

Outdoor Cooking Recipe



Name _____



How to cook



Wash



Cut



Put/Place



Roll out



Stretch



Cover



Cover



Bake

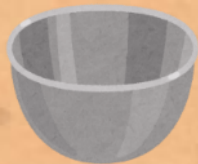
Cookware



Hot plate



Cutting board



Bowl



Spatula



Colander



Long chopsticks



Knife

Ingredients ~ PIZZA ~



Bacon



Tomato
ketchup



Sausage



Cake flour



Green pepper



Salt



Onion



Sugar



Tomato



Dry yeast



Corn



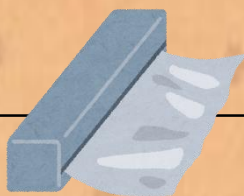
Water



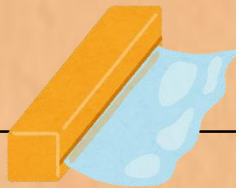
Cheese



Rental



Alminum
foil



Plastic
wrap



Cooking
seat



How to cook PIZZA!!



1. Put strong flour, dry yeast, sugar, salt, and water into a bowl.

(ボウルに薄力粉、ドライイースト、砂糖、塩、水を)

2. Stretch the dough until it doesn't stick to your hands.

(手につかなくなるまで、生地を)

3. Place the dough in a bowl.

(生地をボウルに)

Cover with plastic wrap.

(生地に をする)

Wait for about 30 minutes.

(30分ほど)



4. Cut bacon, sausage, peppers, onions, and tomatoes.

(ベーコン、ソーセージ、ピーマン、玉ねぎ、トマトを)

5. Roll out the dough.

(生地を)

Put the ingredients on the top.

(具材を上)

6. Cover the dough with aluminum foil

(生地をアルミホイルで をする)

7. Bake on a griddle for about 20 minutes.

(鉄板で、20分ほど)

