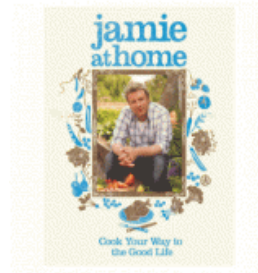


Jamie at Home

Onions



EPISODE VOCABULARY:

STEWS guisos
 SHALLOT chalote
 WHACK golpear, vapulear
 A PINCH OF una pizca de
 LEEK puerro
 WAFER-THIN finísimo
 CUT CHUNKS cortar pedazos
 CHIVE cebolleta
 ROCKET oruga
 ODDS AND SODS todo quisque
 CRUNCHY crujiente
 DRENCH empapar
 BITTERSWEET agri dulce
 MILD CREAMY ligeramente cremoso
 DRESSING aliño
 SQUEEZE estrujar, presionar
 SPRINKLE esparcir, espolvorear
 POUR echar
 SOIL suelo
 LET DRY deja secar
 STRING cordel
 TIE sthg IN A KNOT atar con un nudo
 CHEMICALS productos químicos
 MARIGOLDS caléndulas
 ROSEMARY romero
 A LOAD OF un montón de
 CHOP picar
 SEASON sazonar
 FENNEL hinojo
 TABLESPOON /DESSERTSPOON
 (cuchara, cucharita)
 CLOVE OF GARLIC / A GARLIC
 CLOVE un diente de ajo

CELERY apio
 BAY LEAVES hojas de laurel
 FLAVOUR sabor/condimentar
 PAN cazuela, sartén
 FAT grasa
 GRAVY salsa
 SLICE UP cortar en rebanadas
 SIEVE tamiz
 POSH pijo, cursi
 RAW crudo
 A PAIR OF GOGGLES un par de
 gafas(de bucear)
 SNORKEL tubo(de respiración)
 FOOD PROCESSOR robot de cocina
 LAYER capa
 SQUASH aplastar
 SAGE salvia
 THYME tomillo
 SHRINK encoger
 SMEAR untar
 STOCK caldo
 TOP STHG UP tapar
 SIMMER hervir a fuego lento
 STALE BREAD pan duro
 GRATE rallar
 SWIG beber
 WRECK estropear
 OVERTAKE sobrepasar
 A FEW LITTLE DRIBBLES unas pocas
 gotas
 DRIZZLE vaporizar
 PROPER verdadero, correcto

EXERCISE

Choose one of the recipes. Write the list of ingredients and the steps followed to make it.

REVISION

Here are some of the most common containers / quantity expressions for these uncountable nouns and some more common uncountable food types with their container / quantity expressions:

accommodation - a place to stay
advice - a piece of advice
baggage - a piece of baggage
bread - a slice of bread, a loaf of bread
equipment - a piece of equipment
furniture - a piece of furniture
garbage - a piece of garbage
information - a piece of information
knowledge - a fact
luggage - a piece of luggage, a bag, a suitcase
money - a note, a coin
news - a piece of news

pasta - a plate of pasta, a serving of pasta
research - a piece of research, a research project
travel - a journey, a trip
work - a job, a position

liquids (water, beer, wine, etc.) - a glass, a bottle, a jug of water, etc.
cheese - a slice, a chunk, a piece of cheese
meat - a piece, a slice, a pound of meat
butter - a bar of butter
ketchup, mayonnaise, mustard - a bottle of, a tube of ketchup, etc.

Some important expressions to remember:

(taken from <http://www.ompersonal.com.ar/omgrammar/nocontablesycontables.htm>)

A PIECE OF... A (LITTLE) BIT OF...

*You can make many uncountable nouns singular by adding **a piece of** or **a (little) bit of**. Similarly, you can make such nouns plural with **pieces of** or (less frequently) **bits of**. Let see some examples:*

Maria bought an attractive piece of furniture at an antique shop. / I'll need a little bit of information before making a decision. / Frederick Chopin wrote some wonderful pieces of music in 1840. / Let me give you a bit of advice if you want to buy such an old house.

WEATHER: A SPELL OF... A FLASH OF... A GUST OF...

A number of weather-related words go with specific uncountable nouns:

In Argentina we are having a long spell of melting hot weather this summer. / The thunder came immediately after the flash of lightning. / A sudden gust of wind turned my umbrella inside out.

CONTAINERS: A LOAF OF... A SLICE OF... A BAR OF...

Many familiar groceries or container-related words are usually used with uncountable nouns. Let's check them:

Could you get me a loaf of bread, please? / Would you like another slice/piece of toast? / I'm going out to buy a bar of chocolate round the corner. / If you go to the supermarket, please buy three bars of soap. / Did you remember to buy a tube of toothpaste?

