

**Daily Life - Having Leftovers** (C0338)

A: What's for dinner?

B: Leftovers.

A: What? Leftovers of what and from when?

B: From last night! I took the left over turkey, mixed it with some diced peppers and onions, added a little bit of mayonnaise and made some sandwiches!

A: Isn't that dangerous though? I mean bacteria and germs reproducing on food that was left out or reheated?

B: Well, I didn't leave the turkey out at room temperature for more than an hour and I refrigerated it soon after we finished eating. Also, when reheating, I put it in the oven for fifteen minutes at one hundred degrees Celsius.

A: Well ok, I am just afraid of getting food poisoning.

B: Don't worry about it! Making a new meal out of leftovers is almost an art! Not only do you save money, but you also get to be creative and have something different to eat!

### Key Vocabulary

leftovers	<i>N</i>	food remaining uneaten at the end of a meal
turkey	<i>N</i>	a large American bird similar to the chicken
mix	<i>A</i>	of different kinds combined
dice	<i>V</i>	to cut into small cubes
bacteria	<i>N</i>	small organisms
germ	<i>N</i>	a microorganism
reheat	<i>V</i>	to make hot or warm again
refrigerate	<i>V</i>	to make or keep cold
food poisoning	<i>P</i>	becoming sick because of bacteria in food

## Supplementary Vocabulary

sanitary	<i>A</i>	of or pertaining to health or the conditions affecting health
microwave	<i>V</i>	to cook, defrost, or otherwise prepare in a microwave oven
soap	<i>N</i>	a substance used for washing and cleansing purposes
contaminate	<i>V</i>	to make impure or unsuitable by contact or mixture with something unclean, bad