

BOILED RICE

Procedure:

First, _____

Next, _____

Then, _____

After that, _____

Finally, _____

Ingredients:

- 1 ½ cups Jasmine rice
- 2 chicken bouillon cubes
- ¾ cup ground pork
- 2 cloves garlic
- ¼ cup light soy sauce
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 3 inch piece of ginger



Arrange the procedures below to the correct order

Add the ginger and cook until the pork are cooked through, about 5 minutes.

Add the pork, garlic, soy sauce and salt and pepper.

Add 12 cups of water. Bring to a boil and cook until the rice is soft

Enjoy eating

Rinse and drain the rice with cold water and then transfer to a soup pot.



FRIED EGGS

INGREDIENTS

- 1 Chicken Egg
- 1 Cup Thai Jasmine Rice
- 1/2 Cup Vegetable Oil
- 2 - 3 Thai Hot Chilies
- 1/4 cup Fish Sauce

DIRECTIONS

First, _____

Next, _____

Then, _____

After that, _____

Finally, _____

Arrange the procedures below to the correct order

Cook until the edges and bottom are golden brown and crispy.

Add the egg and fry on one side for about a minute.

Heat 1/2 cup of oil in a deep frying pan.

Cook until the edges and bottom are golden brown and crispy.

Serve over hot steamed rice, with cucumber and chili fish sauce.

Avoid splashing hot oil over the egg so it stays bright yellow.

Boiled Eggs

Directions

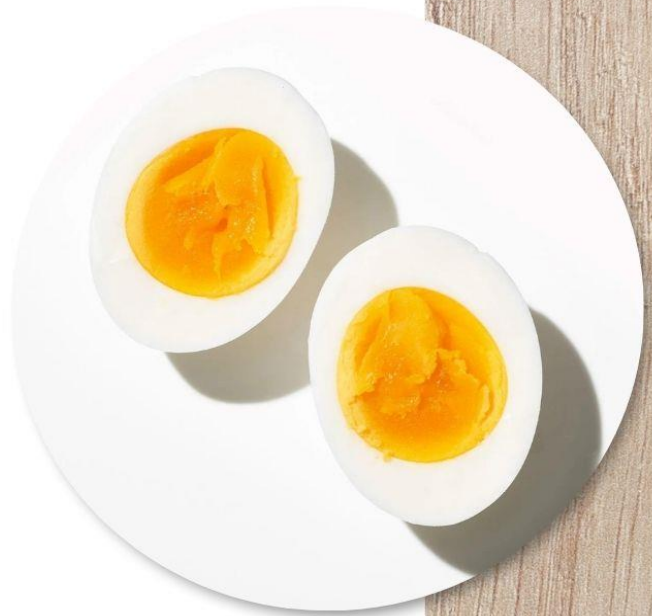
1. First, _____

2. Next, _____

3. Then, _____

4. After that, _____

5. Finally, _____



Arrange the procedures below to the correct order

bring to a rolling boil

train and run under cold water

turn off the heat, cover, and let sit

peel or store for later.

add the eggs to a saucepan and cover with water.





Grilled Fish

Ingredients

- 1 whole white-fleshed fish (such as snapper, sea bream or seabass, gutted but not scaled, weighing about 1-1.5kg)
- 500g of salt
- 2 tbsp of all-purpose flour
- 1 tbsp water
- 2-3 stalks lemongrass
- A handful of kaffir lime leaves

Directions

First, _____

Next, _____

Then, _____

After that, _____

Finally, _____

Arrange the procedures below to the correct order

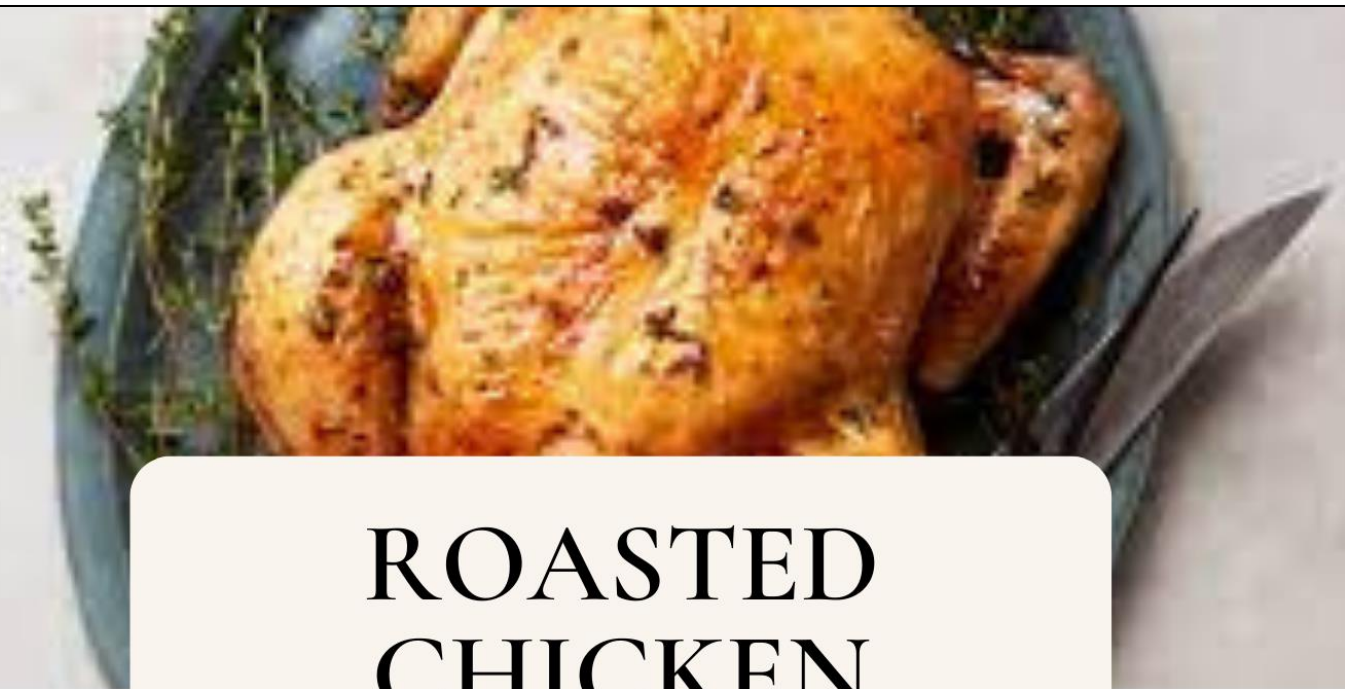
grill until the fish feels firm and the salted skin is crusty and golden brown.

remove from grill and set on a platter.

serve grilled fish with the sauce on the side.

add 500g of coarse salt, 2 tbsp all-purpose flour, and 1 tbsp of water.

add the fish and start layering it with the salt.



ROASTED CHICKEN

Ingredients

- 1 whole chicken, giblets removed
- salt and black pepper
- 1 tablespoon onion powder
- ½ cup margarine
- 1 stalk celery

Directions

1. First, _____

2. Next, _____

3. Then, _____

4. After that, _____

5. Finally, _____

Arrange the procedures below to the correct order

- bake chicken uncovered in the preheated oven until no longer pink at the bone
- remove from heat and baste with melted margarine and drippings.
- add salt and pepper inside and outside the chicken.
- place 3 tablespoons margarine in the chicken cavity.
- preheat oven to 175 degrees C.