



Word formation. Put the words in brackets into the correct form.

The world is a big place. While the fact that the expansiveness of our planet made us different, it worked in our favour. Our _____ (DIFFERENT) have helped in introducing different cultures to the world. No matter what culture you come from, there is always a new one to explore. Cultures are usually all about customs and traditions; this involves the _____ (EXIST) of different food types. Ireland is one of the countries that have their very own recipes and dishes. The whole world nearly shares food from everywhere; however, Irish food is the _____ (RARE) type that you can come across outside the borders of Ireland. They have more than a few delicious recipes that you will definitely love to try out.

The Development of the Irish Cuisine

Every culture has its own cuisine and Ireland, definitely, is no exception. People in Ireland have developed Irish cuisine _____ (SIGNIFICANCE) through the years. The reasons for the _____ (DEVELOP) involve the mixture of different cultures that have visited Ireland throughout the centuries. In the early 17th century, the English _____ (CONQUER) had an impact on the Irish food in a very momentous way. That was because they took away the lands of the poor people and provided the food for England. Another thing that England did was replacing the traditional Irish food with more sophisticated types. As a result, the potato was the only food that poor people could afford through the 18th century. For that matter, potato was actually the vast _____ (MAJOR) of the population. _____ (CONSEQUENCE), people had often associated the potato with Ireland; they usually used the term "Irish Potato."

_____ (FORTUNATE), with the English conquest, a great portion of delicious Irish food faded away for a long time. The good news is that the _____ (REVIVE) of the Irish food took place in the 21st century. The dishes became a bit popular ever since the revival. The _____ (RECOVER) of the traditional Irish food included Shepherd's Pie, Irish stew, Colcannon, Coddle, Boxty and more. On the other hand, modern Irish food has shown up. Yet, they still use the old ingredients for creating a _____ (DELIGHT) experience through their dishes.

Open cloze. Write only one word per blank.

Irish Stew

This is one of most loved classical Irish food dishes, thought _____ as the national dish of Ireland. It's also very popular to have Irish Stew on St. Patrick's Day. The most common ingredients you would find in Stew are Lamb, Mutton, Potatoes and Onions.

When the Irish started migrating to America they took their food traditions with _____. They started to adapt and evolve over time to include local offerings. You'll find a lot of places around Ireland keep to the traditional style of stew, it's a must try next time you're at a pub or restaurant.

This dish has been _____ for many centuries; it is more popular in winter as well. Irish stew is a warming dish and tastes more delicious when you _____ rosemary and thyme.

Soda Bread

A second much loved Irish food tradition is the Irish Soda Bread. A simple classic of _____ nearly every family in Ireland have their own recipe.

The history of soda bread began more for practical purposes. The first people to actually use soda were the American Indians, although the Irish were the _____ that replicated what they did and earned its worldwide reputation.

Irish Soda Bread was first created _____ the late 1830s, when the first process of baking soda was introduced in the UK. Ireland was going _____ financial strife and had little access to ingredients, soda bread was considered a necessity as you didn't need expensive ingredients to make it.

These ingredients include wheat flour, baking soda, sour milk and salt. To make soda bread soft wheat flour was the ideal method and the Irish climate was considered the only place suitable _____ growing soft wheat.

From _____ onwards soda bread became a perfect Irish recipe that families could make at home as it was a simple and filling dish. Many of the lower-class homes would cook the bread in iron pots or on griddles over open hearths. This is _____ the bread got its signature texture: hard crust and a slight sourness that it's now famous for.

It's one of those Irish traditions that will _____ go away; soda bread is part of every Irish family life.

An Irish Breakfast

There's _____ denying that the Irish love their food, around the world many people will usually enjoy ready-made meals for breakfast. But _____ has been a long Irish

tradition of having a fried breakfast, also referred to as a 'Fry'. It's a meal that will fill you _____ and give you energy for the day _____.

A traditional Irish breakfast includes a _____ of meats: bacon, sausages, possibly pudding, as well as eggs and fried tomatoes. The hearty breakfast is also served with homemade Irish soda bread and potato bread and a strong cup of tea and a glass of orange juice.

It was originally a tradition to help prepare people for a full day of work on the farm, but in today's modern world it's not possible to have _____ most working mornings. _____, the traditions of a full Irish breakfast serve a staple treat in many households in Ireland, usually prepared on a Saturday or Sunday morning. It's also a meal that you can have _____ your evening dinner; many Irish people enjoy doing this.

Shepherd's Pie

Shepherd's Pie is a staple of any Irish dinner table. The _____ is rich with lamb, vegetables and gravy, and topped with, of course, mashed potatoes. The dish is considered a comfort food that Irish love to have, especially during the winter months.

Shepherd pie was first introduced in the late 1700s and early 1800s by housewives who were looking _____ ways to incorporate leftovers into their meals. _____ though it was created out of leftovers, it soon became a delicious and much-loved Irish dish.

As time has gone _____, Irish people have loved to put their own spin on the dish with different seasonings and vegetables. Just like everyone makes their own version of mashed potatoes, depending on where you having it, it can be a very diverse experience.

You _____ find shepherd's pie in most Irish pubs and you'll be sure to notice different tastes depending on what part of Ireland you're in.

