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Recipes: Communicative Function of Sentences

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Z á s a d y p r o v y p r a c o v á n í :

Cílem této bakalářské práce je zmapovat komunikativní funkci vět v diskurzu anglických kuchařských receptů. Autorka nejprve nastíní stylistické aspekty daného diskurzu, zejména z hlediska funkce. Dále se bude zabývat komunikativní funkcí vět obecně (tvrzení, rozkaz, otázka a zvolání) a jejich formálním vyjádřením (deklarativní, imperativní, interogativní a zvolací struktura). V další části práce autorka provede kvantitativní analýzu a své výsledky zhodnotí na pragmatické a stylistické rovině, zejména z hlediska funkčního stylu.

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Souhlasím s prezenčním zpřístupněním své práce v Univerzitní knihovně Univerzity Pardubice.

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Key words

Communicative function; Sentence; Imperatives; Politeness; Cookery recipes

Abstract

This thesis focuses on the communicative function of sentences in cookery recipes. Firstly the stylistic part defines main components of the recipe – introduction, name, ingredient list, directions, yield, notes, and nutrition information. Then this part describes the stylistic features of this type of discourse where the main focus is placed on briefness and clarity.

In the theoretical part description of sentence in general is provided. Further, four speech-act functions are outlined and their correspondence with structural types or forms is expressed. Consequently command, statement, question, and exclamation clauses are examined in greater detail. Further it is disclosed that the last two do not appear in the discourse at all. Last section of the theoretical part is formed by discussion about politeness. It is emphasized that although the cookery recipes consist mainly of imperatives that are usually impolite and may generally cause fear, the discourse of cookery recipe is not offensive.

The last part comprises of the quantitative analysis. The data is elaborated according to individual forms and functions, and number of occurrence is tabulated. It is shown that only commands and statements occur. The presupposition of imperatives as the most prevalent presented throughout the thesis is finally vindicated. Moreover, summary concerning non-finite structures, sentences types and recipe structure of both appendices is added.

Název

Komunikativní funkce vět v kuchařských receptech

Abstrakt

Tato práce se zaměřuje na komunikativní funkci vět v kuchařských receptech. Nejprve stylistická část definuje hlavní součásti receptu – úvod, název, seznam ingrediencí, pokyny, přínos, poznámky a informace o nutriční hodnotě. Poté tato část popisuje stylistické znaky tohoto typu diskurzu, kde je hlavní důraz kladen na stručnost a jasnost.

V teoretické části jsou popsány všeobecné vlastnosti věty. Dále jsou nastíněny čtyři funkce a je vyjádřena shoda se strukturálními typy. Následně jsou funkce – rozkaz, sdělení, otázka a zvolání – rozebrány detailněji. Dále je odhaleno, že poslední dvě funkce se v diskurzu vůbec nevyskytují. Poslední úsek této části je tvořen diskuzí o zdvořilosti. Je zdůrazněno, že ačkoli jsou kuchařské recepty tvořeny převážně rozkazy, které jsou obvykle nezdvořilé a mohou způsobovat obavy, diskurz kuchařských receptů není urážlivý ani útočný.

Poslední část obsahuje kvantitativní analýzu. Data jsou zpracována dle jednotlivých forem a funkcí, počty výskytů jsou zaznamenány do tabulek. Je ukázáno, že se vyskytují pouze rozkazy a sdělení. Předpoklad, že imperativy budou nejčastější formou, prezentovaný v celé práci je nakonec obhájen. Kromě toho je také přidán souhrn týkající se nefinitních struktur, typů vět a struktury receptů obou appendixů.

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1. Introduction

A recipe is a set of instructions which describes how to prepare something, especially a culinary dish. It consists of several components, such as the name, the time needed for preparation, number of consumers, ingredients, equipment and so on. In printed form recipes are presented in cookbooks. These may include also information about ingredients origin, or required quality.

Like anything else also cookery business has changed over the past decades. Huge benefits such as television programmes help to familiarise people with cooking from all around the world. It brings an enormous demand for new ingredients which in turn creates a much wider supply. Access to wide range of ingredients causes deleting of phrases like 'or if you cannot get it, use...' from recipes. Another issue causing changes is the subject of healthy eating. Products like real Greek yoghurt and French fromage frais help to cut down on too much cream and fat in recipes. These alternatives became new lexical items in cookery books. Nevertheless, each individual should gauge his own level of 'healthy' eating.

It is incongruous that any published recipe shouldn't actually work. The problems only arise when recipes assume a lot of knowledge and experience that isn't always there. Those who are less experienced really value a comprehensive explanation even of familiar techniques. It can be very reassuring and help to overcome the beginner's anxiety. It is a great deal thanks to the style of writing that anyone can cook with complete confidence. What is needed to be set out is to communicate what many of the recipes and techniques actually look like. However, since the criteria of simplicity and clarity should be achieved, the simple sentences using only imperatives may provide absolutely clear description of any procedure.

Stylistic aspects such as recipe writing style and format are discussed in detail in chapter 2. Theoretical part follows. Firstly, it is concerned with the term 'sentence' in general. Further it is dealing with functions of sentences that include command, statement, question, and exclamation. These correspond to form of imperative, declarative, interrogative, and exclamative respectively. But it will be disclosed that the correspondence between function and form is not essential but valid within the discourse of cookery recipes.

Next chapter presents non-finite structures used in the discourse; such structures condense meaning yet the message remains clear. Also the category of sentence types is described; it is pointed out that simple sentences best correspond with the briefness of cookery recipes.

The chapter Communicative function and politeness is basically about the indirectness because being indirect means to be polite in English. Politeness is generally the practical application of good manners or etiquette. And as pragmatics explains the transmission of meaning depends not only on the linguistic knowledge (grammar, lexicon etc.) of the speaker and listener, but also on the context, the status of those involved, or the intent of the speaker. This causes that cookery recipes – even though full of commonly impolite imperatives – are not considered as impolite.

And finally, the analysis presents the results of the detailed examination of sentence functions and also non-finite structures and sentence types in the cookery recipes. It summarizes the features of the discourse and gives appropriate examples.

2. Stylistic part

2.1. Recipe format

Although, cookery recipes are rather simple texts as to their organization and structure, writing a recipe takes practise and adherence to a few rules. Every cookery recipe comprises, at least, the name of the dish, a list of ingredients, and a set of instructions for cooking. Nevertheless, it may be broadened:

“The standard components of a recipe are the headnote or introduction, the title or name, the ingredient list, the method or directions, the yield, notes and/or variations, and nutrition information.” (Gibbs Ostmann and Baker, 2001, 14)

Obviously, not all of these are obligatory.

To begin with, the headnote or introduction to the recipe gives some more information about the recipe to add interest that would draw a reader into a recipe. Not every recipe involves this section but it may only help. As Gibbs Ostmann and Baker specialize (2001, 14) “a headnote can alert the reader to peculiarities in the recipe, mention special techniques or ingredients... or just tell a bit of the recipe's history or origin”. The first two result from personal experience of the author himself or other cooks, such hints are mentioned to make the preparation easier. The information about the history and origin of the recipe is only additional and has no impact on the process of preparation but it is usually included in most successful cookbooks.

Secondly, the recipe name or title should be interesting and attract the reader's attention but at the same time it should be descriptive and provide some information about the recipe. In other words it should be straightforward and clearly describe the finished dish. Though, Gibbs Ostmann and Baker warn (2001, 15) that recipe titles should not contain brand names, flowery and cute words, and proper names.

Next part of the recipe is the ingredient list. The required ingredients are listed in order of use together with the form they should be in. Gillingham-Ryan suggests (2008, online) that “if the preparation of an ingredient is simple, place that technique in the ingredient list, as in '2 eggs, beaten' or '1 stick butter, softened'.” In case that the recipe contains more than one part, for example sauce, filling, crust, the ingredients are grouped accordingly. Since the ingredients are listed before the method, it can serve as a

shopping list for consumers. It also depends on whether the ingredients are readily available or whether they can be substituted somehow:

“The use of available ingredients encourages consumers to try a recipe. Substitution information decreases confusion and guesswork, thus ensuring consumer confidence in cooking and offering an opportunity to adapt the recipe to personal tastes.” (Gibbs Ostmann and Baker, 2001, 8)

Further the method or preparation directions should be concise to appear simple and easy to follow, but sufficiently detailed not to confuse the reader. Here Gibbs Ostmann and Baker disapprove of using nouns as verbs – to use “Season to taste with salt and pepper” rather than “Salt and pepper the meat.” (2001, 26) The exact size of cookware should be indicated, it is helpful, and it decreases the need for guesswork. Also giving directions to pre-heat the oven is involved. The specifications of how long certain parts should be cooked are essential:

“State exact or approximate cooking times, with descriptive hints for doneness, if appropriate. For example, 'Sear 1 minute on each side', and 'Bake 18-22 minutes, or until crust is light golden brown'.” (Gillingham-Ryan, 2008, online)

It should include also preparation time, eventually marinating time because such information helps consumer to plan the preparation of meal well. Other specifications that contribute to better planning are number of servings and serving size if appropriate. In case of need, the reader may decide to double or even triple the amounts.

And finally, concerning the method section, there should be stated how to serve it – what temperature and how to garnish it. Eventually, it may be stated how to store the finished product, e.g. “Cookies will keep at the room temperature in an airtight container for 3-4 days.” (Gillingham-Ryan, 2008, online)

Nowadays, more consumers begin to be interested in so called healthy eating, and that is why nutrition information is due to be mentioned, particularly calories, cholesterol, fat, and sodium.

Here it may be summarized what a good recipe should look like:

“A good recipe:

- includes title and descriptor that inspire and whet the appetite but never overstate;
- is written with clarity and accuracy but never with verbosity;
- presents the ingredients and method sequentially, never randomly;
- bring success to the new cooks as well as the veterans; and
- works the first as well as the umpteenth time you make it.” (Gibbs Ostmann and Baker, 2001, 4)

Overall format of the recipe should be easy-to-read, and appear simple and easy to prepare. The sentences should be as short and concise as possible, just not to lose clear meaning. Some cookbooks prefer beginning by naming the utensil needed at first. It is useful sometimes to alert or just assure the reader. But as Gibbs Ostmann and Baker object (2001, 25) “it often leads to awkward, stilted language and inverted sentence structure that is confusing to readers who are not familiar with 'recipe shorthand’”, and they illustrate it on the following examples:

1. In a 12-inch skillet, over a medium heat, place butter and onion; heat, stirring, about 5 minutes, or until tender. (Gibbs Ostmann and Baker, 2001, 25)
2. Melt butter in a 12-inch skillet over a medium heat. Add onion; cook and stir about 5 minutes, or until onion is tender. (Gibbs Ostmann and Baker, 2001, 26)
3. Heat the milk in a small saucepan over low heat, stirring frequently, 8 to 10 minutes, or until hot and bubbly. (Gibbs Ostmann and Baker, 2001, 26)

The placement of an adverbial to the initial sentence position causes that the sentence is a little chaotic, as in the first example above. Straightforward, descriptive sentence as the second example above is simply the best choice.

From the third example above can be derived a suggested sentence structure, that is verb – subject – equipment – treatment – technique – time – doneness test (heat – the milk – a small saucepan – over low heat – stirring frequently – 8 to 10 minutes – until hot and bubbly).

Other issue, the use of articles 'a', 'an', and 'the' in recipes can be considered as a main point of discussion.

“There are two main schools of thought. One says to avoid articles except when necessary for clarity. The other says to always use articles, except when it is necessary to omit them because of space restrictions. The middle-of-the-road

approach is to use articles with equipment and utensils but not with ingredients.” (Gibbs Ostmann and Baker, 2001, 26)

Regardless of which attitude is adopted, it is essential to hold the position and be consistent with this style.

Next “the graphetic and graphological levels are particularly important for imposing organisation”. (Crystal, 1969, 236-7) As in the spoken language the audio format is essential (for example intonation and timbre, graphics is important within the written discourse. As it was already stated graphetic and graphological levels are used to organise a text better. The way of graphic lay-out and the intensity of highlighting help to express specific meanings and connotations. Further graphetics and lay-out play an important role in terms of eye-catching effects. These conditions can be fulfilled using different fonts and its size (the name of the recipe is usually in large print), also photographs, maps, graphs, and colour and segmentation of the sheet. Preparation steps are often numbered or bulleted. This is important for the text surveyability and preservability.

Other visual features are punctuation, the use of capital letters, separating into paragraphs and larger units, and also overall text lay-out. (Gibbs Ostmann and Baker, 2001, 21) These moreover support the linear modification of the grammatical structure. In terms of grammar written language is structured clearly and intelligibly.

2.2. Recipe writing style

Style of discourse is defined as a relationship of participants in spoken or written language where the speaker's communicative intention is presented. As Knittlová specifies (1977, 7) style is the way of purposeful selection, lawful arrangement, and the use of language resources with respect to the situation, function, author's intention, and content components of an utterance. The linguistic resources are primarily lexical, grammatical, and phonological. Style and its linguistic resources are part of complex language system. But also paralinguistic resources should be taken into account, and that is graphics concerning a written discourse.

As Urbanová and Oakland claim (2002, 31) written discourse performs different function than spoken. Its main function is referential function where the speaker puts the emphasis on the linguistic expression of an extralinguistic fact. When writing writer is more factual, objective and often also abstract. Vocabulary of written language is therefore influenced by the effort to capture the most adequate meaning, unlike the spoken language where the meaning can be completed impromptu. All the process circumstances including time and place are described thoroughly because situational context needs to be conveyed.

The most important factor that causes differences between styles is the function which a speech has. According to the language functions basic functional styles were described. Knittlová explains (1977, 11) that functional style is seen as a historically created variant of speech that is determined by communicative field and by type of social consciousness corresponding with that field. Information is seen not only as factual, contentual, but also aesthetic, that is not only what is communicated but also what impact it has on a receptor which is important concerning recipe writing.

Borders between styles are not settled and it is not possible to define it precisely. Style is dynamic – it is forming, changing or eventually disappearing according to how the new functions create new challenges for the language. Styles are developing and changing much faster than phonological, grammatical, or lexical systems. For example, scientific style has originated relatively recently, and it can be divided into clearly differentiated two branches of non-fiction, and instructive genre.

Instructive genre typical for recipes is generally considered to be an offshoot of the administrative style. But for a considerable percentage of technical terms, and contents it should rather form other branch of the scientific style. Evidently, it is a style on the borderline between the style of science and technology, and the administrative style, namely its promulgation genre intended for a wider audience which instructions are as well, and it should correspond with the level of expressing means.

Knittlová refers (1977, 15) to the administrative style as the youngest, and the simplest as for the translation. She further describes that this style includes legal style and the style of diplomatic documents, but above all it is the style of public relations that comprises wide range of genres. Most of them are written, although there are spoken forms as well. Typical features are dispassionateness, clarity, explicitness, lucidity, and conciseness. As it was already mentioned language of instructions is similar to promulgation genre. Promulgation should be as intelligible as possible, and well-arranged. This is supported by graphic design, sentence-connecting devices, accessible vocabulary, and enumeration composition. The terms are used with caution. Promulgation is oriented to the future, formulated with certain emphasis.

Both the administrative style and the style of science and technology are precise, explicit, and impersonal, without any showing of emotion. The main function of scientific style is to communicate the ideas of different branches of science precisely, concisely, and completely. Conciseness is reflected by the use of condensers (semi-clausal structures). Strict objectivity requires impersonal constructions, and passive. Other qualities of the discourse are logical structure and sequence of a text.

Instruction has to be intelligible and clear in the highest degree.

“There are certain central criteria governing the formulation of any set of instructions, such as the paramount need to organise the information into a series of clearly defined stages, to avoid ambiguity, and to bear the level of one's audience clearly in mind.” (Crystal, 1969, 236)

Especially concerning instruction organization is important, and it is necessary to take into account the level of recipients' background knowledge. Usually, imperatives are used:

1. Type double space in single paragraph, on this form... (Knittlová, 1977, 24)

2. Please include carbon copy on plain white paper. (Knittlová, 1977, 24)
3. Follow further directions on back of this sheet. (Knittlová, 1977, 24)
4. Omit contract numbers. (Knittlová, 1977, 24)

Type, include, follow, and omit are all verbs in their bare infinitive form which is characteristic for imperatives. The four examples above are from the field of administration where the imperative forms are used typically for instructing how to complete a form.

Other case of using imperative mood is a knitting pattern, such as “*Knit one, purl one.*” expression. However, “imperatives are a feature of written texts rather than spoken discourse, unless then speaker does not mind causing offence”. Thus, for example, a knitting course tutor can say: “*and the next step is to knit one, purl one, or and at this point we knit one, purl one*”. (Wright and Hope, 2002, 56)

Crystal divides (1969, 237-41) the chapter concerning language of written instructions into five parts; in each one he presents different type of instructions:

1. Check that all controls are OFF as shown in the illustration above. (Crystal, 1969, 237)
2. Keep well to the left, except when you intend to overtake or turn right. Do not hug the middle of the road. (Crystal, 1969, 238)
3. First make sure you know the number then consult your dialling code list if you have one. (Crystal, 1969, 240)
4. Work 6 rows in moss stitch. Proceed in lace and moss stitch patt. (Crystal, 1969, 241)

The first example is a manual. The second is taken from the road rules. How-to-make-a-call instruction is the third example. The last example is the above-mentioned knitting pattern. The fifth part of the chapter is about cookery recipes:

BANANAS AU RHUM

1 oz. butter
 20 large bananas
 9 tablespoons Demerara sugar
 juice of three lemons
 3 tablespoons water
 3 sherry-glasses rum
 1 gill double cream

Butter a large, shallow, fireproof dish. Cut the bananas lengthways and lay in dish. Sprinkle the sugar on top, then add lemon juice and water. Bake in a moderate oven – gas-mark 4 (350°F) – for 20 minutes or until brown. Add the rum 5 minutes before removing, except 2 tablespoons which you add to the whipped cream, serving it in a separate dish. (Crystal, 1969, 241)

English cookery recipes represent the unified choice of directive structures, which are practically exclusively imperatives. Different forms used on proper occasions are past participle for presupposition and reference to previous actions, and present participle expressing simultaneity. Passive constructions and modal auxiliaries serving as directive structures are comparatively rare. (Gibbs Ostmann and Baker, 2001, 27)

Certain publications may have their own style that differs in some aspects, but definitely, in all of them, there should be real writing. It was already stated that consumers lack confidence in their ability to cook, thus they should know that the writer of the cookbook is not more than a person as well.

