



FOOD

MATERIAL PACKAGE

*Ideas on how to incorporate technology,
information and communication (TICs)
in language lessons*



Education and Culture

Lifelong Learning Programme



Segundas Lenguas y Nuevas Tecnologías (SLNT)

An EU funded project within Grundtvig Learning
Partnerships 2011-2013 2011-1-ES1-GRU06-35075

Partners:
Spain (coordinator), Finland, Italy, Romania, Latvia

www.babeltic.eu

Segundas Lenguas y Nuevas Tecnologías (SLNT) is an international project in the educational sphere involving partners from Spain, Italy, Romania, Latvia and Finland. The project focuses on second language teaching; its main objective is creating an adaptation of the European Language Portfolio to the environment of second language teaching in formal settings.

The SLNT project addresses intercultural problems and intends to give adult immigrants the full assurance that learning a second language is entirely possible and prevent them from social isolation by creating virtual learning community, promoting integration, social advancement and employment.

The current Food material package is a set of ideas accompanied by sample materials, on how to incorporate technology, information and communication (TICs) in your language lessons, around the food theme.

More information: <http://www.babeltic.eu>

Segundas Lenguas y Nuevas Tecnologías

*An EU funded project within Grundtvig Learning Partnerships 2011-2013
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THE LANGUAGE MENU

<http://eng.teachers.thelanguagemenu.com/tools/>

THE LANGUAGE MENU

Online Teaching Tools and Material Generators	Ease of Use vs. Possible difficulties	Collaborative Learning	Useful Links
Bingo Board game Categories Crossword puzzle Fill in the blank Flashcard and domino Framework Label the pictures Lines Matching exercise Money count Multiple choice Missing words Split words Scrambled sentences True or False Word spiral Word search	Material creation is extremely accessible. You can use the existing vocabulary lists and clip-art to create material or enter your own words/texts. The worksheets are created in PDF format and are ready to print.	The website includes a section of online interactive games for students. Creating sets of flashcards together with your students is a great way to get them involved and introduce content that expresses their views. Try to brainstorm questions around a certain theme and enter the student's suggested questions in the flashcard generator, create and print!	Worksheet generators http://eng.teachers.thelanguagemenu.com/tools/ Games for students http://eng.teachers.thelanguagemenu.com/games/ Material bank http://eng.teachers.thelanguagemenu.com/material/Teachingmaterial Clip-art http://eng.teachers.thelanguagemenu.com/material/Clip-arts

“The Language Menu” is an educational website used by over 20 000 teachers from over 100 countries allowing teachers to create customized worksheets in a few minutes. The website offers a great collection of material creation generators (see the above list).

Teachers can create worksheets in more than 30 languages and make bilingual material in more than 2380 language combinations. The website includes a hand-drawn clip-art with more than 4000 pictures, that you can use to create worksheets or download to be used as prompts in the classroom.

In the next pages, you can see samples of worksheets created using the tools, vocabulary and clip-art available on The Language Menu website.



SEGUNDAS LENGUAS Y NUEVAS TECNOLOGÍAS [www..babeltic.eu](http://www.babeltic.eu)

Cooking Utensils

nutcracker	peeler	cake server	chopsticks
oven mittens	garlic press	corkscrew	cheese slicer
funnel	pepper mill	rolling pin	sieve
whisk	rubber spatula	pizza wheel	salad servers



Cooking Utensils





Cooking Utensils



Cooking Utensils



Cooking Utensils





Cooking Utensils





THE LANGUAGE MENU - FLASHCARDS GENERATOR 1

Describe how you take care of a garden.	Describe how you wash the dishes.
Describe how you cook pasta.	Describe how you order pizza online.
Describe how you reserve a table at a restaurant.	Describe how you order pizza by telephone.
Describe how you make sandwiches.	Describe how you make a salad.
Describe how you make an omelette.	Describe how you make pancakes.



THE LANGUAGE MENU - FLASHCARDS GENERATOR 2

Describe how you cook asparagus.	Describe how you cook healthy.
Describe how you cook potato.	Describe how you boil water.
Describe how you boil eggs for Easter.	Describe how you peel a watermelon.
Describe how you peel a hard boiled egg.	Describe how you set a buffet table.
Describe how you set up a lunch menu.	Describe how you organize an end of year party.



THE LANGUAGE MENU - FLASHCARDS GENERATOR 3

Describe how you organize a cooking contest.	Describe how you boil white rice.
Describe how you season chicken.	Describe how you clean a refrigerator.
Describe how you clean a grill.	Describe how you clean burnt pots.
Describe how you use a toaster.	Describe how you use a can opener.
Describe how you use chopsticks.	Describe how you use spices.



THE LANGUAGE MENU - FLASHCARDS GENERATOR 4

Describe how to boil an egg.	Describe how to plant vegetables.
Describe how you make a cup of coffee.	Describe how you make a cup of hot chocolate.
Describe how you make a cup of tea.	Describe how you make coffee.
Describe how you make ice.	Describe how you set the table for breakfast.
Describe how you set the table for dinner.	Describe how you set the table for lunch.



Food idioms

1. Do you believe in the _____ and the stick approach to raise children?
2. Going to art galleries is not my cup of _____ so I think that I will stay home instead.
3. Have you been able to _____ away a lot of money this year?
4. He is a big _____ in his company so you should be very nice to him.
5. He spends a lot of time trying to _____ up his boss.
6. His job was a real _____ train but things have changed now.
7. It was _____ soup, it was so simple to do.
8. It's no use crying over spilt _____.
9. Our boss was forced to eat humble _____ after a major mistake.
10. Please don't spill the _____ about my plans to quit work.
11. Politics can be a is a real hot _____ for some.
12. She is always as cool as a _____ and never worries.
13. She is the one who brings home the _____ in that family.
14. She was full of _____ last night and didn't want to stop talking.
15. Some people wants to eat their _____ and have it too.
16. That company seem to always be able to hire the _____ of the crop of marketing.
17. That man is a bad _____ so you should avoid him if you can.
18. That problem was a very hard _____ to crack.

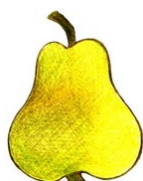
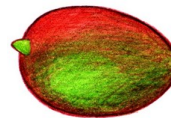
Fruits and berries

