

Preparing Christmas Dinner: Everyday Dialogues [B1]

Se la tua passione per la cucina si accende durante il periodo natalizio e vuoi arricchire il tuo vocabolario culinario, troverai consigli appetitosi e nuovi termini legati alle deliziose ricette di Natale.



Jenny: There, the turkey's **stuffed** and ready! How long will it take to cook?

Luke: It's a **12-pound bird**, so about three hours. The **oven**'s pre-heated. Will you **pop it in**? Jenny: Sure. What's next? Should I put the potatoes in for

roasting? Luke: **Not for another** couple of hours. They'll go in with the

parsnips and **carrots**. Jenny: OK, I'll prepare the **Brussels sprouts**. When do

we make the **gravy**? Luke: When the turkey is done. We need the juices. I'm using **ready-made cranberry sauce**, so **we're pretty much done** for now!

Jenny: What about dessert? Luke: Oh, Auntie May is bringing her traditional

fruitcake! Jenny: Oof, it's always so heavy... Luke: She spends hours making

it. Just **pretend** to like it, like the rest of us. Jenny: I know, I know. Well, I

guess we can **take a break**. How about we **treat ourselves** to some **eggnog**?

Luke: Why not? We **deserve** it. **Cheers!**

NOW LET'S REVIEW THE VOCABULARY!

Stuffed turkey is the main dish in a traditional US Christmas dinner. The stuffing is made with herbs and breadcrumbs. Whole turkeys, chickens and geese are referred to as 'birds'. The US uses imperial measurements. **12 pounds** equals 5.5kg. "**To pop something in**" is a casual way of saying to put something in quickly. **Roasting** means cooking in the oven or over a fire. **Gravy** is a sauce usually made using the fat and juices that run from the meat during cooking, thickened with cornstarch. "**We're done**" is an expression that means "we're finished". '**Pretty much**' means 'almost'. **To take a break** is to pause for a rest. **Eggnog** is a traditional Christmas drink in the US, made of rum or brandy, mixed with beaten egg, milk and sugar.

Glossary

- **beaten egg** = uovo sbattuto
- **cranberry sauce** = salsa di mirtilli
- **deserve** = meritare
- **Cheers!** = salute!
- **breadcrumbs** = pangrattato
- **carrots** = carote
- **geese** = oche
- **fat** = grasso
- **oven** = forno
- **Not for another** = non prima di
- **parsnips** = pastinache
- **pretend** = fingere
- **herbs** = spezie
- **thickened** = rendere più spesso
- **cornstarch** = amido di mais
- **Brussels sprouts** = cavoletti di Bruxelles
- **ready-made** = già pronta
- **treat ourselves** = concedersi
- **dish** = piatto