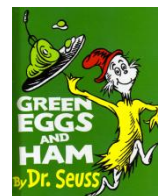


GREEN EGGS AND HAM
Vocabulary Work 6
All about eggs



Ways of eating eggs :

fried egg	<i>œuf au plat</i>
fried egg 'sunny side up'	<i>œuf au plat 'avec le jaune sur le dessus' (comme un soleil !)</i>
fried egg 'easy over'	<i>œuf au plat 'cuit des 2 côtés'</i>
boiled egg	<i>œuf à la coque</i>
hard boiled egg	<i>œuf dur</i>
soft boiled egg	<i>œuf mollet</i>
poached eggs	<i>œufs pochés</i>
omelette	<i>omelette</i>
scrambled eggs	<i>œufs brouillés</i>
shirred eggs	<i>œufs cuits au four (dans des petits ramequins)</i>
devilled eggs	<i>œufs au curry</i>

Cooking instructions:

add	<i>ajouter</i>	mix (together)	<i>mélanger</i>
bake	<i>cuire au four</i>	pour	<i>verser</i>
beat	<i>battre</i>	season	<i>assaisonner</i>
chop	<i>couper en dés</i>	sift	<i>tamiser</i>
cook	<i>faire cuire</i>	slice	<i>trancher</i>
crumble	<i>émietter</i>	spoon in /off	<i>ajouter / retirer avec une cuiller</i>
cut	<i>couper</i>		
fry	<i>faire frire, sauter,</i>	spread	<i>étaler</i>
garnish	<i>garnir</i>	sprinkle	<i>saupoudrer</i>
grate	<i>râper</i>	stir	<i>remuer, tourner</i>
knead	<i>pétrir</i>	taste	<i>goûter</i>
melt	<i>fondre</i>	weigh	<i>peser</i>
mash	<i>faire en purée</i>	whisk	<i>fouetter, battre</i>

Egg recipes :

Fine Herbs Omelette (4 servings)

Ingredients :

- 4 eggs
- parsley and chives
- fresh ground pepper

Method :

1. Chop all the herbs and reserve some parsley for garnish.
2. Melt a small amount of butter or oil in a non-stick frying pan.
3. Beat the eggs and put the mixture into the pan.
4. Add the chopped herbs and pepper. Stir constantly until the mixture starts to thicken.
5. When the bottom is a golden brown, fold in half and place on a plate.
6. Top with garnish and serve.

Egg and Cress Sandwiches

Ingredients (for 32 sandwich triangles) :

- 4 eggs, hardboiled, finely chopped and mashed
- 4 tablespoons mayonnaise
- salt and fresh ground black pepper, to taste
- 2 cups cress
- 16 slices bread, crusts removed

Method :

1. Mix the finely chopped and mashed eggs and mayonnaise together and season to taste.
2. Spread half of the slices of bread with the egg mixture.
3. Sprinkle some cress on top of each one, reserving some for garnishing.
4. Place the remaining slices of bread on top, and cut each sandwich into 4 triangles.
5. To serve : Arrange the sandwiches on a plate, garnish with the remaining cress and serve with Cucumber Sandwiches.

Shirred Eggs with Chicken Livers

Ingredients :

- chicken livers
- 4 eggs
- tomato juice
- parsley
- salt and pepper

Method :

1. Fry the chicken livers lightly in a little butter and divide between 4 ramekins or individual soufflé dishes.
2. Pour into each ramekin 1 tablespoon tomato juice then place an egg on top.
3. Add salt and pepper and bake in the oven at 180C for 15 minutes.
4. Sprinkle with chopped parsley and serve.

“Green Eggs and Ham” Omelette

Ingredients :

- eggs
- salt and pepper (optional)
- deli ham
- green food colouring
- oil



Method :

1. Read Dr. Seuss' book: **Green Eggs and Ham** for fun. (This step is optional !)
2. Crack the eggs in a bowl and beat the eggs.
3. Add the green food colour, salt and pepper into the bowl and beat the eggs once more.
4. In the frying pan, add a little oil (olive oil is best).
5. Pour in the eggs.
6. Cut the deli ham, and put it in the pan with the eggs. Stir occasionally.
7. Once it is finished cooking, take it out and put it on a plate. Serve with bread.

This recipe is from : [How to Cook Green Eggs and Ham | eHow.com](http://www.ehow.com/how_5270691_cook-green-eggs-ham.html#ixzz1Avl86p5G)
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So, what is your favourite egg recipe ?