

[5] 料理のレシピを読んで設問に答えなさい。

Before you begin:

- Never use the stove without adult supervision.
- Always remember to keep the handle of the pan turned in so you cannot accidentally bump into it.

### Homemade Apple Sauce

4 medium apples      1/8 teaspoon cinnamon  
1/2 cup water          1/8 teaspoon nutmeg  
1/4 cup sugar

Here are some other things you will need: a measuring cup, teaspoon, peeler, cutting board, knife, pan, and a fork or potato masher.

First, peel the apples. Have an adult help you slice them. (You can throw away the cores.) Then, cut the apple slices into small chunks.

Put the apple chunks in the pan with the water. Let them simmer over medium heat for 15 minutes. Then, stir in the sugar, cinnamon, and nutmeg.

When the apple sauce cools, mash the chunks ( ア ) a fork or a potato masher. Serve ( ア ) graham crackers or a spoonful of whipped cream. Refrigerate any apple sauce you do not eat.

### Baked Apples

4 large apples                      1/4 cup raisins  
1/4 cup brown sugar, firmly packed      1/4 cup chopped pecans or walnuts  
1 teaspoon cinnamon                      4 teaspoons butter  
1 teaspoon nutmeg                      1/2 cup apple juice or cider

Here are some other things you will need: a measuring cup, teaspoon, peeler, apple corer, small bowl, aluminum foil, and a baking dish.

Preheat the oven to 200°C.

Peel the apples and core them. Try not to remove the whole core. Leave a little of the core at the bottom of each apple to hold the juices. Place the apples in the baking dish.

Combine the brown sugar, cinnamon, nutmeg, raisins, and nuts in a small bowl. Spoon one-fourth of the mixture into the hollow core of each apple. Top each apple with 1 teaspoon of butter.

Pour the apple cider or juice into the baking dish. ( イ ) the dish with aluminum foil and bake for 25 to 30 minutes. Serve warm.

1 次の①～⑤は Baked Apples を作る手順を簡単に表した英文です。手順の4番目に来るものを選び、番号をマークしなさい。

- ① Pour the apple cider or juice into the baking dish.
- ② Preheat the oven.
- ③ Top each apple with butter.
- ④ Peel the apples.
- ⑤ Combine the brown sugar, cinnamon, nutmeg, raisins, and nuts.

2 ( ア )に共通して入る前置詞を①～④から1つ選び、番号をマークしなさい。

- ① for                      ② about                      ③ in                      ④ with

3 Homemade Apple Sauce を作る材料で必要のないものを①～④から1つ選び、番号をマークしなさい。

- ① 水                      ② りんご                      ③ 砂糖                      ④ バター

4 Homemade Apple Sauce と Baked Apples を作る道具で、共通して使うものを①～⑥から全て選び、番号をマークしなさい。

- ① peeler                      ② small bowl                      ③ wooden spoon
- ④ teaspoon                      ⑤ potato masher                      ⑥ measuring cup

5 次の英文の空所に入る適切な語を、①～③から1つずつ選び、番号をマークしなさい。

(a) You should (        ) any apple sauce you do not eat.

- ① forget                      ② refrigerate                      ③ spoon

(b) Spoon one-fourth of the (        ) into the hollow core.

- ① mixture                      ② apple                      ③ cider

6 文意に合うように空所( イ )に適切な語を①～④から1つ選び、番号をマークしなさい。

- ① Cut                      ② Cover                      ③ Peel                      ④ Heat

7 次の質問に対する適切な答えを①～③から1つずつ選び、番号をマークしなさい。

(1) How many ingredients do you need to make homemade apple sauce?

- ① We need 3 ingredients to make it.
- ② We need 5 ingredients to make it.
- ③ We need 7 ingredients to make it.

(2) How long do you need to bake the apples to make baked apples?

- ① We need to bake them for 5 to 10 minutes.
- ② We need to bake them for 45 to 50 minutes.
- ③ We need to bake them for 25 to 30 minutes.

8 レシピの指示と合っているものを2つ選び、番号をマークしなさい。

- ① You mustn't use the stove without adult supervision.
- ② You need to bake chunks of apples at low heat for 20 minutes to make homemade apple sauce.
- ③ When you make baked apples, you have to leave a little of the core at the bottom of each apple to hold the juices.
- ④ You need to serve the baked apples cold.