16oz
\$ 2.06	1 lb cucumber
\$.90	1 lb celery
\$ 1.58	1 lb green peppers

Sarah's Chips and Dip

132 oz tortilla chips

15 oz cheese dip

16 oz salsa

Warm cheese dip.

Serve each item in individual bowls

(Serves 5)

Grocery Costs:	
\$ 2.98	Tortilla chips, 32oz
\$ 3.48	Cheese dip, 15 oz
\$ 3.28	Salsa, 16 oz

Tim's Relish Tray

16 oz spicy pickles

16 oz sweet pickles

2 6 oz cans black olives

10 oz green olives

9.5 oz Calamata olives

24 oz dill pickles

1 bunch parsley

Arrange pickles and olives on tray.

Decorate with parsley

(Serves 10)

Grocery Costs:	
\$ 1.28	Parsley, 1 bunch
\$ 1.98	Dill pickles, 24 oz
\$ 3.58	Spicy pickles, 16 oz
\$ 2.48	Sweet pickles, 16 oz
\$ 1.98	Can black olives, 6 oz
\$ 2.98	Green olives, 10 oz
\$ 3.98	Calamata olives, 9.5 oz

Luke's Brownies

1 20 oz brownie mix

3 eggs

1/3 C canola oil

Prepare brownies according to mix.

Cut and serve.

(Serves 6)

Grocery Costs:	
\$ 1.98	Brownie mix, 20oz
\$ 2.50	Dozen eggs
\$ 6.68	Canola oil, 16oz

Teacher's Notes

John's Veggies and Dip

Total \$ 10.18

Per person \$.85

Waste \$ 3.39

10

12

Sarah's Chips and Dip

Total \$ 9.74

Per person \$ 1.95

Waste none

*Easy to solve this one.

There is no waste to calculate.

Tim's Relish Tray

Total \$ 18.26

Per person \$ 1.83

Waste none

*Super easy:

No waste to calculate and only multiples on one ingredient.

Luke's Brownies

Total \$ 3.73
Per person \$.62
Waste \$ 7.43

Eggs \$.21 per egg (\$ 1.87 waste)

Oil \$.42 per oz (\$ 5.56 waste)

Savannah's Buffalo Chicken Dip

Total \$ 20.55
Per person \$ 3.43
Waste \$ 1.56

Ranch dip \$.26 per oz (\$ 1.56 waste)

Wesley's Famous Pickles

Total \$ 5.90
Per person \$.59
Waste \$ 2.06

Pickles (\$ 1.42 waste)

Salami \$.43 per oz (\$.64 waste)

**Least expensive per person

Will's Little Smokies

Total \$ 10.40
Per person \$ 1.30
Waste \$ 2.64

Michael's Buffalo Wings

Total \$ 16.24
Per person \$ 4.06
Waster \$ 8.59

Wing Sauce \$.46 per oz (waste \$ 4.59)

Ranch \$.19 per oz (waste \$ 2.22)

Blue Cheese \$.15 per oz (waste \$ 1.78)

**Most expensive per person

Danielle's Fruit Salad

Total \$ 25.17
Per person \$2.10
Waste none

Reagan's Rolo Delights

Total \$ 23.94
Per person \$ 2.40
Waste \$ 10.46

Rolo \$.12 per piece (waste \$ 3.98)

Pecans \$.09 per piece (waste \$ 6.48)

Ted's Garlic Bread

Total \$ 10.07
Per person \$ 1.26
Waste none

*Easy to solve!

No waste to calculate.