

PBJ Documentation

This document is guide to make a peanut butter and jelly (or jam) sandwich that is particularly popular in the United States. The detailed guide is prepared assuming that all the ingredients and kitchenware required as stated below are available and accessible.

Ingredients:

1. 2 slices of sandwich bread (as per your preference)
2. 1 jar of peanut butter of your choice
3. 1 jar of jelly (or jam) of your choice

Kitchenware:

1. 1 clean butter knife
2. 1 clean cutting board
3. Tablespoon measures
4. 2 bowls
5. 1 kitchen knife
6. Paper napkins



Steps to make a PB&J sandwich:

1. Take the slices of sandwich bread and place it on a cutting board with one slice face up and the other face down.
2. Open the jar of peanut butter and using the measures, take out 2 tablespoons of peanut butter from the jar in a bowl. Clean the measures using a paper napkin.
3. Using the butter knife, spread the peanut butter in the bowl uniformly on both slices of bread. The peanut butter will make sure that the bread slices do not get soggy from the jelly.

4. Place the slices back on the clean flat surface with the buttered side facing up.
5. Open the jar of jelly (or jam) and using the measures, take out 1 tablespoon of jelly (or jam) from the jar in another clean bowl.
6. Clean the butter knife using a paper napkin and spread the jelly on top of the peanut butter on one of the slices.
7. Take the slice of bread with only peanut butter on it and flip it on top of the jelly of the other slice making sure that the bread slices are exactly one over the other.
8. Serve the sandwich in a small plate.

Word Count: 305