orange
grapes
apple
lemon
kiwi

plum
cherries
mango
strawberry
watermelon

banana
coconut
peach
pear
figs

apricot
black currants
pineapple
papaya
passion fruit



Vegetables

asparagus
garlic
broccoli
green beans
cucumber

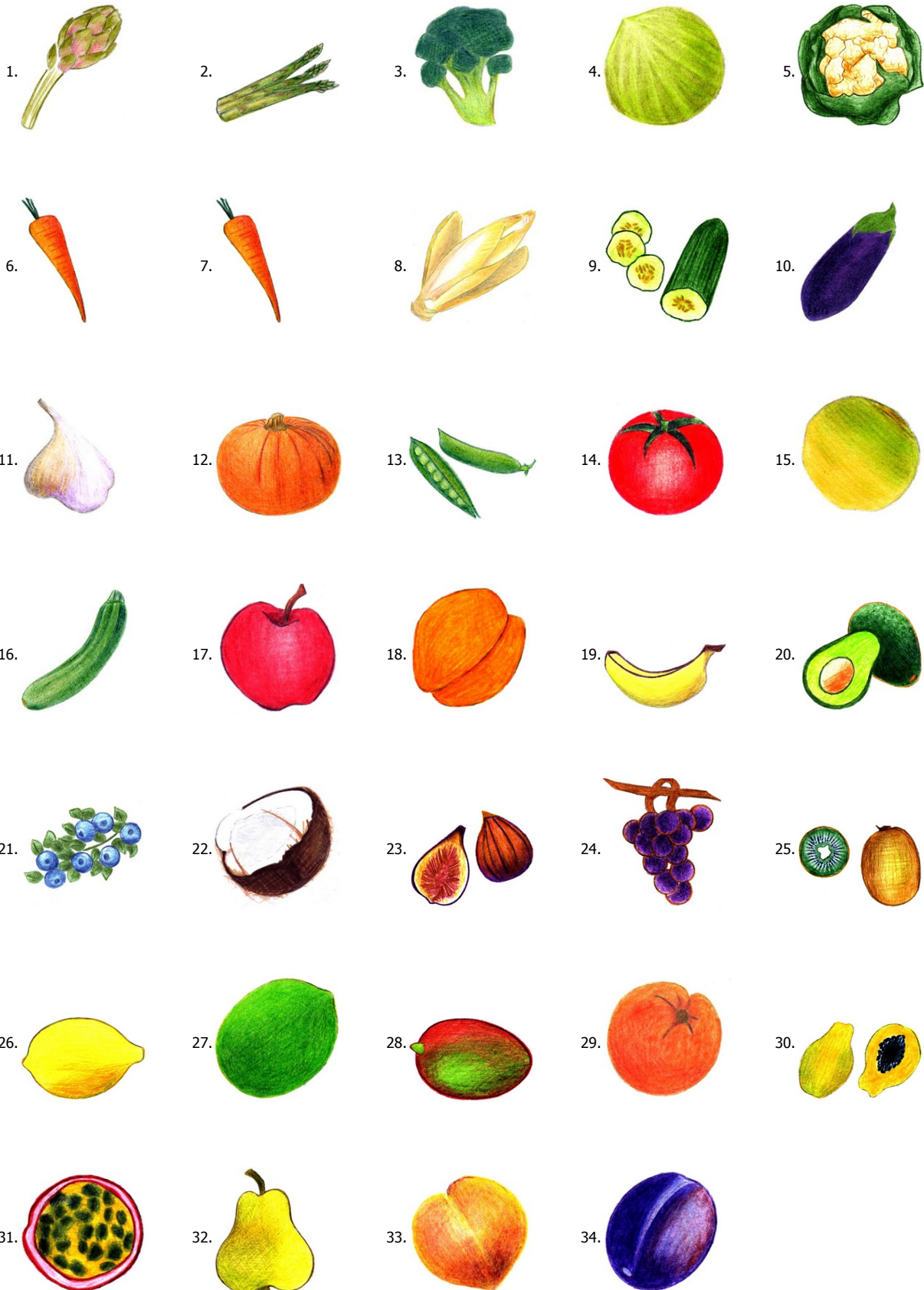
turnip
corn
celery
spinach
leek

parsnips
peas
carrot
tomato
onion

cauliflower
artichoke
yellow pepper
spring onions
radishes



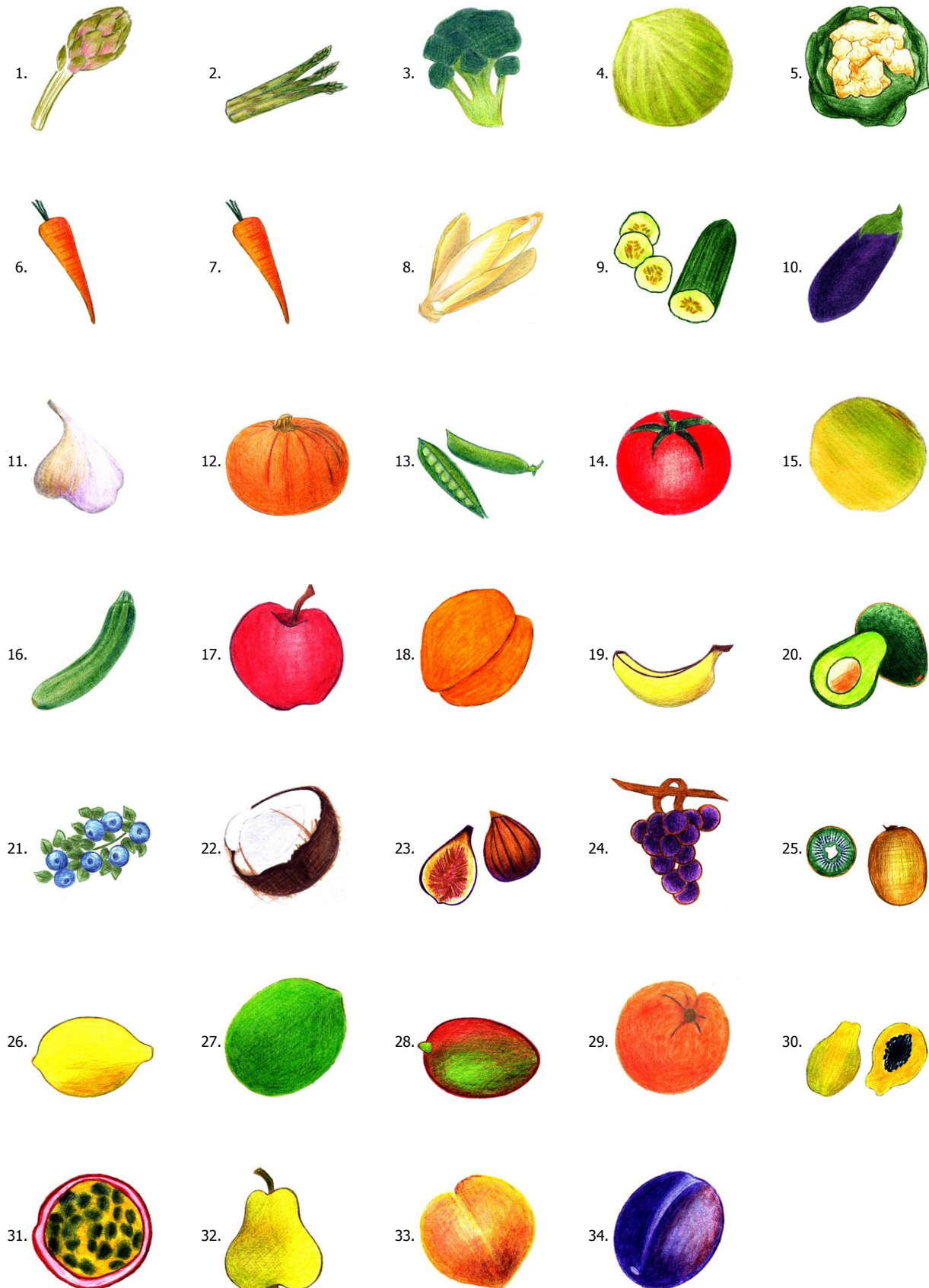
Fruits and vegetables



Fruits and vegetables

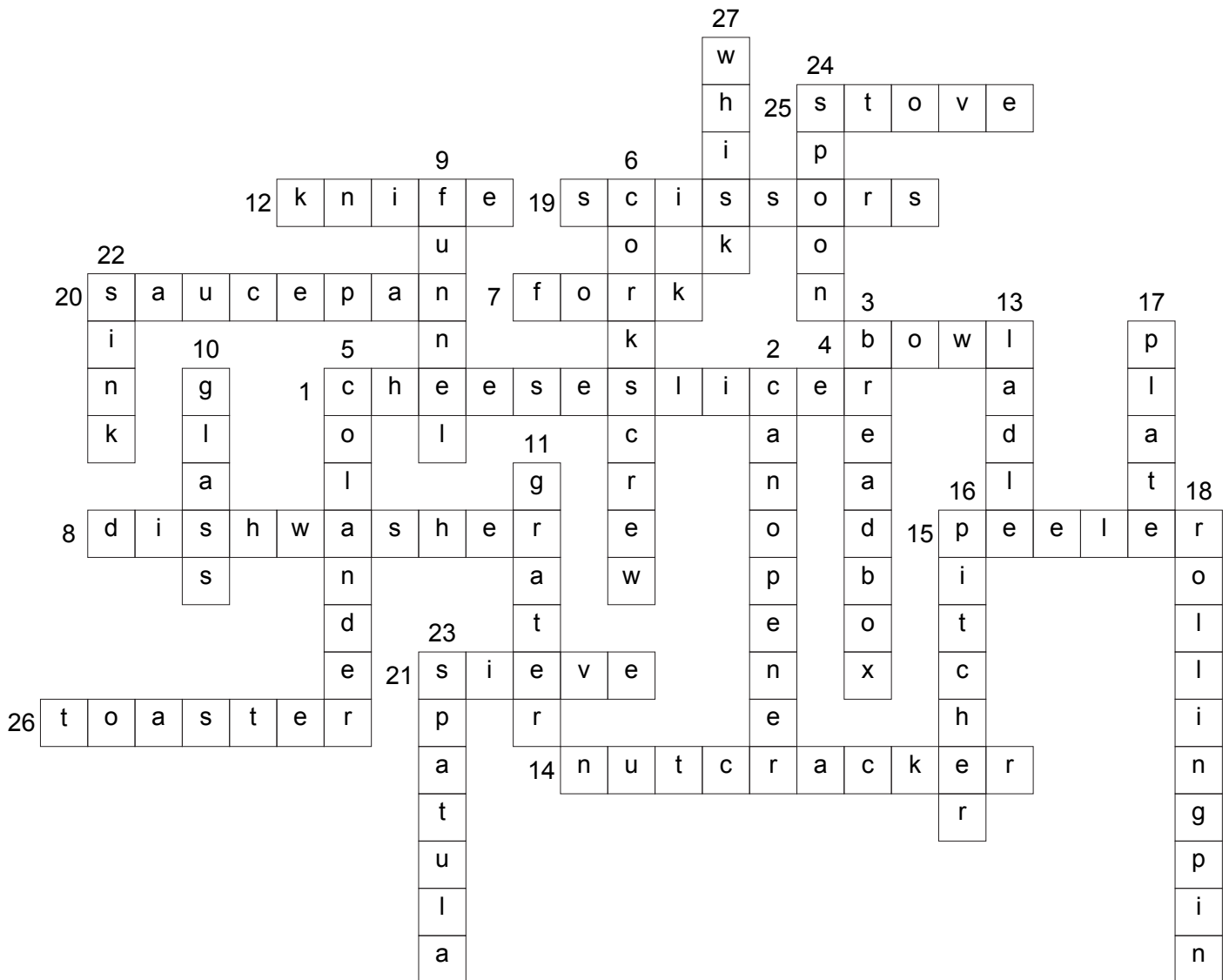
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	r	8	c	u	l	21	b	o	d	a	c	o	v	20	a	a	i	l		
	t	h	r	u	e	26	l	i	w	i	25	k	s	e	n	k	f			
	i	i	n	e	m	a	y	a	p	a	30	p	p	a	p	i				
	c	c	i	b	o	31	p	r	a	e	32	p	e	a	n	m	l			
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	p	u	i	n	i	17	a	p	p	l	e	18	a	p	r	a	b			
	a	m	b	e	r	10	e	g	g	p	l	a	n	t	11	g	b			
	r	a	g	u	s	3	b	r	o	c	c	o	l	i	4	c	a			

Fruits and vegetables

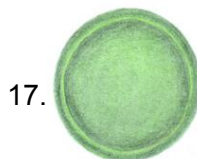
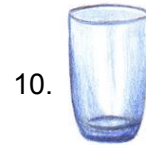
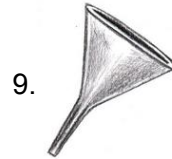