“Many people read recipes and cookbooks for enjoyment, so writing style is almost as important as cooking reliability. Although certain basic information should be included in every recipe, the way you word this information can reflect your personal style and entice the reader.” (Gibbs Ostmann and Baker, 2001, 10-11)

Differences can be noted concerning spelling, hyphenation, and capitalization. The nomenclature and style should be consistent throughout the recipes in a particular project, thus, each cookbook can have its own preferred wording or terminology for common procedures. However, all the phrases and terms should be listed and described if needed, because clarity goes hand in hand with accuracy.

Even though the recipes use mostly the imperatives, they do not offend a listener. Wright and Hope compare it with the traffic signs (*'Turn right'*, *'Go slow'*, *'Stop'*) or a parent speaking to a child (*'Come here and be quiet.'*) where the imperatives are used as well, and they describe them as those imperatives “which cause fear, or offence, in the listener (and hence must be obeyed)”, whereas they label the recipe imperatives as those “which the listener can safely ignore should they so wish” (2002, 59) – he does not have to cook in the way suggested unless he wants to. So the imperatives in a cookery recipe, or knitting pattern, or car manual, or whatever, do not have the force of causing fear in the listener.

3. Theoretical part

3.1. Sentence in general

Sentence can be basically described as a grammatical unit consisting of one or more phrases or words. Crystal defines it (2003, 214) as “probably the most familiar of all grammatical terms” and further he provides the old definition of a sentence according to traditional grammar that says a sentence is “a complete expression of a single thought”. But consequently he objects that it does not have to be necessarily the sentence that expresses a single thought. It can be shorter structure as well as longer. Quirk summarizes it (1985, 47) by statement that “the sentence is an indeterminate unit” and “what counts as a grammatical English sentence is not always a question which permits a decisive answer”. Nevertheless sentence boundaries in the discourse of cookery recipes are clear. As Wales claims (2001, 356) “it is more readily described in its written realization than the spoken, since in speech sentence boundaries are not easily delimited”.

3.2. Sentence function and form

According to Biber et al. (1999, 202) sentences, in other words independent clauses, “are used to perform speech-act functions”. They present four basic functions – to inform, to elicit, to direct, and to express.

“The first type gives information and expects no specific response from the addressee. The second asks for information and expects a linguistic response. The third is used to give orders or requests and expects some action from the addressee. The fourth type expresses the feelings of the speaker/writer and, like the first, invites no specific type of response.” (Biber et al., 1999, 202)

The four basic functions described above are the statement, question, command, and exclamation. Not all of them appear in the analysed discourse.

Biber et al. outline (1999, 202) the correspondence between speech-act functions mentioned above and structural types or forms of clauses – declarative, interrogative, imperative, and exclamative structure. As structure and speech-act function do not have to agree, it is important to use also the functional classification – whether the sentence functions as a statement, question, command, exclamation, or other.

3.2.1. Command

Commands have usually imperative structure. Biber et al. explain (1999, 219) that “the subject is usually omitted but understood to refer to the addressee... and there is no need for tense, aspect, or modal specifications”. Thus, the use of bare infinite form of the verb is typical for imperative clauses. The following example shows a structure of a command:

Write in block letters. (Dušková, 1994, 329)

As it is obvious from the example above and as Crystal describes (2003, 219) “directives are sentences which instruct someone to do something”. There is no need to answer verbally, but to do the required action. Biber et al. enumerate (1999, 222) that the imperatives are used “to give instructions on how to perform certain action”, “to address the reader directly”, “to plan the text”, “to acknowledge something”, or “to give instructions on how to obtain information”.

The main function of imperatives to discuss here is that of giving instructions on how to perform certain action, especially a culinary dish:

1. Take the first street on the left. (Quirk, 1985, 832)
2. Beat egg lightly with fork. (Quirk, 1985, 847)

Here it is obvious that common instructions (the first example) and cookery recipes (the second example) are the same. Commands in other words directives are the fundamental unit of instructions.

Also Dušková confirms (1994, 331) that the imperatives are widely used in cookery recipes and other instructions and gives the example:

“*Empty* the contents of this packet into a saucepan and *add* 1 pint of cold water. *Bring* to the boil, stirring continuously; partially *cover* and *allow* to simmer for 5 minutes, stirring occasionally.” (Dušková, 1994, 331)

This is the extract from the common cookery recipe. The use of commands is absolutely natural; the imperatives are in italics.

Instructional language comprises technical manuals, consumer leaflets on assembling or using products, instructional labels on products, and recipes. (Quirk, 1985, 847) Concerning formal realization Quirk moreover adds (1985, 847) that “it is characteristic of this style to omit direct objects that can be understood from the context”, and he gives the following examples:

1. Refrigerate after opening. (Quirk, 1985, 848)
2. Keep cool. (Quirk, 1985, 848)

Out of context, these sentences would be interpreted to refer to the addressee’s refrigerating or keeping cool. But it is well understood within the discourse of cookery recipes.

Special type of imperative structure using verb *let* is quite common but it occurs only exceptionally in cookery recipes.

Let each man decide for himself. (Quirk, 1985, 829)

Such imperatives usually make an action continue (e.g. *let it bubble*).

Further as Quirk suggests (1985, 833) “imperative can be made more persuasive or insistent by adding *do* before the verb” (as in example 1. below). This reinforced imperative is sometimes used in recipes to express that special kind of an ingredient is to be used or certain technique need to be applied.

1. Do have some more tea. (Quirk, 1985, 833)
2. Don't open the door. (Quirk, 1985, 830)

Imperatives can be also negative – an initial *don't* or *do not* is simply added (example 2. above). Negative imperatives usually express kind of prohibition, but it is not the case of cookery recipes. Only in case of supporting the recipe reader (e.g. *don't worry*) this type of imperative is used.

Although the imperatives may be impolite or rude, their usage in cookery recipes is considered acceptable. The reason is that the reader can only benefit from it.

Consequently the instances as the following are not used in the discourse of cookery recipes:

1. Shut the door, please. (Quirk, 1985, 831)
2. Help! (Quirk, 1985, 831)
3. Take an aspirin for your headache. (Quirk, 1985, 831)
4. Ask me about it again next month. (Quirk, 1985, 832)
5. Have a cigarette. (Quirk, 1985, 832)
6. Come in and sit down. (Quirk, 1985, 832)

Imperative structure can function as a request (1. above), plea (2. above), advice or recommendation (3. above), suggestion (4. above), offer (5. above), invitation (6. above). These are kind of 'polite commands' whose interpretation depends mostly on situational context. Greater details about politeness are discussed in chapter 3.4.

Further declarative structure can be used as a mean of expressing command (1. below). And also interrogative structure can express command (as in 2. below).

1. I'd love a cup of tea. (Quirk, 1985, 804)
2. Will you be quiet for goodness' sake! I can't hear myself think. (Biber et al., 1999, 220)

Even though both instances require some action to be done, such possibilities are not in agreement with the nature of cookery recipes.

3.2.2. Statement

Solely declarative structure expresses statement that is primarily used to convey information. A speaker only states something. Urbanová and Oakland explain (2002, 21) that declarative sentence reflects 'the status quo'. An assertion is expressed by declarative sentence, and on the basis of assertion a statement is made.

The typical feature of the statement is SV structure that is the placement of a subject in front of a verb.

Pauline gave Tom a digital watch for his birthday. (Quirk, 1985, 803)

Pauline functions as a subject, *gave* is a verb. Object (*a digital watch*), and adverbial (*for his birthday*) follow the verb.

Biber et al. finally specialize (1999, 203) declarative clauses “are predominant type of independent clause in news and academic prose”, and give the example:

Police yesterday disarmed a parcel bomb at a black human rights office in Florida, the latest in a rash of mail bombing in the South that have killed a judge and a civil rights lawyer. The FBI said white supremacists might be behind the attacks. (Biber et al., 1999, 203)

The sentences with word order of subject-verb-object-adverbial are used only to inform without any expectation of an answer – this may be the case of introductory and note part of recipes where only some facts about a recipe are stated.

3.2.3. Question

Typically, question is expressed by interrogative structure. In general, interrogative clauses are kind of request for some information. This information is subsequently provided with an answer. Hence, interrogative clauses are used mainly in dialogues – in interactive situations. Based on Quirk's view (1985, 806) interrogative clauses can be divided into three major classes “according to the type of reply they expect”:

Those that expect affirmation or negation, as in *Have you finished the book?*, are Yes-no questions. Those that typically expect a reply from an open range of replies, as in *What is your name?* or *How old are you?*, are Wh- questions. Those that expect as the reply one of two or more options presented in question, as in *Would you like to go for a walk or stay at home?*, are Alternative questions. (Quirk, 1985, 806)

Main function of all these three types of independent interrogative clauses is to supply missing information. As Quirk says (1985, 804) “questions are primarily used to seek information on a specific point”.

Biber et al. specify (1999, 203) that “they are frequent only in conversation and (to a lesser extent) in fiction”. Moreover he explains (1999, 211) that “news and academic prose, on the other hand, are non-interactive and naturally make less use of

questions”. And this is the case of the structure of recipes that is non-interactive as well; it does not request information but provides it.

3.2.4. Exclamation

An exclamation is usually expressed by exclamative structure. According to Quirk (1985, 833) “exclamatives as a formal category of sentence are restricted to the type of exclamatory utterance introduced by *what* or *how*”, thereby it is similar to the structure of a question, only without the inverted order of the subject and the verb:

1. What an enormous crowd came! (Quirk, 1985, 833)
2. How quickly you eat! (Quirk, 1985, 834)

In general, exclamations are sentences showing kind of impression or agitation of someone by something which is the main reason they do not occur in the discourse of cookery recipes. It is supported by Biber et al. who say (1999, 219), “exclamations occur chiefly in conversation and in fictional dialogue”.

Other formal realizations of an exclamation is imperative structure (as in 1. below), declarative structure (2. below), and interrogative structure (3. below).

1. *Look at that!* Incredible! (Biber et al., 1999, 219)
2. Oh, that's a shame! (Biber et al., 1999, 219)
3. Isn't Christine clever! (Quirk, 1985, 804)

The first example is an expression of urgency. The examples 2. and 3. are kind of intensified statements. And in 4. and 5. the exclamations have typical inverted interrogative structure that asks for confirmation.

3.3. Non-finite structures

The category of non-finite clauses includes infinitive clauses, *ing*-clauses, *ed*-clauses, and verbless clauses. All these are regularly dependent. And as Biber et al. describe (1999, 198) “they are more compact and less explicit than finite clauses”. Hence they occur in the discourse of cookery recipes as an accompaniment of finite clauses; they act as a device of meaning specification. Moreover Dušková adds (1994, 266) that non-finite structures express time relations – simultaneity or sequence – to the finite forms. This fact is important concerning the order of actions within a cooking process.

3.3.1. Infinitive clauses

Infinitive clauses can have range of syntactic roles, such as subject, extraposed subject, subject predicative, direct object, object predicative, adverbial, part of noun phrase, or part of adjective phrase. (Biber et al., 1999, 198-9) Nevertheless, not all possibilities occur in the examined type of discourse. The following examples represent instances that are likely to appear.

1. *To open this carton*, pull this tab. (Quirk, 1985, 1107)
2. He likes *to relax*. (Quirk, 1985, 1061)

Infinitives functioning as an adverbial (the first example) and as an object (the second example) may be presupposed as the most frequent as they answer the question *why* (which is adverbial of purpose) and question *what*, and thus they help to describe the cooking process.

3.3.2. *Ing*-clauses

Also *ing*-clauses can have various syntactic roles – subject, extraposed subject, subject predicative, direct object, prepositional object, adverbial, part of noun phrase, part of adjective phrase, complement of preposition. (Biber et al., 1999, 199-200) The examined discourse comprises only the following:

1. He enjoys *playing* practical jokes. (Quirk, 1985, 1061)

2. *After serving on several committees*, the association elected her their secretary-treasurer. (Quirk, 1985, 1121)

The gerund functioning as an object is in the first example; it is used to condense but preserve clear meaning when describing the process of cooking. The second example contains present participle functioning as an adverbial of time that also helps to arrange instructions better.

3.3.3. *Ed*-clauses

This type of non-finite clause can have only three syntactic roles – direct object, adverbial, and part of noun phrase – one of which occurs in the examined discourse:

They apologized abjectly, *covered with confusion*. (Quirk, 1985, 993)

This is the case when past participle is the part of noun phrase; it has the role of specifying a subject, which is again important concerning, for example, the state of ingredients or the way of serving.

3.3.4. Verbless clauses

As Biber et al. describe (1999, 201), verbless clauses in other words reduced clauses “can usually be related to finite clauses with the verb *be*... and have the same subject as the main clause”.

1. The oranges, *when ripe*, are picked and sorted mechanically. (Quirk, 1985, 1121)
2. Beat the mixture *until fluffy*. (Quirk, 1985, 1079)

The use of such clauses is in agreement with the briefness of instructional language. Non-finite structures condense meaning, yet they the discourse remains comprehensible.

3.4. Sentence types

Sentences are either simple or multiple. A simple sentence is composed of a single independent clause:

The cyclist has called Dave a fool twice. (Crystal, 220, 2003)

The elements forming a simple sentence are subject (the cyclist), verb (has called), object (Dave), complement (a fool), and adverbial (twice).

A multiple sentence consists of one or more clauses. Multiple sentences are either compound or complex.

“In a compound sentence the immediate constituents are two or more coordinated clauses. In a complex sentence one or more of its elements, such as direct object or adverbial, are realized by a subordinate clause.” (Quirk, 1985, 719)

In other words, the clauses are linked by coordination – coordinating conjunctions *and*, *or*, *but* – in compound sentences, and by subordination – subordinating conjunctions as *because*, *when*, or *since* – in complex sentences.

1. I saw his hat but I didn't see his gloves. (Crystal, 226, 2003)
2. Although I admire her reasoning, I reject her conclusions. (Quirk, 988, 1985)
3. He said that we would eat when the cafe opened. (Crystal, 227, 2003)

Both clauses in the example 1) can act as an independent clause, or main clause. In the example 2), one clause is made dependent upon another. The example 3) is the case of two levels of subordination – each of the two subordinate clauses is dependent upon the preceding clause.

Coordination and subordination may of course occur in the same sentence, to produce a compound-complex sentence:

The depression of the seventies temporarily slowed down railroad building and caused some anxiety lest construction stop in the West altogether. (Dušková, 646, 1994)

Here, the last clause is the subordinate clause that is dependent upon the second of the two coordinated main clauses.

With regard to the discourse of cookery recipes, simple sentences may be presupposed as the most prevalent sentence type because the main characteristics of the nature of cookery recipes is clarity and brevity. But since one of the two sources is more complex – as it will be disclosed – also other sentence types occur.

3.5. Communicative function and politeness

Communication is the process that requires a sender, a message, and an intended recipient. The receiver needs to be aware of a sender's intent.

In many cases, the interpretation goes beyond what we might have intended to convey and includes evaluations such as 'rude' and 'inconsiderate', or 'considerate' and 'thoughtful'. Recognizing the impact of such evaluations makes it very clear that more is being communicated than is said. The investigating of that impact is normally carried out in terms of politeness. (Yule, 1996, 60)

Politeness is a relationship between two participants. As sometimes an expression may be polite from the speaker's point of view but may be considered as impolite with respect to a hearer, politeness is the relative term. Polite behaviour or etiquette includes being tactful, generous, modest, and sympathetic towards others.

Instructions are the main content of the recipes and as such contain mainly commands. Thus the aspect of politeness within the group of the imperatives is to be analysed.

“Imperatives are rarely used to command or request in conversational English, but occur regularly in recipes and instructions, offers (Have another drink), welcomings (Come in), wishes (Have a good time), curses and swearings (Shut up), and so on.” (Levinson, 1983, 275)

Commanding and requesting using the imperatives is considered to be impolite. Wright and Hope explain (2002, 56) that “the imperative usually sounds as if it has the force of a command or order. Therefore, some speakers may try to avoid it, in order to avoid giving offence”.

As already mentioned, correlation between form and function is not necessary. On the basis of this correlation direct and indirect speech acts can be distinguished.

“Whenever there is a direct relationship between a structure and a function, we have a direct speech act; whenever there is an indirect relationship between a structure and a function, we have an indirect speech act”. (Yule 1996, 54)

Hence, a statement in the form of a declarative is a direct speech act, and a command in the form of a declarative is an indirect speech act. Moreover Yule adds (1996, 56) that indirect speech acts are generally assumed as more polite in English. The effort to

express considerately and politely leads to frequent occurrence of indirect speech acts. Direct addressing may sound too urgent. This is supported by Quirk who claims (1985, 806) that “the indirectness of a speech act is commonly due to tact on the part of the speaker, who leaves it to the hearer to make the appropriate inferences”.

1. Your tie is not straight. (Quirk, 1985, 806)
2. Straighten your tie. (Quirk, 1985, 806)

Although the two examples above mean the same, the first example formed by an indirect speech act is definitely more polite. Straightforward command is considered impolite.

Yule describes (1996, 63) direct addressing the other “as a means of expressing your needs as being 'on record'”.

1. Give me a pen.
2. Lend me your pen.

Using such simple imperatives is the most direct approach to ask for something. This is very similar to the imperatives used in recipes.

Imperatives can be soften using devices such as *please, kindly, just*, or adding a question tags. But as Biber et al. claim (1999, 222) “Such modifications are rare in news and academic prose, where the imperative is typically directed to the general reader and does not demand any favours.” The language of instructions is sometimes compared to these registers, as it is addressed generally to all the cookbook readers, only it contains most of the verbs in the form of imperative.

To return to the tact mentioned above regarding being polite, also Leech deals (1983, 107) with it, he moreover presents it as “perhaps the most important kind of politeness in English-speaking society: that which is covered by the operation of the TACT MAXIM”, and he presents so called 'COST-BENEFIT SCALE':

		cost to <i>h</i>		less polite
[1] Peel these potatoes.	↑		↑	
[2] Hand me the newspaper.				
[3] Sit down.				

[4] Look at that.

[5] Enjoy your holiday.

[6] Have another sandwich.

↓

↓

benefit to *h* more polite

(Leech, 1983, 107)

Actions are differentiated according to evaluation of what is assumed to be cost or benefit to a speaker or a hearer. The lower the cost to a hearer is the more polite action it represents. Although all the examples above are imperatives, the first example representing only cost to the reader is the least polite, whereas the last one representing benefit is the most polite.

“There are two sides to the Tact Maxim, a negative side 'Minimize the cost to h', and a positive side, 'Maximize the benefit to h'.” (Leech, 1983, 109) Definitely, every recipe performs the second function as it helps the reader while cooking and leads him throughout the cooking process using straightforward way of expressing.

