

## Korean BBQ

Su Yeon was having Korean Barbecue at a restaurant. It was different from regular barbecue that you might know. It wasn't just ribs, burgers, chicken, and sausages. It was quite different, really.

To start with, the meat wasn't cooked when they brought it out to the table. It was long strips of marinated pork in a sweet and savory sauce. The table wasn't even the same. It had a big hole in the middle of the table where they put a pot of flaming hot coals. It was like when you roast hot dogs over a campfire after the fire burns down. They put a grill over the top of it, and pulled a big metal vacuum hose down from the ceiling. Those hose pulled more air over the coals and heated them up more, as well as sucking away the smoke.

Mom and Dad handled the tongs and scissors. He placed the strips of meat on the hot grill and mom cut them into smaller pieces. Immediately, the smells of roasting meat and seasonings filled everyone's noses. If they weren't hungry before, they were now.

Another difference in Korean Barbecue was the side dishes. If you had steak or ribs or brisket in an American style BBQ restaurant, you might get corn, potatoes, French fries, or coleslaw. Here, there were tons of side dishes. There was an apple-vegetable salad in cream sauce, a type of coleslaw, some spicy pickled vegetables, kimchi, and about a dozen things all-in-all. Whenever they ran out, you could ask for more for free!

When the meat was browned and cooked, it was cut down a bit more, to make nice bite-sized pieces. Using chopsticks, everyone grabbed pieces, but they didn't eat it right away. Instead, they took leaves of lettuce from the dish, thin slices of raw garlic, some marinated onions, and some other sauces if they wanted, and wrapped the meat up into a ball. Each bite was with vegetables. All together it tasted so wonderful! There was sweetness, spiciness, crunchiness, chewiness, and even a bit of savoriness.

They continued to eat, putting on fresh meat to replace what they ate. Each morsel disappeared quickly with a family of four. They ate until they were all stuffed, washing it down with tea and soda. It was a great meal.

Don't you want to try Korean Barbecue now?



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Use the information in the story to answer the questions below.

1. What kind of restaurant is Su Yeon at?
  - A. Korean
  - B. Japanese
  - C. Chinese
  - D. Mongolian
  
2. What is different about Korean BBQ restaurant tables when compared to American ones?
  - A. They are round.
  - B. They are rectangular.
  - C. They are taller.
  - D. They have a big hole in the middle.
  
3. What is different about the meat at a Korean BBQ restaurant?
  - A. It's spicier.
  - B. It comes to the table uncooked.
  - C. It is a different animal.
  - D. It's saltier.
  
4. How is each piece of meat eaten?
  - A. You just eat it plain.
  - B. You only dip it in sauce.
  - C. You wrap it up with lettuce and other stuff.
  - D. You wait until it's blackened to eat.
  
5. What is not true about Korean BBQ?
  - A. You eat it raw.
  - B. You eat it with slices of garlic.
  - C. You wrap it up in lettuce to eat it.
  - D. You cook it at the table.

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