

# HOME/SCHOOL CONNECTION

## Investigation 4: Solids, Liquids, and Water

### Salad Dressing

Cooks are chemists! Cooks investigate solids, liquids, and mixtures all the time. Make some tasty salad dressing to investigate what happens when solids and liquids are mixed.

You will need a plastic container with a lid, salt, oil, pepper, vinegar, and a spice such as rosemary, oregano, or basil.



1. Add  $\frac{1}{3}$  cup of vinegar to  $\frac{1}{2}$  cup of oil. Draw your observations.



2. Put on the lid and shake. Draw your observations.



3. Let it sit for 5 minutes. Draw your observations.

4. Add  $\frac{1}{2}$  teaspoon of salt and shake. What happens?

5. Add  $\frac{1}{4}$  teaspoon of pepper and shake. What happens?

6. Add \_\_\_\_\_ teaspoon of \_\_\_\_\_ and shake. What happens?

Try your salad dressing on a salad. How does it taste?