

PASAJE DE BBQ

Instrucciones: En el siguiente pasaje, algunas palabras y frases están subrayadas y numeradas. En la parte derecha de la página, verás las correcciones sugeridas para cada parte subrayada. Elige la opción que mejor exprese la idea, haga que la oración sea apropiada para el inglés escrito estándar o esté redactado de la manera más coherente con el estilo y el tono del pasaje en su conjunto. “No Change” es una opción válida si crees que el original es la mejor opción. Además de la gramática, también habrá preguntas sobre el contenido del pasaje; elige la mejor opción de respuesta. También puedes encontrar preguntas sobre una sección del pasaje o sobre la totalidad del mismo. Estas preguntas no se refieren a ninguna parte subrayada del pasaje, sino que se identifican mediante números en un recuadro.

Lee el pasaje con cuidado antes de responder a las preguntas. En algunas preguntas, deberás leer varias frases más allá de la pregunta para determinar la respuesta correcta.

Pasaje 1

Texas vs. Oklahoma BBQ: A Sizzling Showdown

Traced back to Native American and African tribes who had been enslaved or conquered by European colonists ¹ barbecue is a word that is familiar to most Americans. Barbecue is thought to have started with Native Americans who used smoking as a means of preserving meat. When a bison or an elk was killed, the amount of food that was available could not be eaten in one sitting. So the Native Americans created buildings and smokehouses where they smoked meat. Some tribes dug deep trenches and cooked whole animals at high temperatures. Seasonings, however, did not come ² from Native Americans. They came from enslaved Africans who also smoked meat. Slaves made up a large percentage of the East Texas population by May 2 1852. ³ Like the Native Americans they dug big trenches ⁴ and put saplings across the fire they built and put whole animals in the trench. Texas barbecue cooks used homemade sauce based on vinegar to keep the wild meat moist. They then mopped the meat almost continuously with vinegar as the meat cooked slowly over low heat. The most

1. A) No Change
B) European colonists, *barbecue*, is
C) European colonists *barbecue*, is
D) European colonists, *barbecue* is
2. F) No Change
G) Seasonings however did not come
H) Seasonings, however, did not come,
J) Seasonings, however did not come
3. A) No Change
B) population by May 2, 1852.
C) population, by May 2, 1852.
D) population by May, 2, 1852.
4. F) No Change
G) Native Americans, they dug big trenches
H) Native Americans they dug big trenches,
J) Native Americans, they dug big trenches,

important spices they used were salt and black pepper. Salt was cheap and black pepper was imported from Europe and available in small amounts. Chili peppers were easily grown and used raw or dried to add to the flavor of the sweet sauce. The original sauce included salt and pepper, molasses made from sugar cane tomatoes vinegar, butter, and peppers. Gardens produced additional spices like sage, coriander, basil, onion, and garlic. Today, Texans prefer mesquite, pecan, or hickory wood. Oklahoma barbecue chefs prefer using oak. Oak allows for thorough cooking; it gives the meat a hint of the smoke flavor while not actually flavoring the meat with a very strong flavor. The Five Oklahoman Tribes raised beef after the federal government gave them permission to raise livestock, so beef was preferred over pork. When the meat is prepared, the fat is usually trimmed off so the meat flavor is not disguised by excess fat. Meat is of primary importance in Oklahoma. It is not heavily rubbed or soaked in mop sauce for long periods of time, and sauce is typically served on the side. Most Oklahoma-style barbecue sauces start with a base of ketchup and Worcestershire sauce and include molasses or honey or brown sugar and hot peppers.

5. F) No Change
G) Salt was cheap, and black pepper
H) Salt, was cheap, and black pepper
J) Salt, was cheap and black pepper
6. A) No Change
B) salt and pepper, molasses made from sugar cane tomatoes, vinegar, butter and peppers.
C) salt, and pepper, molasses, made from sugar cane tomatoes, vinegar, butter, and peppers.
D) salt and pepper, molasses made from sugar cane, tomatoes, vinegar, butter, and peppers.
7. F) No Change
G) When the meat is prepared the fat is usually trimmed off, so
H) When the meat is prepared, the fat is usually trimmed off, so
J) When the meat is prepared, the fat is, usually, trimmed off, so
8. A) No Change
B) molasses, honey or brown sugar, and hot peppers.
C) molasses and honey, or brown sugar, and hot peppers.
D) molasses, and honey, or brown sugar, and hot peppers.

Fuentes

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