Other aspect supporting politeness of cookery recipes are the overall style and the way of interaction that depend on various factors. Leech says (1983, 126) that it depends “on the temporary role of one person relative to another” in other words that “rights and duties are important in defining the standing of participants in relation to one another”. For example, a lecturer saying *Get that essay to me by next week* simply exercises his legitimate authority, on the contrary, a lecturer saying *Make me a cup of coffee* steps outside his role. Concerning recipes it would be irrelevant to order a cook to close the door or turn down the radio.

Further Yule differentiates (1996, 59) external and internal factors, and he describes that external factors “typically involve the relative status of the participants, based on social values tied to such things as age and power”; internal factors, “such as amount of imposition or degree of friendliness, are often negotiated during conversation”. When a lower status participant marks a kind of social distance, he should act politely. Opposite is also true – a higher status participant does not have to be aware of being strictly polite.

In the case of cookbooks the writer is in a position of authority over the hearer. But it is not exactly a position of authority in the prototypical sense; it is rather a

position of authority in terms of expert knowledge of the cooking. Moreover, the reader is able to do the instructed action. And since the writer wants the ordered action to be done, he writes only instructions that are possible to be followed. Orders and commands are generally viewed as face-threatening acts. An act is considered as face-threatening when “a speaker says something that represents a threat to another individual's expectations regarding self-image”. (Yule, 1996, 61) Instructions are not this kind of act as they are performed for the reader's own good.

4. Analysis

Two sources were used – The standardized Recipe Language Sampler online (<http://www.anthus.com/Recipes/Sampler.html>), and the cookbook Delia's Complete Cookery Course. From each one 35 recipes were chosen and examined. The purpose of the analysis is to inquire into the communicative function of sentences and their form-function correlation. That is whether a sentence functions as statement, question, command, or exclamation, and whether it corresponds with sentence forms such as declarative, interrogative, imperative, or exclamative respectively.

The analysed recipes from the book are included as Appendix 1, those from the internet source as Appendix 2. The retrieved information is always written down into the table below each recipe. The table contains category of sentence divided into simple, complex, compound, and compound-complex sentence. Since indirect speech acts do not appear in the discourse of cookery recipes, next two categories are imperative structure functioning as command (abbreviated as IC), and declarative structure functioning as statement (abbreviated as DS). DS category is moreover subdivided into two according to whether it is acting as the main or subordinate clause. The last column comprises the category of non-finite structures (abbreviated as NF) such as gerunds, infinitives, participles, and reduced clauses.

The analysis will further show that command in form of imperative structure is almost exclusively represented in the discourse of the cookery recipes because it conforms to its function of giving instructions. Statements in declarative form also appear. Other forms and functions do not appear at all. The non-finite structures sometimes complement other forms. Concerning sentences, simple sentence is the most prevalent, other three types are represented equally, as it is manifested in Table 1:

Table 1:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
546	107	100	110	1096	84	109	193

The position of the examples of cookery recipes are marked with abbreviations, e.g. A1.R3 is the example of third recipe in Appendix 1.

4.1. Sentence functions

As it was presupposed only two functions appear in the discourse of cookery recipes – command and statement. Questions do not occur because cookery recipes are non-interactive, exclamations do not occur because of dispassionateness.

Table 2:

Sentence functions			
Command	Statement	Question	Exclamation
1096	193	0	0

4.1.1. Command

Imperatives are most prevalent in Appendix 1. Most of the imperatives are simple. Compare the following examples:

- a) Quite simply *combine* the cream cheese, soured cream and sugar thoroughly in a mixing bowl. (A1.R21)
- b) *Melt* the remaining butter into it, and *serve*. (A1.R13)
- c) Then *pour* the liquid into the dish and *place* it in a large roasting tin. (A1.R31)
- d) *Sift* the flour into a bowl, *make* a well in the centre, *break* an egg into it and *beat* it, gradually *incorporate* the flour, milk, water, and seasoning. (A1.R6)
- e) After that *preheat* the grill to high, *then* break up the dough and *roll* it into walnut-size pieces. (A1.R19)

One imperative can be used alone in one sentence as in a), or more imperatives can be put together to form longer sentences as in b)-e), e.g. by means of conjunction and, or adverbs like then, now, meanwhile, first, or finally.

Imperatives using verb let also occur, especially to give process details:

- a) *Let* the vegetable *sweat over* a low heat. (A1.R3)
- b) *Let* it *soften* gently. (A1.R29)
- c) *Let* them *cook* and *brown*. (A1.R9)

The inserted object is either in form of a noun (intended ingredient, as in a)), or a pronoun – *it* as in b), or *them* as in c) obviously according to the number. Multiple verbs can follow *let* as well, as in c).

The persuasive imperatives occur occasionally, only two examples out of 35 recipes:

- a) But *do use* a timer because a few minutes too long and they will be over-done. (A1.R4)

They are used when something is really essential, to inform the cook that it will not be the same in case of not following exact instructions.

Concerning recipes, the negative form of imperatives is used rather to encourage the cook, not to prohibit something:

- a) *Don't be put off* because it sounds complicated. (A1.R19)
- b) If you think mixture's far too runny at this stage, *don't worry*. (A1.R22)

Only three instances of negative imperative occurred in Appendix 1. Finally, Table 3 provides the summary of all four types of imperatives with number of occurrence in Appendix 1:

Table 3:

Appendix 1: Imperatives			
simple	negative	persuasive	with verb let
554	3	2	6

Definitely, simple imperatives using bare form of the infinitive are the prevalent form for expressing command in instructions.

As well as in the first appendix, the majority of verb forms in Appendix 2 are simple imperatives:

- a) *Blenderize*. (A2.R10)
- b) *Top* with lettuce. (A2.R3)
- c) *Return* [B] and pork to [A]. (A2.R24)
- d) *Add* parmesan and butter to fettuccine. (A2.R16)
- e) *Let stand*. (A2.R4,10,11,21,22,24,26)

The example a) is the verb standing alone in the sentence. Various objects are added in b) – d). The last example e) is the let-imperative, special type of imperative using verb *let* that occurs occasionally – seven times in total as it is shown in Table 4:

Table 4:

Appendix 2: Imperatives	
simple	with verb let
524	7

Since Appendix 2 is structurally simpler than the first appendix, it contains a lot of simple imperatives using often no more than the verb in form of bare infinitive to express command.

4.1.2. Statement

Another sentence function occurring is statement. Compared to commands it occurs to a lesser extent and it can be divided into two categories – whether it is acting as main clause or subordinate clause, as it can be seen in Table 5:

Table 5:

	Statement	
	main clause	subordinate
Appendix 1	74	105
Appendix 2	1	3

Declarative main clauses typically occur in the introduction or note, these. Here are some examples:

- a) Alternatively, an 11 x 7 inch (28 x 18 cm) solid roasting tin will do. (A1.R6)
- b) It is made with pancakes instead of pasta, and works superbly. (A1.R15)
- c) The name sounds odd but it describes these little cheese tarts perfectly. (A1.R2)
- d) Cook till tender; the sauce should be velvety. (A2.R26)

It usually contains piece of advice for a cook not to become unsure or nervous. In second appendix only the clause in d) has declarative structure.

In Appendix 1 subordinate clauses occur in various types – relative, nominal, and chiefly adverbial. See Table 5:

Table 5:

Appendix 1: DS – subordinate clauses							
relative		nominal	adverbial				
restrictive	non-restrictive	object	condition	time	purpose	reason	result
11	5	5	16	55	7	5	1

Relative clauses can be found in both forms – restrictive and non-restrictive. Nominal clauses in cookery recipes function simply as an object. And the most frequent type of subordinate clauses are adverbial clauses.

- a) These little sponge cakes are baked in a small paper baking cases, *which can usually be bought at stationers*. (A1.R35)
- b) Add enough cold water to make a dough *that leaves the bowl clean*. (A1.R2)
- c) Bear in mind, however, that *the eggs will go on cooking in the heat from the dishes on the way to the table*. (A1.R28)
- d) First make up the pastry: sift the flours together and add some seasoning, then rub in the fats *until the mixture is crumbly*. (A1.R2)
- e) Now return it to the saucepan, taste to check the seasoning, and add a little more stock *if it seems to need thinning a bit*. (A1.R13)

The examples a) and b) are relative clauses, the first one is non-restrictive added just for assurance, and the second one is restrictive specifying the meaning. The example of nominal clause functioning as object is c), it is used in cookery recipes since it is simple structure. The examples d) and e) are adverbial clauses of time that are determining duration or sequence of actions thus they are needed a lot in describing the cooking process; they occur also in Appendix 2 as the only three examples of subordinate clauses.

4.2. Non-finite structures

Non-finite structures in Appendix 1 are divided out as it is shown in Table 6:

Table 6:

Appendix 1: NF structures					
gerunds	infinitives	participles		reduced clauses	total
		past	present		
15	86	22	8	14	146

Reduced clauses or “adverbial clauses with subject and predicate ellipsis” (Dušková, 1994, 385) are not much frequent in Appendix 1.

- a) Bake on the centre shelf of the oven for 50-55 minutes, until the loaf is golden, and springs back *when pressed with a finger*. (A1.R27)
- b) Cook them over a medium heat for about 15 minutes *until softened and nicely golden*. (A1.R13)

The examples a) and b) are time-clauses using the two most repeated conjunctions – *when* and *until*.

Gerunds also occur not so frequently.

- a) It is *lovely for serving* with soft summer fruits, ideally a mixture of raspberries and redcurrants. (A1.R21)
- b) This is unusual and delicious *way of serving* fish – any white fish, like the thick end of a cod fillet or haddock. (A1.R5)
- c) Now return it to the saucepan, taste to check the seasoning, and add a little more stock if it seems to need *thinning* a bit. (A1.R13)
- d) Begin *by heating* the oil in a large saucepan with a lid (or a shallow casserole). (A1.R12)

The first example a) is the complementation of adjective *lovely*, similarly b) is the complementation of noun. The examples c) and d) function as objects of the verb *need* and *begin* accordingly.

Another type of ing-form – participles – can be divided into past and present. Both subtypes occur infrequently.

- a) This is version of the bread *served* with curry. (A1.R18)
- b) If you like you could braise the steak on top of the stove *using* a very low heat. (A1.R7)
- c) Then turn the heat to medium and cook for a further 4-5 minutes on each side, brush on more of the marinade *before turning*. (A1.R5)
- d) *When serving*, garnish each bowl with a watercress spring. (A1.R3)

The example a) contains past participles functioning as a complementation of noun. In b) there is adverbial of manner in form of present participle. Present participles in c) and d) are adverbials of time using conjunction *before* and *when*.

The most numerous category of non-finite structures is that of infinitives occurring in several functions:

- a) When it's all in, add the vinegar and taste *to check* the seasoning. (A1.R22)
- b) Cool and chill the crème caramel, until 1 hour before you're *ready to serve* it. (A1.R31)
- c) Add the split peas, cover and simmer very gently about 30 minutes (there is no *need to soak* the split peas first). (A1.R13)
- d) Now, use a palette knife, draw the outside of the omelette inward, allow the liquid egg *to escape* round the edges. (A1.R1)

In a) is the most common infinitive functioning as adverbial of purpose. Next two examples are not so frequent – complementation of adjective in b) and complementation

of noun in c). Infinitives occur also as objects as in d). The first appendix condenses the meaning rather by using non-finite structures than bare sentence structure.

The category of non-finite structures concerning Appendix 2 does not include gerunds, c.f. Table 7:

Table 7:

Appendix 2: NF structures				
infinitives	participles		reduced clauses	total
	past	present		
8	1	8	40	57

Unlike Appendix 1, infinitives occur only in two functions. Past participle can be found only one.

- a) Add liquid (from chick peas) *to cover*. (A1.R11)
- b) Serve with boiled rice (or serve with a salad of oranges and onions *flavoured* with a little rosemary and beer *to drink*). (A1.R1)

The first function of infinitive – adverbial of purpose – is represented by the example a), the second function – complementation of noun – by only one instance *to drink* in b). Past participle *flavoured* in b) is also the only one instance of this form.

Present participles are less frequent than in Appendix 1, yet its functions are the same.

- a) Let stand (while *preparing* sauce). (A1.R10)
- b) Trim (*removing* one shell from each mussel). (A1.R12)
- c) Drain *reserving*. (A1.R29)

The only one adverbial of time in form of present participle is in a). The examples b) and c) are that of adverbial of manner. Moreover a) and b) use brackets which is typical for Appendix 2 rather than Appendix 1.

The last subcategory of non-finite structures – reduced clauses – is the most frequent.

- a) Simmer 1 min *till thickened a little*. (A1.R10)
- b) Soak rice in water (*till slightly swollen*). (A1.R7)
- c) Bake *till set and browned*. (A1.R8)
- d) Chow *till pork done*. (A1.R30)

The examples a) and b) contain adverb, c) multiple complement, and d) object. This non-finite structure is more typical for the second appendix because it matches with briefness of simple imperatives more than others.

4.3. Sentence types

Occurrence of four types of sentences – simple, complex, compound, and compound-complex – is entered into the Table 8 along with detailed information on their structure. It shows diversity of two analysed sources.

Table 8:

Sentence												
	simple		complex				compound		comp.-complex			
	IC	DS	main		subordinate		IC	DS	main		subordinate	
			IC	DS	F	NF			IC	DS	F	NF
App.1	54	20	27	24	37	36	96	8	273	22	68	110
App.2	472	0	56	0	3	53	0	0	3	1	0	4
Total	526	20	83	24	40	84	96	8	276	23	69	109

4.3.1. Simple sentence

Concerning Appendix 1 both forms of simple sentences occur – imperative and declarative. One example of each follows:

- a) Next pour in the stout and Worcestershire sauce. (A1.R7)
- b) The pork will take approximately 10-15 minutes to cook altogether. (A1.R17)

Imperatives (the example a) above) give important instructions on process sequencing. Declaratives (b) above) provide additional information that is not so important yet present – especially in the introductions.

In Appendix 2 simple imperative sentence is dominant form, as this source hold to the rule ‘short means clear’.

- a) Add lemon juice and olive oil to veal. (A1.R10)
- b) Stir. (A1.R14)

Objects and adverbials are used, but they often consist of one word only.

4.3.2. Complex sentences

Complex sentences consist of one main clause – either imperative or declarative, and one subordinate clause – either finite and so declarative or non-finite.

- a) Then – off the heat – stir in the soured cream until you have a nice smooth sauce. (A1.R9)
- b) As the bread collapses, transfer it to a warmed dish, lined with a napkin. (A1.R19)
- c) Serve as soon as possible, as it loses its crunchiness if it has to wait around too long. (A1.R6)
- d) Allow the mixture to cook for a few minutes over a gentle heat. (A1.R10)

Lowest number of imperatives occur in complex sentences, because imperatives seldom occur alone in one sentence only with one specification in form of subordinate clause – imperatives in cookbook tend to be more complicated. Nevertheless, imperatives are more frequent than declaratives concerning complex sentences in Appendix 1.

Complex sentences in second source occur only these with imperative as a main clause. Majority of subordinate clauses are formed by non-finite structures, only three instances by declarative subordinate clauses.

- a) Cook (30, IC) till sauce is reduced to 50 ml. (A1.R21)
- b) Simmer till done. (A1.R5)

Such forms as reduced clauses contribute to overall briefness of the internet source.

4.3.3. Compound sentences

Further the imperatives, typical for cookery recipes, are much more frequent than declaratives in compound sentences in Appendix 1.

- a) Place the peeled garlic cloves, salt and mustard powder in a mortar and crush to a paste. (A1.R23)
- b) Thread these onto skewers – the flat kind are best – and cook over hot charcoal or under a pre-heated grill for 10-20 minutes, turn them frequently. (A1.R24)
- c) Take the pan off the heat and cautiously add the water – it will splutter and bubble quite considerably but will soon subside. (A1.R31)

Generally, imperatives that create clear instructions without any misleading meaning, and that are put in a row form compound sentences. They occur only in first appendix,

in second one imperatives that do not need any additional details stand alone and therefore form simple sentence.

4.3.4. Compound-complex sentences

Compound-complex sentences are as frequent as complex and compound sentence but contain the highest number of imperatives in recipes from cookbook. They occur also in both forms – imperative and declarative. They provide various combinations of forms:

- a) Then stir in the spices, bay leaf and salt and allow a minute or two while the heat draws out their fragrance. (A1.R11)
- b) Melt the oil in a flameproof casserole and, when it's sizzling hot, coat the meat in seasoned flour and brown the pieces on both sides till they're a good rich brown colour. (A1.R7)
- c) Stir in the chopped mint and mix thoroughly to amalgamate everything. (A1.R24)
- d) Meanwhile start to make the sauce by melting 2 oz (50 g) of the butter in a small saucepan, add the flour and beat until smooth. (A1.R10)

Although, these are the most complicated sentences, they do not lose meaning because they keep logical sequence.

Just two compound-complex sentences can be found in second appendix.

- a) Serve with boiled rice (or serve with a salad of oranges and onions flavoured with a little rosemary and beer to drink.). (A1.R1)
- b) Cook till tender; sauce should be velvety. (A1.R26)

Moreover these are not common examples because brackets and semicolon are used instead of usual connectors, thus this type of sentences is useless to draw any conclusion.

To give a summary, these two analysed sources use the same means – imperatives – to serve identical purpose, however, each one select different form of realization.

4.4. Differentness of sources

Additionally, a brief comparison concerning format is made. To begin with, the main difference between the two sources is inclusion such parts as introduction into the structure. As it was described in chapter 2.1., introductory part may only help. It sometimes tells about the recipe history. But it mainly provides personal opinion, experience, and recommendation – kind of getting ready for the cooking. A few recipes from the cookbook contain also note, that is behind the recipe and it is generally giving advice and providing alternatives.

There is also diversity in the category of name or title. Whereas the cookbook prefers concise names, the internet source contains rather interesting original names with translation or description in brackets.

Regarding the section of ingredients of both sources, ingredients are arranged in order they are used and form they should be in. Moreover, the ingredient list of the cookbook is sometimes divided according to the part of the recipe, such as pastry, sauce, or filling.

The method of preparation should be well-organised to be easy to follow. Both sources meet these criteria, yet they are significantly diverse. The internet source presents brief but clear method of preparation; on the other hand the cookbook preferably describes the recipe using much more complicated sentences.

Other component of the recipes – preparation times – are stated absolutely clearly in both sources, as well as the information on how to garnish and then serve the prepared dish. None of the sources contain nutrition information.

Both sources are typical representatives of the genre of cookery recipes – they are using imperatives a lot. Generally, internet sources tend to be as short as possible, but comprehensive. On the contrary cookbooks rather narrate a recipe – a cook becomes confident and enjoys the cooking. And despite the fact that the sentences are longer, they do not lose meaning.

