

Food

A

Street food

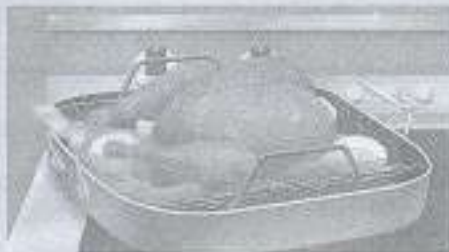
1 Complete the recipes with the correct verbs for food preparation.

EASY DUMPLINGS



Fill the dough with chicken or beef.
Boil _____ the dumplings for
10 minutes or s _____ them for
about 20 minutes. Serve them right away
with a good soup.

Fantastic Chicken



Put chicken, small potatoes, and carrots
in a pan. Ba _____ or
r _____ them for about one
hour and 30 minutes. Serve with a
green salad.

SIMPLE STIR-FRY



Cut up the chicken and put it with
vegetables and soy sauce in a hot pan.
F _____ them for 10 to 12
minutes. To enjoy the stir-fry the next
day, m _____ it for one minute
on high.

Super Burgers



For a fast meal, make Super Burgers.
G _____ hamburgers for about
8 to 10 minutes, turning once.
M _____ cheese on the burgers
for the last minute. Serve on a bun with
lettuce and tomato.

2 Circle the correct words to complete each sentence.

- Hot dogs _____ on the streets in New York City.
a. are sold b. are sell c. sells
- They _____ by hundreds of people.
a. are buying b. are bought c. bought
- The hot dogs _____, not fried.
a. boils b. is boiled c. are boiled
- Water _____ by vendors, too.
a. are sold b. is sold c. is selling
- The bottles of water _____ in cold water.
a. is kept b. are keeping c. are kept
- The hot dog carts _____ at the end of each day.
a. is moved b. are moving c. are moved



3 Read the sentences. Write A (active) or P (passive).

- Five different desserts are served at my favorite restaurant. P
- The vegetables are steamed, but the fish is fried. _____
- They make the soup at the restaurant, and they serve it with a salad. _____
- The fruit is served cold on ice cream. _____
- The chef grills chicken and beef at your table. _____
- The hot dogs for the company parties are bought from a vendor. _____
- The waiter makes the salad at your table. _____
- The cooks fry the empanadas in the morning, and they microwave them before serving. _____
- He bakes the cake for 40 minutes. _____

4 Change the active sentences in Exercise 3 to the present passive.

- The soup is made at the restaurant, and it is served with a salad.
- _____
- _____
- _____
- _____

5 Complete the text with the present passive of the verbs in parentheses.

MARTY'S FINE FOOD

Come to our new restaurant on Maple Street.

- You'll love our exotic menu! The seafood is local.
It is brought¹ _____ (bring) to our restaurant three times a week.
 - Our bread _____² _____ (bake) fresh every morning.
 - Our vegetables _____³ _____ (grow) on local, organic farms.
 - Breakfast _____⁴ _____ (serve) from 8:00 a.m. to 11:30 a.m.
 - Lunch and dinner _____⁵ _____ (serve) all day.
 - Prices _____⁶ _____ (list) on our website.
- See www.martysfinefood/cup.com.



Please visit us soon and let us make you a great meal!

6 Answer the questions with your own ideas. Write complete sentences with the present passive.

Example: Hamburgers and dumplings are often fried.

1. What are two foods that are often fried?

2. What are three foods that are served at your favorite restaurant?

3. What is one food that is often melted on hamburgers?

4. What are two foods that are boiled?

5. What is one food that is baked?

6. What is one food that is steamed?

B

Sounds good to me.

1 Write the conversation in the correct order.

Then if I were you, I'd get the lamb chops.
That's a good idea.
I know. What are you going to have?
OK. I think I'll do that. Why don't you get the lamb chops, too?
✓ This new restaurant is great. There are so many things on the menu.
Why don't you try the cheese ravioli?

Karl: This new restaurant is great. There are so many things on the menu.

John: _____

Karl: Everything looks good. I have no idea what to get.

John: _____

Karl: No, I had pasta for lunch.

John: _____

Karl: _____

John: _____

2 Complete the conversation with the phrases from the box and food from the menu.

Sounds good to me. My recommendation would be to . . .

MARTY'S FINE FOOD	
Main Dishes	
Lamb Chops	\$21.00
Cheese Ravioli	\$13.00
Baked Fish	\$16.00
Grilled Steak	\$16.00

Friend: Everything looks good. I don't know what to get.

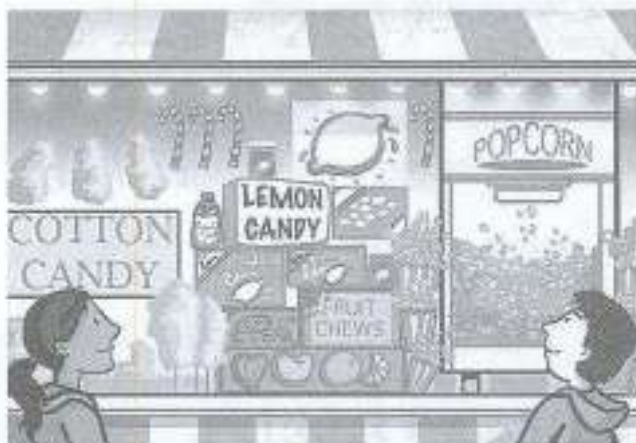
You: _____

Friend: _____

C

Mix and bake

1 Circle the correct words to complete the conversations.



Mei: Do you want a pretzel? They're really chewy / sweet.