Things in the kitchen

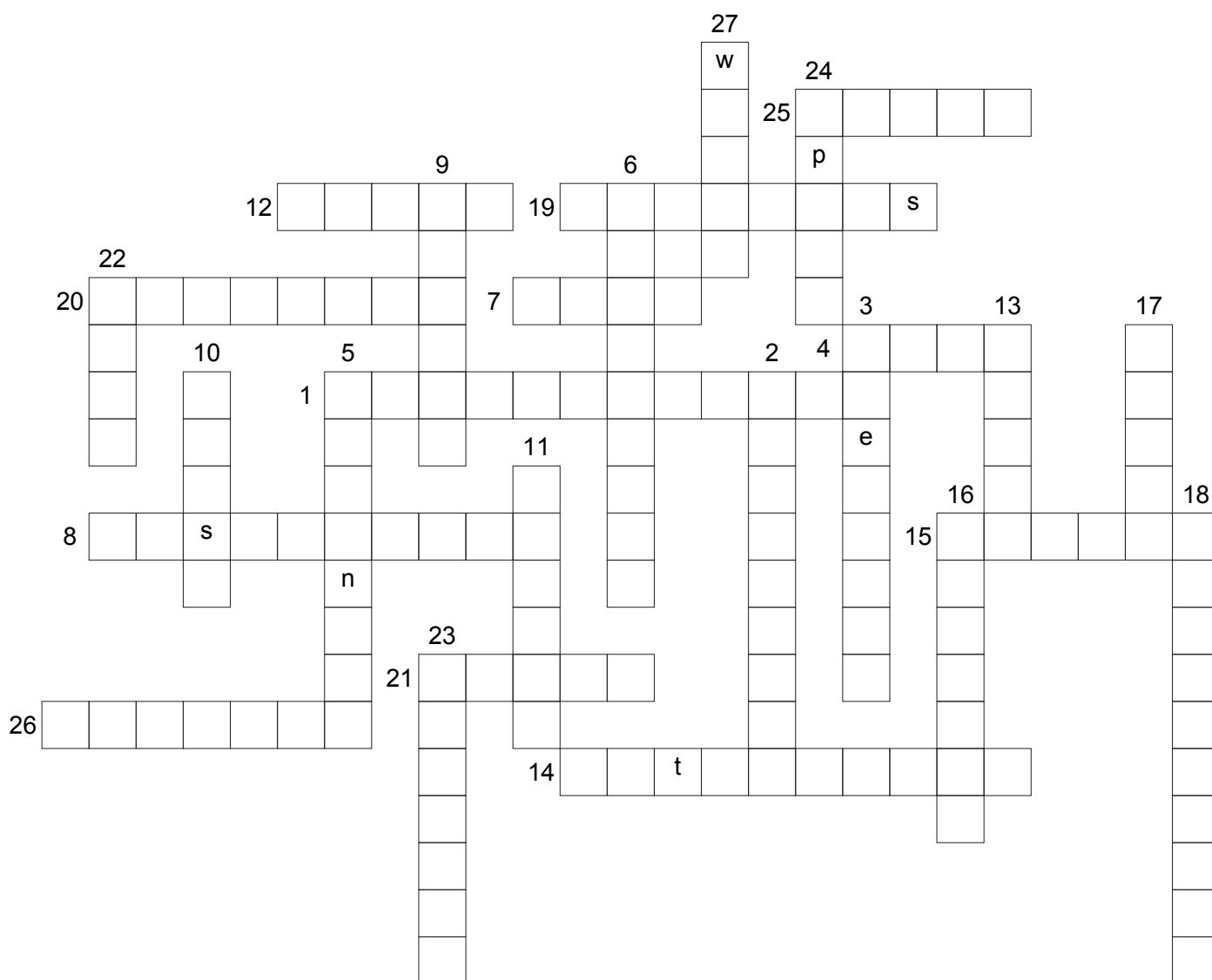


Things in the kitchen

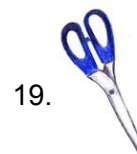
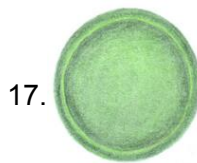
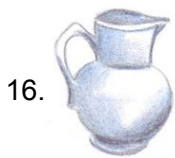
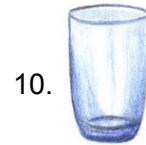
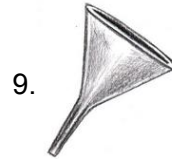




Things in the kitchen



Things in the kitchen

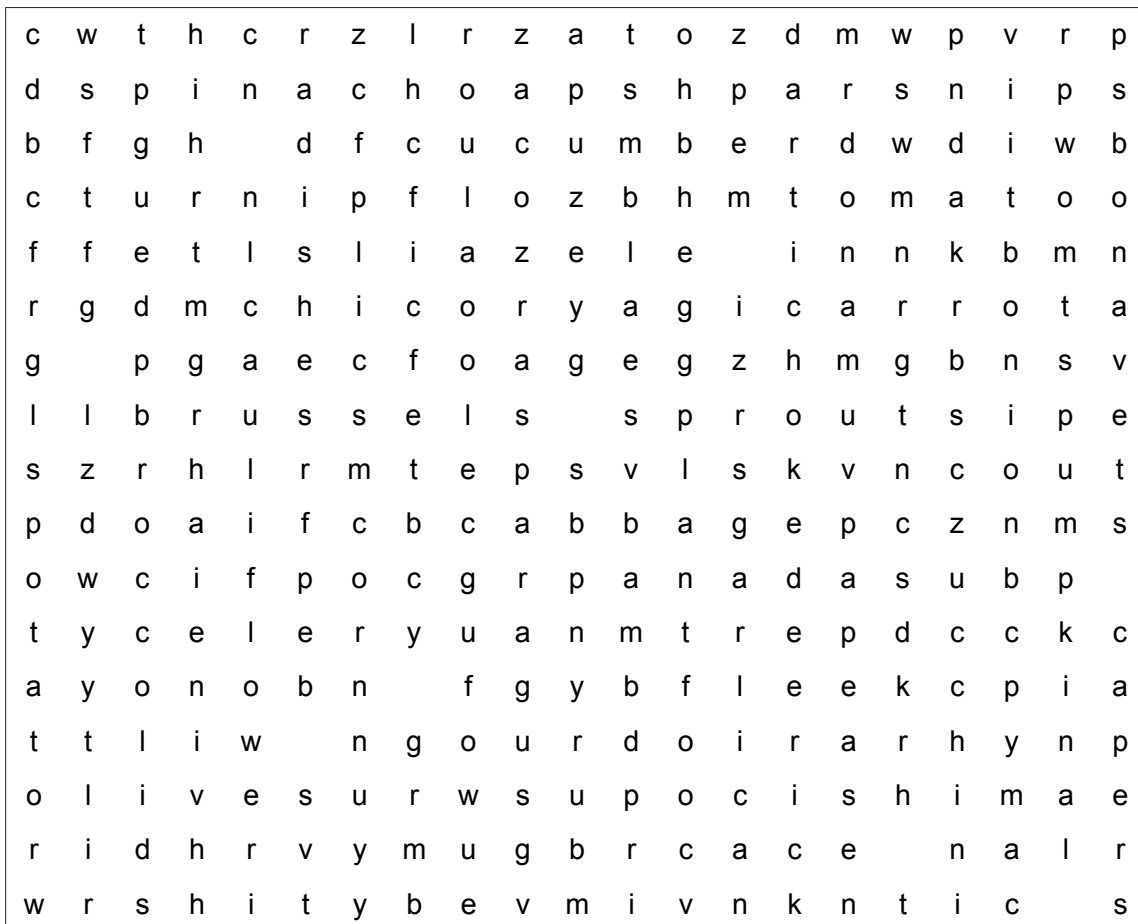


Vegetables

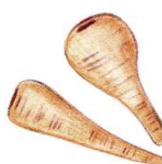


o	z	k	i	g	r	z	i	r	l	t	t	h	e	n	e	w	n	m	h	d
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z	v		e	r	n	d	g	i	m	h	w	p	l		a	a	n	b	f	r
p	o	t	f	k	t	w	y	b	n	c	c	n	r	m	c	i	d	w	s	

Vegetables



Vegetables



PREZI

<http://prezi.com/>

PREZI

Online Teaching Tools and Material Generators	Ease of Use vs. Possible difficulties	Collaborative Learning	Useful Links
<p>Online presentation tool, with a zooming canvas for active learning and interactivity. This enables teachers to present an integrated view of how each detail relates to each other and to the big picture.</p> <p>Teachers can include their own pictures, videos and even a ready-made PowerPoint presentation.</p>	<p>zooming canvas active learning and interactivity</p> <p>Be careful with using the zooming in ability of Prezi, too much zooming in, or too quick may be tiring for viewers.</p> <p>To make a nice presentation, choose one of the</p>	<p>The website includes a section of online interactive games for students.</p> <p>Creating sets of flashcards together with your students is a great way to get them involved and introduce content that expresses their views. Try to brainstorm questions around a certain theme and enter the student's suggested questions in the flashcard generator, create and print!</p>	<p>Prezi Tutorial for Teachers http://vimeo.com/44159070</p> <p>Thoughts on using Prezi as a teaching tool http://prezi.com/rfsnedhqmha/thoughts-on-using-prezi-as-a-teaching-tool/</p> <p>"A table setting" sample presentation http://prezi.com/boyygbsmvm-bm-a-table-setting/?kw=view-boyygbsmvm-bm-rc=ref-22676065</p>

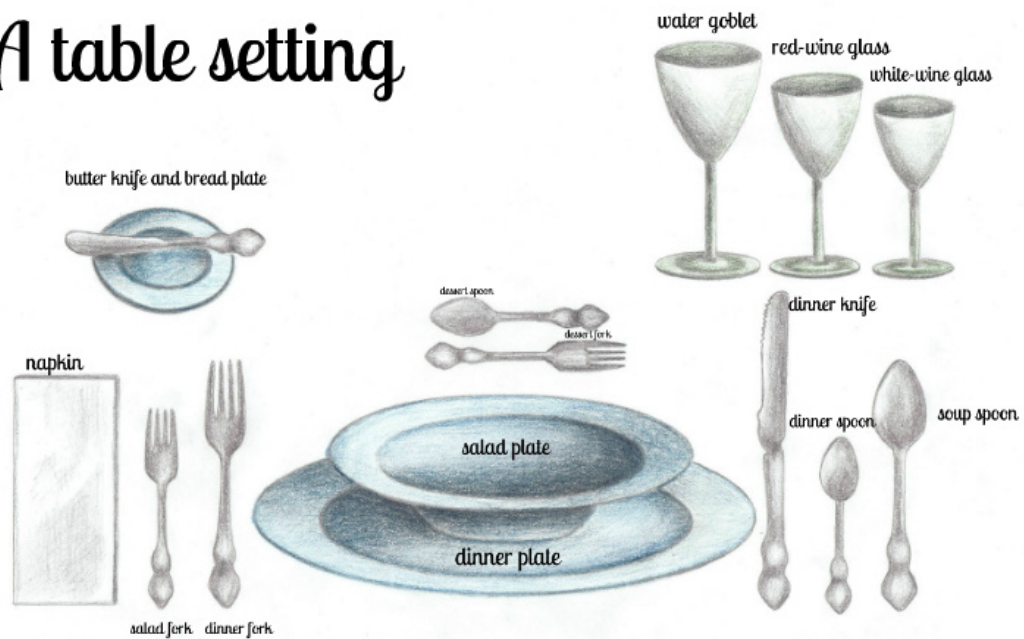
PREZI is an online presentation tool, with a zooming canvas for active learning and interactivity. This enables teachers to present an integrated view of how each detail relates to each other and to the big picture.

Teachers can include their own pictures, videos and even a ready-made PowerPoint presentation. Prezi is perfect for interactive classroom sessions or group projects. Teachers and students can collaborate in real time with up to 10 others, whether in the classroom or at home, to brainstorm and create a presentation on one shared virtual whiteboard. Prezi stores the presentations in the cloud for easy access from anywhere. The online presentation tool can be used to introduce or review vocabulary, explain grammar rules or introduce cultural content. Teachers can create their own material, or explore the ready-made presentations already available.

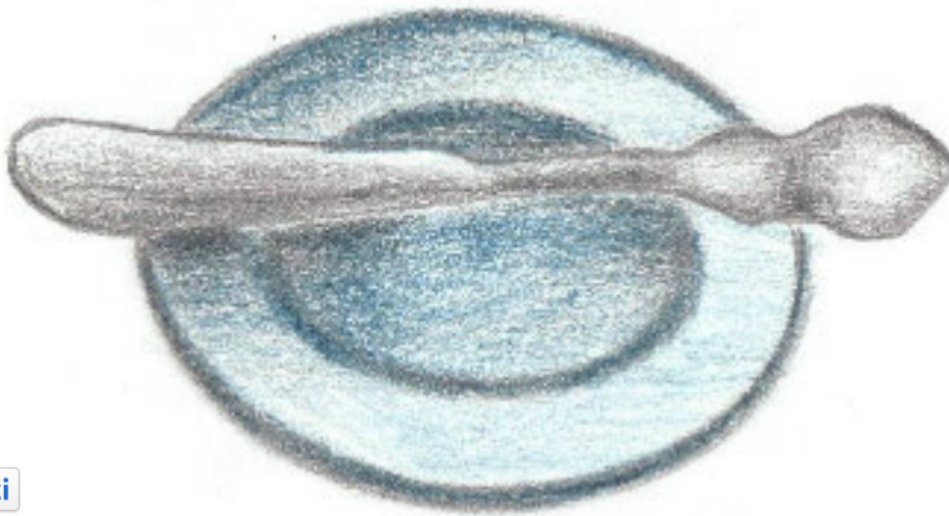


SEGUNDAS LENGUAS Y NUEVAS TECNOLOGÍAS [www..babeltic.eu](http://www.babeltic.eu)

A table setting



butter knife and bread plate



water goblet



red-wine glass



white-wine glass



What are the names of the objects you see in the picture?



