S1

S

VP

.

VP CC VP .

VB NP PP and VB SBAR

Reduce NN TO NP cook IN S

heat to NN until NP VP

medium NP NP VBZ NP

DT NN NNP reads NP , NP

a meat thermometer CD NNS , QP NNS

180 deg RB CD minutes

about 15

cook(ing26, t4, ing27, "fried chicken", "fry until a meat thermometer reads 180 deg")