

# GOOD ENOUGH TO EAT

Recipes start with a list of ingredients. They describe how to use the ingredients (the method) and how long it takes to make (the preparation time).



## GIANT EGG ROLLS

### Ingredients

- 1 extra-large French stick
- 500g butter
- 12 hard-boiled eggs
- 6 tablespoons mayonnaise
- salt and pepper
- 2 lettuces



### Method

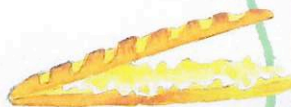
1. Peel the hard-boiled eggs. Mash them in a bowl with a fork. Add salt and pepper. Stir in the mayonnaise.
2. Cut the French stick in half. Spread butter on both halves.



3. Wash the lettuces and shred them.



4. Spread the egg mixture on the bottom half of the French stick.



5. Cover it with the shredded lettuce.

6. Finally, put the other half of the French stick on top.



### Preparation time

15-20 minutes

This recipe is very popular with giants in summertime.

Invent a revolting recipe to delight a dreadful dragon.

### Some ideas for ingredients



rotten eggs



prickly thistles



mouldy bread



wiggly worms



a plump princess



a fat frog



sour grapes



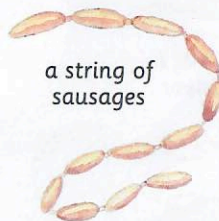
tomato ketchup



double cream



nettles



a string of sausages



fish bones



hot chillies

### Useful verbs

add	spread	cut	chop
fill	stir	slice	mix
bake	pour	put	whisk
boil	fry	crush	mash



### WRITING TIPS

When you write a recipe:

- think of a name for it.
- list the ingredients.
- say how much you need of each one.
- describe the method. Make sure you include every ingredient.
- say what must be done first, next and last.
- number the steps.
- say how long the recipe takes to make.
- at the end, say something interesting about your recipe.