My recipe is for a plate of roasted vegetables and bread+butter.

Ingredients: Materials:

-Bread slices (Made from local wheat) -Oven

-Butter (made from local cow milk) -Casserole dish

-Potatoes -Knife

-Onions

-Carrots

-Cooking oil

Step 1: Set the oven to 400 degrees (celcius)

Step 2: Cut up the vegetables into about the size of a nickel (width: 1 inch) and place them in the casserole dish flatly.

Step 3: Drizzle the vegetables with cooking oil.

Step 4: When the oven is warmed up, place the casserole dish on the middle rack and cook it for 45 minutes.

Step 5: When the timer goes off, take out the casserole dish and set it aside.

Step 6: Take the bread slices and place them on a plate.

Step 7: Take your butter and cut out about a cup of butter and place it on a plate.

Step 8: Microwave the butter until melted.

Step 9: Take the casserole dish and place it on a table along with the bread and butter plates. (Put the bread and butter plates next to each other)

Step 10: Have fun eating!