Lori: No, thanks. I think they're bland / sticky. They don't have any taste.

Mei: How about a chocolate cookie? They're salty / sweet.

Lori: That sounds great, thanks.

Luz: Let's get popcorn. OK?

Gi Woo: No, it's too salty / sour. How about some lemon candy?

Luz: That's too creamy / sour for me! Cotton candy?

Gi Woo: Too crunchy / sticky. How about the Fruit Chews?

Luz: Great. They're juicy / salty and wonderful.



Ming: Do you like the chili?

Raul: Well, it's really creamy / crunchy, but it's too bland / spicy for me. I mean, it tastes good, but it has too much red pepper in it! How are the tacos?

Ming: They're great. They're chewy / crunchy, and they're not spicy at all.



- 2 Write the cooking directions in the correct order on the recipe card. Do the rice first. Then do the beans.

Rice

After it boils, cover the pan and turn down the heat.

Cook it for 15 more minutes or until the water is gone.

✓ Put the water and rice in a pan.

Once it is cooked, put it in a bowl until the beans are finished.

Then cook the rice until it boils.

Beans

As soon as they're done, pour them over the rice.

Then turn down the heat, and boil the beans for about 1½ hours.

Once it boils, add the beans and a little salt.

Put some water in a pan, and heat it until it boils.

RUTH'S RICE AND BEANS RECIPE

INGREDIENTS FOR RICE:

350 ml water

225 grams rice

INGREDIENTS FOR BEANS:

1 liter water

500 grams red beans

salt

Before you cook, clean the beans and put them in cold water for 8 to 12 hours. Then pour off the water and put the beans in the refrigerator.

To start cooking, make the rice.

1. *Put the water and rice in a pan.*
2. _____
3. _____
4. _____
5. _____

While the rice is cooking, start the beans.

6. _____
7. _____
8. _____
9. _____

Serve hot.

3 Circle the correct words to complete the email.

Subject: Your new restaurant

Hi Elsa,

It's great that you're opening a restaurant. My restaurant has been very successful this year, and I'd be happy to give you advice. Here are a few tips:

- **Before**¹ / **After** you make any decisions, see how much money you have for the restaurant.
- **Before**² / **After** you know how much you'll spend, find the place for your restaurant.
- **As soon as**³ / **Until** you find the place, make the big decisions, like what color to paint the walls.
- You can decide on the smaller things **once**⁴ / **before** the big decisions are made.
- I'm sure you have an idea about what kind of food you want to serve. Don't make the menus **as soon as**⁵ / **until** you have tried all of the recipes! I put chicken satay on my menu **once**⁶ / **before** I made it, and it wasn't very good. I had to change all of my menus!

There is a lot more to tell you. Let's talk on the phone soon, and I can give you more advice.

Marty

4 Write a simple recipe for a food you know. Use time clauses with some of the words in the box.

after as soon as before once until

DISH: _____

INGREDIENTS: _____

DIRECTIONS:

D


Chocolate!

www.yourcivicsup.com

1 Read the article. How long do you have to wait before you can eat the cake?

- a. 20 minutes b. 40 minutes c. 60 minutes

www.yourcivicsup.com



Chocolate Dream Cake

by Mari Park

A delicious cake that's easy to make!

225 grams flour	1 tablespoon butter, melted
225 grams sugar	80 ml oil
75 grams cocoa powder	250 ml cold water
1 teaspoon baking soda	

Before you add the liquids, mix the dry ingredients together. Once they are mixed, add the butter and oil. Pour the cold water into the mixture and stir. Bake in a round pan for 40 minutes. Let cool for 20 minutes before you serve it.

COMMENTS: + Post a comment

DiPeters26 This cake was easy to make, and it was delicious! I added a chocolate sauce over the top of the cake. Delicious!

MarcosG I made this cake, and I thought it was too bland. It needs a little salt. And DiPeters26, can you give me your sauce recipe?

DiPeters26 Sure, MarcosG. Mix 225 grams of powdered sugar, 2 teaspoons of butter, 1 teaspoon of vanilla, 200 grams of cocoa, and 125 ml of milk. Boil together until sauce starts to get thick. Then cool and pour over cake.

KloveCook I tried this recipe, but the cake was too dry. Next time, I might add more butter. I think I'll try DiPeters26's chocolate sauce, too.

MTP1987 This cake was great! My only problem was that it was too small. The next time, I doubled the recipe and baked it in two pans. My family loves this cake!

OTHER RECIPES:

- No-Bake Cookies
- Double Chocolate Cake
- Apple Cobbler
- Mini Chocolate Cookies
- Chocolate Surprise
- Quick Cream Puffs
- Easy Frosting

VIDEOS:

- How to Make Healthy Desserts
- How to Sit Flour
- Where to Buy Good Chocolate

2 Read the text again. Then write T (true) or F (false).

1. For the cake, you add the butter last. F
2. You boil the water before you add it.
3. MarcosG doesn't want the chocolate sauce recipe.
4. KloveCook hasn't tried DiPeters26's chocolate sauce yet.
5. MTP1987 made the cake more than once.