**11.03.2020 группа П-17 АНГЛИЙСКИЙ ЯЗЫК**

**1 Прочитайте приведенный ниже текст. Преобразуйте слова, напечатанные заглавными буквами в скобках так, чтобы они грамматически соответствовали содержанию текста. Заполните пропуски полученными словами.**

**HOT DOGS**

 These … (1. SAUSAGE) were first sold in the United States in the 1860s. Americans … (2. TO CALL) them “dachshund (такса) sausages”, because they had the form of dachshund – long and thick.

 They were sold at baseball games. The sellers put the hot sausages on buns and … (3. TO SHOUT): “Get your hot dachshund sausages!”

 One day in 1906 … (4. A/THE/-) newspaper cartoonist went to a baseball game and saw … (5. PERSON) with the dachshund sausages. Soon a funny cartoon appeared in a newspaper: a bun with a dachshund inside. Under the drawing the cartoonist … (6. TO WRITE): “Get your hot dogs!”, because he … (7. NOT KNOW) the spelling of the word *dachshund*. After that they became very popular and people … (8. TO BEGIN) to name the sausages in buns “hot dogs”.

**Переведите рецептуру блюда в соответствии с основными требованиями оформления**

**The Best Stuffed Mushrooms**

**Ingredients**

3 slices bacon

1/2 (8 ounce) package cream cheese, softened

2 tablespoons grated Parmesan cheese

3 drops Worcestershire sauce

2 dashes ground black pepper

1 pound mushrooms, stems removed

2 tablespoons grated Parmesan cheese

**Directions**

1. Preheat an oven to 350 degrees F (175 degrees C).

2. Place the bacon in a large, deep skillet and cook over medium-high heat, turning occasionally, until crisp and evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate; crumble the drained bacon into a bowl. Stir in the cream cheese, 2 tablespoons Parmesan cheese, Worcestershire sauce, and pepper until evenly mixed. Spoon the filling into the mushroom caps and place into an 8x8-inch baking dish. Sprinkle with the remaining 2 tablespoons of Parmesan cheese.

3. Bake in the preheated oven until the mushrooms are tender and the filling is golden brown, 25 to 30 minutes.

**3 Используя приведённые ниже продукты, составьте описание блюда для меню.**

Мilk, butter, egg, pasta or noodles, sugar, salt.

**Работы отправлять на эл.почту** **letinayuliya@mail.ru** **или ВКонтакте**

1. **Задания отправить до 15.04.2020**

**THANK YOU**

**GOOD LUCK!!!**