

Example Algorithms

(from cooking)

COMP 200, Lecture 2

Rice University

Fall 2004



A Simple Recipe for Pot Roast

Ingredients

1 chuck roast, roughly 4 pounds
1/2 cup flour
4 tablespoons corn oil or peanut oil
2 beef bullion cubes & 2 cups water
Penzey's beef roast seasoning
(1 tsp per pound)
4 whole carrots & 4 stalks of celery

Directions

Preheat oven to 250 degrees Fahrenheit
Place flour and roast in a bag & shake.
Heat oil in a small roaster, sans rack,
until oil makes water droplet sizzle.

Remove roast from bag and brown it in
the roaster (5 to 10 minutes per side)

Boil water and add bullion cubes.

Remove meat from roaster; place rack
in roaster; and place meat back in
roaster on top of rack

Sprinkle spices over meat

Add bullion to roaster

Cover and cook at 250 degrees for 3 1/2
to 4 hours. (Baste every 20 minutes)

Clean and slice the carrots and celery

About 45 minutes before it finishes
cooking, add carrots and celery.

Let stand for 10 minutes before serving

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A Simple Jerk Marinade



Ingredients:

- 1 medium onion, finely chopped
- 1/2 cups scallions, finely chopped
- 2 teaspoons fresh thyme leaves
- 1 teaspoon salt
- 2 teaspoons sugar
- 1 teaspoon ground allspice
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1 serrano pepper, finely chopped
- 1 teaspoon ground black pepper
- 3 tablespoons soy sauce
- 1 tablespoon cooking oil
- 1 tablespoon white vinegar or cider

Directions:

Throw it all in a food processor and grind it up.

Makes 1.5 cups of marinade, enough for 6 to 7 # of chicken. Can keep in refrigerator for about 1 month in a closed jar.

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Clear set of directions, but one that does not specify a complete order of operations

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A More Complex Recipe



Donna's Chocolate Sauce

(Excellent with or without ice cream)

Ingredients:

- 2 ounces unsweetened chocolate (grated)
- 12 ounces semi-sweet chocolate chips
- 3 tablespoons strong coffee
- 1 cup heavy cream

Directions:

1. Combine coffee and chocolate. Melt chocolate mixture in the microwave. (Heat mixture on high for 30 seconds. Stir. Repeat until chocolate is melted.)
2. Slowly stir in the cream.
3. Refrigerate until ready to use.

Reheat to serve.

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Clear concise directions

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Repeated action with clear
criterion for termination