

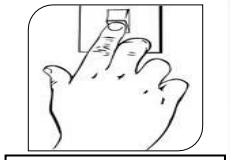
D _ S _ _ _ _



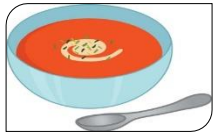
_ _ _ N



_ _ E _



_ _ R _ _ N



_ _ _ P



G _ _ L _

WRITE THE WORDS INTO CORRECT BOXES

Oven	Meat	Peel	Cut	Onion	Eggplant	Spread	Boil	Stove	Chop
Pour	Bread	Bake	Vegetable	Slice	Fry	Cabbage	Tablespoon	Dice	Steam
Pepper	Pan	Salt	Cover	Oil	Rice	Knead	Microwave	Orzo	Bowl
Grill(Verb)	Butter	Lentil	Lamb	Add	Rolling pin	Stir	Nut	Loaf pan	Pistachio
Jug	Leek	Roll	Baking powder	Melt	Cauliflower	Mash	Corn	Blend	Baking sheet
Zucchinis	Beat	Glass	Crack	Pasta	Coconut	Knife	Roast	Yeast	Teaspoon
Toaster	Plate	Flour							



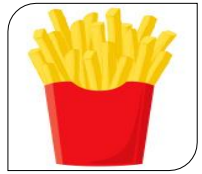
Ingredients



Cooking Tools



Cooking Process



C _ _ _ S



_ _ N



_ _ _ T _



_ _ Y



_ T _ _ E

Sait Mete EKER
Teacher of English

MATCH THE SPEECH BUBBLES

1. How do you usually cook meat?
2. Can you tell me the process of making omelet?
3. How many different vegetables are there in the recipe?
4. What are some popular traditional dishes in Turkey?
5. Which country does it belong to?
6. What are the ingredients?
7. What is the name of the dish?
8. Do you know how to cook Turkish Pilaf?
9. What do Australians like doing in hot summer days?
10. What's your favorite snack?
11. When do they usually eat Colcannon?
12. How often do you eat muffin?
13. Why fish is so popular in Turkey?

1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	
12	
13	

A. No, but you can ask your mother.

B. Five. Onion, pepper, garlic and eggplant.

C. They usually eat it after dinner.

D. 450 g flour, 1 table spoon of baking powder and 100 ml milk.

E. My favorite snack is popcorn.

F. Sure. First crack two eggs and beat them. Then heat some butter in a pan and pour the mixture. Finally add some cheese.

G. They like eating chocolate ice-cream.

H. It is an Irish dish.

I. I sometimes eat it.

J. We usually grill or roast it.

K. It is Beshbarmak.

L. They are Dolma, Sarma, Karnıyarık and Tarhana.

M. Because it is delicious and healthy.