GANGSTA GRANNY

A Recipe for Granny's Cabbage Soup

Ingredients

- 1 onion (finely chopped)
- 1 garlic clove (crushed)
- 1 cabbage (shredded)
- 300ml chicken or vegetable stock
- 1 bay leaf
- olive oil
- salt and pepper

Instructions

1. Heat a little oil in a large saucepan over a medium heat and then add the onion and garlic. Fry for two minutes while stirring occasionally.
2. Add the cabbage to the pan and stir gently for a minute.
3. Carefully, pour in the stock before adding the bay leaf.
4. Bring to the boil before lowering the heat and simmering for 15 minutes or until the cabbage is tender.
5. Remove the bay leaf and season with salt and pepper to taste.

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Quick Questions

1. Why do you think that the instructions are numbered?

2. When should the bay leaf be added to the pan?

3. Explain why the word 'carefully' is used in step 3 of the instructions?

4. Find and copy a phrase which means that you should add as much seasoning as you like.

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