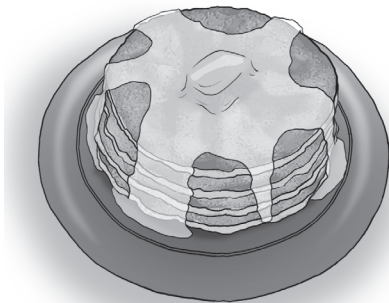


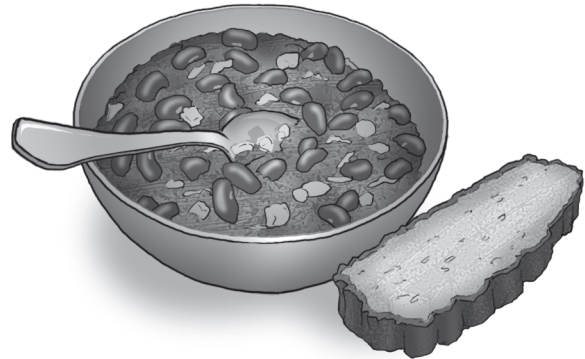
# Talking point 3 *What's cooking?*



## pancakes

### **Ingredients:**

|                    |                      |
|--------------------|----------------------|
| 70 grams flour     | 250 milliliters milk |
| ½ teaspoon salt    | 2 large eggs         |
| 1 tablespoon sugar | 1 tablespoon butter  |
| ½ teaspoon         | 25 milliliters       |
| baking powder      | maple syrup          |



## chili con carne

### **Ingredients:**

|                    |                          |
|--------------------|--------------------------|
| 2 cloves garlic    | 420 grams kidney beans   |
| 2 large onions     | 425 grams diced tomatoes |
| 1 green pepper     | ½ teaspoon salt          |
| 25 milliliters oil | 1 teaspoon chili powder  |
| 500 grams          | bread                    |
| ground beef        |                          |

## **Directions**



Put the flour, salt, sugar, and baking powder into a large mixing bowl.

Beat the eggs together with the milk.

Add the eggs and milk to the flour mixture, and mix.

Melt the butter in a frying pan, and use a spoon to add the pancake mixture.

When the pancake bubbles, flip it over and cook until it is brown. Serve with maple syrup.

Chop the garlic, onions, and green pepper.

In a very big pot, add oil and fry garlic, onion, and green pepper.

When the vegetables are cooked, add the ground beef; then cook until meat is brown.

Stir in beans, tomatoes, salt, and chili powder.

Cook uncovered for 45 minutes. Serve with warm bread.