5. Conclusion

The purpose of this thesis was to identify communicative functions of sentences in the discourse of cookery recipes, and focus on frequency of their usage – form and function correlate. Seventy cookery recipes were studied. Two different sources were used – the cookbook and the internet source – therefore their comparison could be made as well. Whereas the internet sources sticks to the rules of brief but clear recipe writing, the cookbook is more complex.

A cookery recipe, like many other texts, is in fact a mixed type; it certainly informs its readers about states of affairs, or things, but above all it gives its users practical directions, tips, recommendations about what should be done in order that certain states of affairs (meals, dishes, menus) may happen. But since the latter function turns out to be dominant, the cookery recipe must be regarded as basically directive: the writer of the text is assumed to request his reader to perform certain acts in order that a specific result may be obtained. Hence, this discourse contains mainly imperatives.

Although, Theoretical part features all the sentence functions and forms, it places main focus on command in form of imperative structure, and presupposes it as the most prevalent as the cookery recipes are directive. The imperatives are connected with the topic of politeness because they are usually considered as impolite; but they are not in this discourse which is vindicated by their purpose. Cookery recipes use imperatives to reader's own benefit and that is why they do not cause offence.

The analysis confirms that the imperatives are the most frequent. To go into details, other forms of imperatives also occur, such as negative imperative, persuasive imperative, and imperative using the verb *let*, but only in inconsiderable number. As it is influenced by the style of each source, most numerous sentence type containing imperatives differ – in the cookbook imperatives are usually the part of the compound-complex sentences, at the other side most of the simple sentences are created by imperatives in the internet source. Except comands also statements occur, but it is the question mainly of the cookbook where they appear in the introductory part and as subordinate clauses specifying the cooking process. Neither questions nor exclamations are related to the discourse of cookery recipes.

6. Resumé

Cílem této bakalářské práce je zmapovat komunikativní funkce vět v kuchařských receptech. Recept je v úvodu popsán jako sada instrukcí, která líčí, jak připravit pokrm. Skládá se z několika částí a v tištěné formě se objevuje v knihách, které se nazývají kuchařky. V dnešní době se dají recepty najít samozřejmě také na internetu. Dále je nastíněno, jak se kuchařský business v posledních desetiletích změnil – obrovské výhody dávají lidem televizní pořady věnující se vaření, které s sebou však také přináší velkou poptávku po širokém sortimentu speciálních ingrediencí a podporuje tak import zboží ze všech koutů světa. Velkým fenoménem ovlivňujícím stravování je také zdravá výživa, ta působí nejen na podvědomí čtenářů, ale také na výběr vhodného zdroje receptů. Poté se diskuze vrací k receptu jako takovému. Ne každý totiž funguje tak, jak by měl. Nejvhodnější je, aby autor receptu předpokládal, že čtenář nemá žádné předchozí zkušenosti a přizpůsobil té skutečnosti styl psaní, a to směrem k detailnosti a jasnosti. Na závěr úvodní části jsou nastíněny ostatní kapitoly v pořadí, v jakém následují.

Po všeobecném úvodu do tematiky následuje stylistická část, která se zabývá diskurzem kuchařských receptů. Jako první je rozebrán formát receptů. Nejprve je zdůrazněno, že ačkoli jsou recepty jednoduché texty co do jejich organizace a struktury, tvoření receptu vyžaduje dodržování určitých pravidel. Každý kuchařský recept obsahuje přinejmenším název pokrmu, seznam ingrediencí a instrukce k postupu. Nicméně další komponenty se také často objevují, jde například o záhlaví nebo také úvod, kde se mohou objevovat informace o původu receptu, obvykle zde však autor upozorňuje na možné problémy, speciální techniky, apod. Na druhé straně poznámky pod receptem obsahují variační možnosti, nápady na ozdobení nebo servírování či informace o nutriční hodnotě. Tvoření názvu může mít dvojí pojetí – jednak může být název výstižný, popisující konečnou podobu pokrmu, a jednak může být zajímavý, přitahující čtenářovu pozornost. Další částí je seznam ingrediencí, který v ideálním případě poslouží i jako nákupní seznam. Ingredience jsou většinou řazeny v pořadí, v kterém jsou používány během procesu vaření, obvykle je poznamenán také stav, ve kterém by určitá potravina měla být a bude tak i potřeba. Samotné instrukce by měly být jasné a uživatel by se jimi měl snadno řídit. Nutnou součástí jsou přesně vymezené doby vaření či jiných úkonů. Ani grafiku tvůrci receptů ve většině případů nezanedbávají,

grafické zpracování totiž přispívá k přehlednosti receptu, ale také k upoutání čtenářovy pozornosti.

Druhá sekce stylistické části patří stylistické stránce kuchařských receptů. Styl je zde popsán jako způsob účelného výběru, zákonitého uspořádání a užívání jazykových prostředků s ohledem na situaci, funkci, autorův záměr a obsahové složky projevu. Jazykové prostředky jsou v zásadě lexikální, gramatické a fonologické. V úvahu však musí být brány taky prostředky paralingvistické, co se týče psaného diskurzu, jsou tyto prostředky zastoupeny kategorií grafiky. Potřebnou součástí psaného jazyka je nutnost vystihnout význam, tomu je uzpůsoben výběr co nejvhodnější slovní zásoby. U sdělování informací psanou formou není důležité pouze to, co je vlastně zprostředkováno, ale hlavně také jaký vliv to má na příjemce, což je velice významný aspekt u kuchařských receptů. S instrukcemi se neodmyslitelně pojí užití imperativů, které je v této části také zmíněno v souvislosti s manuály, s instrukcemi, jak vyplnit formulář nebo s předlohou pro pletení. Je však ale zdůrazněno, že co se týče těchto případů včetně kuchařských receptů, imperativy jsou použity ku prospěchu uživatele a nijak ho pokyny neuráží.

Teoretická část nejdříve mluví o větě všeobecně a označuje ji za pravděpodobně nejznámější gramatický termín. Věta je snadněji určována ve své psané podobě, v mluvě jsou její hranice často dosti nejasné. Je to gramatický celek tvořený jedním a více slovy. Různým významovým seskupením těchto slov vznikají různé funkce věty. Věta může vyjadřovat sdělení, rozkaz, otázku nebo zvolání, avšak ne všechny funkce věty se vyskytují ve zkoumaném diskurzu.

V další podkapitole jsou tyto funkce spojeny s korespondujícími strukturálními formami, a to oznamovací, rozkazovací, tázací a zvolací větnou strukturou, které však vždy s funkcí korespondovat nemusí. Každá funkce je rozebrána podrobněji společně s možnými formami. Rozkazy se strukturou věty rozkazovací jsou nedílnou součástí tohoto diskurzu. Obvyklá struktura se vyznačuje absencí podmětu a slovesem v holé infinitivní formě. Jako reakce na tuto větnou funkci není potřeba žádná verbální odpověď, ale pouze vykonání požadované akce. Dále je zdůrazněno, že rozkazy jsou hlavní složkou instrukcí, kam patří i kuchařské recepty, proto je výskyt rozkazů předpovězen jako nejčastější. Rozkazy se dále vyskytují ve své záporné, zesílené a tzv. *let* formě. Ojedinele se tyto případy ve zkoumaném diskurzu vyskytují. Funkce

imperativů jako žádost, prosba či návrh se ve zkoumaném diskurzu nevyskytují. Neobjevují se ani rozkazy ve formě deklarativní či interogativní struktury. Další větná funkce je sdělení ve formě deklarativní struktury, má normální větnou strukturu, kdy podmět předchází přísudek. V diskurzu kuchařských receptů se vyskytuje převážně v úvodu nebo poznámkách pod recepty. Deklarativní strukturu mají také vedlejší věty. Na rozdíl od sdělení, které informace poskytuje, otázka je vyžaduje. Charakteristickým rysem je převrácený pořádek podmětu a přísudku. Otázky se často vyskytují v rozhovorech, interaktivních situacích, z toho důvodu se ve zkoumaném diskurzu, jenž interaktivní není, neobjevují. Čtvrtá a poslední funkce, zvolání, se vyznačuje podobností s tázací strukturou díky počátečním výrazům jako je *what* nebo *how*, pořádek podmětu a přísudku má ale nepřevrácený. Zvolání se ve zkoumaném diskurzu, kde není potřeba vyjadřovat jakékoli rozrušení, nevyskytuje. Dále je popsána kapitola nefinitních struktur, která obsahuje infinitivy, gerundium, participium přítomné a minulé a neslovesné věty. V diskurzu doplňují finitní větné struktury jako redukční prostředek upřesnění významu. Následující kapitola o větných typech předpovídá větu jednoduchou jako nejčastěji se vyskytující typ pro její stručnost a jasnost.

Pátá a závěrečná podkapitola Teoretické části nese název Komunikativní funkce a zdvořilost. Nejprve je popsáno, že komunikace je proces, který vyžaduje odesílatele informace, zamýšlenou zprávu a příjemce této zprávy. A je zdůrazněno, že ve většině případů interpretace této zprávy poskytne více, než mělo být zprostředkováno, což může být později posuzováno jako hrubé nebo naopak jako ohleduplné. O rozpoznání vlivu a dopadu takovýchto možných hodnocení se mluví jako o zdvořilosti. Je to vztah mezi dvěma lidmi, a proto nemusí být vždy zdvořilé něco, co se zdá být zdvořilé jednomu z nich. Většinou záleží na situaci a mnohých dalších skutečnostech. Jak už bylo zmíněno shoda mezi formou a funkcí věty není nutná; na základě této korelace jsou rozlišovány přímé a nepřímé řečové akty. Deklarativní (nebo také oznamovací) forma vyjadřující sdělení je přímý řečový akt, na druhé straně stejná forma vyjadřující rozkaz reprezentuje nepřímý řečový akt. Nepřímé řečové akty jsou v angličtině jednoznačně zdvořilejší, nechávají v komunikaci totiž určitou míru prostoru pro různou interpretaci. Mluví, který chce být zdvořilý, si vždy vybírá vyjádření méně přímé a všeobecně delší s komplexnější strukturou, což se nedá využít v kuchařských receptech, jež musí být naopak stručné a srozumitelné.

Prezentována je také tzv. „škála nákladů a přínosů“, která označuje výroky za nejzdvořilejší, když mají nejmenší přínos pro mluvčího a naopak. Tento přístup je již možné aplikovat na diskurz kuchařských receptů, poněvadž podávané instrukce týkající se postupu při vaření jsou pro uživatele přínosem. Z čehož plyne, že i hojně používané přímé rozkazy nejsou považovány za nezdvořilé nebo urážející. To je dále podpořeno také skutečností, že autor instrukcí je v pozici autority nad čtenářem. Nejedná se však o autoritu v typické slova smyslu, nýbrž o autoritu v souvislosti s odbornými znalostmi, které autor vlastní a předává je čtenářovi k jeho vlastnímu užitku. Nakonec jsou uvedeny možné modifikace imperativu, které přispívají ke zmírnění jeho razance, většina z nich se ale ve zkoumaném diskurzu nevyskytuje.

Po teorii následuje část obsahující analýzu celkem sedmdesáti kuchařských receptů ze dvou zdrojů, a to knihy s názvem *Delia's Complete Cookery Course* a internetového zdroje *The standardized Recipe Language Sampler online*. Analyzované recepty jsou přiložené jako Appendix 1 a Appendix 2, kde jsou získané informace zároveň zpracované a zaznamenané do tabulek. Tabulky obsahují kategorii věty rozčleněnou na typy jako je věta jednoduchá, souvětí podřadné, souřadné a složené. Další kategorie se týkají větné struktury – rozkazovací struktura ve funkci rozkazu, deklarativní struktura ve funkci sdělení (rozdělená navíc na hlavní větu a vedlejší větu) a nefinitní struktura.

Analýza sumarizuje všechny aspekty, které jsou rozděleny hned do několika tabulek poukazujících například na prevalenci imperativní větné struktury, výskyt různých druhů imperativu, rozdělení oznamovací věty vedlejší hned na několik typů, užití široké škály konektorů či účast téměř všech možných nefinitních struktur. Na základě všech aspektů navíc analýza porovnává oba použité zdroje. Jak kniha, tak internetový zdroj slouží stejnému účelu a splňují totožný cíl, pouze k tomu využívají odlišné jazykové prostředky. Předpoklad předchozích kapitol byl ale analýzou potvrzen. Rozkazy převládají v diskurzu kuchařských receptů, jejichž hlavní součástí jsou instrukce. Za nejčastěji se vyskytující typ věty byla označena věta jednoduchá, což koresponduje s typickými vlastnostmi receptů – stručností a jasností.

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Appendices

Appendix 1

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 26-543. ISBN-13: 978 0 563 36249 4

1. OMELETTE SAVOYARDE

(Serves 2 people)

4 eggs	3 rashers bacon, de-rinded and chopped
½ oz butter (10 g)	1 large onion, chopped
1 dessertspoon olive oil	2 oz Gruyère cheese (50 g), coarsely grated
2 medium potatoes, peeled and cut into small cubes approx. ¼ inch (5 mm) square	salt and freshly milled black pepper

Prepare (1, IC) a medium-sized frying pan, 10 inches (25 cm) in diameter.

Melt (2, IC) the butter and oil together in the frying pan. **Dry** (3, IC) the cubes of raw potato thoroughly in a tea towel, then **fry** (4, IC) them over a medium heat, **toss** (5, IC) them around quite often until they're beginning (6, DS) to turn golden and are almost cooked (7, DS) through (about 10 minutes). Then **add** (8, IC) the bacon and onion to the pan and **continue** (9, IC) to cook these for a further 10 minutes or so or until the onion is soft (10, DS).

Meanwhile **preheat** (11, IC) the grill to its highest setting. **Arrange** (12, IC) three-quarters of the grated cheese over the other ingredients in the pan, then **beat** (13, IC) the eggs with a fork (gently and not too much); **season** (14, IC) them with the pepper but only a pinch of salt, because of the bacon.

Next **turn** (15, IC) the heat right up under the frying pan and **pour in** (16, IC) the eggs. Now, **use** (17, IC) a palette knife, **draw** (18, IC) the outside of the omelette inward, **allow** (19, IC) the liquid egg to escape round the edges. **Sprinkle** (20, IC) on the rest of the cheese, then **place** (21, IC) the pan under the grill for a few moments to set the top (the underneath will go on (22, DS) cooking in the heat of the pan). **Serve** (23, IC) cut in wedges with a crisp green salad as an accompaniment.

Note In the summer this tastes (24, DS) just as good served cold.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 26.

Table 1:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
4	0	2	4	19	2	3	6

2. CHEESE AND ONION QUICHELETS

(Makes 10)

The name sounds (1, DS) odd but it describes (2, DS) these little cheese tarts perfectly. Serve (3, IC) them on picnics or car journeys or at buffet parties when you need (4, DS) food that can be picked up (5, DS) easily.

For the pastry

2 oz wholewheat flour (50 g)
 2 oz self-raising flour (50 g)
 1 oz margarine (25 g)
 1 oz lard (25 g)
 salt and freshly milled black pepper
 cold water, to mix

For the filling

½ oz butter (10 g)
 1 onion, finely chopped
 1½ oz strong Cheddar cheese (40 g), grated
 3 fl oz milk or cream (75 ml)
 1 large egg, beaten
 ¼ teaspoon mustard powder
 cayenne pepper

Pre-heat (6, IC) the oven to gas mark 4, 350°F (180°C).

First make up (7, IC) the pastry: sift (8, IC) the flours together and add (9, IC) some seasoning, then rub (10, IC) in the fats until the mixture is crumbly (11, DS); add (12, IC) enough cold water to make a dough that leaves (13, DS) the bowl clean. Place (14, IC) the dough in a polythene bag and leave (15, IC) to rest in the fridge for 30 minutes. Then roll out (16, IC) the dough and, use (17, IC) a ¾ inch (8 cm) plain cutter, cut out (18, IC) rounds. Use (19, IC) the rounds to line a patty tin.

Next, for the filling, melt (20, IC) the butter in a small saucepan and soften (21, IC) the onion in it over a low heat for 10-12 minutes. Leave (22, IC) to cool, then put (23, IC) a little onion in the base of each tartlet and a little grated cheese on top. Now whisk (24, IC) together the milk, egg and mustard powder and season (25, IC) to taste, then spoon (26, IC) some of the liquid carefully into each tartlet.

Bake (27, IC) in the centre of the oven for about 30 minutes, then top (28, IC) with a light sprinkling of cayenne pepper. These little tarts can be served (29, DS) hot or cold. Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 418-9.

Table 2:

Sentence				IC	DS		NF
simple	complex	compound	comp.-complex		main clause	subord. clause	
2	2	5	3	22	3	4	4

3. WATERCRESS CREAM SOUP

(Serves 4-6 people)

This is (1, DS) excellent at a dinner party and can, if you prefer (3, DS), be served (2, DS) well chilled.

Ingredients

Melt (4, IC) the butter in a thick-based saucepan, then add (5, IC) the prepared leeks, potatoes and watercress and stir (6, IC) them around so that they're coated (7, DS) with the melted butter. Add (8, IC) some salt, cover (9, IC) with a lid and let the vegetables sweat over (10, IC) a low heat for about 20 minutes, give (11, IC) the mixture a stir about half-way through.

After that, **add** (12, IC) the stock (or water), **bring** (13, IC) to simmering point and **simmer** (14, IC) for a further 10-15 minutes or until the vegetables are quite tender (15, DS). **Remove** (16, IC) from the heat and when cool **liquidise** (17, IC) the soup – but not too vigorously. **Return** (18, IC) the soup to the saucepan, **stir** (19, IC) in the cream, **season** (20, IC) to taste and **reheat** (21, IC) gently. When serving, **garnish** (22, IC) each bowl with a watercress spring.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 73-4.

Table 3:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
0	1	2	4	17	2	3	2

4. LARGE CROÛTONS

Ingredients

Pre-heat (1, IC) the oven to gas mark 4, 350°F (180°C).

Begin (2, IC) by drizzling the olive oil onto a large solid baking sheet, **add** (3, IC) the crushed garlic, then **use** (4, IC) either your hands or a piece of kitchen paper, and **spread** (5, IC) the oil and garlic all over the baking sheet. Now **place** (6, IC) the bread slices on top of the oil, then **turn** (7, IC) each one over so that both sides have been lightly coated (8, DS) with the oil. **Bake** (9, IC) them in the oven for 20-25 minutes (but **do use** (10, IC) a timer because a few minutes too long and they will be over-done (11, DS)). **Make** (12, IC) these a day ahead, and **store** (13, IC) in an airtight tin once they have cooled (14, DS).

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 98.

Table 4:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
1	0	1	3	11	0	3	1

5. FISH KEBABS

(Serves 2 people)

This is (1, DS) unusual and delicious way of serving fish – any white fish, like the thick end of a cod fillet or haddock.

