

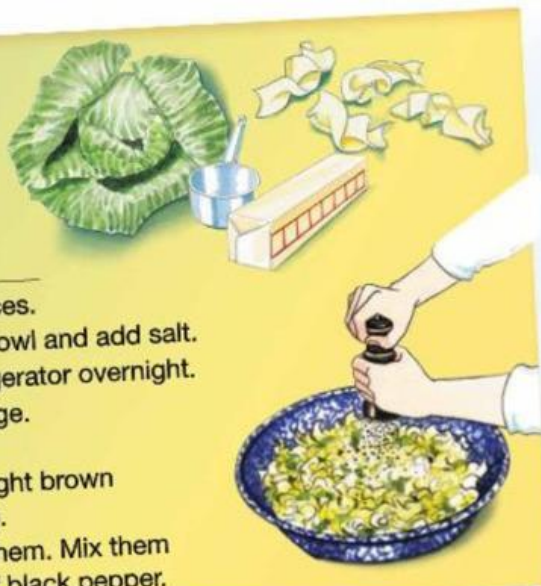


Hungarian Cabbage and Noodles

Ingredients

- 1 large head of green cabbage
- 1/2 cup unsalted butter
- 11 ounces (700 grams) of egg noodles

1. Cut the cabbage into small slices.
2. Put the cabbage into a large bowl and add salt.
3. Put the cabbage into the refrigerator overnight.
4. The next day, drain the cabbage.
5. Melt the butter in a large pan.
6. Sauté the cabbage until it is light brown and very soft (30-40 minutes).
7. Cook the noodles and drain them. Mix them with the cabbage. Add lots of black pepper.



Source: Adapted from *Recipes 1-2-3* by Rozanne Gold (New York: Viking, 1997)

2 **READING COMPREHENSION** Answer the questions. Compare your answers with a partner.

- 1 How many ingredients does the recipe have?
- 2 What are the ingredients?
- 3 Is there any butter or oil in the recipe?

COMPREHENSION QUESTIONS

A. Look at the recipe on page 86. Answer these questions.

1. How many heads of cabbage does the recipe need? _____
2. How many cups of butter does the recipe need? _____
3. How many grams of egg noodles does the recipe need? _____

CRITICAL THINKING

B. Look at the recipe again. Number these steps in the correct order.

- _____ Drain the cabbage.
- _____ Mix the noodles with the cabbage.
- _____ Add salt to the cabbage.
- _____ Cook the noodles.
- _____ Cut the cabbage into slices and put in a large bowl.
- _____ Put the cabbage in the refrigerator overnight.
- _____ Sauté the cabbage in melted butter until light brown.