Writing a Recipe

The following method is taken from the witch's recipe book in '**Twist the Text: The Hansel and Gretel Collection**'.

A. Complete the key using a different colour for each feature, then use the colours from your key to find examples of imperative verbs, adverbs and time adverbials.

Imperative (bossy) verbs		Adverbs		Time adverbials	

Spooky Skewers & Garghlic Sauce

These skewers make a simple starter course for any gathering. Any meat will do, and the spicy garlic sauce is perfect for masking any suspicious flavours.

Method

1. First, prepare your skewers. Cut your meat into thumb-sized chunks and leave to one side.
2. Prepare the marinade by boiling the algae and mashed troll toes in a hot dragon's sneeze. Stir well and often, as the heat of the sneeze can cause the algae to burn. After three hours, remove from the heat and leave to cool.
3. Next, add your meat to the marinade. Leave in a damp room for between four minutes and one month.
4. Once rested, skewer your meat onto individual wooden skewers and grill over an open flame for 10-15 minutes.
5. For the sauce, crush the garlic until it stops screaming.
6. Chop the mint but be prepared for it to fight back. Allowing the mint to struggle increases the intensity of its flavour.
7. Add garlic and mint to the giant saliva. Whisk in an anti-clockwise direction to stop the sauce splitting.
8. Finally, howl directly at the sauce until your throat becomes sore. Serve the grilled meat with garghlic sauce and a squeeze of lemon.

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B. Here are the ingredients for another of the witch's recipes. Can you write a method that is in chronological order and includes imperative verbs, adverbs and time adverbials? You could draw a picture of what you think the finished dish will look like.

Forest Fungus Broth

This hearty fungus soup is sure to warm away the winter weather. Perfect for a cold afternoon and best served with a huge slab of freshly baked, crusty bread.

You will need:

- 1kg bones (human or animal) with any leftover meat left on
- 500g wild forest mushrooms
- 800ml hot water
- 1 small pumpkin
- 1 golden goose egg
- 1 sprig of poison parsley
- 1 handful of swamp-grown chokeberries
- seasoning e.g. salt and pepper
- roasting tray
- large cooking pot
- ladle
- sharp knife

Method

Writing a Recipe **Answers**

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Writing a Recipe

The following method is taken from the witch's recipe book in '[Twist the Text: The Hansel and Gretel Collection]'.

A. Complete the key using a different colour for each feature then read through the recipe for Crabby Apple Crumble and Eye-Scream. Colour each feature according to your key.

Imperative (bossy) verbs		Adverbs		Time adverbials	

Crabby Apple Crumble and Eye-Scream

Don't be deceived by this dessert's grumpy nature – this crumble is a crowd favourite and is a classic choice for a reason. When you serve up this delectable dish, your guests will be screaming for more!

Method

1. First, make your eye-scream. Start by heating your banshee scream until the neighbours start to complain about the noise. Then, add the eye of newt a little at a time and simmer for precisely 13 minutes and 52 seconds.
2. Carefully, slice the vanilla pod with a sharp knife and gouge out its insides. Add these to your boiling pot.
3. In a separate bowl, whisk the egg yolks vigorously until light and fluffy.
4. Mix the ingredients together to incorporate the egg yolks, then cool the mixture completely.

   > **Top tip:** To make the mixture cool, try adorning it with a pair of designer sunglasses and buying it a sports car.

5. Once the liquid is cool, place in a hand churner for a child or other pest to churn until ready. Keep the eye-scream cold while churning by banishing the child outside during a blizzard.
6. For your crumble, chop your crabby apples into small chunks. Ignore them as they complain and insult you – this attitude is what gives the crumble its famous bitterness.
7. Stew the apples in a pot until the apples break down and apologise. Meanwhile, preheat the oven to 190°C.
8. Next, mix your plain flowers and toad butter and squeeze between your fingers until crumbly.
9. After this, add the gnome sugar and continue to mix until the mixture resembles a bowl full of warts.
10. Spoon the stewed apples into a large, ovenproof baking dish. Carefully sprinkle your crumble topping over the crabby apples and bake until golden.
11. Serve hot with a generous scoop of eye-scream.

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B. Here is the start of another of the witch's recipes. Can you think of some ingredients and equipment that might be used and then write a method that is in chronological order and includes imperative verbs, adverbs and time adverbials? You could draw a picture of what you think the finished dish will look like.

Forest Fungus Broth

This hearty fungus soup is sure to warm away the winter weather. Perfect for a cold afternoon and best served with a huge slab of freshly baked, crusty bread.

You will need:

- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____

Method

_____

_____

_____

_____

_____

_____

_____

_____

_____

_____

Writing a Recipe

The following method is taken from the witch's recipe book in '[Twist the Text: The Hansel and Gretel Collection]'.

A. Complete the key using a different colour for each feature then read through the recipe for Crabby Apple Crumble and Eye-Scream. Colour each feature according to your key.

Imperative (bossy) verbs		Adverbs		Time adverbials	

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Writing a Recipe

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A. Complete the key using a different colour for each feature, then colour each feature according to your key.

Imperative (bossy) verbs		**Adverbs**		**Time adverbials**	
Prepositions		**Conjunctions**		**Adjectives**	

Crabby Apple Crumble and Eye-Scream

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B. Now, have a go at writing your own recipe. Can you think of some ingredients and equipment that might be used and then write a method that is in chronological order and includes all the key features? Once you have finished, you could draw a picture of what you think the finished dish will look like.

You will need:

- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____

Method

Writing a Recipe

The following method is taken from the witch's recipe book in '**Twist the Text: The Hansel and Gretel Collection**'.

A. Complete the key using a different colour for each feature, then colour each feature according to your key.

Imperative (bossy) verbs		**Adverbs**		**Time adverbials**	
Prepositions		**Conjunctions**		**Adjectives**	

Crabby Apple Crumble and Eye-Scream

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