Table Setting Etiquette

1. Start with the utensils on the outside and work your way inward with each subsequent course.
2. Forks will be on your left. Knives and spoons on your right.
3. At the top of your plate will be a dessert spoon and dessert fork. When dessert is served, slide them down to the sides of the dessert plate: fork on the left; spoon on the right. To eat dessert, break the dessert with the spoon, one bite at a time.



How To Properly Set a Table Video



TAGXEDO

<http://www.tagxedo.com/>

TAGXEDO

Online Teaching Tools and Material Generators	Ease of Use vs. Possible difficulties	Collaborative Learning	Useful Links
Word cloud generator	<p>No membership required.</p> <p>Enter your wordlist or text and create a shaped word cloud out of it. The tool allows you to select different fonts, themes and shapes. You can create different types of images, suitable for high quality printing.</p> <p>It takes a bit of time to learn how to use the tool.</p>	<p>Word clouds created with Tagxedo can be shared by URL.</p> <p>Ask learners to create their own wordcloud (either provide them with access to the online tool or with a printed contour of the image).</p>	<p>Watch a Tagxedo Tutorial: http://vimeo.com/40793667</p> <p>Tagxedo: Amazing Word Cloud Generator And 101 Ways To Use It... Word Clouds in Education https://www.google.fi/url?sa=t&rct=j&q=&esrc=s&source=web&cd=1&cad=rja&ved=0CC0QFjAA&url=http%3A%2F%2F21centuryedtech.wordpress</p>

Tagxedo is an online word cloud generator, that allows teachers to constrain word lists or texts into selected shapes (heart, star, animals, etc). Teachers can create a visual representation of a text to pull out and identify important words or show the text in an interactive, visually appealing way. The resulting cloud pops out the words as you roll over them, so viewers can “see” each word separately.

Word clouds can be used to analyze and visualize the language used in political speeches, newspaper articles or ads, while helping learners to see and memorize important vocabulary.

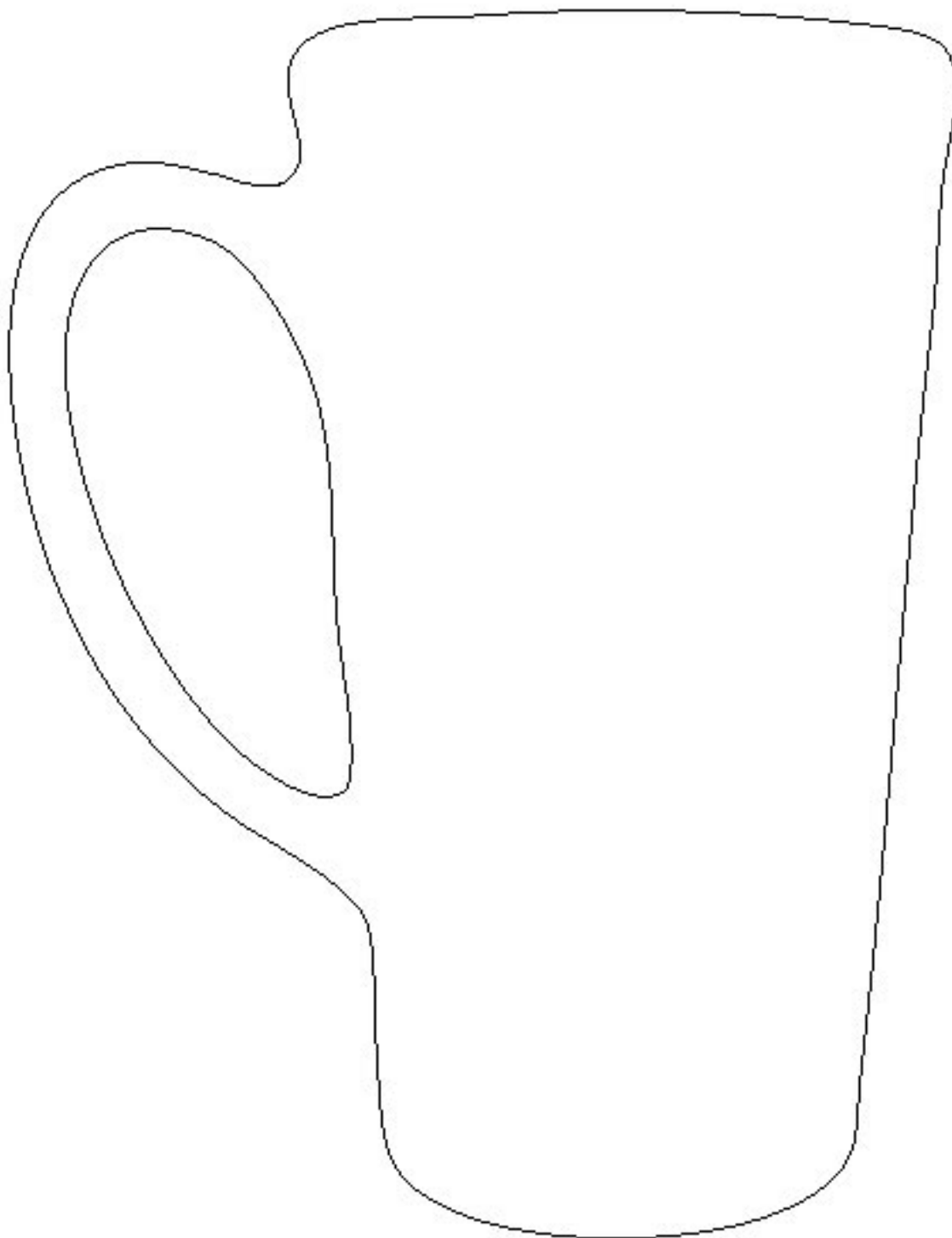
Ask students to recognize the words, use them in sentences, and also create their own wordcloud (either provide them with access to the online tool or with a printed contour of the image). The word clouds can then be printed and placed as posters in the classroom. See a few examples on how to work with Tagxedo in the pages to follow.



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 TAGXEDO - KITCHEN VOCABULARY WORDCLOUD 3

Now, create your own kitchen vocabulary word cloud.
Add the items that can be found in your kitchen at home.





FRUIT, BERRIES & NUTS WORDCLOUD 1



SEGUNDAS LENGUAS Y NUEVAS TECNOLOGÍAS [www..babeltic.eu](http://www.babeltic.eu)

FRUIT, BERRIES & NUTS WORDCLOUD 2

Look at the word cloud and fill in the table below with words belonging to these categories. As a follow-up, continue the list with words you know and are not in the word cloud.

With a partner, say a word and ask your partner to guess the category.



FRUIT	BERRIES	NUTS





FRUIT, BERRIES & NUTS WORDCLOUD 3



Look at the word cloud and find associations with the words you see: what verbs, adjectives or idioms come to your mind?

VERBS	ADJECTIVES	IDIOMS





FOOD WORDCLOUD 2 - STORY SCRIPT



Look at the word cloud and fill in the table below with words you find. Write a story using at least ten words from the list you made.

bagel			



VEGETABLES & MUSHROOMS WORDCLOUD 1





VEGETABLES & MUSHROOMS WORDCLOUD 2



Look at the word cloud and write a list of words in the left column. Then write a question for which each word is the answer. With a partner, play Jeopardy - ask the questions and your partner has to guess the word. Vote for the best question, then share it with the class.





BRAINSCAPE

<https://www.brainscape.com/>

BRAINSCAPE

Online Teaching Tools and Material Generators	Ease of Use vs. Possible difficulties	Collaborative Learning	Useful Links
<p>Brainscape is an online tool teachers can use to create digital flashcards usable online, on a smart phone or surftablet.</p>	<p>Teachers can add lists of words to create flashcards (including bilingual cards and cards with pictures). Sets of subjects can be created, to include new decks in the subjects.</p> <p>Signing in using a Facebook account or creating a new free account.</p> <p>Unlimited amounts of cards.</p> <p>Teachers can upload two-column .CSV spreadsheet files and turn them into flashcards. To create .CSV files, one can use Open Office or Google Spreadsheets.</p>	<p>Brainscape is an easy way to create and share vocabulary with your class. You can invite your students into your online "class". You can also ask students to create the flashcards themselves or improve/edit existing ones.</p> <p>The vocabulary cards can be studied online or on a smart phone/tablet and you will be able to track the student's progress. New decks can be download from the online store. Use Brainscape on a smart-phone or tablet, with this free downloadable app: https://itunes.apple.com/us/app/brainscape/id442415567?mt=8</p>	<p>How can Brainscape work in my class? - video presentation http://www.slideshare.net/fullscreen/brainscapeCEO/teachers-slide-show/1</p> <p>5 tips for creating great flashcards http://blog.brainscape.com/2010/04/tips-great-flashcards/</p> <p>Brainscape Card Sets created for the Segundas Lenguas y Nuevas Tecnologías (SLNT) project: https://www.brainscape.com/study?pack_id=1289408 includes "Kitchenware vocabulary English-Spanish", "Find someone who" discussion cards on food, "Who am I? Food service jobs".</p>

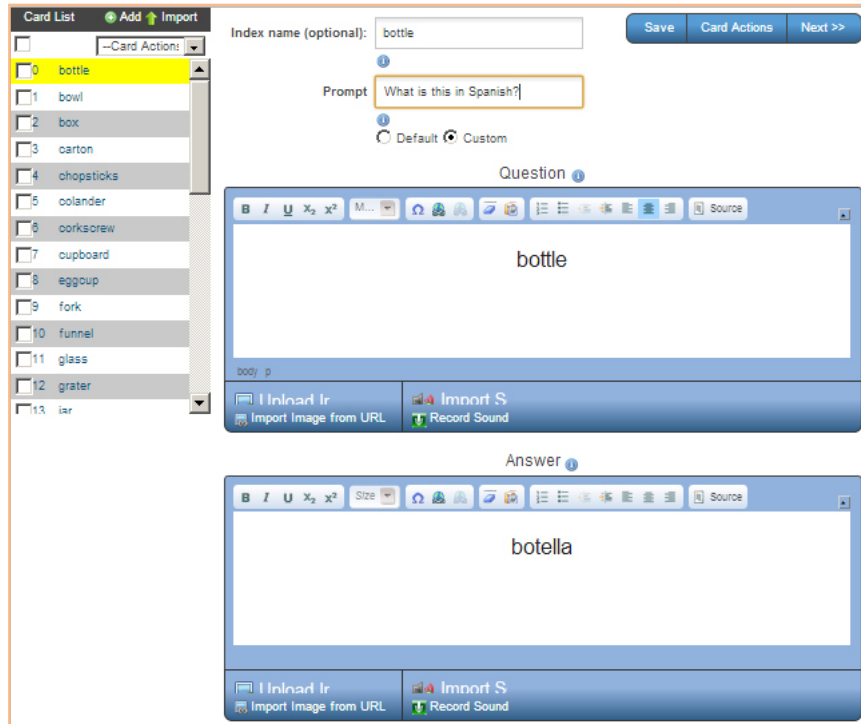
Brainscape is an online tool to make digital flashcards usable online, on your smart phone or surftablet. Used for introducing new vocabulary, reviewing or expanding already studied vocabulary, Brainscape is a versatile tool for teachers. Vocabulary can be drilled together in class, or given as homework for home. You can also use the cards to play language games such as trivia, review verbs and other grammar points with fill-in the blank sentences, or initiate debates.