Ingredients

First **remove** (2, IC) the skin from the fish and **cut** (3, IC) it into 1 inch (2.5 cm) cubes. Next, **put** (4, IC) in a bowl the olive oil, lemon juice, wine and chopped parsley and seasoning and **mix** (5, IC) well with a fork to amalgamate thoroughly, then **plunge** (6, IC) the cubes of fish into it. Now **separate** (7, IC) the layers of the onion quarters and **arrange** (8, IC) them evenly over the fish. **Put** (9, IC) aside in a cool place to marinate for at least an hour.

When you're ready (10, DS) to cook the fish, pre-heat (11, IC) the grill to high and line (12, IC) the grill pan with foil. Then thread (13, IC) the pieces of fish onto skewers, alternate (14, IC) with pieces of onion and green pepper. Place (15, IC) the skewers on the grill pan, brush (16, IC) with the marinade and grill (17, IC) for a minute or two under the high heat. Then turn (18, IC) the heat to medium and cook (19, IC) for a further 4-5 minutes on each side, brush (20, IC) on more of the marinade before turning. Serve (21, IC) with brown rice, pour over (22, IC) the juices from the pan.
 Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 109.

Table 5:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
1	1	6	2	20	1	1	5

6. YORKSHIRE PUDDING

(Serves 4 people)

The best container I've come across (1, DS) for Yorkshire pudding is (2, DS) a cast-iron enamelled gratin dish which fits (3, DS) this recipe perfectly, or if I want (4, DS) to feed eight people I make (5, DS) double mixture and use (6, DS) two dishes. Alternatively, an 11 x 7 inch (28 x 18 cm) solid roasting tin will do (7, DS).

Ingredients

First read (8, IC) notes on Yorkshire pudding above!

To make the batter, sift (9, IC) the flour into a bowl, make (10, IC) a well in the centre, break (11, IC) an egg into it and beat (12, IC) it, gradually incorporate (13, IC) the flour, milk, water, and seasoning (an electric hand-whisk will do (14, DS) this in seconds). You don't have (15, DS) to leave batter to stand, so make (16, IC) it when you're ready (17, DS).

About 15 minutes before the beef is due (18, DS) to come out of the oven, increase (19, IC) the heat to gas mark 7, 425°F (220°C), and place (20, IC) the gratin dish or roasting tin on a baking sheet on a free shelf, add (21, IC) the dripping. After 15 minutes remove (22, IC) the meat and leave (23, IC) on one side to rest, then place (24, IC) the pudding tin over direct heat while you pour (25, DS) the batter into the sizzling hot fat. Then return (26, IC) the tin to the baking sheet on the highest shelf (or second highest, if you roast (27, DS) potatoes on that one). The pudding will take (28, DS) about 25-30 minutes to rise and become crisp and golden. Serve (29, IC) as soon as possible, as it loses (30, DS) its crunchiness if it has (31, DS) to wait around too long.
 Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 141-2.

Table 6:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
2	3	0	5	16	7	9	9

7. BRAISED STEAK AND ONIONS IN STOUT

(Serves 2-3 people)

For this recipe you'll need (1, DS) four pieces of braising steak – chuck or blade.

Ingredients

Pre-heat (2, IC) the oven to gas mark 1, 275°F (140°C).

Melt (3, IC) the oil in a flameproof casserole and, when it's sizzling hot (4, DS), **coat** (5, IC) the meat in seasoned flour and **brown** (6, IC) the pieces on both sides till they're a good rich brown colour (7, DS). **Lift** (8, IC) them out of the casserole and **reserve** (9, IC) on a plate.

Now **fry** (10, IC) the onions to brown them well at the edges, then **arrange** (11, IC) the meat on top (plus any juices that are (12, DS) on the plate) and **season** (13, IC) with salt and pepper. Next **pour** (14, IC) in the stout and Worcestershire sauce. Then **put** (15, IC) the lid on and **transfer** (16, IC) the casserole to the oven. **Cook** (17, IC) for approximately 2½ hours or until the meat is tender (18, DS).

Note If you like (19, DS) you could braise (20, DS) the steak on top of the stove using a very low heat but, because this method seems to cause (21, DS) a bit more evaporation, **add** (22, IC) 1 extra fl oz (25 ml) of stout.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 168.

Table 7:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
3	1	2	3	14	2	5	3

8. CREAMED CHICKEN WITH AVOCADO

(Serves 4 people)

This recipe is a delicious way (1, DS) to use left-over cooked chicken or, if you have (2, DS) to work all day and prepare supper when you get (3, DS) home, it's (4, DS) a quick and easy way to jazz up some ready-cooked chicken from a quality store.

Ingredients

Pre-heat (5, IC) the oven to gas mark 6, 400°F (200°C).

Begin (6, IC) by melting the butter in a medium-sized saucepan, **add** (7, IC) the flour and **blend** (8, IC) to a smooth paste. **Cook** (9, IC) for 2 minutes, then gradually **stir** (10, IC) in the milk, stock and cream, **stir** (11, IC) all the time, **bring** (12, IC) to simmering point and **cook** (13, IC) very gently for 2 or 3 minutes. Then **remove** (14, IC) the pan from the heat and **add** (15, IC) the chicken pieces, sherry, salt, pepper and lemon juice to taste.

Now **halve** (16, IC) a quarter the avocados, and **remove** (17, IC) the stone and skins, and **slice** (18, IC) the flesh thinly and **cover** (19, IC) the base of the gratin dish with the slices. **Sprinkle over** (20, IC) a little lemon juice, **spoon** (21, IC) the chicken mixture on top and, finally, **add** (22, IC) the grated cheese. **Transfer** (23, IC) to the pre-heated oven and **bake** (24, IC) for 20-25 minutes or until the sides start (25, DS) to bubble. A crisp, green salad is a nice accompaniment (26, DS).

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 186.

Table 8:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
2	0	5	2	20	3	3	5

9. PAPRIKA LIVER

(Serves 3-4 people)

This is (1, DS) one of my favourite liver recipes – quick, simple and very good.

Ingredients

First **melt** (2, IC) 2 oz (50 g) of the butter in your largest frying-pan, **add** (3, IC) the onion and green pepper and **soften** (4, IC) them over a gentle heat for about 7 or 8 minutes. **Transfer** (5, IC) the vegetables to a plate with a draining spoon.

Now, with the heat fairly high, **melt** (6, IC) the extra butter and **add** (7, IC) the strips of the liver. **Let them cook** (8, IC) and **brown** (9, IC), and when the blood starts (10, DS) to run **turn** them **over** (11, IC) and **cook** (12, IC) them for just another minute or so, then **add** (13, IC) a seasoning of salt and pepper, the paprika and the vegetables. Then **pour** (14, IC) in the wine and **let it bubble** (15, IC) and **reduce** (16, IC) slightly (for about 2 minutes). Then – off the heat – **stir** (17, IC) in the soured cream until you have (18, DS) a nice smooth sauce.

Serve (19, IC) the liver straight from the pan onto pre-heated plates, with the onion, pepper, and **spoon** (20, IC) the sauce over it. **Serve** (21, IC) with brown rice and some fried shredded cabbage.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 211.

Table 9:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
3	1	4	1	18	1	2	1

10. BABY BROAD BEANS IN PARSLEY SAUCE

(Serves 4 people)

This recipe is (1, DS) for gardeners who can pick (2, DS) their broad beans very young.

Ingredients

First **wash** (3, IC), **top** (4, IC) and **tail** (5, IC) the beans, then **cut** (6, IC) them into ½ inch (1 cm) lengths. **Place** (7, IC) them in a saucepan, **pour** (8, IC) in enough boiling water just to cover, and **add** (9, IC) some salt. **Cover** (10, IC), and when they come (11, DS) to the boil, **simmer** (12, IC) them for about 10 minutes.

Meanwhile **start** (13, IC) to make the sauce by melting 2 oz (50 g) of the butter in a small saucepan, **add** (14, IC) the flour and **beat** (15, IC) until smooth. Then gradually

add (16, IC) the milk, **beat** (17, IC) until smooth after each addition. **Allow** (18, IC) the mixture to cook for a few minutes over a gentle heat. Now when the beans are cooked (19, DS), **strain** (20, IC) the cooking liquid into a jug. **Drain** (21, IC) the beans well and **place** (22, IC) them in a warm serving dish.

Then quickly **beat** (23, IC) 5 fl oz (150 ml) of the cooking liquid into the sauce – again gradually. **Season** (24, IC) to taste with salt, pepper and lemon juice, then **throw in** (25, IC) the parsley and **stir in** (26, IC) the remaining butter. **Serve** (27, IC) the beans with the sauce.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 230-1.

Table 10:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
2	3	3	4	23	1	3	6

11. SPICED PILAU RICE

(Serves 4 people)

This fragrant rice is lovely (1, DS) to serve with curries and spiced dishes.

Ingredients

Heat (2, IC) the oil in a thick-based saucepan and **soften** (3, IC) the onion in it for about 3 minutes. Then **stir in** (4, IC) the spices, bay leaf and salt and **allow** (5, IC) a minute or two while the heat draws (6, DS) out their fragrance. Next **stir in** (7, IC) the measured rice, and when it's well coated (8, DS) with oil and spices, **pour** (9, IC) in the boiling water. **Stir** (10, IC) once, **put** (11, IC) on a tight-fitting lid, and **simmer** (12, IC) gently for 15 minutes or until the rice is tender (13, DS). **Tip in** (14, IC) into a serving dish straightaway, **cover** (15, IC) with a tea towel for 5 minutes, then **fluff** (16, IC) with a skewer and **remove** (17, IC) the cinnamon stick, bay leaf and cardamom pods before serving.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 275.

Table 11:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
0	1	2	3	14	1	3	1

12. SAUTÉED MIXED VEGETABLES

(Serves 4 people)

Kate Bush – whose performances both singing and dancing project (1, DS) a tremendous amount of energy – is a vegetarian (2, DS). This recipe is (3, DS) of her favourites. It is devised (4, DS) by her sister-in-law Judith. It has become (5, DS) a firm favourite for supper in my home.

Ingredients

Begin (6, IC) by heating the oil in a large saucepan with a lid (or a shallow casserole). **Add** (7, IC) the onions and **soften** (8, IC) them for a minute or two, then **add** (9, IC) carrots. **Cook** (10, IC) for a further couple of minutes, then **add** (11, IC) the mushrooms, green pepper and tomatoes. **Stir** (12, IC) and **season** (13, IC), then **put** the lid **on** (14, IC) and, **keep** (15, IC) the heat fairly low, **leave** (16, IC) the vegetables to steam in their own juice for 20-25 minutes.

Serve (17, IC) the vegetables, spiced or otherwise, with brown rice, and **try** (18, IC) also the following two side-dishes.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 301.

Table 12:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
4	1	3	1	13	4	1	2

13. THICK PEA SOUP

(Serves 6 people)

Sprinkle (1, IC) crisp fried croutons of bread over this just before serving.

Ingredients

First **strain** (2, IC) 3½ pints (2 litres) stock into a large saucepan, then **bring** (3, IC) just up to simmering point, **add** (4, IC) the split peas, **cover** (5, IC) and **simmer** (6, IC) very gently about 30 minutes (there is (7, DS) no need to soak the split peas first).

Meanwhile, **heat** (8, IC) 1 oz (25 g) of the butter in another saucepan and **add** (9, IC) the bacon and prepared vegetables; **cook** (10, IC) them over a medium heat for about 15 minutes until softened and nicely golden.

Add (11, IC) the softened vegetables to the stock and split peas, **season** (12, IC) lightly with salt and freshly milled black pepper, then **cover** (13, IC) and **simmer** (14, IC) very gently for a further 40-50 minutes.

When the soup is ready (15, DS), either **press** (16, IC) the whole lot through a sieve or **liquidise** (17, IC) in an electric blender. Now **return** (18, IC) it to the saucepan, **taste** (19, IC) to check the seasoning, and **add** (20, IC) a little more stock if it seems to need (21, DS) thinning a bit.

Melt (22, IC) the remaining butter into it, and **serve** (23, IC).

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 310.

Table 13:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
1	0	2	4	20	1	2	6

14. BAKED MEAT AND MACARONI PIE

(Serves 4 people)

The large, ribbed type of macaroni, sometimes called *rigatoni*, or the unribbed *penne* are best (1, DS) for this dish. But ordinary macaroni will do (2, DS).

Ingredients

Pre-heat (3, IC) the oven to gas mark 4, 350°F (180°C).

First **make up** (4, IC) the white sauce by placing the butter, flour and milk together in a pan over a medium heat and **whisk** (5, IC) until the sauce starts (6, DS) to bubble and thicken. **Stir** (7, IC) with a wooden spoon to get right into the corners of the pan, then **whisk** (8, IC) again thoroughly. **Turn** (9, IC) the heat down as low and **cook** (10, IC) the sauce gently for 6 minutes, then **grate** (11, IC) in a quarter of a whole nutmeg.

Meanwhile **cook** (12, IC) the macaroni in plenty of boiling salted water (with a few drops of oil) for 8-10 minutes – **make sure** (13, IC) you don't overcook (14, DS) it. When cooked, **drain** (15, IC) it well in a colander, then in a dry saucepan **heat** (16, IC) 1 tablespoon of olive oil, **add** (17, IC) the crushed garlic, **return** (18, IC) the macaroni to the pan and **toss** (19, IC) it around well.

Next **butter** (20, IC) a baking dish or casserole, **add** (21, IC) the macaroni to it, then **pour in** (22, IC) first the ragù Bolognese followed by the white sauce. **Stir** (23, IC) everything thoroughly so the macaroni gets properly coated (24, DS) with both sauces. Finally **sprinkle** (25, IC) the grated Cheddar cheese over the top, then **bake** (26, IC) in the oven for 30-40 minutes.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 334.

Table 14:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
3	1	3	4	21	2	3	7

15. PANCAKE CANNELLONI

(Serves 4 people)

This is (1, DS) my own Anglicised version of the famous Italian *Cannelloni al forno*. It is made (2, DS) with pancakes instead of pasta, and works (3, DS) superbly.

Ingredients

Pre-heat (4, IC) the oven to gas mark 6, 400°F (200°C).

Butter (5, IC) a shallow gratin dish or baking tin.

To make the sauce, **place** (6, IC) the butter, flour and cold milk together in a saucepan and **whisk** (7, IC) over a medium heat until the sauce begins (8, DS) to bubble and thicken. Then **reduce** (9, IC) the heat as low as possible and **allow** (10, IC) the sauce to cook gently for 6 minutes. **Season** (11, IC) with salt and freshly milled pepper and a good grating of whole nutmeg.

Now **spread** the pancakes **out** (12, IC), **place** (13, IC) an equal quantity of ragù Bolognese on each one, **roll** them **up** (14, IC) tightly and **fold in** (15, IC) the ends. Then **tuck** (16, IC) them side by side into the prepared gratin dish, **pour** (17, IC) the sauce

over, **sprinkle** (18, IC) with Parmesan cheese and **drizzle** (19, IC) about a teaspoon of olive oil over the surface. **Bake** (20, IC) on a high shelf for 30 minutes.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 342.

Table 15:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
5	0	3	2	16	3	1	4

16. GREEN HERB SOUP

(Serves 4-5 people)

This soup **adapts** (1, DS) to any combination of fresh herbs – mint, sage, tarragon, thyme, rosemary, sorrel or any others that **are** (2, DS) available.

Ingredients

Melt (3, IC) the butter in a medium-sized pan, and **stir in** (4, IC) the thinly sliced spring onions and the cubed potatoes. **Stir** (5, IC) and **cook** (6, IC) over a gentle heat so the vegetables **soften** (7, DS) gently without browning.

Now **stir in** (8, IC) the shredded lettuce. **Get** it all nicely **coated** (9, IC) with butter. Then **add** (10, IC) the stock, **bring** (11, IC) to simmering point, **cover** (12, IC) and **cook** (13, IC) gently for about 10 minutes or just long enough for the potatoes to soften.

Next **pour** (14, IC) the contents of the saucepan into a liquidiser. **Add** (15, IC) the chopped fresh herbs and the cream and **blend** (16, IC) until smooth. **Return** (17, IC) the purée to the pan and **reheat** (18, IC), **taste** (19, IC) and **flavour** (20, IC) with the lemon juice, salt and pepper. **Serve** (21, IC) hot with crusty wholewheat bread.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 352-3.

Table 16:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
4	1	2	3	18	1	2	3

17. MARINATED PORK WITH CORIANDER

(Serves 3 people)

The Greeks **call** (1, DS) this traditional dish Afelia. It **is better** (2, DS) if you **have** (3, DS) time to leave the meat to steep overnight.

Ingredients

Place (4, IC) the pieces of pork in a shallow dish and **season** (5, IC) them with salt and freshly milled pepper. Now **pour** (6, IC) the 3 tablespoons of oil over the pieces of meat, followed by the juice of the lemon and 2 tablespoons of the white wine. **Sprinkle in** (7, IC) the crushed coriander seeds and crushed garlic, and **mix** (8, IC) everything together.

Cover (9, IC) the dish with a cloth and **leave** (10, IC) it all to marinate overnight – or as long as possible – **stir** (11, IC) now and then.

To cook the pork, **melt** (12, IC) a little more oil in your largest frying-pan and when it's fairly **hot** (13, DS) **add** (14, IC) cubes of pork and **cook** (15, IC) them over a medium heat, **turn** (16, IC) them and **keep** (17, IC) them on the move. When they **have browned** (18, DS) a little, **pour in** (19, IC) the rest of the white wine, **let** it **bubble** (20, IC) and **reduce** (21, IC) to a syrupy consistency. The pork **will take** (22, DS) approximately 10-15 minutes to cook altogether. **Serve** (23, IC) with a little rice and a salad.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 380-1.

Table 17:

Sentence				IC	DS		NF
simple	complex	compound	comp.-complex		main clause	subord. clause	
2	3	2	3	17	3	3	6

18. MUSTARD SAUCE

(Serves 4-6 people)

This **is** (1, DS) a good sauce which **is** often **served** (2, DS) with herrings.

Ingredients

Bring (3, IC) the halved onion and the milk slowly to the boil, then **remove** (4, IC) from the heat and **let** it **infuse** (5, IC) until cooled. Now **place** (6, IC) the strained infused milk together with the butter, flour, mustard powder and stock in a saucepan, and **bring** (7, IC) to the boil, **whisk** (8, IC) continuously. Then **cook** (9, IC) the sauce gently for 5 minutes. **Taste** (10, IC) and **season** (11, IC) with salt, cayenne and lemon juice.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p.392.

