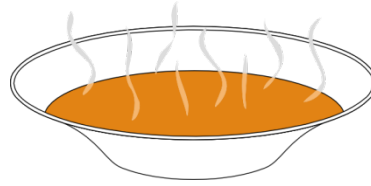


**A RECIPE FOR BONFIRE NIGHT:
CREAMY CARROT AND POTATO SOUP**

http://allrecipes.co.uk/recipe/7404/creamy-carrot-and-potato-soup.aspx?o_is=Hub_TopRecipe_4



Method

Prep:25min > Cook:45min > Ready in:1hr10min

1. Melt the butter in a large pot.
2. When the butter begins to foam, add the onion.
3. Cook until the onion begins to turn translucent, 3 to 4 minutes.
4. Add the chicken stock, carrots, potatoes, herbs de Provence, thyme and bay leaf; season with salt and pepper.
5. Raise heat to medium-high and bring to the boil.
6. Reduce heat again to low and simmer until the potatoes are tender, about 30 minutes.
7. Pour the soup into a blender.
8. Divide into eight soup bowls; garnish each portion with about 1/2 tablespoon double cream and a sprig of parsley.

ACTIVITY:

Dans un premier temps, l'enseignant peut soumettre les activités suivantes pour aider à la compréhension de la recette:

- 1) List the ingredients you need.
- 2) Find in the text the English expressions for ...:



- 3) Be ready to speak about your recipe!

**A RECIPE FOR BONFIRE NIGHT:
TOFFEE APPLES**

<http://allrecipes.co.uk/recipe/5241/toffee-apples.aspx>



Ingredients : Serves : 6

- 6 Granny Smith apples
- 6 wooden sticks
- 4 packets (100g) packets original toffee, such as Walkers
- 2 tablespoons water
- ½ teaspoon vanilla extract

Method :

Prep: 10 mins | Cook: 10 mins

1. Insert wooden sticks $\frac{3}{4}$ of the way into each apple.
2. Place apples on a baking tray lined with lightly greased aluminum foil.
3. Combine toffee, water and vanilla in a saucepan over low heat.
4. Cook, stirring often, until toffee melts and is smooth.
5. Dip each apple into the toffee and gently run apples around inside of saucepan.
6. Place on the aluminum foil and chill until ready to serve.

ACTIVITY:

1. List the ingredients you need.
2. List the utensils you need and label the following pictures:



3. Find the English verbs for ...



4. Be ready to speak about your recipe!

**A RECIPE FOR THANKSGIVING:
TURKEY TIPS**



Method :

To prepare your turkey, rinse it inside and out. Dry skin well.

To make the stuffing, cut some onions and garlic in half with a knife, sprinkle with salt, pepper and thyme and stuff the turkey with that just to add a bit of flavor.

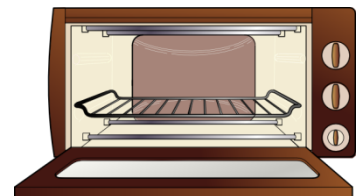
Place on a rack in a roaster and rub with butter. Sprinkle on poultry seasoning or thyme and salt and pepper. Cover with roaster lid or make a tinfoil lid. Roast in a preheated 200 degrees oven for about 4 hours. Baste every hour or so.

Remove the lid and roast for another hour or until it's a nice colour.

Let it stand on a platter for about 15 minutes before you carve.

ACTIVITY:

1. List the ingredients you need.
2. List the utensils you need and label the following pictures:



3. Match up!

- | | | | |
|----------|---|---|-------------|
| Rinse | • | • | laisser |
| Dry | • | • | couvrir |
| Cut | • | • | faire rôtir |
| Sprinkle | • | • | rincer |
| Place | • | • | enlever |
| Cover | • | • | sécher |
| Roast | • | • | placer |
| Baste | • | • | saupoudrer |
| Remove | • | • | couper |
| Let | • | • | badigeonner |

4. Be ready to speak about your recipe!

**A RECIPE FOR THANKSGIVING:
PUMPKIN SOUP**



Method :

To prepare your soup, prepare a jack-o-lantern with the pumpkin; except for you don't cut a face.

Make the soup in a saucepan: cut all the vegetables of your choice (potatoes, sweet potatoes, carrots, leeks, turnip). Put them in water and cook them for thirty minutes.

Mix the vegetables and the pumpkin. You can add some cream or some butter, not both!

Pour the soup in the jack-o-lantern!

And there, you have it, enjoy your meal!

ACTIVITY:

1. List the ingredients you need.
2. List the utensils you need and label the following pictures:



3. Find the English verbs for ...



4. Match up!

Make	•	•	mettre
Put	•	•	preparer
Prepare	•	•	faire

5. Be ready to speak about your recipe!

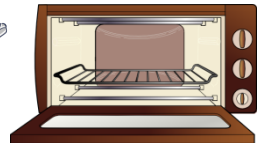
**A RECIPE FOR THANKSGIVING:
CHOCOLATE ORANGE OOZE CUPCAKES**



1. List the ingredients you need.

.....

2. List the utensils you need and label the following pictures:



3. Find the English verbs for ...



4. Match up!

- | | | | |
|-----------|---|---|---------------------------|
| Combine | • | • | Apprécier |
| Use | • | • | associer/mélanger |
| Set aside | • | • | réserver / mettre de côté |
| Add | • | • | utiliser |
| Fill | • | • | remplir |
| Preheat | • | • | ajouter |
| Enjoy | • | • | préchauffer |

5. Be ready to speak about your recipe!