

Name _____ Date _____

Comparing Cooking Methods

Directions: Your teacher will hand out two sets of instructions. One will be instructions on how to fry an egg. The other will tell you how to make a boiled egg. After reading the instructions, compare each method by putting either "fried," "boiled," or "both" next to each questions. The first one has been done for you.

Which method(s) needs you to use a frying pan? Fried

Which method(s) needs you to use boiling water? _____

Which method(s) can show you how to make the egg over easy?

Which method(s) needs a spatula to flip the egg? _____

With which method(s) do you need to peel the egg after cooking?

Which method(s) needs you to crack the egg before cooking?

Which method(s) properly cooks the egg? _____

Which method(s) needs a pot? _____

Which method(s) needs you to grease the pot or pan? _____