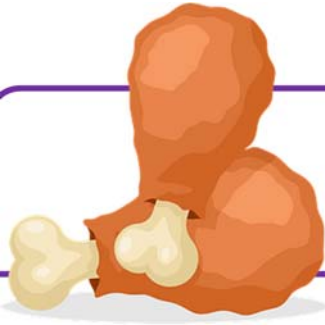


Name \_\_\_\_\_



## Recipe Audience Shift

**Directions:** Read the professional-level recipe. Rewrite it so it is clear and helpful for a beginner cook.

### Skillet Honey Garlic Chicken

Sear the chicken over medium high heat until a golden crust forms. Deglaze the pan with vinegar. Reduce the sauce with honey and garlic until syrupy. Return chicken to the pan and baste until fully glazed.

→ Rewrite this recipe step so it works for an **amateur cook**. Add clear details, simple wording, and helpful timing. Keep the meaning the same.

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**Check Your Audience:** Answer in complete sentences.

1. What information did you **add** to help a beginner understand the step?

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2. What cooking words or phrases did you **simplify**, and why?

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