Table 18:

Sentence				IC	DS		NF
simple	complex	compound	comp.-complex		main clause	subord. clause	
1	1	2	1	9	1	1	1

19. CHAPATTIS

(Makes 12)

This **is** an anglicised **version**(1, DS) of the flat bread served with curry in India. **Don't be** (2, IC) put off because it **sounds complicated** (3, DS). It's (4, DS) actually much easier and quicker than it **sounds** (5, DS).

Ingredients

Prepare (6, IC) a frying-pan or griddle.

Simply **mix** (7, IC) the flour and salt in a bowl, then gradually **add** (8, IC) enough water to combine the mixture to a non-sticky dough. **Transfer** (9, IC) the dough to a

work surface and knead (10, IC) for about 10 minutes. Then leave (11, IC) it, covered by the upturned bowl, to rest for 30 minutes. After that preheat (12, IC) the grill to high, then break up (13, IC) the dough and roll (14, IC) it into walnut-size pieces. Now roll out (15, IC) each piece on a lightly floured surface as thin as possible; just less than 1/8 inch (3 mm).

Next heat (16, IC) a frying-pan or griddle over a medium heat and grease (17, IC) lightly with a piece of lard paper. Put (18, IC) the pancakes on the hot surface, one at a time, and wait (19, IC) until bubbles start (20, DS) to rise in them, rather like cobblestones. Flip over (21, IC) and cook (22, IC) for about 15 seconds, then transfer (23, IC) each one to cook under the grill about 6 inches (15 cm) from the heat. They should immediately inflate (24, DS) to virtually a round ball. Then, when lightly browned, turn (25, IC) and cook (26, IC) the other side. As the bread collapses (27, DS), transfer (28, IC) it to a warmed dish, lined with a napkin. Cover (29, IC) and take (30, IC) to the table.

Each chapatti should take (31, DS) about 1/2 minute to cook, so the total cooking time is (32, DS) only about 6 minutes.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 52.

Table 19:

Sentence				IC	DS		NF
simple	complex	compound	comp.-complex		main clause	subord. clause	
3	6	3	5	22	4	5	8

20. FILLETS OF SOLE GRATINÉS

(Serves 4 people as a starter or 3 as a main course)

This, like all the best recipes in the world, is unbelievably simple (1, DS) and tastes really good (2, DS). You can use (3, DS) Dover sole, lemon sole or even plaice fillets.

Ingredients

Pre-heat (4, IC) the grill to its highest setting.

Mix (5, IC) the breadcrumbs, grated cheese and parsley with 4 oz (110 g) melted butter. Line (6, IC) the grill pan with the foil and paint (7, IC) the foil with a little more melted butter. Lay (8, IC) the sole fillets on it and season (9, IC) them with salt and freshly milled black pepper, cover (10, IC) them with the breadcrumb mixture and pour over (11, IC) a little more melted butter. Cook (12, IC) under the hot grill for about 5 minutes until the crumbs have turned a rich brown (13, DS) and the fish is cooked (14, DS). Serve (15, IC) garnished with quartered lemons or limes.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 425.

Table 20:

Sentence				IC	DS		NF
simple	complex	compound	comp.-complex		main clause	subord. clause	
3	2	3	0	10	3	2	0

21. CŒURS À LA CRÈME

(Serves 4 people)

This lovely cream mixture was originally served (1, DS) in heart-shaped dishes (hence the name). But small ramekins will do (2, DS) for the less romantic! It is lovely (3, DS) for serving with soft summer fruits, ideally a mixture of raspberries and redcurrants.

Ingredients

Quite simply **combine** (4, IC) the cream cheese, soured cream and sugar thoroughly in a mixing bowl. Then **whisk** (5, IC) the egg whites until they are stiff (6, DS) and **fold** (7, IC) them carefully into the cream mixture. **Drain** (8, IC) the whole lot – overnight – in a cool place; **place** (9, IC) it in a sieve over a bowl. When it has drained (10, DS) completely, **pile** (11, IC) the mixture into small dishes or ramekins, **arrange** (12, IC) your fruit on top, then **pour** (13, IC) a tablespoon of cream over each serving.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 433.

Table 21:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
4	0	1	2	8	3	2	2

22. ELIZA ACTON'S ENGLISH SALAD SAUCE

(Serves 4-6 people)

This sauce made with fresh cream and some cooked egg yolks makes (1, DS) a lovely dressing for potato, or for any other vegetable salad; it's good (2, DS) served with gold chicken, eggs or even fish; and with a little curry powder added it is ideal (3, DS) for a macaroni salad. The recipe comes from (4, DS) *Modern Cookery for Private Families*.

Ingredients

Bring (5, IC) the eggs to the boil in plenty of cold water (they must be completely covered (6, DS)) and **give** (7, IC) them 9 minutes exactly from the time it starts (8, DS) boiling. Then **run** (9, IC) them under the cold tap, **cool** (10, IC) them – and **place** (11, IC) the *yolks only* in a mixing bowl.

Add (12, IC) the tablespoon of cold water and **pound** the yolks to a smooth paste with a wooden spoon. Then **add** (13, IC) a couple of pinches of cayenne plus the salt, and **stir in** (14, IC) the cream, bit by bit, **mix** (15, IC) it smoothly as you go (16, DS). When it's (17, DS) all in, **add** (18, IC) the vinegar and **taste** (19, IC) to check the seasoning. If you think (20, DS) mixture's (21, DS) far too runny at this stage, **don't worry** (22, IC). **Cover** (23, IC) the bowl and **leave** (24, IC) it for a couple of hours in refrigerator, after which time it will have thickened (25, DS) (it should, in any case, have (26, DS) the consistency of thickish cream rather than mayonnaise).

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 440.

Table 22:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
1	1	4	3	14	6	6	5

23. GREEN WINTER SALAD

(Serves 4-6 people)

Crisp chicory and Chinese leaves with winter lettuce and an avocado make (1, DS) a delicious salad for the winter months when there is (2, DS) a shortage of fresh green.

Ingredients

Select (3, IC) only the crispest leaves of the lettuce, wipe (4, IC) them and arrange (5, IC) them in a salad bowl. Discard (6, IC) any bruised leaves and the hard stalk of the chicory, then slice (7, IC) it directly into the bowl in about ¼ inch (5 mm) slices (separate (8, IC) the slices). Now slice (9, IC) the Chinese leaf in the same way, chop (10, IC) the onion fairly finely, and add (11, IC) them too. Cut (12, IC) the avocado from top to bottom, open up (13, IC) and remove (14, IC) the stone. Now cut (15, IC) each half in half again, and with a sharp knife the skin will peel away (16, DS) whole if the avocado's ripe (17, DS). Then chop (18, IC) the flesh into ¾ inch (2 cm) squares and add (19, IC) to the salad. Toss (20, IC) it well.

Then make up (21, IC) the dressing. Place (22, IC) the peeled garlic cloves, salt and mustard powder in a mortar and crush (23, IC) to a paste. Next stir in (24, IC) the wine vinegar, followed by the oil, then transfer (25, IC) to a screw-top jar and shake (26, IC) vigorously to amalgamate everything. Pour (27, IC) the dressing over the salad, mix (28, IC) to give it all a good coating and serve (29, IC).

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 445.

Table 23:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
2	1	6	3	25	2	2	4

24. CEVAPCICI (YUGOSLAV KEBABS)

(Serves 3-4 people)

These are (1, DS) delicious little minced sausages threaded onto skewers.

Ingredients

First put the meats through (2, IC) the finest blade of the mincer or chop (3, IC) finely in a food processor. Then place (4, IC) them in a mixing bowl along with the garlic, paprika, a pinch of cayenne and a good seasoning of salt and pepper. Stir in (5, IC) the chopped mint and mix (6, IC) thoroughly to amalgamate everything. Leave (7, IC) the mixture in a cool place for a while to allow the flavours to develop, then mould (8, IC) the mixture into about nine little sausage shapes, about 2 inch (5 cm) in length. Thread

(9, IC) these onto skewers – the flat kind are best (10, DS) – and **cook** (11, IC) over hot charcoal or under a pre-heated grill for 10-20 minutes, **turn** (12, IC) them frequently.

Serve (13, IC) them with the yoghurt sauce – simply **combine** (14, IC) all the sauce ingredients in a bowl with salt and freshly milled black pepper to taste.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 458-9.

Table 24:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
1	1	2	3	12	2	0	4

25. PORK SPARE RIBS IN BARBECUE SAUCE

Pork spare ribs (the actual rib bones) or lean belly pork slices are both good (1, DS) coated and flavoured with a barbecue sauce.

Ingredients

First **crush** (2, IC) the garlic in a bowl, and **pour in** (3, IC) the wine (or cider) and soy sauce. Then **stir in** (4, IC) the tomato purée, the mustard powder and sugar. Next **add** (5, IC) a few drops of Tabasco, then **give** (6, IC) it all a good stir and **season** (7, IC) with pepper – no salt is needed (8, DS).

Leave (9, IC) the sauce a few moments for the flavours to develop, then when the meat is ready (10, DS) to be cooked, **brush** (11, IC) each side generously with the barbecue sauce. **Grill** (12, IC) or **barbecue** (13, IC) the meat for about 15 minutes on each side, **baste** (14, IC) now and then with the extra sauce.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 463.

Table 25:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
1	1	3	1	11	2	1	3

26. MEAT LOAF

(Serves 6-8 people)

This is a good idea (1, DS) for a picnic as, once cold, it can be (2, DS) cut into firm slices. However, it's also very good (3, DS) served hot with a fresh tomato sauce.

Ingredients

Pre-heat (4, IC) the oven to gas mark 5, 375°F (190°C).

Take (5, IC) a 2 lb (900 g) loaf tin.

Put (6, IC) the minced beef in a large mixing bowl with the pork, onions, chopped pepper, tomato purée and garlic and **give** (7, IC) everything a thorough mixing, **season** (8, IC) well with salt and freshly milled pepper. **Cut** the crusts **off** (9, IC) the bread, **soak** (10, IC) it in the milk, then **squeeze** (11, IC) the excess milk out of it and **add** (12, IC) it

to the rest of the ingredients, along with the mixed herbs and parsley. Now **give** (13, IC) the mixture another thorough mixing, and finally **stir in** (14, IC) the beaten egg and **bind** (15, IC) it.

Press (16, IC) the mixture into the 2 lb (900 g) loaf tin, **spread** (17, IC) it evenly, then **bake** (18, IC) it in the oven for 1¼ hours. When it's **cooked** (19, DS) it **will have shrunk** (20, DS) and **begun** (21, DS) to come away from the sides of the tin. **Allow** (22, IC) it to get cold in the tin, **wrap** (23, IC) it in a double sheet of foil and **take** (24, IC) it to the picnic wrapped in a cloth or in an oblong plastic box.

Note Meat loaf is **delicious** (25, DS) served cold with pickles and salad. It also **goes** very well **sliced** and **put** (26, DS) into sandwiches or rolls.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 468-9.

Table 26:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
3	3	3	3	18	6	1	4

27. ALL-IN-ONE BANANA AND WALNUT LOAF

This **is** an easy **cake** (1, DS), ideal for picnics as it **has** (2, DS) a pronounced flavour.

Ingredients

Pre-heat (3, IC) the oven to gas mark 4, 350 °F (180°C).

Grease (4, IC) a loaf tin, base measuring 3½ x 7½ inches (9 x 19 cm) with the base lined with greaseproof paper – **grease** (5, IC) the paper.

Start off (6, IC) by placing the margarine, sugar and the beaten egg in a large mixing bowl, then **sift in** (7, IC) the flour and baking powder. In another bowl **slice** (8, IC) the bananas and **mash** (9, IC) them to a pulp with fork.

Now, **use** (10, IC) an electric mixer to whisk the sugar, fat, egg and flour together until they **are thoroughly combined** (11, DS) - **don't worry** (11, IC) if the mixture **looks** rather **dry** (12, DS) at this stage.

Next **add** (13, IC) the orange and lemon rinds, followed by the mashed bananas and chopped walnuts, and **whisk** (14, IC) again thoroughly. Then **transfer** (15, IC) the mixture to the prepared tin and **level** the top **off** (16, IC).

Bake (17, IC) on the centre shelf of the oven for 50-55 minutes, until the loaf **is golden** (18, DS), and **springs back** (19, DS) when pressed with a finger. **Leave** (20, IC) to cool in the tin for 10 minutes, then **loosen** (21, IC) around the edges and **turn out** (22, IC) onto a wire cooling tray to finish cooling. Eventually **slice** (23, IC) nicely and **spread** (24, IC) with butter.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 469.

Table 27:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
1	2	5	3	18	1	4	7

28. EGGS EN COCOTTE WITH SOURED CREAM AND ASPARAGUS
(Serves 6 people)

This is lovely way (1, DS) to make a little asparagus go a long way, and its delicate flavour is just right (2, DS) with softy creamy eggs.

Ingredients

Pre-heat (3, IC) the oven to gas mark 4, 350°F (180°C).

Butter (4, IC) six 3½ inch (9 cm) ramekin dishes.

Steam (5, IC) the asparagus for just 4 minutes – it needs (6, DS) to be only half-cooked. Then **chop** (7, IC) it into 1 inch (2.5 cm) lengths and **arrange** (8, IC) the pieces in the bases of the dishes – **make sure** (9, IC) each one gets (10, DS) its fair share of the tips, but also **reserve** (11, IC) six for the garnish.

Now carefully **break** (12, IC) an egg into each little dish, **season** (13, IC) it with salt and freshly milled black pepper, then gently **spoon** (14, IC) approximately a tablespoon of soured cream over each egg, **spread it out** (15, IC) with a knife so that it covers (16, IC) the top completely.

Dot (17, IC) them with flecks of butter and **sprinkle** (18, IC) each one with a teaspoon of Parmesan cheese and **place** (19, IC) an asparagus tip in the centre (all this can be done (20, DS) well in advance if you like (21, DS)).

Pour (22, IC) about an inch (2.5 cm) of boiling water into a meat-roasting tin, **place** (23, IC) the dishes in it, **pop** (24, IC) the whole lot in the oven and **bake** (25, IC) for about 15-18 minutes. **Bear** (26, IC) in mind, however, that the eggs will go on (27, DS) cooking in the heat from the dishes on the way to the table. **Serve** (28, IC) with buttered wholemeal bread and chilled white wine.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 474.

Table 28:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
3	1	1	5	20	4	3	2

29. PHEASANT WITH CREAM AND APPLES
(Serves 2 people)

A hen pheasant is best (1, DS) for this recipe, which will only serve (2, DS) two, but you can, of course, double or treble (3, DS) the list of ingredients for more people.

Ingredients

First, **heat** (4, IC) the butter and oil together in a casserole. Then **season** (5, IC) the pheasant with pepper and salt and **brown** (6, IC) in the hot fat, **turn** (7, IC) it frequently to brown it evenly all over. **Add** (8, IC) the onion and **let** it **soften** (9, IC) gently, meanwhile **quarter** (10, IC), **core** (11, IC), and **peel** (12, IC) the apples. **Slice** (13, IC) them, not too thinly, and **stir** (14, IC) them into the casserole. Then **add** (15, IC) the cider, **turn** (16, IC) the bird onto its side and **cover** (17, IC) the casserole. **Cook** (18, IC)

over a very low heat for about 1 hour or so, **remember** (19, IC) – half-way through the cooking time **turn** (20, IC) the bird onto its other side.

Then, when the bird is cooked (21, DS), **remove** (22, IC) it to a warmed serving dish. **Simmer** (23, IC) the apples remained in the casserole until almost all the liquid has evaporated (24, DS). **Stir** (25, IC) in the cream and **season** (26, IC) with salt and freshly milled black pepper. **Heat** (27, IC) gently, then **pour** (28, IC) the apples and cream over the pheasant and **serve** (29, IC).

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 478.

Table 29:

Sentence				IC	DS		NF
simple	complex	compound	comp.-complex		main clause	subord. clause	
1	2	6	2	24	2	3	3

30. PLUM AND SOURED CREAM FLAN

(Serves 4-6 people)

Since I've been writing (1, DS) recipes, this is (2, DS) one I've found (3, DS) to be most popular with everyone who makes (4, DS) it.

Ingredients

Pre-heat (5, IC) the oven, and a baking sheet, to gas mark 6, 400°F (200°C).

Grease (6, IC) a 10 inch (25 cm) fluted flan tin.

Roll out (7, IC) the shortcrust pastry and **line** (8, IC) the flan tin. For the filling, **halve** (9, IC) the plums and **remove** (10, IC) the stones. Now **beat** (11, IC) the soured cream together with the caster sugar, egg yolks and mixed spice, then **pour** (12, IC) this into the flan case and **arrange** (13, IC) the plums over the top (flat side up). **Place** (14, IC) the flan on the baking sheet and **bake** (15, IC) for 20 minutes.

Then **mix** (16, IC) the cinnamon with the demerara sugar and **sprinkle** (17, IC) it all over the top. **Bake** (18, IC) for a further 20 minutes, **turn** (19, IC) the beat right up to gas mark 8, 450°F (230°C), for the final 5 minutes so that the top can brown (20, DS) nicely. **Serve** (21, IC) warm or cold.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 478-9.

Table 30:

Sentence				IC	DS		NF
simple	complex	compound	comp.-complex		main clause	subord. clause	
3	0	5	2	16	1	4	1

31. CRÈME CARAMEL

(Serves 4-6 people)

My husband Michael always makes (1, DS) this at home. It turns out (2, DS) in a pool of lovely dark toffee caramel, and is creamy (3, DS) within. If you are feeling (4, DS) really wicked **serve** (5, IC) it with some chilled Jersey pouring cream – ecstasy!

Ingredients

Pre-heat (6, IC) the oven to gas mark 2, 300°F (150°C).

Prepare (7, IC) 1½ pint (850 ml) soufflé dish.

First **make** (8, IC) the caramel. **Put** (9, IC) the granulated (or caster) sugar in a medium-sized sauce pan and **heat** (10, IC). When the sugar **begins** (11, DS) to melt, bubble and darken, **stir** (12, IC) and **continue** (13, IC) to cook until it **has become a uniform liquid syrup** (14, DS), about two or three shades darker than golden syrup. **Take** (15, IC) the pan off the heat and cautiously **add** (16, IC) the water – it **will splutter** (17, DS) and **bubble** (18, DS) quite considerably but **will soon subside** (19, DS). **Stir** (20, IC) and, when the syrup **is** once again **smooth** (21, DS), quickly **pour** (22, IC) it into the base of the dish, **tip** (23, IC) it around to coat the sides a little.

