**Blue Garlic**

**Slide 1**

Leon – Hi, I’m Leon

Marissa – Hi, I’m Marissa

Dea – Hi, I’m Dea

Bailey – Hi, I’m Bailey

**Slide 2**

Marissa – Here’s some of the ingredients we need

Bailey – We need a white onion and a glove of garlic

Dea – Plus 1 cup of vingear

Leon – The Safety Guy says – Be careful with sharp knives

**Slide 3**

Dea - Don’t forget. We also need 3 Tablespoons of sugar,

Marissa – 1 ½ Tablespoons of salt

Bailey –and ½ Teaspoons of pepper corns

Leon – Make sure you wash your hands after handling the onion. You don’t want to get any of the juice into your eyes.

**Slide 4** Tie - Marissa

Bailey - Cut up one onion and peel one clove of garlic

Dea - Why does cutting onions make you cry?

Marissa – Because onions have acid.

Leon – Ouch

**Slide 5**

Marissa – Place the sugar in the saucepot

Dea – Don’t forget the salt

Bailey – And the peppercorns

Leon – And then carefully pour in the vinegar

**Slide 6**

Leon – Watch out! Vinegar is acidic.

Dea – What does acidic mean

Marissa – That means it has a pH below 7

Bailey – And if iy was above 7 it would be alkaline

**Slide 7**

Dea – Bring the mixture to a boil over medium boil.

Leon – Be careful with hot stoves!

Marissa – And keep the handle facing the side.

Bailey – Only use the stove under adult supervision

**Slide 8**

Bailey – Put a lid on the pot

Leon – Why do we put a lid on it?

Dea – It makes the water boil faster

Marissa – Because it doesn’t allow the heat energy to escape out the top.

**Slide 9**

Dea – What is rising from the pot?

Bailey – That’s steam, otherwise known as water vapour.

Marissa – You can see the bubbles forming on the bottom of the pot.

Leon – Warning! Do not come in contact with the steam! It will scald you.

**Slide 10**

Marissa - After the mixture has boiled, pour it over the onions and garlic

Bailey – Make sure they are all submerged

Dea – Don’t spill!

Leon – Is there an adult that can give you a hand?

**Slide 11**

Marissa – Now let it sit until it’s cooled to room temperature.

Bailey – What is room temperature?

Dea – It’s usually between 19 and 22 degrees Celsius

Leon – Be careful where you put the hot pot and the bowl.

**Slide 12**

Marissa – Once it’s cooled to room temperature, put it in the fridge for 24 hours

Bailey – Why does it need to cool first?

Dea – Have you seen what happens to glass when it changes temperature too fast?

Leon – I’ve seen it crack and even shatter!

**Slide 13** – ***Need New Pic with blue garlic!***

Marissa – Observe the colour of the garlis after 24 hours

Bailey – Make sure you record the results in your Practical Investigations E-Book.

Dea – Wow, that’s so cool!

Leon – Remember, Don’t do any experiments at home with an adults permission.