**Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period \_\_\_\_\_\_\_**

**American Cooking: Foods from Pennsylvania**

**If you missed videos in class, they can be found at kharperfacs.weebly.com.**

**Go to American Cooking (if not visible on top menu, go to More…)**

**Scroll down to Pennsylvania section after NY/NJ foods.**

**Whoopie Pies- Simple Delicious Amish Cooking by Sherry Gore (5:14)**

[**https://youtu.be/CBhFS1\_5PCc**](https://youtu.be/CBhFS1_5PCc)

Why are these called Whoopie Pies?

Describe what they are since they are not really a pie that we are used to?

**Pennsylvania Dutch Shoofly Pie- Holiday Baked Molasses Pie Recipe (4:16)**

[**https://youtu.be/CBhFS1\_5PCc**](https://youtu.be/CBhFS1_5PCc)

Why is this called Shoofly Pie?

What does molasses look like?

What is molasses?

**Finding the Birthplace of Chicken Pot Pie in Lancaster Pennsylvania (5:49)**

[**https://youtu.be/CBhFS1\_5PCc**](https://youtu.be/CBhFS1_5PCc)

What is Pot Pie sometimes called when made the Pennsylvania Style?

Why do they call it that?

**Polish Dumplings are the Pride of Pittsburgh (3:50)**

[**https://youtu.be/Ht\_Dq79eto8**](https://youtu.be/Ht_Dq79eto8)

What are polish dumplings also called?

What fillings are typical?

**How to Make Funnel Cakes ((3:21)**

[**https://youtu.be/WjOnYKlghM4**](https://youtu.be/WjOnYKlghM4)

If batter is too thick, he says to add \_\_\_\_\_\_\_\_\_\_\_\_. If batter is too thin, he says to add \_\_\_\_\_\_\_\_\_\_\_.

What does he use to pour the batter into the hot oil? \_\_\_\_\_\_\_\_\_\_\_\_\_

What size hole does he say is best for the funnel opening to have ?\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Why do you think it is better to use cast iron skillet or something shallow like that rather than an electric deep fat fryer?

**Top 5 Philly Cheesesteaks in Philadelphia (20:53)**

[**https://youtu.be/yFLyF6Uw0m4**](https://youtu.be/yFLyF6Uw0m4)

1.
2.
3.
4.

Which 2 are directly across from each other? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

What are some different characteristics in the cheesesteaks in different shops?