



Segment 7 (Units 13–16)

Cooking with Chef T!

Genre: Cooking show

Viewing Time: 3:44

Background Information

Cooking shows feature chefs and other cooking experts who give viewers tips on how to prepare delicious dishes in their own homes. This cooking show is presenting the winning recipe in an "International Cooking" contest. Viewers sent in their own recipes, and a panel of experts has chosen one winner, which the presenters are cooking for a studio audience.

Vocabulary for Comprehension

Preview the vocabulary with your students.

boil: *if a liquid boils, it is hot enough for bubbles to rise to the surface, for the liquid to change to gas*

bring it to a boil: *raise the temperature until it boils*

burn: *to damage something with fire or heat*

crust: *the hard brown outer surface of bread*

grate: *to rub food against a rough surface in order to break it into small pieces*

melt: *to change something from a solid into a liquid by heating*

recipe: *a set of instructions that tells you how to cook something*

simmer: *to cook food slowly and not allow it to boil*

stir: *to mix a liquid or food by moving a spoon around in it*

Answer Key

Previewing (Answers may vary—as long as they are appropriate guesses, accept them for now.)

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|---|---|
| 1. They are cooks / kitchen show hosts. | 3. Cheese, flour, garlic, bread |
| 2. They are in a kitchen. | 4. They are making fondue/filming a cooking show. |

In-Depth Viewing

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| 1. T | 3. F--It's important to keep the heat medium to low. |
| 2. F--There are three kinds of cheese. | 4. T |

Video Script

Chef T: . . . and welcome back to our International Foods special. I'm Chef T. And with me, as always, my friend Paula Mendez. Paula, are you ready to begin making our winning recipe?

Paula: I sure am! You know, our viewers sent in so many delicious recipes, but I liked this one the best!





Chef T: Me, too. It's a recipe for three-cheese Swiss fondue. Paula, tell me more about the viewer that sent this one in.

Paula: Well, this came from Mr. Sven Jurgenson, in Minneapolis. He writes, "Fondue is for friendship. There's no better way to spend an evening with friends than dipping pieces of fresh bread into a bowl of delicious melted cheese."

Chef T: It's true, Paula. Fondue is fun to share and easy to make.

Paula: Which is very important—because the less time you spend in the kitchen, the more time you have to spend with your guests.

Chef T: For this recipe, I'm going to use about two and a half cups of Gruyère cheese. Gruyère is the cheese used most in traditional fondue.

Paula: Before the show, I also grated two and a half cups each of Emmental and Havarti cheese. So the three cheeses used in today's fondue recipe are Gruyère, Emmental, and Havarti.

Chef T: Now, we mix all the cheeses together, and we add . . . two teaspoons of flour.

Paula: And we'll start by adding a clove of garlic. It's always a good idea to rub the clove of garlic onto the pan for a little extra flavor.

Chef T: Now watch how simple this is. To the garlic I add one cup of dry white wine, three-quarters of a cup of water, and two tablespoons of lemon juice.

Paula: We'll bring it to a boil and we let it simmer for one minute . . .

Chef T: And then . . . we add the cheese . . . a little at a time . . . stirring as we go.

Paula: Remember to keep the heat medium to low. We don't want to burn the cheese.

Chef T: Now, once you get a steady simmer going, you add Mr. Jurgenson's secret ingredient—two tablespoons of apple brandy. Mmmm.

Paula: Stir in the apple brandy for a minute or two and—*voilà!* You're done! Mmm. That smells wonderful.

Chef T: And it'll taste even better. Paula, what kind of bread do you have for us?

Paula: I have a delicious crusty French bread.

Chef T: Perfect choice! The crust adds flavor and texture—much better than soft bread.

Paula: You've got that right, Chef. Are you ready?

Chef T: Sure am! Mmmm.

Paula: Wow! That's really, really wonderful.

Chef T: No. No, that's exceptional! . . . And the perfect partner for this dish is . . .

Paula: . . . your favorite red wine!

Chef T: I totally agree, Paula. Thanks for your help . . .

Paula: No, thank *you*, Chef T. And a special thanks to Mr. Sven Jurgenson for his three-cheese fondue recipe, and to all our viewers who submitted their recipes for our "International Cooking" contest. See you next time!

Chef T: Bye-bye.