**Cooking Vocabulary**

|  |  |  |
| --- | --- | --- |
| These are the \_\_\_\_\_\_\_\_\_\_\_ | \_\_\_\_\_\_\_\_\_\_\_ the apple | \_\_\_\_\_\_\_\_\_\_\_ the carrots |
| \_\_\_\_\_\_\_\_\_\_\_ the potatoes | \_\_\_\_\_\_\_\_\_\_\_ the garlic | \_\_\_\_\_\_\_\_\_\_\_ the eggs |
| \_\_\_\_\_\_\_\_\_\_\_ the flour  OnlineLabels Clip Art - Baking whisk and bowl | Add the \_\_\_\_\_\_\_\_\_\_\_ | \_\_\_\_\_\_\_\_\_\_\_ the onions |
| \_\_\_\_\_\_\_\_\_\_\_ the vegetables | Let it \_\_\_\_\_\_\_\_\_\_\_ | Use ~ as \_\_\_\_\_\_\_\_\_\_\_ |

|  |  |  |  |
| --- | --- | --- | --- |
| dice | beat | peel | mix |
| stock / broth | ingredients | cut / chop | boil |
| garnish | mince | simmer / stew | saute |

**Miss Janeth’s Book of Recipes**

Today, I will teach you how to make \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

These are the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

You will need

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **3** | **4 tbsp** | **4 cups** | **1/8 tsp** | **1 can** | **1** | **¾ tsp** | **1/2 tsp** |

|  |  |
| --- | --- |
| Step \_\_\_\_\_ | Taste the soup, and adjust the seasoning if needed. |
| Step \_\_\_\_\_ | Use the chopped scallions as garnish and enjoy! |
| Step \_\_\_\_\_ | On a medium size pot, add the chicken broth and let it simmer. |
| Step \_\_\_\_\_ | In a separate container, Mix well the cornstarch with some cold water.  Slowly add the mixture and stir it well. |
| Step \_\_\_\_\_ | Stir in the sesame oil, salt, white pepper and can of cream style corn. |
| Step \_\_\_\_\_ | Lightly beat the eggs in a bowl. Slowly\* add the eggs and stir the soup to your liking |