

Listening Quiz – Recipe

Instructions: [Watch this video](#) and answer the questions below afterwards

1. What meat does she use to make beef stew?
2. Why is the meat a little tough?
3. How much vegetable oil does she put into the pan?
4. Why shouldn't you crowd (*place things really close to others*) the meat in the pan?
5. What does the little flour in the pan do?
6. How do you get the flavour off the bottom of the pan?
7. After adding the ingredients into the pan how do you cook the soup?
8. What 4 vegetables does she add to the soup?
9. If I am having vegetarian guests coming, what can I use as a substitute for the meat?
10. The recipe serves four people, and it requires 3 pounds of meat. If I am having eight people in total for dinner, how much meat should I buy?

ANSWERS

1. What meat does she use to make beef stew?

Chuck roast

2. Why is the meat a little tough?

Because it is a muscle

3. How much vegetable oil does she put into the pan?

3 tablespoons

4. Why should you not crowd the meat in the pan?

Because it will steam

5. What does the little flour in the pan do?

It will thicken the sauce.

6. How do you get the flavor off the bottom of the pan?

You deglaze it with liquid

7. After adding the ingredients into the pan how do you cook the soup?

Simmer for an hour

8. What 4 vegetables does she add to the soup?

Carrots celery potatoes and peas

9. If I am having vegetarian guests coming, what can I use as a substitute for the meat?

Possible answers: tofu, lamb, pork, beans

10. The recipe serves four people, and it requires 3 pounds of meat. If I am having eight people in total for dinner, how much meat should I buy?

6 pounds