Now **pour** (24, IC) the milk and cream into another pan and **leave** (25, IC) it to heat gently while you **whisk** (26, DS) together the eggs, brown sugar and a few drops of vanilla essence in a large bowl. Then, when the milk **is steaming hot** (27, DS), **pour** (28, IC) it onto the egg and sugar mixture, **whisk** (29, IC) until thoroughly blended. Then **pour** (30, IC) the liquid into the dish and **place** (31, IC) it in a large roasting tin. **Transfer** (32, IC) the tin carefully to the oven, then **pour** (33, IC) hot water into it to surround the dish up to two-thirds in depth. **Bake** (34, IC) for 1 hour. **Cool** (35, IC) and **chill** (36, IC) the crème caramel, until 1 hour before you're **ready** (37, DS) to serve it. **Free** (38, IC) the edges by running a knife around before inverting it onto a serving plate.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 481-2.

Table 31:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
6	1	4	6	25	6	7	11

32. CHILLED YOGHURT AND CUCUMBER SOUP

(Serves 6-8 people)

This deliciously light and subtle soup **is** incredibly **easy** (1, DS) to make. However it **do get** (2, IC) some fresh British cucumbers and not the rather tasteless imported ones.

Ingredients

First of all **peel** (2, IC) the cucumber thinly with a potato peeler, **leave** (3, IC) some of the green, then **slice** (4, IC) it. **Reserve** (5, IC) a few slices to garnish the soup, then **place** (6, IC) the rest in a liquidiser along with the yoghurt, soured cream and crushed garlic. **Switch on** (7, IC) and **blend** (8, IC) at the highest speed until smooth. **Add** (9, IC) the seasoning of salt and pepper and lemon juice, then **pour** (10, IC) the soup into a tureen and if it **seems to be** (11, DS) a little too thick, **thin** (12, IC) it with some cold milk. Now **stir** (13, IC) in the chopped fresh mint, **cover** (14, IC) with foil or with a lid and **chill** (15, IC) very thoroughly for several hours before serving.

Ladle (16, IC) the soup into individual soup bowls and **float** (17, IC) a few thin slices of cucumber and a thin slice of lemon on each one.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 489-90.

Table 32:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
0	2	3	3	15	2	1	5

33. DRIED FRUIT SALAD WITH YOGHURT AND NUTS

(Serves 4-6 people)

If you're wholefood-minded (1, DS), you'll love (2, DS) this, which is full (3, DS) of good natural things. In the first edition of this book it had (4, DS) some sugar in it, but I have come (5, DS) to conclusion it tastes (6, DS) *better* without it.

Ingredients

The night before, **place** (7, IC) the four dried fruits in a deep 2½ pint (1.5 litre) bowl and **cover** (8, IC) with 1¼ pints (725 ml) cold water. **Make** quite **sure** (9, IC) all the fruit is immersed (10, DS) and **leave** (11, IC) to soak overnight.

The next day, **drain off** (12, IC) 3 fl oz (75 ml) of the water, then **place** (13, IC) the fruits and the remaining water in a small pan. **Cover** (14, IC) and **bring** (15, IC) to simmering point, and **leave** (16, IC) to simmer gently for about 10 minutes or until all the fruit feels tender (17, DS) when tasted with the skewer. Next **stir in** (18, IC) the orange rind and juice, then **tip** (19, IC) the whole lot into a shallow serving bowl to cool. **Cover** (20, IC) with cling film and **chill** (21, IC). **Spoon** (22, IC) the salad into dishes with the yoghurt and nuts handed round separately, and **serve** (23, IC).

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 491.

Table 33:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
0	1	3	5	15	3	5	5

34. WHOLEWHEAT TREACLE TART

(Serves 6 people)

I think (1, DS) the crunchiness of wholewheat pastry, and wholewheat breadcrumbs too, make (2, DS) a nicer treacle tart than traditional version.

Ingredients

Pre-heat (3, IC) the oven to gas mark 5, 375°F (190°C).

Grease (4, IC) lightly an 8 inch (20 cm) fluted flan tin with a loose base.

Make (5, IC) the pastry and **allow** (6, IC) it to rest for 20-30 minutes. Then **roll it out** (7, IC) thinly and **line** (8, IC) the flan tin with it, **cut off** (9, IC) the pastry trimmings and **keep** (10, IC) them on one side.

Place (11, IC) the tinned treacle and syrup in the pre-heating oven for about 10 minutes, with the lids removed, you will find (12, DS) it easier to pour.

Measure out (13, IC) the warmed treacle and syrup into a bowl, and **stir** (14, IC) in the breadcrumbs quite thoroughly, then **pour** (15, IC) the whole lot into the prepared pastry case.

Now **roll out** (16, IC) the pastry trimmings and **cut** (17, IC) strips long enough to make a criss-cross pattern all over the surface of the tart. Then **brush** (18, IC) the strips and edges lightly with milk and **place** (19, IC) the tart on a baking sheet in the oven. **Bake** (20, IC) it for about 30-35 minutes. **Serve** (21, IC) still warm with some chilled whipped cream.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 505-6.

Table 34:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
4	1	3	3	18	2	1	4

35. LEMON CURD BUTTERFLY CAKES

(Makes 12-13 cakes)

These little sponge cakes are baked (1, DS) in a small paper baking cases, which can usually be bought (2, DS) at stationers.

Ingredients

Pre-heat (3, IC) the oven to gas mark 5, 375°F (190°C).

Prepare (4, IC) a patty tin and some paper baking cases.

First of all **make up** (5, IC) the filling, and **leave** (6, IC) to get quite cold.

To make the cakes, **combine** (7, IC) all the ingredients together in a bowl and **beat** (8, IC) till absolutely smooth (1-2 minutes). Then, **use** (9, IC) a spoon to drop an equal quantity of the mixture into the paper cases, and **sit** (10, IC) the cases in the patty tin – **give** (11, IC) it two or three light taps to settle the cake mixture. Then **bake** (12, IC) on the shelf just above the centre of the oven for 15-20 minutes or until the cakes are well risen and golden (13, DS). Then **remove** (14, IC) them to a wire rack and **leave** (15, IC) to cool.

When they're cool (16, DS), **take** (17, IC) a sharp knife and **cut** (18, IC) the top off each at an angle in a circle about ½ inch (1 cm) from the edge of the cake, so that you remove (19, DS) a cone-shaped round, **leave** (20, IC) a cavity in the centre. **Cut** (21, IC) each cone in half (top to bottom) and **set** (22, IC) aside. **Fill** (23, IC) the cavity of each cake with the lemon curd then **sit** (24, IC) the two cone-shaped pieces of cake on top like butterfly wings.

Source: SMITH, Delia. *Delia's Complete Cookery Course*. BBC Books, 2007, p. 543.

Table 35:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
2	2	2	5	19	1	4	6

Appendix 2

Source: MUNDIE, D.A. *The Standardized Recipe Language Sampler* [online]. [quoted 2011-01-06]. Available at < <http://www.anthus.com/Recipes/Sampler.html>>.

1. CHICKEN CALIFORNIA

Ingredients:

2000 g chicken. Cut up.	250 ml water.
100 g cornmeal.	250 ml red wine.
125 ml olive oil.	40 g chilli powder.
200 g onion. Chop.	150 g almonds, blanched.
3 p garlic. Chop.	200 g green olives.
1 g nutmeg.	cornmeal.
2 g cumin, ground.	salt.
2 g coriander seed, ground.	pepper.

Preparation:

[A] **Coat** (1, IC) chicken with cornmeal. **Saute** (2, IC) in olive oil. **Add** (3, IC) salt, onion, garlic, nutmeg, cumin, coriander seed, water, and red wine. **Cover** (4, IC). **Simmer** (5, IC) 45 min. **Add** (6, IC) chilli powder. **Simmer** (7, IC) 5 min.
 [B] **Add** (8, IC) almonds and green olives to cookjuice. **Thicken** (9, IC) with cornmeal. **Add** (10, IC) salt and pepper.
 [C] **Pour** (11, IC) [A] over [B]. **Serve** (12, IC) with boiled rice (or **serve** (13, IC) with a salad of oranges and onions flavoured with a little rosemary and beer to drink.).

Table 1:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
11	0	0	1	13	0	0	2

2. SOPA DE AGUACATE (AVOCADO SOUP)

Ingredients

Preparation:

[A] **Make** (1, IC) a roux with shortening and flour. **Add** (2, IC) onion and tomatoes. **Reduce** (3, IC) by half. **Add** (4, IC) stock, salt, and pepper. **Simmer** (5, IC) 10 min.
 [B] **Add** (6, IC) cream to avocados (in soup tureen). **Add** (7, IC) food colouring.
 [C] **Add** (8, IC) [B] to [A].
 [D] **Fry** (9, IC) bread in oil. [E] **Serve** (10, IC) [C] with [D].

Table 2:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
10	0	0	0	10	0	0	0

3. HUACHINGAS EN TOSTADAS (RED SNAPPER WITH TOSTADAS)

Ingredients

Preparation:

[A] **Add** (1, IC) salt, bay leaves, thyme, marjoram, pepper, garlic, and vinegar to red snapper and water. **Cook** (2, IC) 15 min. **Drain** (3, IC). **Shred** (4, IC).

[B] **Fry** (5, IC) onion, tomatoes, and parsley in oil 5 min.

[C] **Add** (6, IC) [B] and black olives to [A].

[D] **Fry** (7, IC) tortillas in fat.

[E] **Spread** (8, IC) [C] with [D]. **Top** (9, IC) with lettuce. **Sprinkle** (10, IC) with fat (from frying).

Table 3:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
10	0	0	0	10	0	0	0

4. OSTIONES A LA VERACRUZANA (OYSTERS VERACRUZ STYLE)

Ingredients

Preparation:

[A] **Add** (1, IC) allspice and pepper to breadcrumbs.

[B] **Add** (2, IC) egg yolks to egg whites.

[C] **Add** (3, IC) lemon juice and salt to oysters. **Let stand** (4, IC).

[D] **Saute** (5, IC) tomatoes, onion, and parsley in lard.

[E] **Layer** (6, IC) [A], [B], [C], and [D] **Finish** (7, IC) with eggs. **Dot** (8, IC) with butter. **Bake** (9, IC) 160°C 30 min till firm.

Table 4:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
8	1	0	0	9	0	0	1

5. POLLO CON ARROZ (CHICKEN WITH RICE)

Ingredients

Preparation:

[A] **Add** (1, IC) onion, peppercorn, salt, and cumin to garlic. **Grind** (2, IC).

[B] **Spread** (3, IC) chicken with [A]. **Brown** (4, IC) in fat lightly. **Add** (5, IC) rice.

Brown (6, IC) lightly. **Add** (7, IC) tomatoes. **Saute** (8, IC) 5 min. **Add** (9, IC) water and sweet peppers. **Cover** (10, IC). **Simmer** (11, IC) till done.

[C] **Grind** (12, IC) chicken liver.

[D] **Add** (13, IC) [C] to [B].

Table 5:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
12	1	0	0	13	0	0	1

6. MANCHA MANTELES

Ingredients

Preparation:

[A] **Saute** (1, IC) chicken in shortening till brown. **Remove** (2, IC) chicken.[B] **Add** (3, IC) almonds and sesame seeds to chillies.[C] **Saute** (4, IC) [A] in [B]. **Grind** (5, IC). **Add** (6, IC) tomatoes. **Sieve** (7, IC) in colander. **Return** (8, IC) chicken.[D] **Add** (9, IC) water to pork. **Simmer** (10, IC) 30 min.[E] **Add** (11, IC) [D], salt, pineapple, apple, sugar, banana, sweet potato, jicama, and cinnamon to [C]. **Cover** (12, IC). **Simmer** (13, IC) 1 h.

Table 6:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
12	1	0	0	13	0	0	1

7. ARROZ SURRANO (SOUTHERN-STYLE RICE)

Ingredients

Preparation:

[A] **Add** (1, IC) oil to butter.[B] **Soak** (2, IC) rice in water (till slightly swollen). **Rince** (3, IC). **Drain** (4, IC).[C] **Fry** (5, IC) [A] in [B]. **Add** (6, IC) water. **Simmer** (7, IC) till absorbed. **Add** (8, IC) water and cream. **Cover** (9, IC). **Simmer** (10, IC) till almost dry. **Add** (11, IC) shrimp and tuna. **Mould** (12, IC) in buttered pan. **Unmould** (13, IC).[D] **Add** (14, IC) ketchup, cream, salt, and pepper to butter. **Simmer** (15, IC) 3 min.[E] **Pour** (16, IC) [C] over [D]. **Garnish** (17, IC) with pimientos.

Table 7:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
14	3	0	0	17	0	0	3

8. CASTILLIAN CHICKEN (GALLINA A LA CASTELLANA)

Ingredients

Preparation:

[A] **Saute** (1, IC) onions, sweet pepper, garlic, and parsley in butter till soft. **Add** (2, IC) tomato sauce, white wine, salt, and water. **Pour** (3, IC) over chicken. **Cover** (4, IC). **Simmer** (5, IC) till tender.

[B] **Remove** (6, IC) chicken. **Bone** (7, IC).

[C] **Return** (8, IC) [B] to [A]. **Add** (9, IC) raisins. **Simmer** (10, IC) 20 min.

[D] **Add** (11, IC) butter, cheese, sugar, and egg to rice. **Mold** (12, IC); in buttered ring mold. **Bake** (13, IC) till set and browned.

[E] **Serve** (14, IC) [C] in [D]. **Sprinkle** (15, IC) with almonds.

Table 8:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
12	3	0	0	15	0	0	3

9. SOPA DE PESCADO A LA CATALANA (CATALAN FISH SOUP)

Ingredients

Preparation:

[A] **Add** (1, IC) shellfish and water to fish. **Cover** (2, IC). **Boil** (3, IC) 15 min.

[B] **Brown** (4, IC) onion in olive oil lightly. **Add** (5, IC) tomatoes. **Reduce** (6, IC).

[C] **Add** (7, IC) [B], bay leaves, and parsley to [A]. **Boil** (8, IC) 15 min. **Strain** (9, IC). **Pour** (10, IC) over bread.

[D] **Add** (11, IC) garlic to almonds. **Crush** (12, IC) in mortar.

[E] **Add** (13, IC) [D] to [C]. **Simmer** (14, IC) 10 min.

[F] **Bone** (15, IC) fish.

[G] **Add** (16, IC) [F] to [E]. **Heat** (17, IC). **Add** (18, IC) salt and pepper.

Table 9:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
18	0	0	0	18	0	0	0

10. TERNERA A LA CONDESITA (VEAL WITH SHERRY)

Ingredients

Preparation:

[A] **Add** (1, IC) lemon juice and olive oil to veal. **Let stand** (2, IC) (while preparing sauce). **Wipe** (3, IC) dry. **Dip** (4, IC) in eggs and flour. **Brown** (5, IC) in olive oil (two at a time).

[B] **Add** (6, IC) sherry to almonds. **Blenderize** (7, IC).

[C] **Saute** (8, IC) garlic in olive oil. **Drain** (9, IC) reserving.

[D] **Add** (10, IC) [C] to [B]. **Blenderize** (11, IC). **Add** (12, IC) stock, salt, and pepper.

[E] **Pour** (13, IC) [A] over [D]. **Simmer** (14, IC) 1 min till thickened a little.

[F] Fry (15, IC) bread in olive oil. [G] Serve (16, IC) [E] with [F].

Table 10:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
12	3	0	0	15	0	0	3

11. ARROZ CON COSTA AL ESTILO DE ELCHE (RICE WITH A CRUST ELCHE)

Ingredients

Preparation:

[A] Add (1, IC) salt to eggs. Beat (2, IC) till fluffy.

[B] Add (3, IC) water, sausages, onion, and bay leaves to garbanzos. Bring (4, IC) to boil. Simmer (5, IC) till done. Drain (6, IC) reserving.

[C] Saute (7, IC) sausages in olive oil. Remove (8, IC) sausages.

[D] Sprinkle (9, IC) chicken with salt and pepper.

[E] Add (10, IC) [D] to [C]. Saute (11, IC). Return (12, IC) sausages. Add (13, IC) liquid (from chick peas) to cover. Simmer (14, IC) 40 min (till chicken cooked but not soft). Remove (15, IC) sausages. Add (16, IC) liquid (from chick peas to make 1250 ml). Bring (17, IC) to boil. Add (18, IC) rice.

[F] Add (19, IC) [E], salt, and pepper to [B]. Mix (20, IC). Boil (21, IC) high flame 5 min (till beginning to absorb).

[G] Slice (22, IC) sausage. [H] Top (23, IC) [F] with [G]. Simmer (24, IC) till done.

[I] Pour (25, IC) [A] over [H]. Bake (26, IC) 210°C to form crust. Let stand (27, IC) 3 min.

Table 11:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
18	9	0	0	27	0	0	10

12. PAELLA A LA BARCELONESE

Ingredients

Preparation:

[A] Brown (1, IC) chicken, spare ribs, and sausages in olive oil. Add (2, IC) onion. Saute (3, IC) till golden. Add (4, IC) tomatoes. Cook (5, IC) till reduced. Add (6, IC) paprika, garlic, and sweet pepper. Saute (7, IC). Return (8, IC) chicken etc. Add (9, IC) rice. Brown (10, IC) good fire 5 min. Add (11, IC) squid, water, and peas.

[B] Add (12, IC) water to saffron.

[C] Add (13, IC) [B] and salt to [A]. Stir (14, IC).

[D] Add (15, IC) mussels and water to shrimp. Cook (16, IC) (till mussels open). Trim (17, IC) (removing one shell from each mussel).

[E] Add (18, IC) [D] and artichokes to [C], without stirring. Cook (19, IC) high heat till absorbed. Simmer (20, IC) till done.

Table 12:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
14	6	0	0	20	0	0	6

13. COZIDO A PORTUGUESA (BOILED MEATS, CHICKEN, AND VEGETABLES)

Ingredients

Preparation:

[A] **Add** (1, IC) ham, salt, and water to stewing beef. **Bring** (2, IC) to boil. **Skim** (3, IC). **Add** (4, IC) onions. **Cover** (5, IC). **Simmer** (6, IC) 2 h. **Add** (7, IC) garbanzos. **Simmer** (8, IC) 1 h. **Add** (9, IC) sausage. **Reserve** (10, IC) broth 500 ml. **Add** (11, IC) chicken, sweet potatoes, potatoes, turnips, and carrots. **Cover** (12, IC). **Simmer** (13, IC) 40 min. **Add** (14, IC) cabbage and turnip greens. **Simmer** (15, IC) 20 min.

[B] **Bring** (16, IC) to boil broth. **Add** (17, IC) rice and salt. **Cover** (18, IC). **Simmer** (19, IC) 20 min.

[C] **Serve** (20, IC) [A] with [B].

