UNIT 11

Practice

1. Complete the recipe using the right prepositions from the box. The number in brackets shows how many times the preposition is used.

with (2), to (5), in (3), for (4), on (3), over (2), by (1), from (1)

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|  |  |  |  |  |  | Steaks with Ham. | | | | | | | |  |  |  |  |
| 1. | Rub the steaks all over | | | | | | |  |  |  | seasoning |  |  |  | taste. | | |
| 2. | Melt the butter | | | | |  |  |  | a frying pan. | | | | |  |  |  |  |
| 3. | Add the steaks and fry | | | | | | |  |  |  | the butter | |  |  | four minutes | |  |
|  | each side | |  |  |  | rare. Double the cooking time | | | | | | | |  |  | medium steaks. | |
| 4. | Remove |  | |  | | the heat. | | | | | | | |  |  |  |  |

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| 5. | Arrange the ham slices | | | | | | | | | | |  |  |  |  |  |  | a serving plate and arrange the steaks | | | | | | | | | | | |
|  |  |  |  |  | top. | | | | | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 6. | Add the garlic and peppers | | | | | | | | | | | | | |  | |  |  |  | the pan and fry until they have soft- | | | | | | | | | |
|  | ened. Add the mushrooms. | | | | | | | | | | | | | | | | |  |  |  |  |  |  |  |  |  |  |  |  |
| 7. | Pour | |  | |  |  | the wine and bring | | | | | | | | | |  |  |  |  |  |  | the boil. | | | | | |  |
| 8. | Boil rapidly until the liquid has reduced | | | | | | | | | | | | | | | | | | | | | |  |  |  |  | about one-third. | | |
| 9. | Reduce the heat | | | | | | | | |  |  |  |  | low and stir | | | | | | |  | |  |  |  | the cream. | | |  |
| 10. | Season | | | |  |  |  | taste and simmer | | | | | | | | | |  |  |  |  |  |  |  | one minute. | | | |  |
| 11. | Pour the sauce | | | | | | | |  | |  | the steaks and serve at once | | | | | | | | | | | | | | | |  | plain boiled |
|  | rice. | | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

1. Read the above recipe again. Write English equivalents of the following phrases. Note the difference in the use of prepositions in English and in Serbian.
   * utrljati zaćinom (solju, biberom)
   * pržiti na maslacu (ulju)
   * pržiti sa svih strana
   * skloniti sa vatre
   * staviti u šerpu
   * preliti vinom
   * pustiti da provri
   * ukuvati (se) do jedne trećine
   * smanjiti toplotu do *: : :*
   * umešati pavlaku
2. **Recipe instructions: *Degrees of cooking***

Read the following sentences and translate them into Serbian.

1. Add the lamb chops and fry for 4 to 6 minutes on each side or until tender but still pink inside.

2. Cook the peas in simmering salted water until tender.

3. Cook until the meat is tender.

4. Braise the meat until it has softened.

5. Fry until they are softened.

6. Grill until they are cooked through.

7. Grill the meat for 5 to 8 minutes until the meat is cooked to taste.

8. Roast until the breadcrumbs are golden.

9. Cook until the sauce has thickened.

10. Fry until the meat is browned all over.