

BONUS DO LEKCJI 256 (grillowanie)

Zadanie 1. Poznaj nazwy jedzenia, które łąduje na grillu.

steak	stek
How do you like your steak?	Jaki lubisz stopień wysmażenia steka?
rare	krwisty
medium-rare	średniokrwisty
medium	średnio wysmażony
medium-well-done	dobrze wysmażony
well-done	mocno wysmażony
burger	hamburger
ribs	żeberka
wrapped in tinfoil	owinięty w folię aluminiową
chicken drumsticks	pałki z kurczaka
sausage	kiełbasa
pork chop	schabowy (wieprzowy)
blade shoulder	karkówka
arm shoulder	łopatka
pepper	papryka
zucchini	zukinia
shish kebab	szaszłyk
flavors	smaki
sweet and tangy	słodki i cierpki
spicy	pikantny
smoky	wędzony
savory	wytrawny

Answer key – Klucz odpowiedzi

Zadanie 2

- 1) I love grilling **steak** on the barbeque until it's tender and juicy.
- 2) Some people like their steak **rare**, with a pink center and lots of juiciness.
- 3) My dad prefers his steak **well-done**, cooked all the way through and without any pink.
- 4) Barbeque **ribs** are so delicious when they're slow-cooked and fall-off-the-bone tender.
- 5) I enjoy grilling **sausages** on the barbeque, especially frankfurters and hot dogs.
- 6) Grilled **zucchini** is a tasty and healthy side dish that goes well with barbeque meals.
- 7) I like my barbeque sauce to have a **tangy** flavor, with a hint of sweetness and acidity.
- 8) For those who enjoy **spicy** flavors, a touch of hot sauce on the barbeque can add an extra kick.
- 9) The **smoky** aroma of barbequed meat always makes my mouth water.