

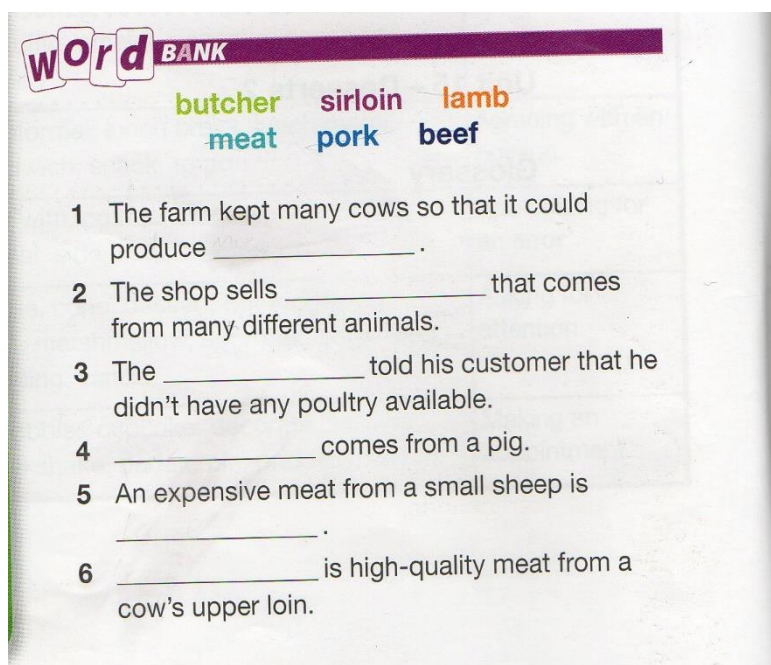
## Topic: Benny's butchers – słownictwo.

Notatka do zeszytów:

1. meat- mięso
2. butcher- rzeźnik
3. beef- wołowina
4. cattle farm- hodowla bydła
5. sirloin-polędwica wołowa
6. steak- stek
7. veal- cielęcina
8. custom cut- niestandardowe cięcie
9. burger- burger
10. pork- wieprzowina
11. ham- szynka
12. lamb-jagnięcina
13. pound-funt
14. poultry- drób
15. breasts- piersi

### Zadanie 1

Uzupełnij zdania odpowiednimi słowami z *Word Bank*.



**Word BANK**

butcher   sirloin   lamb  
meat   pork   beef

- 1 The farm kept many cows so that it could produce \_\_\_\_\_.
- 2 The shop sells \_\_\_\_\_ that comes from many different animals.
- 3 The \_\_\_\_\_ told his customer that he didn't have any poultry available.
- 4 \_\_\_\_\_ comes from a pig.
- 5 An expensive meat from a small sheep is \_\_\_\_\_.
- 6 \_\_\_\_\_ is high-quality meat from a cow's upper loin.

## Topic: How to make grilled chicken?- słuchanie.

Notatka:

canola oil – olej rzepakowy

to season – przyprawić

to insert- wkładać, dodać, wstawić

to flip- obrócić

boneless- bez kości

thick- gruby

### Zadanie 1

Obejrzyj film z podanego linku, a następnie uzupełnij przepis na grillowanego kurczaka, używając słów z ramki.

Link do filmu: <https://www.youtube.com/watch?v=jIjzl8I4Bnc>

### Grilled Chicken Recipe

grill season heat insert place flip brush oil
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Kitchen utensils

An old towel

A meat thermometer

Ingredients

Canola oil

4 chicken

breast halves

Salt and pepper

1/3 cup of barbecue sauce



## Methods

1. \_\_\_\_\_ the grill to medium-high and \_\_\_\_\_ the grate with an old towel dipped in canola oil.
2. \_\_\_\_\_ both sides of the chicken with salt and pepper. \_\_\_\_\_ the chicken on the grill.
3. \_\_\_\_\_ boneless chicken, without turning, for six to 10 minutes, or 10 to 14 minutes for bone-in. \_\_\_\_\_ the chicken and cook the other side.
4. \_\_\_\_\_ the thermometer into the thickest part of the meat to test for doneness. Make sure your chicken reaches at least 160 degrees.
5. \_\_\_\_\_ on your favorite barbecue sauce about one minute before the chicken is done.