

小松鼠学煮汤：奶奶教的五个步骤

秋天一到，松鼠奶奶感冒了，躺在床上咳嗽。小松鼠决定给奶奶煮一碗热汤。它从来没进过厨房，站在大灶台前，看着锅和碗直发愁，只好跑去请教松鼠奶奶。奶奶教它记住五个步骤：洗菜、切菜、烧水、下料、尝味调盐。奶奶说，每做完一步再做下一步，别着急。

小松鼠先把南瓜洗干净，又请啄木鸟帮忙把南瓜切成小块。水烧开后，它把南瓜块倒进锅里。锅里的水咕嘟咕嘟往上冒，差点溢出来，它想起奶奶说过火太大要转小，就把火苗拧小了一些。前三步都顺利，它有点得意，觉得煮汤也太简单了。

到了调盐这一步，它学着奶奶平时的样子，伸手抓了一大把盐扔进锅里。搅一搅，舀一勺尝，咸得舌头发麻，赶紧灌了半杯水。第一次煮的汤没法喝，小松鼠捧着锅，眼泪在眼眶里打转。

松鼠奶奶摸摸它的头：失败一次不要紧，第二次要用心。小松鼠把咸汤倒掉，重新洗菜、重新烧水。这一次它换了办法：用小勺子一点一点加盐，加一点，就用勺尖舀一点汤，认真地尝味道。淡了，再加小半勺；有点咸，就添几勺热水。它尝了七八次，舌头都尝累了，锅里的汤终于变得又甜又香。

小松鼠把汤端到床前，奶奶喝完了整碗，说这是她喝过最暖心的汤。小松鼠记住了煮汤的五个步骤，也记住了一件更重要的事：第一次做不好很正常，盐放多了就记住要少放，步骤忘了就去请教。做事要用心，不怕失败，第二次总会比第一次好。

Little Squirrel Learns to Make Soup: Five Steps from Grandma

When autumn came, Grandma Squirrel caught a cold and lay in bed coughing. Little Squirrel decided to cook her a bowl of hot soup. It had never been into a kitchen. Standing in front of the big stove, staring at the pots and bowls, it had no idea where to start, so it ran to ask Grandma Squirrel for advice. Grandma taught it to remember five steps: wash the vegetables, cut them, boil the water, add the ingredients, then taste and adjust the salt. Do one step at a time, she said, and don't rush.

Little Squirrel washed the pumpkin first, then asked Woodpecker to help cut it into small pieces. After the water boiled, it poured the pumpkin into the pot. The water bubbled up and nearly overflowed, but it remembered Grandma's words about turning down the heat, so it turned the flame lower. The first three steps went smoothly, and it started to feel proud, thinking soup was far too easy.

Then came the salt. Copying the way Grandma usually cooked, it grabbed a big handful and threw it into the pot. It stirred, scooped a spoonful, and tasted—so salty its tongue went numb. It quickly drank half a cup of water. The first soup was undrinkable. Little Squirrel held the pot with tears in its eyes.

Grandma Squirrel patted its head: one failure is fine; what matters is doing the second time with care. Little Squirrel poured out the salty soup, washed the vegetables again, and boiled fresh water. This time it changed its method: it added salt little by little with a small spoon, and after each pinch it lifted a tiny taste of soup on the tip of the spoon and tasted it carefully. If it was bland, it added half a spoon more; if it was too salty, it poured in a few spoonfuls of hot water. After tasting seven or eight times, with its tongue tired from tasting, the soup finally turned sweet and fragrant.

Little Squirrel brought the soup to Grandma's bed, and she finished the whole bowl, saying it was the warmest soup she had ever drunk. It had learned the five steps of making soup, and one more important lesson: failing the first time is normal. If you use too much salt, remember to use less; if you forget a step, go ask. Do things with care, don't fear failure, and the second try will always be better than the first.