



Just Right

Pat was making soup. First he cut up carrots, onions, and celery and put them into a pot of water to boil. This would make the base for the soup. Then Pat pulled the skin off of some chicken thighs and put them into the pot. While the beginnings of his soup simmered away, he chopped up green beans. He scraped corn off the cob. He diced potatoes. It all went into the pot. The soup was beginning to smell great. Pat turned down the eye to let the soup simmer while he cleaned up the kitchen and did some other chores.

After the soup had been cooking for several hours, Pat decided it was time for a taste. He got a spoonful of soup, blew on it to cool it down, and tasted it. It was okay, but the flavor didn't pop the way he wanted it to. Pat added some spices, let the soup cook for awhile longer, and tried it again. It was better, but something was still missing. What was it? Pat stood in front of his spice rack, thinking. Then it came to him. The soup needed salt! Pat shook in some salt, stirred the soup, and tried it again a few minutes later. It was just right!

_____ Pat let the soup simmer while he cleaned the kitchen.

_____ Pat cut up carrots, onions, and celery and put them in the pot.

_____ Pat chopped up green beans, scraped corn off the cob, and diced potatoes and added them to the pot.

_____ Pat tasted the soup.

_____ Pat added chicken thighs to the pot.

_____ Pat tasted the soup again. Something was still missing.

_____ Pat put salt in the soup. Then it was just right.