

SPAGHETTI NIGHT

I do love a good hearty spaghetti dinner, especially when the weather is still cold. But this time, you don't just get to eat it, you get to cook it!

FLIP OVER FOR YOUR NEXT CHALLENGE



EARN THIS NUGGET

You earn your Nugget when you create your family a delicious spaghetti meal on two separate occasions.

LEVEL F

PERIOD 3

TASK 4

There are lots of ways to do this, and your family may have a special recipe and that's great. Some people make it all from scratch, others use some bottled sauces. I'll tell you how I do mine, and then you can decide what you want to do from there. The trick to cooking a meal is that everything needs to be ready at the same time, so you'll want to order the things you do accordingly.

1. I brown my meat. I like a generous amount of ground beef in my spaghetti sauce, so I cook this in the largest high-sided skillet I can find.
2. While that is cooking, I'll get a large saucepan of water and heat on the stovetop so it will be boiling and ready for pasta.
3. I now add veggies to the meat, maybe green peppers, onions and mushrooms.
4. Once these are cooked, I add my favorite store bought sauce, and simmer that with the meat and vegetables.
5. About now is the time to put the pasta in the boiling water.
6. If you are going to serve bread, now would be the time to heat it.
7. Finally, when the pasta is almost cooked (I'll carefully taste a bit and if it is still a tiny bit hard, it's ready to put in with the sauce), you'll need to strain that water with a sieve. You'll need a parent's help. Boiling water can be deadly, and you don't ever take chances with that. Children have been badly hurt by having scalding water dropped on them by accident.
8. Place the strained pasta in the sauce and mix well, and simmer for a few more minutes.

Well, that's how I make it. I didn't give you quantities of items and all families are different. We are bears and we eat an enormous amount.