"Brainscape is an adaptive web and mobile education platform designed to help you learn faster. Our method focuses on the TIMING of study repetitions. Rate how well you know each concept, on a scale of 1-5, and Brainscape determines exactly the right interval of repetition for YOUR brain. Users can create their own content for free, or study Brainscape's expert created content. The Brainscape marketplace covers subjects from GRE vocab prep to Spanish to Sports Trivia and Music Theory, all of which you can study online or on the go. You can learn literally ANYTHING faster with Brainscape." Source: <http://www.brainscape.com/marketing/press.html>

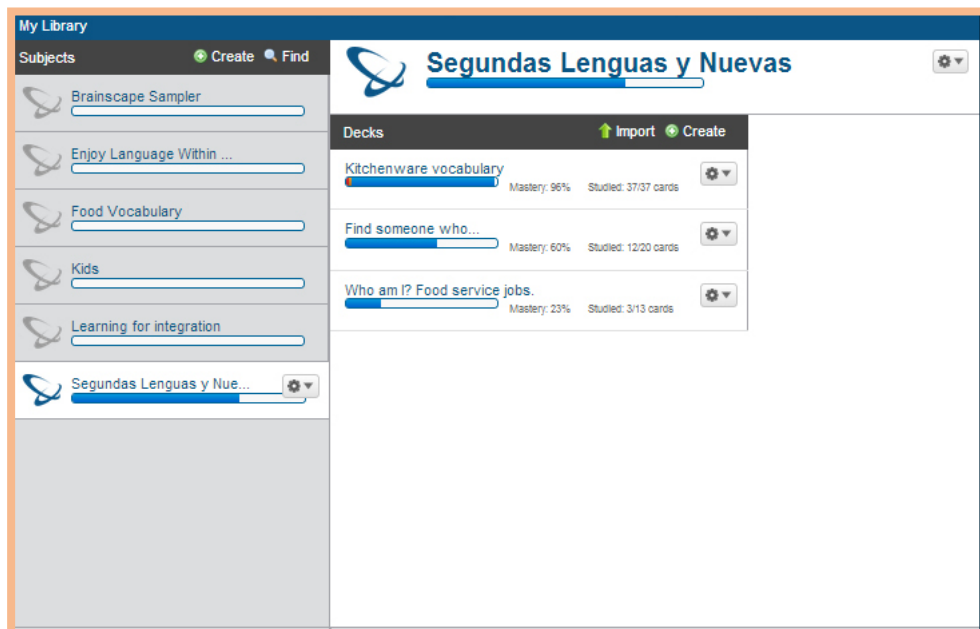


SEGUNDAS LENGUAS Y NUEVAS TECNOLOGÍAS [www..babeltic.eu](http://www.babeltic.eu)

BRAINSCAPE - ONLINE FLASH CARDS GENERATOR



You can import lists of vocabulary or sentences from your own computer (.CSV files) or you can add the terms manually online. You can also upload a picture to illustrate your card, or record sound. You can also add a prompt that will be repeated on each card, or enter a separate prompt for the some of the cards.



You can create a subject and under it create several decks of cards. Once your material is ready, you can Share the Subject through a direct URL or by sharing it privately by e-mail.

BRAINSCAPE - KITCHENWARE ENGLISH - SPANISH

The screenshot shows the Brainscape interface for a 'Segundas Lenguas y Nuevas Tecnologías (SLNT)' library. The main card displays the question 'What is this in Spanish?' with the answer 'bottle' and the Spanish translation 'botella'. A progress bar at the top indicates 52/70 cards studied. On the left, there are navigation options: 'Kitchenware vocabulary', 'Find someone who...', and 'Who am I? Food service jobs.' At the bottom, a rating scale from 1 to 5 is shown, with 1 labeled 'Not at all' and 5 labeled 'Perfectly'.

Use Brainscape to drill vocabulary learned in class, or to introduce new vocabulary, either with bilingual cards or term and definition cards. Scale your knowledge from 1-5 and the tool will help you review the terms that prove more difficult to remember.

The screenshot shows the Brainscape interface for a 'Segundas Lenguas y Nuevas Tecnologías (SLNT)' library. The main card displays the question 'Ian works in a restaurant. He wears a white apron and brings food and drink to the customer. What is his occupation?' with the answer 'waiter'. A progress bar at the top indicates 52/70 cards studied. On the left, there are navigation options: 'Kitchenware vocabulary', 'Find someone who...', and 'Who am I? Food service jobs.' At the bottom, a rating scale from 1 to 5 is shown, with 1 labeled 'Not at all' and 5 labeled 'Perfectly'.

Brainscape can also be used to play language games such as quizzes, role-plays, to review verbs and other grammar points with fill-in the blank sentences, or to initiate debates.



RECIPE CARD MAKER

<http://www.skiptomylou.org/recipe-card-maker/>

BRAINSCAPE

Online Teaching Tools and Material Generators	Ease of Use vs. Possible difficulties	Collaborative Learning	Useful Links
<p>Create recipe cards or a recipe book using this free online recipe card maker.</p>	<p>Teachers can create small or large recipes cards (2 or 3 per one page). You can choose between several layout templates, enter the recipe information the ingredients and directions. The ingredients can be inserted as special characters, such as 1/4 and 1/2 measurements.</p> <p>There is a Live Preview option that shows the cards before printing it.</p> <p>No account creation required.</p> <p>Unlimited amounts of cards.</p>	<p>The Recipe Card maker is a fun way to introduce vocabulary on food, role-plays or start an online project work with your students.</p> <p>Online project work: Ask students to create recipe cards with their favorite recipes, then read them in front of the class. Create a recipe book of the classroom.</p>	<p>Recipe Card Maker Help: http://www.skiptomylou.org/recipe-card-maker-help/</p> <p>What You Can Do With Recipes: 10 Yummy ESL Activities http://busyteacher.org/7226-what-you-can-do-recipes-esl-activities.html</p>

The Online Recipe Card Maker is a an easy- to-use and accesible tool, that puts your receipts into a nice card template. Print, laminate and cut the recipes cards for duration.

You can use the recipe cards for vocabulary work:

Ask students to read the recipes to each other, and write down any new words and translate them.

What is the major ingredient in the recipe? How does it look/taste?

What utensils are mentioned in the recipe?

Write down the verbs in the recipe and role play them.

Conjugate the irregular verbs.

Role-play: Go to the shop to get the ingredients you need.

Online project work: Ask students to create recipe cards with their favorite recipes, then read it in front of the class. Create a recipe book of the classroom



SEGUNDAS LENGUAS Y NUEVAS TECNOLOGÍAS [www..babeltic.eu](http://www.babeltic.eu)

Spanish omelette



from the Kitchen of Spain

ingredients

- 1 kg of potatoes
- 1 big onion
- 8 eggs
- Extra virgin olive oil
- Salt

make it

Peel the onion and the potatoes.

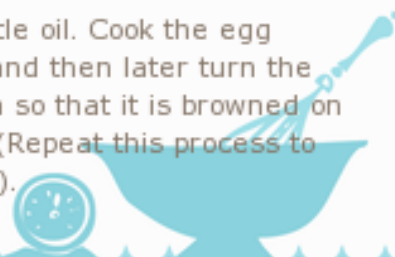
Dice the onion into very small pieces and put it in a large pot with a lot of oil. Chop the potatoes into slices in a pot.

Fry everything on a medium heat, removing from the hob from time to time, until the potatoes are fully cooked and golden brown.

Prepare two recipients, add the four eggs and beat. Then add half of the chopped potatoes and onions.

Coat a frying pan with a little oil. Cook the egg mixture on a high setting and then later turn the heat down. Turn the tortilla so that it is browned on either side and serve hot. (Repeat this process to make the second omelette).

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Tortilla Española



from the Kitchen of Spain

ingredients

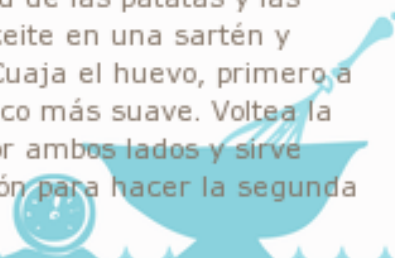
- 1 kg. de patatas
- 1 cebolla grande
- 8 huevos
- aceite virgen extra
- sal

make it

Pela la cebolla y las patatas. Pica las cebollas en trozos no muy pequeños y ponlas a dorar en una sartén con abundante aceite. Mientras tanto pica las patatas en círculos, sazónalas y añádelas a la sartén. Fríe todo a fuego medio, removiendo de vez en cuando, hasta que las patatas estén muy bien cocinadas, casi cocidas, aunque un poco doradas. Retíralas y escúrrelas.

Prepara dos recipientes, bate en cada uno 4 huevos. Agrega a cada uno la mitad de las patatas y las cebollas. Pon un poco de aceite en una sartén y vierte la mezcla anterior. Cuaja el huevo, primero a fuego vivo y después un poco más suave. Voltea la tortilla para que se dore por ambos lados y sirve caliente. (Repite la operación para hacer la segunda tortilla).

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Semolina Pudding – Buberts



from the Kitchen of Latvia

ingredients

- 100 g of semolina
- 500 ml of milk
- 5 eggs
- 7 tablespoons sugar
- 1 tablespoon vanilla sugar
- salt

make it

Heat the milk, add the salt, stir in the semolina, bring to make a creamy porridge. Remove from heat. Whip the egg yolks with vanilla sugar. Whip egg whites with sugar until firm. Fold egg yolks, then egg whites into the porridge and chill.

Serve chilled with cranberry sauce.

