

RECURSO GRATIS • NIVEL PRINCIPIANTE

La receta de la abuela

A flavorful A2 story about family tradition, careful instructions, and preserving a recipe for the next generation.

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ANTES DE LEER

Get ready

Lucía wants to learn her grandmother's special empanada recipe before a family celebration. Read to discover why the recipe is more than a list of ingredients.

Before you begin

Name a food that is important in your family. Who usually prepares it?

Meet Lucía

Lucía is 20 and loves cooking, but she has never made her grandmother Rosa's empanadas alone. Rosa learned the recipe from her own mother many years ago.

Reading goal

Notice sequencing words, measurements, and past-tense details about family tradition.

THE STORY · PART 1

No written recipe

On Saturday morning, Lucía arrived at Abuela Rosa's house with a notebook.

'Today I am going to write down your famous **recipe**,' she announced.

Rosa laughed. 'I do not have exact instructions. I cook from memory.'

On the kitchen table, she placed flour, butter, salt, onions, peppers, and ground beef.

'First, we prepare the **dough**,' Rosa said. She poured flour into a large **bowl**.

Lucía asked, 'How much flour?'

Rosa used an old cup to measure it. 'Three cups, but sometimes you need a little more.'

They added warm water and two **tablespoons** of melted butter. Then Lucía mixed everything with her hands.

'The dough should feel soft, but not **sticky**,' Rosa explained.

Lucía wrote every detail. Rosa watched her and smiled. No one had ever tried to record the recipe before.

THE STORY · PART 2

The secret ingredient

While the dough rested, they prepared the **filling**. Rosa cooked onions and peppers in a pan.

Next, she added the beef, salt, and spices. The kitchen began to smell wonderful.

Lucía tasted a small spoonful. ‘It needs something.’

Rosa opened a jar and added a small **pinch** of smoked paprika.

‘Is that the secret ingredient?’ Lucía asked.

‘Partly,’ Rosa said. ‘The real secret is **patience**. Let the filling cool before you use it.’

As they waited, Rosa told Lucía about learning the recipe at age twelve. Her mother cooked for a large family, so everyone helped.

‘We did not have much money, but the table was always full,’ Rosa remembered.

Lucía realized that each instruction carried a family story.

When the filling was cool, they rolled the dough, cut circles, and placed one spoonful in the center of each circle.

THE STORY · PART 3

A recipe for the future

Rosa showed Lucía how to **fold** the dough and press the edges with a fork.

They placed the empanadas on a baking **tray** and brushed them with egg.

‘Finally, bake them until they are **golden**,’ Rosa said.

Twenty-five minutes later, the first tray was ready. One empanada opened at the side, but the others looked beautiful.

At the family celebration that evening, everyone tried them.

‘They taste exactly like Abuela's,’ Lucía's uncle said.

Lucía gave Rosa the notebook. The recipe filled four pages because it included Rosa's memories and advice.

‘Now our family will not lose it,’ Lucía said.

Rosa touched the cover gently. ‘A recipe stays alive when someone continues to make it.’

The following month, Lucía prepared the empanadas by herself. She called Rosa twice with questions, but the result was delicious.

She added one final note: Make these slowly, and share them with people you love.

Food can carry a family's story from one generation to the next.

Words for cooking

Find each bold word in the story before checking its Spanish meaning.

recipe	receta
dough	masa
bowl	tazón
tablespoons	cucharadas
sticky	pegajoso/a
filling	relleno
pinch	pizca
patience	paciencia
fold	doblar
tray	bandeja
golden	dorado/a

COMPREHENSION

Check your understanding

A. Choose the best answer

1. What does Lucía bring?

a) A notebook b) A new pan c) A camera

2. Who taught Rosa the recipe?

a) Her aunt b) Her mother c) Lucía

3. What is the real secret?

a) Paprika b) Money c) Patience

4. How long do they bake the first tray?

a) 15 minutes b) 25 minutes c) 40 minutes

B. True or false

1. Rosa has a detailed written recipe. **TRUE / FALSE**

2. The filling must cool before they use it. **TRUE / FALSE**

3. Every empanada looks perfect. **TRUE / FALSE**

4. Lucía later cooks the recipe alone. **TRUE / FALSE**

C. Put the steps in order

Number 1-4: ___ Prepare the filling. ___ Bake until golden.

___ Make the dough. ___ Fold and press the edges.

D. Write

Write 4-5 sentences explaining how to make a simple food. Use first, next, then, and finally.

ANSWER KEY

Review your work

A. Multiple choice

1. a 2. b 3. c 4. b

B. True or false

1. False 2. True 3. False 4. True

C. Correct order

1. Make the dough. 2. Prepare the filling. 3. Fold and press the edges. 4. Bake until golden.

Discussion

The recipe matters because it preserves Rosa's memories, advice, and family tradition. Writing it down allows future generations to continue making it.

KEEP GOING

Practice: First, add _____. Next, mix _____.
Finally, cook it.