

Making Spaghetti

Joanne is Italian and she makes her own spaghetti sauce and meatballs. It takes five hours to make. She first puts tomato puree and tomato paste in a big pot. She puts the flame on real low and puts in fresh garlic and onion. She puts black pepper, oregano, crushed red pepper and a basil leaf in. She stirs everything from the bottom of the pot. While that is simmering, she starts the meatballs. She uses ground beef, ground pork and ground veal. She puts all of the meat in a big bowl. She pours a raw egg over the meat and mixes it all together with her hands. Then she adds garlic, onion and Romano cheese. She pours breadcrumbs, olive oil and milk over the mixture.



She mixes it until everything is combined. She takes a portion of the meat; around two inches, and rolls them into balls. She places the meatballs in a pan with a little bit of vegetable oil. She fries her meatballs because the grease is where all the flavor is. Once the meatballs are brown, she places them in the sauce and pours the grease in. She stirs the sauce until everything is mixed together. There is one more ingredient that Joanne puts in her sauce but it is a secret. She will never tell what it is but her sauce tastes so good. Her family loves it when she makes her sauce and meatballs.



A. Give full answers to the following Questions.

1. Where is Joanne from?

2. What does Joanne make?

3. What does she use to make the meatballs?

4. How does she make the meatballs?

5. Why does she fry the meatballs?

B. Check T if the sentence is true or F if the sentence is false.

	True	False
1. Joanne is American.	<input type="checkbox"/>	<input type="checkbox"/>
2. She buys her spaghetti sauce and meatballs at the supermarket.	<input type="checkbox"/>	<input type="checkbox"/>
3. She puts the flame on real low and puts in fresh garlic and onion.	<input type="checkbox"/>	<input type="checkbox"/>
4. She uses ground beef, ground pork, and ground veal.	<input type="checkbox"/>	<input type="checkbox"/>
5. She pours some milk over the meat and mixes it all together with her hands.	<input type="checkbox"/>	<input type="checkbox"/>
6. She mixes it until everything is well cooked.	<input type="checkbox"/>	<input type="checkbox"/>
7. She takes a portion of the meat, around two inches, and rolls them into balls.	<input type="checkbox"/>	<input type="checkbox"/>
8. She fries her meatballs because the grease is where the flavor is.	<input type="checkbox"/>	<input type="checkbox"/>
9. Once the meatballs are brown, she puts them in the soup and pours the grease out.	<input type="checkbox"/>	<input type="checkbox"/>
10. She stirs the stew until everything is mixed together.	<input type="checkbox"/>	<input type="checkbox"/>

C. Unscramble the words in order to form logical sentences.

2. meatballs/her/she/sauce/own/and/spaghetti/makes.

2. veal/she/ground/beef/and/ground/pork/uses/ground/veal.

3. combined/it/she/everything/mixes/is/until.

4. the/once/she/the/meatball/places/brown/them/are/in/the.

5. together/until/mixed/stirs/she/the/is/sauce/everything.
