

26

Mixed Recipes

A

Recipe 1 TEMPURA

Ingredients

For the batter: flour, eggs, water, salt, and pepper

Vegetables: eggplant, carrot, zucchini,

green pepper

A skillet














Recipe 2 FRENCH TOAST

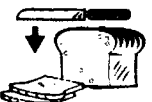
Ingredients

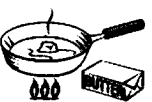
Egg mixture: eggs, milk, and sugar

White bread, jelly or syrup

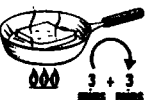
A skillet















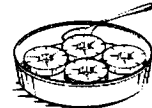
B

Recipe 1 PINEAPPLE DESSERT

Ingredients

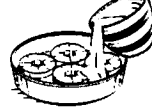
Pineapple, sugar, flour, butter, eggs

A casserole dish










25 minutes






Recipe 2 GRAPE BRULÉ

Ingredients

Grapes, sugar, heavy cream

A casserole dish













*Mixed Recipes* Worksheet **26**

**ACTIVITY**

Groupwork: writing, speaking

**AIM**

To put recipes in the correct order by writing and reading instructions.

**GRAMMAR AND FUNCTIONS**

Giving instructions using the imperative or the present simple

**VOCABULARY**

Food and ways of preparing food

**PREPARATION**

Make one copy of the worksheet for each group of four students. Cut it into sections A and B as indicated.

**TIME**

45 minutes

**PROCEDURE**

1. Divide the class into Group A and Group B.
2. Explain that they are going to write instructions for two recipes according to some pictures you are going to give them.

3. Ask the students to work with a partner from the same group. Give a copy of section A to each pair of students in Group A and a copy of section B to each pair of students in Group B.
4. Ask them to write instructions next to the pictures for recipes 1 and 2 on their worksheet. Be on hand to answer questions and to offer help with vocabulary and instructions, as this is quite a challenging task.
5. When they have finished, ask the students to cut the instructions for their two recipes into strips and to mix them up. They should not cut out the name of their dish and ingredients.
6. Now ask them to exchange their mixed up instructions with a pair of students from the other group.
7. Pairs of students now have mixed up instructions for two new recipes. Ask them to put the instructions in the correct order and then decide what the dishes are.
8. Check their answers. Below are suggested instructions for the recipes, but you should accept any correct alternatives.

**ANSWERS**

**SECTION A**

Recipe 1 Tempura

Ingredients

For the batter:

flour, eggs, water, salt and pepper

Vegetables:

eggplant, carrot, zucchini, green pepper

A skillet

Mix some flour, 2 eggs, a little water, salt and pepper in a bowl.

Slice 1 eggplant, 1 zucchini, 1 carrot and 1 green pepper.

Heat some oil in a skillet but don't heat it too much.

Dip the slices of vegetables in the mixture and then put them in the oil.

Cook them for four minutes and make sure they don't burn by stirring them with a spoon.

Serve immediately with rice and soy sauce.

Recipe 2 French toast

Ingredients

Egg mixture:

eggs, milk and sugar

White bread, jelly or syrup

A heavy skillet

Mix 2 eggs, some milk and a little sugar in a bowl.

Slice a loaf of white bread. (Or, cut a loaf of bread into thick slices.)

Heat some butter in a heavy skillet.

Dip a slice of bread into the mixture and put it in the skillet.

Cook it for 3 minutes on each side.

Serve immediately with jelly or syrup.

**SECTION B**

Recipe 1 Pineapple dessert

Ingredients

Pineapple, sugar, flour, butter, eggs

A casserole dish

Put some slices of pineapple in the bottom of a casserole dish.

Sprinkle some sugar over the slices of pineapple.

Mix flour, butter, sugar and eggs in a bowl.

Pour the mixture into the dish.

Bake it for about 25 minutes.

Serve immediately with cream.

Recipe 2 Grape brulé

Ingredients

Grapes, sugar, heavy cream

A deep casserole dish

Cut the grapes in half and take the seeds out.

Spread them in the bottom of a deep casserole dish.

Mix the heavy cream with a little sugar until it is thick.

Pour the cream over the grapes.

Sprinkle sugar over the grapes.

Put the dish under a very hot broiler and cook until the sugar has melted.