

# Lesson

## Subject: Preparing food

<https://www.youtube.com/watch?v=e5PFXhdfVT8>

### CHRISTAMS TURKEY WITH GRAVY

#### INGREDIENTS

a turkey  
butter  
salt  
pepper  
a couple of bay leaves  
two onions  
two lemons  
three cloves of garlic  
parsley  
olive oil  
a few strips of bacon

# PREPARATION

First, make butter to keep it burning incredibly moist:

Put the butter into a bowl with a touch of sa salt and pepper.

Add some olive oil to stop the butter from burning.

Add two grated skin of two lemons and the ju juice

Add three cloves of garlic.

Add a generous handful of chopped parsley.

Mix all the ingredients in the bowl.

When the butter is done, prepare the turkey:

**Season** the bird inside the cavity with salt and pepper.

Half two onions and pop them in. As they roast, their steam gives it lovely sweetness.

Put in a lemon and a couple of bay leaves for a spicy flavour.

Now it's time to add the flavoured butter.

Loosen the skin with your fingers so that butter can be stuffed beneath it.

Take the butter and put it into a ball.

Flatten the ball under the skin

Take the rest of the butter and give the bird a massage with it.

Put the turkey onto a tray with some oil to stop the butter from burning.

# ROASTING

Put the turkey into the oven for 220°C for 10 **ten** minutes.

After 10 minutes, take the turkey out of the oven and baste.

Then, cover the breast with strips of smoked **bacon** to protect the meat from drying out.

Turn **down** the oven to 180 degrees and roast it for 2,5 hours (or half an hour per kilo).

Remember to baste it.

## Verbs connected with preparing a roast turkey:

burn  
put  
add  
grate  
chop  
mix  
season  
half  
roast  
loosen  
stuff  
flatten  
cover  
protect  
turn down the oven  
baste

## Other verbs:

fry  
pour  
stir  
spread some butter over a slice of bread  
peel a cucumber  
boil some potatoes  
bake a cake  
sprinkle the pizza with some grated cheese