

# Mr. Frank's Class

## English



# PROCEDURE TEXT

SUBJECT	:
NAME	:
GRADE / CLASS	:
DAY	:
DATE	:

### Mr. Frank's Class



(1) \_\_\_\_\_

A. Choose the correct answer(s).

(2) \_\_\_\_\_

(3) \_\_\_\_\_



(4) \_\_\_\_\_

The (5) \_\_\_\_\_ to make Indonesian Mie Bakso as follows:

- ▢ 5 pounds beef bones, such as marrow bones and beef hind shank
- ▢ 1 (2-inch) piece ginger, peeled
- ▢ 8 cloves garlic, lightly crushed
- ▢ 2 (2-inch) cinnamon sticks
- ▢ 6 pods green cardamom, lightly crushed
- ▢ 6 whole cloves
- ▢ 12 whole peppercorns
- ▢ 1 small carrot, very thinly sliced crosswise
- ▢ 4 cups lightly packed baby spinach, or bok choy
- ▢ 18 store-bought or homemade Asian-style meatballs
- ▢ 3 cups cooked Asian-style egg noodles
- ▢ 1/2 cup store-bought or homemade crisp-fried shallots
- ▢ 4 large hard boiled eggs, optional

Place the bones in a large pot. Cover with water, about 4 quarts. Bring to the boil over high heat. Skim off any scum and impurities that rise to the top.

Reduce the heat to low. Add the ginger, garlic, cinnamon, cardamom, cloves, and peppercorns. Simmer, (6) \_\_\_\_\_ occasionally, at least two hours.

Strain the broth. Return the broth to the pot. Discard the bones and aromatics. (7) \_\_\_\_\_ the broth over medium heat until it comes to a lively simmer.

(8) \_\_\_\_\_ a kitchen spider, blanch the sliced carrot and spinach separately in the hot broth.

Drop in the meatballs into the broth. (9) \_\_\_\_\_ until the meatballs are warmed through, about 5 minutes.

Divide the noodles among 4 bowls. Divide the carrot slices and spinach between the bowls next to the noodles. Ladle the hot soup and meatballs directly into the bowls.

Top each bowl with crisp-fried shallots and split hard-boiled eggs, if using. (10) \_\_\_\_\_ immediately.