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Buberts



from the Kitchen of Latvia

ingredients

- 100 g mannas putraimi
- 500 ml piena
- 5 olas
- 7 ēdamkarotes cukura
- 1 ēdamkarote vaniļas cukurs
- sāls

make it

Pagatavošana:

Uzkarsē pienu, pieliek sāli, iemaisa mannu, vāra, līdz sanāk pabieza putra. Olu dzeltenumus saputo ar vaniļas cukuru. Olu baltumus stingri saputo ar cukuru. Olu dzeltenumus iejauc putrā, pēc tam iegūtajā masā iecilā saputotus olu baltumus.

Pasniedz atdzesētu ar dzērveņu mērci.

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Baltic Herring patties



from the Kitchen of Finland

ingredients

- 600 g Baltic Herring fillets
- 1 dl rye flour
- 1 tsp salt
- ¼ tsp ground white pepper
- For the filling:
- salt and white pepper
- chopped dill
- chopped chives
- For frying:
- butter or margarine

make it

Rinse the fillets with cold water. Mix the rye flour, salt and pepper on a sheet of greaseproof paper. Place half of the fish fillets on the paper, skin down. Sprinkle some salt and pepper on the fillets first and then the chopped dill and chives. Place the other fillets on top of the first ones. Sprinkle with a flour-spice mixture. Heat the butter in a frying pan and fry the fish steaks for about 3-4 minutes on both sides over medium-high heat. Serve with mashed potatoes.

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Silakkapihvit



from the Kitchen of Finland

ingredients

- 600 g silakkafillettä
- 1 dl ruisjauhoja
- 1 tl suolaa
- ¼ tl jauhettua valkopippuria
- Täyte:
- suolaa ja valkopippuria
- hienonnettu tilli
- ruohosipulia
- Paistamiseen:
- voita tai margariinia

make it

Huuhtelee fileet kylmällä vedellä. Sekoita ruisjauhot, suola ja pippuri leivinpaperilla. Aseta puolet fileistä paperin päälle, nahka alaspäin. Mausta fileet ensin suolalla ja pippurilla, lisää sitten hienonnettu tilli ja ruohosipuli. Aseta muut fileet ensimmäisen päälle. Ripottele jauho-mausteseos. Kuumenna voi paistinpannussa ja paista kalapihvit noin 3-4 minuuttia molemmin puolin yli keskikuumuudella. Tarjoile perunamuusin kera.

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Papanasi cu smantana si dulceata de visine



from the Kitchen of Romania

ingredients

- 250 g cottage cheese (as fat as you can find!)
- 1 egg
- 100 g flour
- 30 g sugar
- ½ tsp backing soda
- lemon zest
- vanilla, to taste
- a pinch of salt
- oil, for deep frying

make it

Mix well all ingredients (except oil) with a fork, for 2 minutes. With your hands make large balls (app. as a tennis ball). Take one and with your finger make a small hole in the middle. Repeat for all balls.

Heat a frying pan, add the oil and heat it well. Fry the balls at medium heat until brown.

Serve hot, with sour cream and sour cherry preserves (or any jam that you have).

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Papanasi cu smantana si dulceata de visine



from the Kitchen of Romania

ingredients

- ½ kg branza de vaci dulce si cat mai grasa (!)
- 1 ou
- 100 g faina
- 30 g zahar
- ¼ lingurita bicarboanat de sodiu
- coaja de lamaie
- vanilie dupa gust
- 1 praf de sare
- ulei pentru prajit

make it

Pune toate ingredientele (fara ulei) intr-un castron si amesteca bine cu o furculita pana cand se omogenizeaza (cam 2 minute). Compozitia trebuie sa aiba consistenta si sa-si pastreze forma, dar sa nu fie foarte tare. Daca e prea moale, poti sa mai pui putina faina. Din compozitie formeaza niste bile mai mari. Pune degetul aratator in centrul unei bile si roteste-l, astfel incat sa se formeze o gaura. Incinge uleiul (o cantitate mai mare), da flacara la mediu si prajeste papanasii pana cand devin aurii pe ambele parti. Serveste papanasii fierbinti cu smantana si dulceata

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Saffron Risotto



from the Kitchen of Italy

ingredients

- 5 to 6 cups chicken or beef stock
- 1/8 teaspoon ground saffron
- 4 tablespoons sweet butter
- 1 ½ cups Arborio rice
- Salt and freshly ground black pepper
- 1 large egg yolk, at room temperature
- Freshly grated Parmesan cheese, to taste

make it

In a medium-sized saucepan, heat the stock until almost a boil. Turn the heat to very low and stir in the saffron. In a 10- to 12-inch saucepan, melt 3 tablespoons of the butter. Immediately stir in the rice and cook over medium-high heat. Using a wooden spoon, stir continuously until the rice is coated in the butter and begins to turn translucent, about 2 minutes. Be careful not to let the rice burn. Keeping the heat at medium-high, begin ladling the hot broth into the rice, about 2 ladlefuls at a time. Constantly stir with the wooden spoon until the rice has almost absorbed all of the broth. Continue adding the both bit by bit until the rice is al dente or tender, about 20 minutes. Once the rice is cooked, season with salt and pepper. Remove from heat and immediately add the egg yolk and the remaining tablespoon butter. Stir to thoroughly combine and set aside to cool.

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Risotto allo zafferano



from the Kitchen of Italy

ingredients

- 1,300 kg di riso superfino arboreo
- Tre litri circa di brodo di carne o vegetale
- 1 cipolla
- 100 grammi di burro
- 2 bustine di zafferano (meglio ancora quello in fili)
- 250 grammi parmigiano grattugiato
- 200 grammi di primosale tagliato a cubetti
- Olio di semi di mais per friggere

make it

Bisogna preparare il risotto circa dodici ore prima di realizzare le arancine (deve essere freddo, perché per la buona riuscita delle arancine l'impasto deve essere abbastanza duro e appiccicoso).

Preparare il brodo nel quale scioglieremo lo zafferano: in un tegame capiente, fare appassire la cipolla tagliata finemente (non deve imbriondire), aggiungere il riso e farlo tostare quindi, sempre mescolando, aggiungere il brodo, ben caldo, poco per volta e portare il riso a cottura, scendere dal fuoco e amalgamarvi il parmigiano grattugiato ed il burro. Fare mantecare per qualche minuto, quindi versarlo in un piatto grande e farlo raffreddare.

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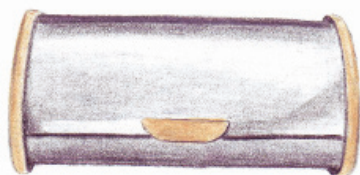
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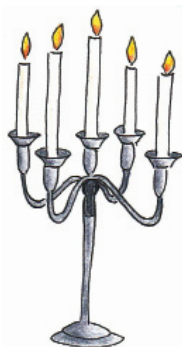


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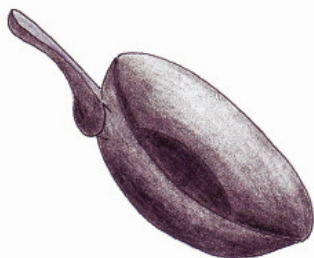
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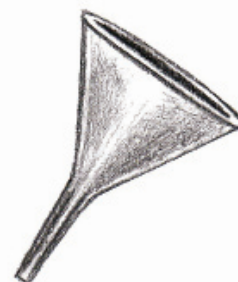
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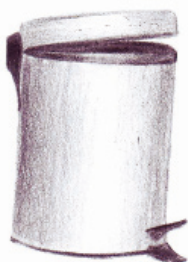
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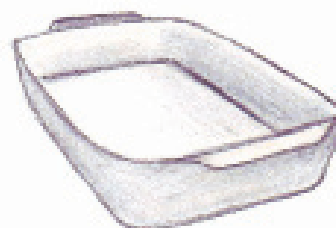
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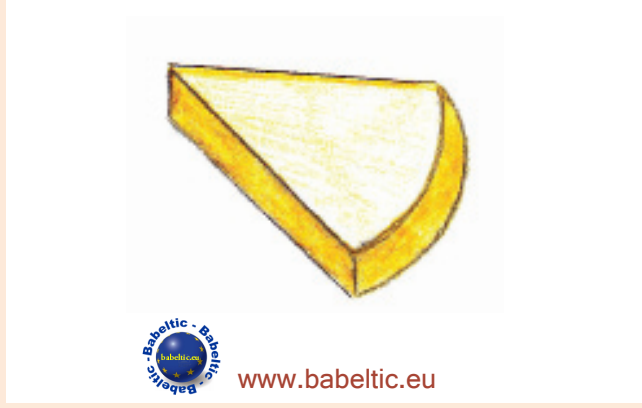
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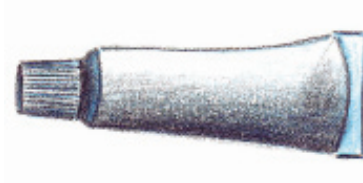
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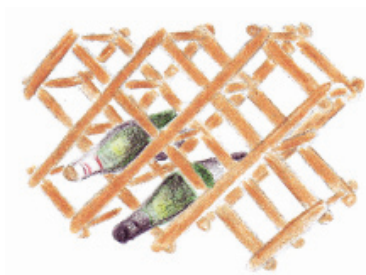
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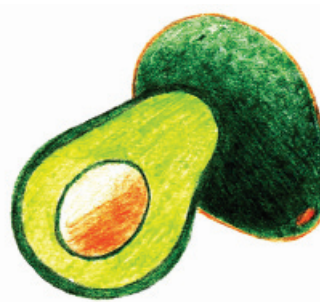
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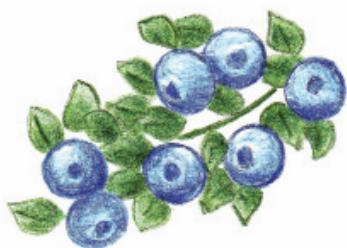


