

รายวิชา ภาษาอังกฤษ

รหัสวิชา อ23101

ชั้นมัธยมศึกษาปีที่ 3

ผู้สอน

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เรื่อง

# Cooking Favorite Food on Special Occasions



# Cooking Favorite Food on Special Occasions



ขอขอบคุณภาพ Cooking.

จาก <https://pixabay.com/th/iphotos/cook-healthy-food-eat-vegetables-2364221/> (June 3 2017)



# Cooking Favorite Food on Special Occasions

## Objectives

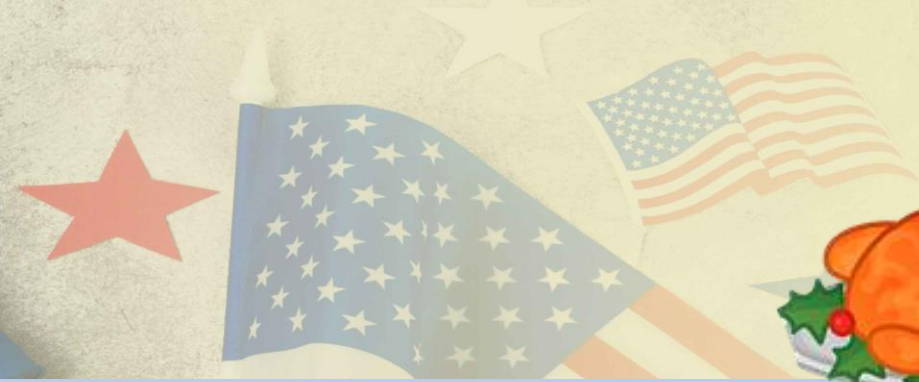
สามารถเขียนวิธีการทำอาหาร  
ที่ตนชอบ สำหรับงานเฉลิมฉลอง  
หรือในโอกาสพิเศษได้

# Cooking Favorite Food on Special Occasions



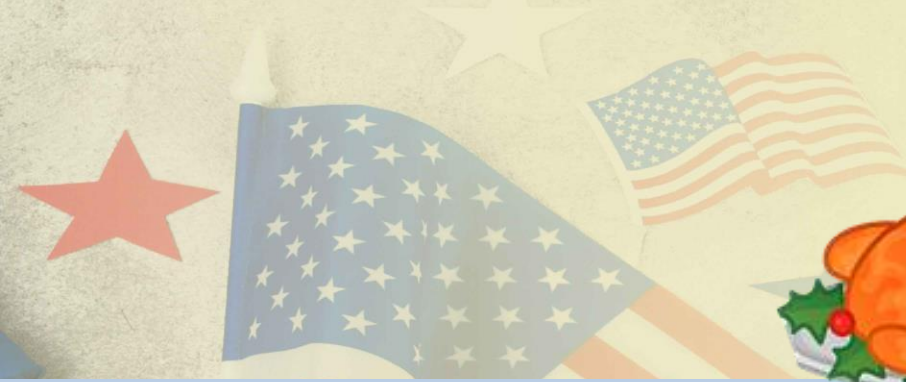
How to make..

Underline the words that  
tell you “How to make  
Roasted Turkey”



## How to make

1. If you are starting with a frozen turkey, remove the turkey from the refrigerator before cooking to allow it to come closer to room temperature. The turkey will cook more quickly and more evenly that way.



## How to make

2. Usually turkeys come packaged with the neck and giblets (heart, gizzard, liver) in the main cavity or the neck opening, remove it from its package. Rinse the turkey inside and out with water. If you see stray turkey feathers, pluck them out. Use paper towels to pat the turkey dry.





## How to make

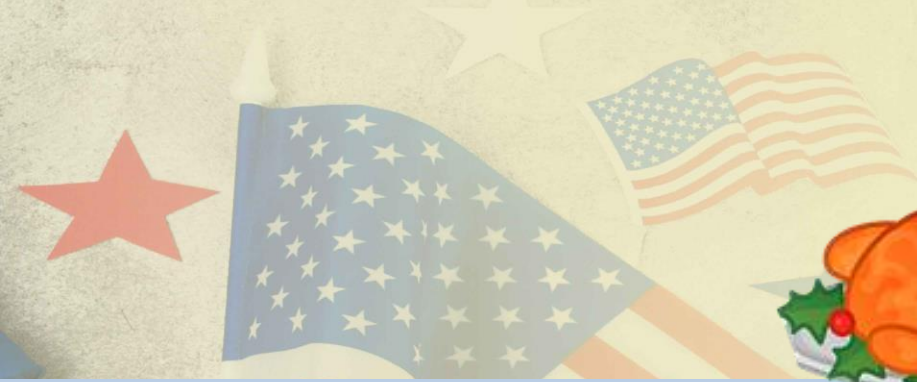
3. Preheat the oven to 400 degrees F.
4. Put half an onion cut into wedges, several sprigs of parsley, a couple of carrots, and some celery tops into the main cavity of the turkey.



