

Teacher's Guide.



BARBECUE

Lesson Objectives

Students learn vocabulary and practice asking and answering questions about barbecues.

Target Language

How do you want your meat? How do you want your steak cooked?

Don't put too much **seasoning** on my meat.

Do we have enough **paper plates** for all the guests?

How long did you **marinate** the meat?

We need to add more **charcoal** to the fire.

I would like my meat **well done**, please. What meat is on this **skewer**?

Vocabulary

Flames	Fire	Grill	Barbecue
Wood	Burn	Sizzle	Charcoal
Barbecue sauce	Tongs	Fork	Lamb chops
Seasoning	Steaks	Pork ribs	Sausages

BBQ began on the islands in the Caribbean Sea. Spanish explorers led by Christopher Columbus found Native Americans slow-smoking meats over indirect heat. The Native Americans often used deer and alligators.

The South Africans are perhaps the biggest lovers of barbecue anywhere in the world. In South Africa, the barbecue is referred to as a Braai and really is a social occasion with everyone gathering around the fire as the food is cooked.



In the Far East barbecue is just as popular as anywhere else in the world, and during the height of a warm summer cracking open a cold beer with a barbecue is as common in Beijing as it is in Cape Town, Sydney, or Texas.