

Ambassador Dinner Party Badge:

1. Create a menu. Build your menu around ingredients you have readily available in the home. Maybe that can of tuna can be made into a delicious Tuna Melt or a family friendly Tuna Casserole; peanut butter can be used to make a delicious soup, or a rich dessert. Consider how every part of the meal works together, and think about if the flavors will work together.

Look for a variety of recipes starring the ingredients you have readily available, and build a menu using recipes that you love. You may need to research substitutions that you can swap in if you're missing ingredients.

2. Make a budget and a shopping list for your menu. If you already have the ingredients, look through the advertisements and/or shop online to see how much purchasing these ingredients would be. Are you making any substitutions? Don't forget those! Have a "dream" item to add to your menu—how much would those ingredients cost? Does your cost match your budget? How could you make your menu fit your budget?
3. Make a schedule for your dinner party! What can you prepare in advance? What needs to cook the longest? Plan it all out! Watch [this video](#) for some tips to plan your party.
4. Play with presentation! Serve your dinner with an interesting garnish, in interesting shapes, or in non-traditional serving dishes.
 - Resources you can check out: [Top Tips from Chefs](#), [Plating Food Hacks](#) on Youtube, and an [Instagram Famous Chef shares her tips](#).
5. Host a dinner party for your family! Consider music, decorations, and/or mood for your family dinner party. Then make your meal, enjoy your accomplishment, and have some fun! As your family enjoys your meal, be sure and ask for constructive feedback.

*****To complete this badge- email a photo of your dinner party dish to mmyers@girlscoutssoaz.org. Let us know if we can share your photo on social media, and consider including the recipe for us to share!**

You can purchase Badges at our online store <https://www.girlscoutshop.com/SOUTHERN-ARIZONA-COUNCIL>