## How to make

..4. Cover the entrance to the main cavity with aluminum foil. To truss, make sure that the turkey's legs are tied together, held close to the body, and tie a string around the turkey body to hold the wings in close.





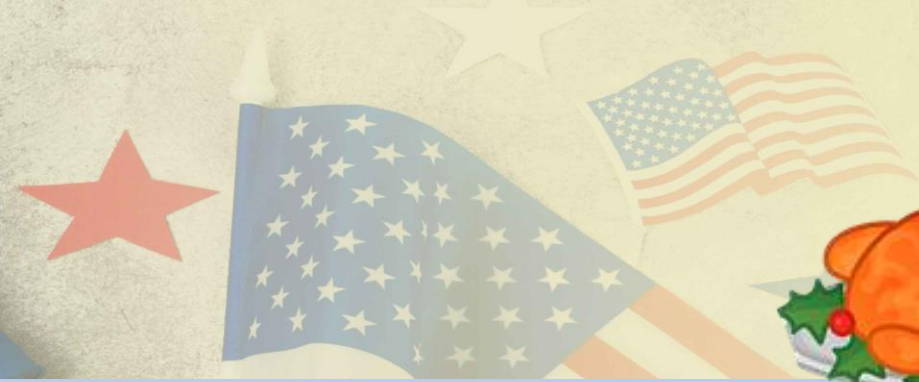
## How to make

5. Rub either softened butter or olive oil all over the outside of the turkey. Sprinkle salt generously on all sides of the outside of the turkey (do not add salt if you are using a brined turkey). Sprinkle pepper over the turkey as well.



## How to make

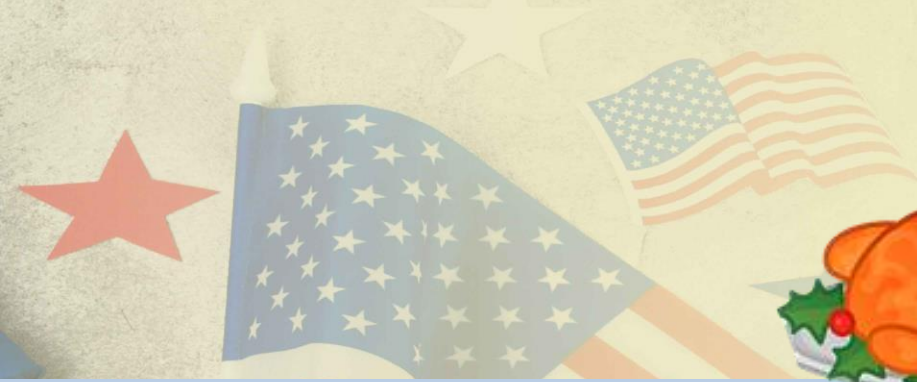
6. Place the turkey BREAST DOWN on a rack over a sturdy roasting pan big enough to catch all the drippings.



## How to make

7. Put the turkey in the oven at 400°F, uncovered. For the 15 lb turkey, start the cooking at 400°F for the first 20 minutes to brown it. Then reduce the heat to 325°F for the next 2 hours.





## How to make

..7. Then reduce the heat further to 225°F until done, anywhere from a half hour to an hour or more.

8. Once you remove the turkey from the oven, transfer it to a cutting board, tent it with aluminum foil to keep it warm,



## How to make

..8. and let it rest for 15-30 minutes, depending on the size of the turkey. Turn the turkey breast side up to carve it.

# Cooking Favorite Food on Special Occasions



How to make..

Write the recipe for  
the special occasions.



# Cooking Favorite Food on Special Occasions



ขอขอบคุณภาพ Cooking.

จาก <https://pixabay.com/th/photos/food-knife-background-wooden-table-2879202/> (October 23, 2017)



# QUOTE OF THE DAY

**Kitchens are made  
for bringing  
families together.**

ขอขอบคุณภาพ Salad.

จาก <https://pixabay.com/th/photos/salad-food-italian-tasty-wooden-2068220/> (July 22, 2017)



# GIZZARD



ขอขอบคุณภาพ Gizzard.

จาก <https://pl.wikipedia.org/wiki/Plik:H%C3%BChnermagen.jpg>