










## Making soup

Imagine you have to make lunch for a group of 18 people. Here's the recipe you want to use:

<p><b>Recipe:</b> <u>Tomato soup</u></p> <p><b>Ingredients:</b></p> <p><u>2 tablespoons olive oil</u></p> <p><u>1 tablespoon butter</u></p> <p><u>1/4 cup chopped onion</u></p> <p><u>1/2 teaspoon flour</u></p> <p>_____</p> <p>_____</p>	<p><b>Serves:</b> <u>6 people</u></p> <p><u>3 cups vegetable broth</u></p> <p><u>28 oz. can tomato purée</u></p> <p><u>1/2 teaspoon sugar</u></p> <p><u>3 tablespoons sliced fresh basil</u></p> <p>_____</p> <p>_____</p>
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You have the following measuring cups and spoons:

- 3 cups 
- 1 cup 
- 1/2 cup 
- 1/4 cup 
- 1 tablespoon 
- 1 teaspoon 
- 1/2 teaspoon 

For each ingredient in the recipe, figure out how much you need and what tool is best for measuring it. Remember that the recipe serves 6 people but 18 people are coming to your lunch!

Ingredient	How much you'll need	Tools to measure
2 tablespoons olive oil	6 tablespoons olive oil $2 \text{ tablespoons} \times 3 = 6 \text{ tablespoons}$	1 tablespoon
1 tablespoon butter		
1/4 cup chopped onion		
1/2 teaspoon flour		
3 cups vegetable broth		
28 ounce can of tomato purée		
1/2 teaspoon sugar		
3 tablespoons sliced fresh basil		