EXERCISES

I-Match the words with their definitions:

(Taken from: <http://www.esl-lounge.com/level3/lev3cookingvocab.shtml>)

fry	mark with knife without cutting
bake	take skin off fruit/vegetable
grate	cut into cubes
boil	shake powder through a fine mesh/net
slice	massage with hands
peel	cook in hot water
dice	turn heat down to heat slowly
roast	use implement to cut food into shreds
simmer	cook using hot oil in a pan
chop	cut very roughly
sieve	stir ingredients together
mix	cut into thin slices like paper
knead	cook in oven without oil
score	cook in oven with oil

II- Choose the right word:

(Taken from <http://www.learnenglishfeelgood.com/vocabulary/index.html>)

- A. 1. The front-left _____ (*burner/fire*) doesn't work on that stove.
2. I know a fantastic _____ (*recipe/receipt*) for mushroom soup.
3. Pass me the hot sauce - this meal is _____
(*spicy/bland*).
4. What are we going to have for _____
(*dessert/desert*)?
5. I can't eat that much. Whenever I eat a _____ (*heavy/light*)
meal, I get sleepy.
6. Don't eat that apple, it's _____ (*rotten/rot*).
7. Meat that doesn't have a lot of fat is called _____
(*unfat/lean*) meat.
8. Fresh squeezed juice is very _____
(*nutritious/nutritional*).
9. In a restaurant, you can order your steak "rare", "medium", or
"well _____" (*cooked/done*).
10. I once got food _____ (*poison/poisoning*) from eating raw
meat.
- B. 1. That was really good! Can I have _____
(*second/seconds*)?
2. When you're making this sauce, don't forget to
_____ (*stir/spin*) it every 5 minutes.

3. An _____ (*appetizer/artichoke*) is something you eat before the main course of a meal.
4. Would you like some more potatoes? No, thanks. I'm _____ (*complete/full*).
5. A very informal way of saying that you've eaten a lot is "I'm _____ (*stuffed/complete*)".
6. People who are lactose-intolerant cannot eat _____ (*meat/dairy*) products.
7. You shouldn't eat a lot of _____ (*fat/fatty*) food.
8. If something is "sugar- _____ (*gone/free*)", it does not contain sugar.
9. We have two kinds of mineral water - sparking and _____ (*unsparkling/still*).
10. Slices of ham, pastrami, sausage, etc. are often referred to as "cold- _____" (*cuts/meat*).

Some links to more exercises:

<http://www.esl-galaxy.com/boardgames/food%20quantifiers%20board%20game.pdf>

<http://www.esl-galaxy.com/vocabsheets/What%20does%20lemon%20taste%20like.pdf>

<http://www.esl-galaxy.com/wordsearches/Food%20wordsearch.pdf>

<http://www.esltower.com/VOCABSHEETS/food/quantity.pdf>

<http://www.esltower.com/VOCABSHEETS/food/Food%20crosswords.pdf>

<http://www.esltower.com/VOCABSHEETS/food/food%20scramble.pdf>

<http://www.esl-galaxy.com/themeworksheets/internationalfood/Food%20adjectives.pdf>

<http://www.esl-galaxy.com/wordsearches/new/foodquantifiers.pdf>

READING AND WRITING:

blackberry and apple pie

www.jamieoliver.com

Ingredients: (serves 6-8)

- 1 x old fashioned sweet shortcrust pastry recipe
- 50g butter, plus extra for greasing
- 100g golden caster sugar, plus extra for sprinkling
- 2 large Bramley apples, cored, peeled and each cut into 16 wedges
- 4 Cox's apples, cored, peeled and each cut into 8 wedges
- 1 heaped tablespoon chopped stem ginger, in syrup
- 150g blackberries
- 1 large free-range or organic egg, beaten
- ½ teaspoon ground cinnamon



This is the best apple pie in the world. You can't go wrong with Bramley cooking apples, delicious blackberries and stem ginger. The cooking time can depend on how freshly picked the apples are, so the best thing is to cook them until they're softened first. And I don't know if you've noticed this, but blackberries in shops never seem to taste of anything these days unless they've just been picked from a local grower – so do try to get fresh ones if you can, or pick your own straight from the bush!

First, make your pastry dough, wrap it in clingfilm and rest it in the fridge for at least half an hour. Then preheat the oven to 180°C/350°F/gas 4. Put the butter and sugar into a saucepan and, when the butter has melted, add the apples, stem ginger and a tablespoon of the ginger syrup. Slowly cook for 15 minutes with a lid on, then add the blackberries, stir and cook for 5 more minutes with the lid off.

Meanwhile, remove your pastry from the fridge. Dust your work surface with flour, cut the pastry in half and, using a floured rolling pin, roll one of the pieces out until it's just under 1cm thick. (Rolling the dough between two layers of greaseproof paper will also stop it sticking to your rolling pin.) Butter a shallow 26cm pie dish and line with the pastry, trimming off any excess round the edges using a sharp knife.

Tip the cooled apples and blackberries into a sieve, reserving all the juices, then put the fruit into the lined pie dish so you have a mound in the middle. Spoon over half the reserved juices. Brush the edge of the pastry with beaten egg. Roll out the second piece of pastry, just as you did the first, and lay it over the top of the pie. Trim the edges as before and crimp them together with your fingers. Brush the top of the pie with the rest of the beaten egg, sprinkle generously with sugar and the cinnamon, and make a couple of slashes in the top of the pastry.

Place the pie on a baking tray and then put it directly on the bottom of the preheated oven for 55 to 60 minutes, until golden brown and crisp. To serve, slice the pie into portions and serve with a generous dollop of custard.

Exercise

(taken from <http://www.geocities.com/webactivities/ESL.html>)

Answer the following questions:

1. What are the ingredients?

In English

In Spanish

2. How many steps are there to prepare this recipe?

3. How long do you think it will take you to prepare this recipe? _____

4. Does recipe require cooking? Yes No

On the stove or in the oven? _____

5. Do you serve it cold or hot? _____

6. Is this a holiday recipe? _____

7. Do you have anything similar in your country?

Now answer this questions about yourself:

1. Do you like to cook?
2. What is your favorite food (to eat!)?
3. What is your favorite dish (to cook)?