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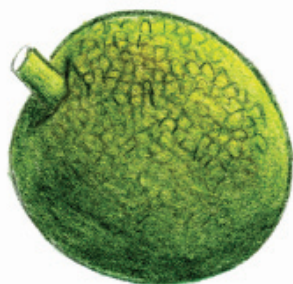
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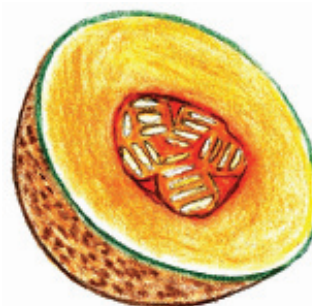
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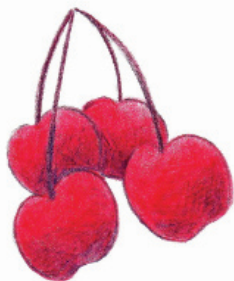
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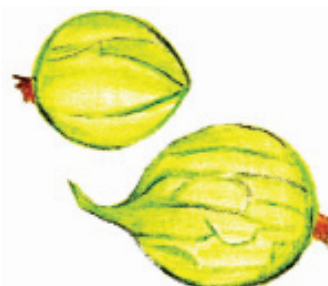
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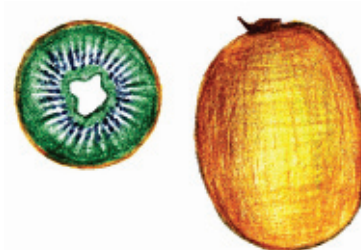
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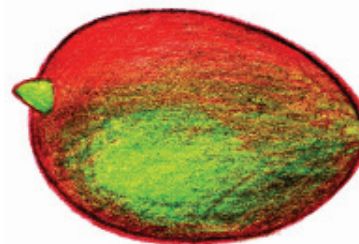
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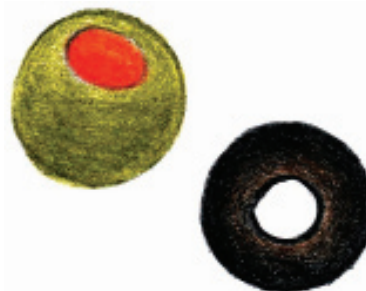
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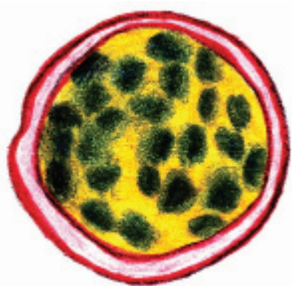
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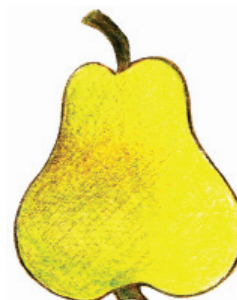
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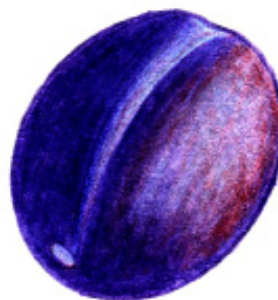
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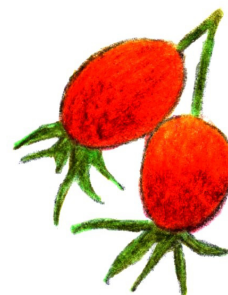
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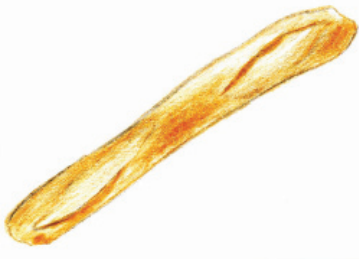


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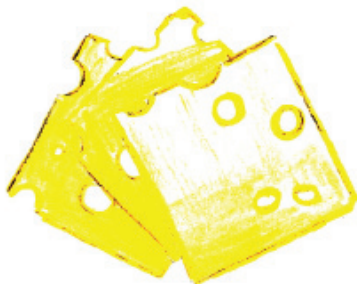
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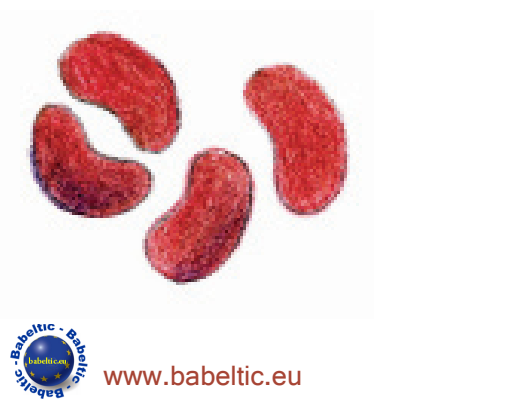
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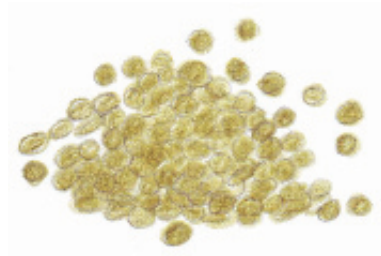
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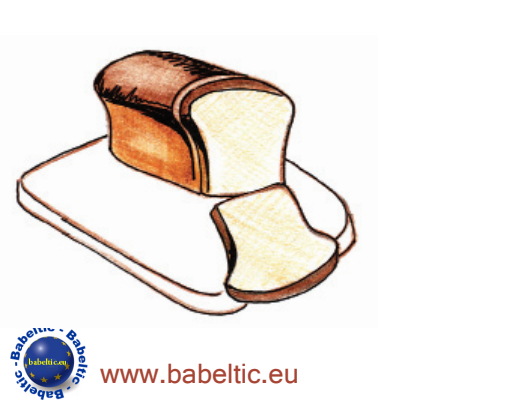
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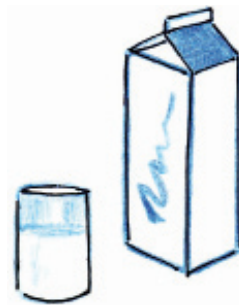
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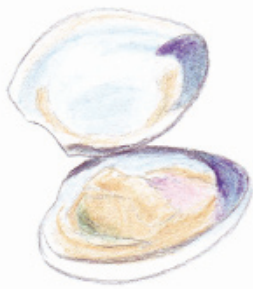


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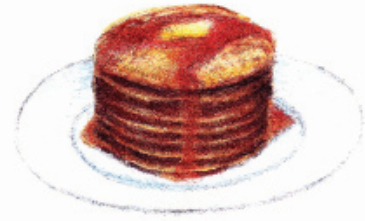
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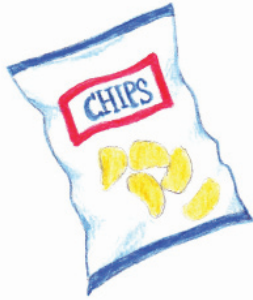


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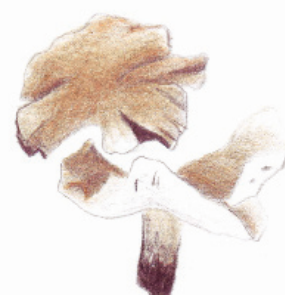
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CULINARY ADJECTIVES

to add



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CULINARY ADJECTIVES

to bake



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CULINARY ADJECTIVES

to blacken



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CULINARY ADJECTIVES

to boil



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CULINARY ADJECTIVES

to brew



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CULINARY ADJECTIVES

to broil



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CULINARY ADJECTIVES

to brown



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CULINARY ADJECTIVES

to carve up



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CULINARY ADJECTIVES

to chew



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CULINARY ADJECTIVES

to chop [to mince]



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CULINARY ADJECTIVES

to cook



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CULINARY ADJECTIVES

to cool



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CULINARY ADJECTIVES

to crumble



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CULINARY ADJECTIVES

to cut



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CULINARY ADJECTIVES

to decorate



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CULINARY ADJECTIVES

to deep fry



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CULINARY ADJECTIVES

to dice



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CULINARY ADJECTIVES

to dissolve



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CULINARY ADJECTIVES

to drain



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CULINARY ADJECTIVES

to dust



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CULINARY ADJECTIVES

to fill



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CULINARY ADJECTIVES

to flambé



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CULINARY ADJECTIVES

to flavour



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CULINARY ADJECTIVES

to fold



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CULINARY ADJECTIVES

to freeze



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CULINARY ADJECTIVES

to fry



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CULINARY ADJECTIVES

to garnish



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CULINARY ADJECTIVES

to grate



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CULINARY ADJECTIVES

to grill



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CULINARY VERBS FLASH CARDS 3

CULINARY ADJECTIVES

to grind



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CULINARY ADJECTIVES

to heat



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CULINARY ADJECTIVES

to marinate



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CULINARY ADJECTIVES

to mash



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CULINARY ADJECTIVES

to mince



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CULINARY ADJECTIVES

to mix



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CULINARY ADJECTIVES

to peel



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CULINARY ADJECTIVES

to pickle



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CULINARY ADJECTIVES

to poach



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CULINARY ADJECTIVES

to pour



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CULINARY ADJECTIVES

to pre-bake



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CULINARY ADJECTIVES

to rinse



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CULINARY ADJECTIVES

to roast



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CULINARY ADJECTIVES

to roll



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CULINARY ADJECTIVES

to sauté



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CULINARY VERBS FLASH CARDS 4

CULINARY ADJECTIVES

to season



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CULINARY ADJECTIVES

to serve



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CULINARY ADJECTIVES

to shake



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CULINARY ADJECTIVES

to shred



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CULINARY ADJECTIVES

to simmer



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CULINARY ADJECTIVES

to sip



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CULINARY ADJECTIVES

to slice



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CULINARY ADJECTIVES

to smoke



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CULINARY ADJECTIVES

to sprinkle



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CULINARY ADJECTIVES

to squeeze



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CULINARY ADJECTIVES

to steam



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CULINARY ADJECTIVES

to stew



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CULINARY ADJECTIVES

to stir



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CULINARY ADJECTIVES

to stir-fry



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CULINARY ADJECTIVES

to store



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CULINARY ADJECTIVES

to stuff
[something]



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CULINARY ADJECTIVES

to swallow



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CULINARY ADJECTIVES

to thaw



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CULINARY ADJECTIVES

to toast



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CULINARY ADJECTIVES

to wash



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CULINARY ADJECTIVES

to whip



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CULINARY ADJECTIVES

to whisk



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to wrap



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aged



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CULINARY ADJECTIVES

aromatic



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array / array of



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CULINARY ADJECTIVES

assorted



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CULINARY ADJECTIVES

authentic



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CULINARY ADJECTIVES

baked



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CULINARY ADJECTIVES

beautiful



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CULINARY ADJECTIVES

bite-size



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CULINARY ADJECTIVES

bitter



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CULINARY ADJECTIVES

bland



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blazed



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CULINARY ADJECTIVES

a blend of



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CULINARY ADJECTIVES

blunt



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CULINARY ADJECTIVES

boiled



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CULINARY ADJECTIVES

braised



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CULINARY ADJECTIVES

browned



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CULINARY ADJECTIVES

burnt



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CULINARY ADJECTIVES

buttered



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CULINARY ADJECTIVES

calorie free



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CULINARY ADJECTIVES

caramelized



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CULINARY ADJECTIVES

cheesy



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CULINARY ADJECTIVES

chilled



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CULINARY ADJECTIVES

chocolate flavored



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CULINARY ADJECTIVES

chunked, chunky



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cinnamon



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CULINARY ADJECTIVES

classic



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clove



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coated



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cold



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CULINARY ADJECTIVES

colorful



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cool



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CULINARY ADJECTIVES

country style



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covered



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crafted



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creamy



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crisp



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crumbly



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CULINARY ADJECTIVES

crunchy



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CULINARY ADJECTIVES

deep-fried



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CULINARY ADJECTIVES

delicious



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CULINARY ADJECTIVES

distinctive



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CULINARY ADJECTIVES

dressed



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CULINARY ADJECTIVES

drizzle, drizzled



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CULINARY ADJECTIVES

dry, (dry-aged)



