

Cooking-Fill in the blanks

Directions: Fill in the blank with a word that makes sense to you. Circle words near the blank that show why you chose that word.

Thanksgiving was fast approaching and Ronald had a splendid idea. He was going to ask his mother if he could prepare the turkey. He felt that he had acquired the skill in his home economics class. He wanted the challenge and the admiration and praise that he would receive if he were successful. Fortunately, his mother _____.

On Thanksgiving morning, Ronald began to stuff the bird. He spooned the stuffing very loosely into the _____ so that it could expand easily while roasting. Then he tied the legs and wings so that the turkey would stay closed and be easier to handle. This is called trussing.

When he finished, he placed the turkey breast side up into a shallow roasting pan. He brushed the turkey with melted butter. He _____ a roast meat thermometer into the thickest part of the breast meat.

From time to time, Ronald would open the oven and baste the turkey. Once when he _____ the oven door, he noticed that the turkey was beginning to overbrown. He placed some aluminum foil on top of the bird until it was thoroughly cooked. To be sure the turkey was properly cooked, he tested it. When he noticed that it twisted easily in the thigh joint, he breathed a sigh of relief. His guests were ready to _____ and he had finished on time.