

Lesson 31

The steaks are almost done.

Target: Having a conversation about barbecues.

Vocabulary

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Barbecues



Related vocabulary

- | | | |
|---|--|--------------------------|
| - a barbecue / to barbecue ... | - (meat) to be done | - tongs |
| - a grill / to grill ... / to char grill ... | - (meat) to be lean / marbled | - a spatula |
| - to smoke ... | - (cattle) to be grass fed / grain fed | - a barbecue pit |
| - to braise ... | - a cookout | - a burner |
| - to toast ... | - a feast | - a propane tank |
| - to turn ... over / flip ... over | - offal | - to light a fire |
| - to cook ... over ashes | - to melt in your mouth | - charcoal |

Conversation

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1 Use the questions below to have a conversation with your partner about the topic

Partner #1: Questions

1. What do you know about the following types of sausages: links, bratwurst, Chivapi, Chorizo, weiners, franks?
2. What's the difference between: grill up / heat up / fry up / cook up / whip up?
3. How can you tell when your meat is done?
4. What favor and taste related words do you know? e.g. tangy / juicy / tender
5. What foods are good to: smoke / barbecue / char grill / broil / braise? / bake / cook over ashes?
6. Do you prefer meat that melts in your mouth, or do you prefer meat that is a little more chewy?
7. What do you call the meat from: cows / young cows / sheep / young sheep / deer / fish / chickens / pigs?
8. How long do you normally leave your sausages before you turn them?
9. Who many burners does your barbecue have?
10. Do you prefer cooking with charcoal or propane? Why? What are the advantages of each?

Partner #2: Questions

1. Do you prefer lean or marbled beef? Why?
2. What's your favorite thing to barbecue?
3. What's your favorite kind of steak and why? (rib eye steak / Porterhouse steak / T-bone steak / rib steak?)
4. How many times do you think you should flip a steak? Why?
5. What different cuts of meat do you know? e.g. pork chops / ribs / cutlets / fillets
6. What should you do when you are finished using the barbecue? (clean / scrape off / wash down)
7. Do you prefer grain fed or grass fed cattle? How do the tastes differ?
8. Do you like eating offal? Why? Why not?
9. What different kinds of offal do you know? e.g. heart / kidneys / liver / brains / tongue / intestines / stomach
10. When was the last time you had a cookout?

2 Complete one or more of the situations below

- 1. Role play:** Partner #1: Invite your partner to a barbecue party and tell them what you'll be serving.
Partner #2: Accept your partner's invitation and ask them about the barbecue party.
- 2. Interview:** Interview your partner about what barbecue is like in their part of the world.
- 3. Speech:** Describe how barbecuing in your country is different to other countries.
- 4. Debate:** You think cooking with charcoal is better, but your partner prefers cooking with propane.