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CULINARY ADJECTIVES

dull

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CULINARY ADJECTIVES

ethnic

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CULINARY ADJECTIVES

exquisite

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exotic

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extraordinary

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fantastic

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fat

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filleted

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flavorful

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fried

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frozen

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fruity

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CULINARY ADJECTIVES

full, full-bodied



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CULINARY ADJECTIVES

garlic, garlicky



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CULINARY ADJECTIVES

generous



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CULINARY ADJECTIVES

glazed



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CULINARY ADJECTIVES

greasy



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CULINARY ADJECTIVES

grilled



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CULINARY ADJECTIVES

homemade



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CULINARY ADJECTIVES

honey-glazed



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CULINARY ADJECTIVES

hot



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CULINARY ADJECTIVES

hardboiled



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CULINARY ADJECTIVES

ice-cold



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CULINARY ADJECTIVES

infused



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CULINARY ADJECTIVES

intriguing



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CULINARY ADJECTIVES

julienne



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juicy



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CULINARY ADJECTIVES

large



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CULINARY ADJECTIVES

lean



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CULINARY ADJECTIVES

marinated



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CULINARY ADJECTIVES

mashed



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CULINARY ADJECTIVES

mouth-watering



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CULINARY ADJECTIVES

nutty



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CULINARY ADJECTIVES

nutritious



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CULINARY ADJECTIVES

oily



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organic



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palatable



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peppery



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pickled



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CULINARY ADJECTIVES

poached



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CULINARY ADJECTIVES

puréed



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CULINARY ADJECTIVES

rancid



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CULINARY ADJECTIVES

refreshing



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rich



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CULINARY ADJECTIVES

ripe



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CULINARY ADJECTIVES

roasted



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CULINARY ADJECTIVES

salty



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CULINARY ADJECTIVES

seasoned



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CULINARY ADJECTIVES

simmered



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CULINARY ADJECTIVES

slow-cooked



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CULINARY ADJECTIVES

sour



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CULINARY ADJECTIVES

sprinkled



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CULINARY ADJECTIVES

steamed



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steamy



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CULINARY ADJECTIVES

stuffed



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CULINARY ADJECTIVES

sugary



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CULINARY ADJECTIVES

sweet-and-sour



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CULINARY ADJECTIVES

tangy



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CULINARY ADJECTIVES

tasteful



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CULINARY ADJECTIVES

tasteless



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CULINARY ADJECTIVES

tender



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CULINARY ADJECTIVES

terrific



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CULINARY ADJECTIVES

thick



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CULINARY ADJECTIVES

thin



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CULINARY ADJECTIVES

toasted



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CULINARY ADJECTIVES

tossed



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CULINARY ADJECTIVES

traditional



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CULINARY ADJECTIVES

unflavored



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CULINARY ADJECTIVES

vanilla flavored



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CULINARY ADJECTIVES

warm



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CULINARY ADJECTIVES

whipped



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yummy



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WHAT AM I? FOOD RIDDLES

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An EU funded project within
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WHAT AM I? FOOD RIDDLES

I am a big round fruit that is red on the inside with lots of seeds. I am very juicy because I have got lots of sweet water. What am I?



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WHAT AM I? FOOD RIDDLES

I'm an orange vegetable that is good for your eyesight. I grow under the ground and have a green top. What am I?



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WHAT AM I? FOOD RIDDLES

I am a beautiful red color with a green top, and grow in Huelva at the beginning of the summer. I taste great with cream. I am sweet and am shaped like a heart. What am I?



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WHAT AM I? FOOD RIDDLES

I look like a fuzzy little oval-shaped ball on the outside and when you cut me in half, you can eat my green insides with a spoon. What am I?



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WHAT AM I? FOOD RIDDLES

I am a fruit that comes in many colors and many names. I grow on trees and I am also a tasty juice. Sometimes you find half of a worm inside of me. What am I?



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WHAT AM I? FOOD RIDDLES

I am a crunchy vegetable, with a lot of vitamin C and fiber. Some kids think that I look like a little green tree! What am I?



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WHAT AM I? FOOD RIDDLES

I am a red or purple fruit that can stain your hands when you eat me. I grow on bushes. Try putting me on your cereal! What am I?



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WHAT AM I? FOOD RIDDLES FLASH CARDS 2

WHAT AM I? FOOD RIDDLES

I am a tropical fruit. I am many different colors on the outside. To say my name, say the opposite of "WOMAN" and then say the opposite of "STOP." What am I?



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WHAT AM I? FOOD RIDDLES

Many people think that I am a vegetable, but I am actually a fruit. People like to use me to make spaghetti sauce and pizza sauce. What am I?



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WHAT AM I? FOOD RIDDLES

I am a round fruit with a peel. I am also a color. I have a lot of vitamin C for your body, and you can also drink me anytime. What am I?



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WHAT AM I? FOOD RIDDLES

I am a fruit that grows on a tree, and come in many different colors. My name rhymes with "PAIR" and you need a "CHAIR" to pick me! What am I?



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WHAT AM I? FOOD RIDDLES

I am a tropical fruit that is very spiky on the outside and yellow, soft and juicy on the inside. I have "APPLE" in my name, but I am not an apple! What am I?



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WHAT AM I? FOOD RIDDLES

I have got a purple or green skin and sweet flesh inside. From my juice becomes wine. What am I?



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WHAT AM I? FOOD RIDDLES

I am a yellow fruit with three of the letter "A" in my name. I have a lot of potassium to help your muscles work better. I am tough on the outside and soft on the inside. What am I?



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WHAT AM I? FOOD RIDDLES

I am a small fruit that comes in a variety of colors, like purple, blue, red, yellow and green. I have a hard pit inside of me. I rhyme with "HUM". What am I?



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FOOD IDIOMS FLASH CARDS 1



FOOD IDIOMS

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FOOD IDIOMS

acquire a taste for (something)

to develop a liking for some kind of food or drink or something else



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FOOD IDIOMS

apple of (someone`s) eye

someone or something that one likes a lot or likes more than others



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FOOD IDIOMS

as black as a skillet

very black



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FOOD IDIOMS

as busy as popcorn on a skillet

very active



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FOOD IDIOMS

as cool as a cucumber

to be calm, to be not nervous or anxious



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FOOD IDIOMS

as easy as apple pie

very easy



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FOOD IDIOMS

as easy as duck soup

very easy



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FOOD IDIOMS FLASH CARDS 2

FOOD IDIOMS

as flat as a pancake

very flat



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FOOD IDIOMS

as hungry as a bear

very hungry



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FOOD IDIOMS

as nutty as a fruitcake

silly, crazy



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FOOD IDIOMS

as red as a cherry

bright red



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FOOD IDIOMS

as sour as vinegar

sour and disagreeable



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FOOD IDIOMS

as sweet as honey/sugar

very sweet



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FOOD IDIOMS

as thick as pea soup

very thick (can be used with fog as well as with liquids)



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FOOD IDIOMS

as warm as toast

very warm and cozy



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FOOD IDIOMS FLASH CARDS 3

FOOD IDIOMS

bad apple

a bad person



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FOOD IDIOMS

bear fruit

to yield or give results



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FOOD IDIOMS

big cheese

an important person, a leader



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FOOD IDIOMS

bite off more than one can chew

to try to do or eat more than you can manage



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FOOD IDIOMS

bite the hand that feeds one

to harm someone who does good things for you



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FOOD IDIOMS

bitter pill to swallow

something unpleasant that one must accept



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FOOD IDIOMS

**born with a silver spoon
in one's mouth**

to be born to a wealthy family with many advantages



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FOOD IDIOMS

Bottoms up!

*everybody should drink now
(this expression is used at the end of a drinking toast)*



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FOOD IDIOMS FLASH CARDS 4

FOOD IDIOMS

bread and water

*the most basic meal that is possible
(like you would get in prison)*



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FOOD IDIOMS

bring home the bacon

to earn your family`s living



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FOOD IDIOMS

butter (someone) up or butter up (someone)

*to flatter someone in order to get
his or her favor or friendship*



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FOOD IDIOMS

can't stomach (someone or something)

to dislike or hate someone or something



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FOOD IDIOMS

carrot and stick

*the reward for someone to do what
you want or the punishment if they
do not do what you want*



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FOOD IDIOMS

compare apples and oranges

*to compare two things that are
not similar and should not be
compared*



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FOOD IDIOMS

cook (something) up or cook up (something)

*to cook something, to make some
kind of plan*



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FOOD IDIOMS

couch potato

*someone who spends a lot of time
on a couch watching television*



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FOOD IDIOMS FLASH CARDS 5

FOOD IDIOMS

cry over spilled/spilt milk

to cry or complain about something that has already happened



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FOOD IDIOMS

(not one's) cup of tea

something that one does not enjoy or do well (usually used in the negative)



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FOOD IDIOMS

eat like a bird

to eat only a small amount of food



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FOOD IDIOMS

eat like a horse

to eat a large amount of food



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FOOD IDIOMS

food for thought

something to think about, something that provides mental stimulation



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FOOD IDIOMS

fruits of one's labor

the results of one's work



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FOOD IDIOMS

go bananas

to become highly excited, to behave in a crazy way



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FOOD IDIOMS

hand (something) to (someone) on a silver platter

to give a person something that has not been earned



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FOOD IDIOMS FLASH CARDS 6

FOOD IDIOMS

hard nut to crack

a difficult person or thing to deal with or get to know



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FOOD IDIOMS

have a lot on one's plate

to have many things to do or deal with, to be busy with many different activities



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FOOD IDIOMS

have a sweet tooth

to have a desire to eat sweet foods



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FOOD IDIOMS

have bigger fish to fry

to have more important things to do



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FOOD IDIOMS

hot potato

a question or argument that is controversial and difficult to settle



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FOOD IDIOMS

in a nutshell

briefly, in a few words



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FOOD IDIOMS

milk (someone) for (something)

to pressure someone into giving information or money



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FOOD IDIOMS

piece of cake

a task that is easily accomplished



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FOOD IDIOMS FLASH CARDS 7

FOOD IDIOMS

rotten to the core

to be completely worthless (like a rotten apple)



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FOOD IDIOMS

slice of the cake/pie

a share of something (money etc.)



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FOOD IDIOMS

spill the beans

to tell a secret to someone who is not supposed to know about it



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FOOD IDIOMS

top banana

the person who is the boss or the top person in a group or organization



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FOOD IDIOMS

turn beet-red

to become red in the face because you are embarrassed



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FOOD IDIOMS

variety is the spice of life

differences and changes make life interesting



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FOOD IDIOMS

wine and dine (someone)

to treat someone to an expensive meal, to entertain someone in a lavish manner



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FOOD IDIOMS

you can't make an omelette without breaking the eggs

you cannot do something without causing some problems or having some effects



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Bon appetite!

Buon appetito!

Labu apetiti!

Poftă bună!

Hyvää ruokahalua!

¡Buen provecho!



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