



Gemischte
 - der gezeigte
 - gegenüber
 - ist ein Mann
 - (Kommunikation)
 - (Kommunikation)
 - (Kommunikation)

Illustration: Martin Haake

At a barbecue

As the weather warms up, it's time to get ready to eat outdoors. VANESSA CLARK presents key language to talk about barbecues.

MEDIUM PLUS



- | | |
|---|--------------------------------------|
| 1. chef's hat
→ Kochmütze | 8. coleslaw
→ Krautsalat |
| 2. skewer
→ Bratenspieß | 9. chicken wings
→ Hähnchenflügel |
| 3. corn on the cob, sweetcorn
→ Maiskolben | 10. spare ribs
→ Rippchen |
| 4. spatula
→ Pfannenheber | 11. burger
→ Burgerbrötchen |
| 5. sausage
→ Würstchen | 12. burger bun
→ Burgerbrötchen |
| 6. kebab
→ Grillspieß | 13. tongs
→ Grillzange |
| 7. charcoal
→ Holzkohle | 14. firelighter
→ Feueranzünder |
| | 15. apron
→ Schürze |

It's barbecue season

It's time to get the barbecue out and give it a good clean — or buy a **disposable barbecue**. Then, find the **barbecue tools** and start planning your meal.

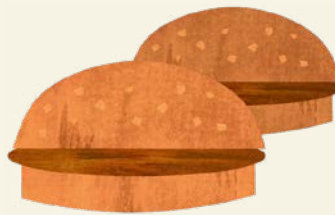
The secret to a good barbecue is in the preparation. **Marinate** the **chicken** to give it extra flavour; **slice** or **grate** the **white cabbage** and **carrots** thinly to make a **crunchy coleslaw**; **cube** the **beef** or **pork** for the **kebabs**; make your **sauce**. You may have a **secret recipe** for the best **barbecue sauce**, but typical ingredients include **tomato**, **onions**, **vinegar**, **brown sugar** or **molasses**. For vegetarians, you could make **bean burgers**, or **halloumi cheese** and **red pepper kebabs**.

If you're cooking pork or chicken, make sure the meat is **cooked through**, not **burned** on the outside and **raw** in the middle — you don't want to give your guests **food poisoning**. Don't start cooking until the **flames** have **died down** and the **charcoal** is **glowing**. You can **adjust the cooking temperature** by moving the **grill shelf** higher or lower over the **hot coals**.

Or perhaps you have a modern, **gas-powered barbecue**? They don't give the same **smoky flavour**, but you don't have to mess about with **firelighters** and **matches** or wait for the **coals** to be **red-hot**. You can start **grilling** straight away. Take a drink from the **cool box** and enjoy your barbecue!

Around the world

The word "barbecue" is often written as "bbq" or "BBQ" in the US and the UK, while Australians shorten the word to "barbie". Australians love **seafood** on their barbies, especially at Christmas. South Africans use the word "braai" [bra:i], which comes from the Afrikaans word *braaivleis* ("roasted meat").



adjust
→ anpassen

beef
→ Rind

cabbage
→ Kohl

charcoal
→ Holzkohle

crunchy
→ knusprig

cube
→ würfeln

disposable
→ Einmal-, Wegwerf-

glow
→ glühen, glimmen

grate
→ reiben, raspeln

grill shelf
→ Grillrost

pork
→ Schweinefleisch

seafood
→ Meeresfrüchte

slice
→ in Scheiben schneiden

vinegar
→ Essig

At www.spotlight-online.de/teachers/picture-it, you can find our Vocabulary archive.