TOPIC 7: RECIPES AND EATING HABITS

A. TỪ VỰNG

I. PHIẾU TỪ VỰNG SỐ 1

STT	Words	Pronunciation	Meaning	Examples
1.	chop (v)	/tʃɒp/	chặt	They first asked me if it was OK if they chopped the tree into pieces.
2.	cube (n)	/kju:b/	miếng hình lập phương	Please cut the cheese into small cubes.
3.	deep-fry (v) *deep-fry*	/di:p-fraɪ/	rán ngập mỡ	Food which is deep-fried is not healthy.
4.	dip (v)	/dɪp/	nhúng	Dad likes to dip toast into his soup.
5.	drain (v) *drain*	/dreɪn/	làm ráo nước	Don't bother drying the pans - just leave them to drain.
6.	garnish (v) *gar-nish*	/ˈgɑ:rnɪʃ/	trang trí (món ăn)	My sister likes garnishing the dish with parsley before serving.
7.	grate (v) *grate*	/greɪt/	nạo	Would you grate the cheese?
8.	grill (v) *grill*	/grɪl/	nướng	I always grill meat and beef in any party of my family.
9.	marinate (v) *ma-ri-nate*	/ˈmærɪneɪt/	ướp	Marinating the chicken in white wine for a couple of hours makes it more delicious.
10.	peel (v)	/pi:l/	gọt vỏ, bóc vỏ	You will be responsible for peeling the apples.
11.	purée (v) *pu-rée*	/ˈpjʊəreɪ/	xay nhuyễn	The first solid food she gave her baby was puréed carrot.
12.	roast (v)	/rəʊst/	quay	I roasted the vegetables with some olive oil.

LIVEWORKSHEETS

II. PHIẾU TỪ VỰNG SỐ 2

STT	Words	Pronunciation	Meaning	Examples
1.	shallot (n) *sha-llot*	/ʃəˈlɒt/	hành khô	When sliced, shallots release substances that irritate the human eye, resulting in production of tears.
2.	simmer (v) *sim-mer*	/ˈsɪmə(r)/	Om	You can leave the vegetables to simmer for a few minutes.
3.	spread (v) *sp-read*	/spred/	phết	It's a special sort of butter that spreads easily even when cold.
4.	sprinkle (v) *sp-rinkle*	/ˈsprɪŋkl/	rắc	I sprinkled some sugar on top of the cake.
5.	slice (v) *s-lice*	/slaɪs/	cắt lát	Would you like another slice of ham/beef?
6.	staple (n) *s-ta-ple*	/ˈsteɪpl/	lương thực chính	Because of the storm, most stores were low on staples such as bread and milk.
7.	starter (n) *star-ter*	/ˈstɑːtə(r)/	món khai vị	We had soup/pâté/pasta as a starter.
8.	steam (v) *s-team*	/stiːm/	hấp	If water is heated to 100°C, it turns to steam.
9.	stew (v) s-tew	/stjuː/	hầm	It tastes good if you boil it, fry it in oil, and then stew it with chilies.
10.	stir-fry (v) *stir-fry*	/stɜː(r)-fraɪ/	Xào	She stir-fried the vegetables.
11.	tender (adj) *ten-der*	/ˈtendə(r)/	mềm	My steak was beautifully tender.
12.	versatile (a) *ver-sa-tile*	/ˈvɜːsətaɪl/	đa dụng	This is a very versatile recipe - you can double the portions for a party.
13.	whisk (v)	/wɪsk/	đánh (trứng…)	Our coffees were whisked away before we'd even finished them.

LIVEWORKSHEETS