Table 13:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
20	0	0	0	20	0	0	0

14. RAGU (BOLOGNESE MEAT SAUCE).

Ingredients

Preparation:

[A] **Take** (1, IC) onion, carrot, celery, and bacon. [B] **Add** (2, IC) oil to butter.

[C] **Simmer** (3, IC) [A] in [B] till soft. **Add** (4, IC) pork, beef, and sausage meat. **Brown** (5, IC) lightly. **Crumble** (6, IC) with fork. **Add** (7, IC) white wine. **Reduce** (8, IC). **Add** (9, IC) salt and pepper.

[D] **Dilute** (10, IC) tomato paste with stock.

[E] **Add** (11, IC) [D] to [C]. **Cover** (12, IC). **Add** (13, IC) stock from time to time. **Simmer** (14, IC) 90 min. **Add** (15, IC) cream. **Reduce** (16, IC). **Add** (17, IC) butter. **Stir** (18, IC).

Table 14:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
17	1	0	0	18	0	0	1

15. MANZO BRASATO (BRAISED BEEF LOMBARD STYLE)

Ingredients

Preparation:

[A] **Add** (1, IC) olive oil to butter.

[B] **Lard** (2, IC) beef with bacon.

[C] **Brown** (3, IC) [A] in [B]. **Add** (4, IC) clove, garlic, onion, carrot, celery, and red wine. **Simmer** (5, IC) 3 h. **Add** (6, IC) salt and pepper.

[D] **Add** (7, IC) stock to tomato paste.

[E] **Add** (8, IC) [D] to [C]. **Simmer** (9, IC) 2 h. **Wait** (10, IC) 24 h. **Reheat** (11, IC). **Remove** (12, IC) vegetables and meat. **Sieve** (13, IC). **Pour** (14, IC) over meat. **Garnish** (15, IC) with vegetables.

Table 15:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
15	0	0	0	15	0	0	0

16. FETTUCINE AL SUGO DI CARNE E FEGATINI

Ingredients

Preparation:

[A] **Fry** (1, IC) onion in lard and butter till golden. **Add** (2, IC) mushrooms. **Cook** (3, IC) 1 min. **Add** (4, IC) cockscombs. **Cook** (5, IC) 5 min. **Add** (6, IC) white wine. **Reduce** (7, IC) almost completely. **Add** (8, IC) chicken livers, salt, and pepper. **Cook** (9, IC). **Add** (10, IC) brown sauce.

[B] **Add** (11, IC) parmesan and butter to fettuccine. **Mix** (12, IC).

[C] **Pour** (13, IC) [A] over [B]. **Serve** (14, IC) with parmesan.

Table 16:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
13	1	0	0	14	0	0	1

17. FETTUCINE CON POLLO, TARTUFFI E COGNAC

Ingredients

Preparation:

[A] **Pour** (1, IC) chicken over butter. **Bake** (2, IC) 15 min 220°C. **Baste** (3, IC). **Pour** (4, IC) over brandy. **Bake** (5, IC) 35 min. **Pour** (6, IC) over brandy. **Bake** (7, IC) 10 min; **should be roasted** (8, IC) but not **overdone** (9, IC). **Skin** (10, IC). **Bone** (11, IC). **Julienne** (12, IC). **Remove** (13, IC) chicken. **Add** (14, IC) cream. **Return** (15, IC) chicken. **Heat** (16, IC) gently.

[B] **Dress** (17, IC) fettuccine with butter and parmesan.

[C] **Mix** (18, IC) [A] in [B]. **Top** (19, IC) with truffle. **Serve** (20, IC) with parmesan.

Table 17:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
20	0	0	0	20	0	0	0

18. CLASSIC HARIRA WITH LENTILS

Ingredients

Preparation:

[A] **Add** (1, IC) soup bones, onions, saffron, pepper, butter, and water to mutton. **Simmer** (2, IC) (till onions tender). **Remove** (3, IC) onions. **Simmer** (4, IC) 60 min. **Return** (5, IC) onions. **Add** (6, IC) lentils. **Drain** (7, IC) reserving.

[B] **Add** (8, IC) lemon juice, tomatoes, and butter to water. **Simmer** (9, IC) 15 min. **Thicken** (10, IC) with flour. **Add** (11, IC) stock (from lentils), parsley, cilantro, and salt.

[C] **Add** (12, IC) [B] to [A].

Table 18:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
10	2	0	0	12	0	0	2

19. GREEN PEPPERS AND TOMATOES STUFFED WITH MEAT

Ingredients

Preparation:

[A] **Sprinkle** (1, IC) tomatoes with lemon juice and salt.

[B] **Stuff** (2, IC) green peppers and [A] with stuffing. **Layer** (3, IC) (tomatoes on peppers). **Sprinkle** (4, IC) with salt. **Pour** (5, IC) over broth. **Add** (6, IC) pulp, half and lemon juice. **Bring** (7, IC) to boil. **Cover** (8, IC). **Simmer** (9, IC) 1 h. **Add** (10, IC) mint. **Simmer** (11, IC) 5 min. **Serve** (12, IC) with green salad and bread.

Table 19:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
12	0	0	0	12	0	0	0

20. MURGH YAKHNI (CHICKEN EN DAUBE)

Ingredients

Preparation:

[A] **Add** (1, IC) salt and onions to ginger.

[B] **Rub** (2, IC) chicken with [A]. **Marinate** (3, IC) 120 min. **Drain** (4, IC) reserving. **Stuff** (5, IC) with forcemeat. **Truss** (6, IC). **Rub** (7, IC) with saffron and cardamom. **Add** (8, IC) marinade; in earthenware casserole. **Pour** (9, IC) over butter. **Add** (10, IC) chilli, bay leaf, nutmeg, and salt. **Moisten** (11, IC) with stock. **Cover** (12, IC). **Seal** (13, IC) with paste. **Bring** (14, IC) to boil. **Bake** (15, IC) 4 h 150°C. **Shake** (16, IC) 3 times, to moisten.

Table 20:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
14	2	0	0	16	0	0	2

21. CHICKEN BHOGAR STYLE

Ingredients

Preparation:

[A] **Fry** (1, IC) chicken in butter high heat 2 min. **Stir** (2, IC).

[B] **Add** (3, IC) cardamom, mint, and coriander seeds to ginger. **Grind** (4, IC). **Add** (5, IC) milk.

[C] **Add** (6, IC) [B] to [A]. **Simmer** (7, IC) 10 min. **Add** (8, IC) butter. **Remove** (9, IC) chicken and liquid. **Add** (10, IC) cinnamon. **Give** (11, IC) a bhogar. **Return** (12, IC) chicken. **Cover** (13, IC). **Shake** (14, IC). **Cook** (15, IC) very low heat 1 min. **Add** (16, IC) asafoetida. **Shake** (17, IC). **Give** (18, IC) a bhogar. **Add** (19, IC) lovage seed. **Shake** (20, IC). **Give** (21, IC) a bhogar. **Let stand** (22, IC) lowest heat 3 min. **Add** (23, IC) stock and salt. **Simmer** (24, IC) till dry. **Add** (25, IC) liquid (from chicken) 250 ml; 20 ml at a time 4 times, then the rest. **Cover** (26, IC). **Simmer** (27, IC) till tender. **Add** (28, IC) coriander seeds. **Uncover** (29, IC). **Cook** (30, IC) till sauce is reduced (31, DS) to 50 ml. **Add** (32, IC) cream. **Give** (33, IC) a dum moderate oven 2 min.

Table 21:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
29	3	0	0	32	0	1	2

22. PORK PILAU WITH COCONUT

Ingredients

Preparation:

[A] **Simmer** (1, IC) pork fillet in akni 1000 ml 90 min till tender. **Drain** (2, IC) reserving. **Dry** (3, IC).

[B] **Add** (4, IC) garlic and water to ginger. **Pound** (5, IC).

[C] **Coat** (6, IC) [A] with [B].

[D] **Add** (7, IC) water to honey. **Heat** (8, IC). **Add** (9, IC) almonds.

[E] **Add** (10, IC) [D] to [C]. **Simmer** (11, IC) 5 min. **Add** (12, IC) onion mixture. **Cover** (13, IC) with rice.

[F] **Reduce** (14, IC) akni to 100 ml.

[G] **Pour** (15, IC) [E] over [F]. **Add** (16, IC) nutmeg and pistachio nuts. **Sprinkle** (17, IC) with saffron and aniseed. **Add** (18, IC) coconut and cumin. **Pour** (19, IC) over butter. **Cover** (20, IC). **Bring** (21, IC) to boil. **Bake** (22, IC) 160°C 35 min. **Let stand** (23, IC) 7 min. **Add** (24, IC) salt. **Stir** (25, IC) to mix well.

Table 22:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
22	3	0	0	25	0	0	3

23. SQUAB WITH 40 CLOVES OF GARLIC

Ingredients

Preparation:

[A] **Rub** (1, IC) squab with butter. **Roast** (2, IC) on spit 45 min.

[B] **Add** (3, IC) butter and stock to garlic. **Simmer** (4, IC) 45 min on side of grill.

[C] **Remove** (5, IC) garlic. **Sieve** (6, IC) all but 12 p.

[D] **Return** (7, IC) [C] to [B]. **Add** (8, IC) drippings, from squab, cognac, salt, and pepper.

[E] **Serve** (9, IC) [A] with [D], bread, and garlic.

Table 23:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
9	0	0	0	9	0	0	0

24. PORK CURRY WITH EGGS

Ingredients

Preparation:

[A] **Brown** (1, IC) pork chops in butter. **Remove** (2, IC) pork. **Add** (3, IC) red chilli. **Fry** (4, IC) gently. **Add** (5, IC) turmeric. **Fry** (6, IC) gently 1 min. **Return** (7, IC) pork. **Add** (8, IC) orange peel and water. **Simmer** (9, IC) 50 min. **Remove** (10, IC) pork. **Strain** (11, IC). **Add** (12, IC) salt. **Bring** (13, IC) to boil. **Add** (14, IC) turnips, nutmeg, cinnamon, and cardamom. **Cook** (15, IC) till falling apart.

[B] **Remove** (16, IC) turnips. **Puree** (17, IC).

[C] **Return** (18, IC) [B] and pork to [A].

[D] **Julienne** (19, IC) pimiento and pimiento.

[E] **Add** (20, IC) [D], ginger, eggs, and parsley to [C]. **Cover** (21, IC). **Simmer** (22, IC) 30 min till tender. **Let stand** (23, IC) lowest heat 12 min.

Table 24:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
21	2	0	0	23	0	0	2

25. BRAISED CHICKEN KORMA PILAU

Ingredients

Preparation:

[A] Fry (1, IC) rice in butter till translucent. Add (2, IC) cardamom, nutmeg, and bay leaves. Fry (3, IC) 1 min.

[B] Heat (4, IC) korma.

[C] Add (5, IC) [B] and sultanas to [A]. Add (6, IC) salt. Add (7, IC) stock. Simmer (8, IC) 5 min till done.

[D] Add (9, IC) onions to almonds. Fry (10, IC) in butter.

[E] Sprinkle (11, IC) [C] with [D], parsley, and rose water. Cover (12, IC). Bake (13, IC) 15 min 160°C.

Table 25:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
11	2	0	0	13	0	0	2

26. KORMA

Ingredients

Preparation:

[A] Add (1, IC) cardamoms, pimiento, garlic, and onions to ginger. Grind (2, IC) to make paste.

[B] Rub (3, IC) chicken with [A]. Let stand (4, IC) 30 min.

[C] Add (5, IC) raisins, coriander, cumin, bay leaf, and almonds to onions. Grind (6, IC) together. Fry (7, IC) in butter till browned. Add (8, IC) yogurt, slowly. Add (9, IC) chilli.

[D] Add (10, IC) [C] to [B]. Fry (11, IC) 3 min. Add (12, IC) lemon juice. Cook (13, IC) till tender; sauce should be (14, DS) velvety. Add (15, IC) water if necessary. Error (16, IC) any lamb, mutton, or pork korma (without turmeric or saffron).

Table 26:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
11	3	0	1	16	1	0	4

27. CHICKEN SATE (SATE AJAM)

Ingredients

Preparation:

[A] **Add** (1, IC) soy sauce and water to garlic.

[B] **Marinate** (2, IC) chicken breast in [A] 30 min. **Skewer** (3, IC). **Grill** (4, IC) over charcoal (preferably).

[C] **Add** (5, IC) oil, chilli, macadamia nuts, and peanut butter to onion. **Grind** (6, IC) (in blender). **Fry** (7, IC) briefly. **Add** (8, IC) coconut milk. **Simmer** (9, IC) till thickened.

[D] **Pour** (10, IC) [B] over [C]. **Sprinkle** (11, IC) with chilli.

Table 27:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
10	1	0	0	11	0	0	1

28. BRAISED CHICKEN IN SPICES

Ingredients

Preparation:

[A] **Add** (1, IC) shallots, shrimp paste, lemon grass, garlic, coriander roots, laos powder, and cinnamon to chillies. **Fry** (2, IC) in oil till aroma has mellowed (3, DS). **Add** (4, IC) chicken. **Stir** (5, IC) till coated. **Add** (6, IC) water. **Bring** (7, IC) to boil. **Cover** (8, IC). **Simmer** (9, IC) till cooked.

[B] **Dissolve** (10, IC) tamarind in water.

[C] **Add** (11, IC) [B] and fish sauce to [A]. **Serve** (12, IC) with rice.

Table 28:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
8	3	0	0	11	0	1	2

29. CHILLI BEEF

Ingredients

Preparation:

[A] **Add** (1, IC) ginger, palm sugar, soy sauce, and garlic to beef. **Marinate** (2, IC) 30 min. **Drain** (3, IC) reserving. **Chow** (4, IC) in oil. **Add** (5, IC) corn, sweet peppers, mushrooms, onion, and chillies. **Chow** (6, IC) 1 min. **Add** (7, IC) marinade and stock. **Simmer** (8, IC) 3 min.

[B] **Add** (9, IC) water to cornstarch.

[C] **Thicken** (10, IC) [A] with [B]. **Add** (11, IC) oyster sauce and fish sauce. **Serve** (12, IC) with rice.

Table 29:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
11	1	0	0	12	0	0	1

30. NOODLES WITH PORK AND SALTED BROWN BEAN SAUCE

Ingredients

Preparation:

[A] **Add** (1, IC) garlic, salt, and ginger to bean sauce.

[B] **Chow** (2, IC) oil in [A] 0.25 min.

[C] **Add** (3, IC) hosing sauce, sugar, and soy sauce to pork. **Marinate** (4, IC) 15 min.

[D] **Add** (5, IC) [C] and mushrooms to [B]. **Chow** (6, IC) till pork done. **Add** (7, IC) water. **Cover** (8, IC). **Cook** (9, IC) medium heat 5 min. **Serve** (10, IC) over egg noodles.

Table 30:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
9	1	0	0	10	0	0	1

31. GRAND DUKE'S CHICKEN WITH PEANUTS

Ingredients

Preparation:

[A] **Chow** (1, IC) peanuts in oil 3 min. **Remove** (2, IC) peanuts. **Add** (3, IC) sweet peppers. **Chow** (4, IC) 30 s. **Add** (5, IC) salt. **Chow** (6, IC) 45 s. **Remove** (7, IC) peppers. **Wipe out** (8, IC) pan. **Add** (9, IC) oil, garlic, ginger, and chillies. **Chow** (10, IC) 20 s.

[B] **Add** (11, IC) soy sauce, sugar, sesame oil, rice wine, egg white, and cornstarch to chicken. **Marinate** (12, IC).

[C] **Add** (13, IC) [B] to [A]. **Chow** (14, IC) 1 min. **Return** (15, IC) peppers. **Chow** (16, IC) 1 min. **Add** (17, IC) soy sauce. **Chow** (18, IC) 15 s. **Return** (19, IC) peanuts. **Chow** (20, IC) 30 s.

Table 31:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
20	0	0	0	20	0	0	0

32. LAMB KEBABS

Ingredients

Preparation:

[A] **Add** (1, IC) garlic, mirin, sugar, red pepper, pepper, and msg. to soy sauce. **Bring** (2, IC) to boil.

[B] **Marinate** (3, IC) lamb in [A] 30 min.

[C] **Skewer** (4, IC) [B], leeks, and onion. **Grill** (5, IC) over charcoal (preferably). **Turn** (6, IC). **Baste** (7, IC) with marinade thrice.

Table 32:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
6	0	0	0	6	0	0	0

33. PEA SOUP WITH BUTTER DUMPLINGS

Ingredients

Preparation:

[A] **Add** (1, IC) water to peas. **Boil** (2, IC) 30 min. **Sieve** (3, IC). **Add** (4, IC) salt, pepper, and white wine.

[B] **Add** (5, IC) flour to butter. **Make** (6, IC) a roux.

[C] **Thicken** (7, IC) [A] with [B].

[D] **Beat** (8, IC) eggs with flour.

[E] **Beat** (9, IC) butter with [D]. **Add** (10, IC) salt and nutmeg.

[F] **Drop** (11, IC) [C] into [E] by 3 g portions. **Simmer** (12, IC) 5 min (after dumplings rise (13, DS) to top).

Table 33:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
11	1	0	0	12	0	1	0

34. CURRIED STUFFED EGGS

Ingredients:

Preparation:

[A] **Add** (1, IC) sour cream and dill weed to yolks.

[B] **Saute** (2, IC) mushrooms in butter. **Chop** (3, IC).

[C] **Add** (4, IC) [B], salt, and pepper to [A].

[D] **Stuff** (5, IC) eggs with [C].

[E] **Make** (6, IC) a sauce with roux and milk. **Add** (7, IC) curry powder, salt, and pepper.

[F] **Pour** (8, IC) [D] over [E]. **Sprinkle** (9, IC) with paprika. **Bake** (10, IC) 180°C 10 min.

Table 34:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
10	0	0	0	10	0	0	0

35. SALMON MOUSSE

Ingredients:

Preparation:

[A] **Soften** (1, IC) gelatine in water. **Add** (2, IC) water. **Stir** (3, IC). **Add** (4, IC) mayonnaise, 100 ml, onion, lemon juice, tabasco sauce, paprika, and salt. **Cover** (5, IC). **Chill** (6, IC) (till partially set). **Add** (7, IC) salmon and dill. **Beat** (8, IC) (till blended). **Add** (9, IC) cream, salt, and pepper. **Mold** (10, IC). **Cover** (11, IC) with foil. **Chill** (12, IC) till set. **Unmold** (13, IC). **Garnish** (14, IC) with watercress in centre. **Serve** (15, IC) with sour cream and dill dressing.

Table 35:

Sentence				IC	DS		NF
simple	complex	compound	comp.- complex		main clause	subord. clause	
12	3	0	0	15	0	0	3