



Worksheet 6. Reading: Recipe for Beignets

New Orleans Beignets

Ingredients

- 1 stick of butter
- 2 **tbsp.** of sugar
- 1 **tsp.** of salt
- 1 package of yeast
- 1 egg, **beaten**
- 2 cup of **boiling** water
- About 6 cups of flour

Cooking procedure

- **Melt** the butter, and add the sugar and the salt to it.
- **Add** the butter mixture to the yeast to **dissolve** it. **Mix** in the egg and the water.
- Add the **flour gradually** by kneading it until you form a nice dough.
- Put the **dough aside** for at least half an hour while it rises.
- Put some flour on the **surface** of your **board** and **spread** the dough over it.
- **Roll** the dough out so that it is about two inches thick.
- Cut the dough into squares, about 2 inches X 2 inches.
- Drop the **squares** gently into hot oil. The squares will fry very quickly.
- Now they are beignets! Take them out of the pan and place them on absorbent paper to **get rid of** the excess **grease**.
- **Sprinkle** powdered sugar on top. Serve while they are nice and hot.

yeast = a type of fungus used to make bread rise

dough = a mixture of flour and water ready to be baked into bread

knead = to press a mixture of flour and water many times with your hands

**Worksheet 6, page 2****Choose the correct word in parentheses to complete each sentence.**

1. Beignets are like (round / square) little cakes.
2. *Tbsp* is the abbreviation for *tablespoon*. There are two tablespoons of (salt / sugar) in this recipe.

(3 tsps.= 1 tbsp.)
3. *Tsp* is the abbreviation for *teaspoon*. There is one teaspoon of (salt / sugar) in this recipe.
4. When you melt the butter, the butter becomes (solid / liquid).
5. *Dough* is a (mixture / liquid) of flour, water, and some other ingredients.
6. When you (add / dissolve) a solid, you mix it with a liquid and it becomes part of the liquid.
7. A product of wheat is (flour / sugar). Bread is made from it.
8. If you place something nearby and you are going to use it soon, you put it (away / aside).
9. The top of something is its (board / surface).
10. Bread that is not baked yet is in the form of (squares / dough).
11. When you throw away something or destroy it because you don't want it any more, you (get rid of / look forward to) it.
12. A raincoat isn't (humid / absorbent), but paper towels are.
13. Excess means (too much / not enough)
14. (Sprinkle / Knead) a little salt on the tomatoes. They taste good with just a little salt.