

## Common Cooking Vocabulary #2



boil	cube	mince	stew
bread	dice	mix	stir fry
broil	grill	peel	toast
brown	grind	simmer	whip

- \_\_\_\_\_ 1. To stir ingredients together with a spoon, fork, or mixer until well combined
- \_\_\_\_\_ 2. To cook in liquid that is just below the boiling point.
- \_\_\_\_\_ 3. To cook by direct heat, under a broiler or over hot coals.
- \_\_\_\_\_ 4. To brown with dry heat in an oven or toaster.
- \_\_\_\_\_ 5. To cut into to very small pieces, smaller than chopped or diced pieces
- \_\_\_\_\_ 6. To simmer slowly in enough liquid to cover.
- \_\_\_\_\_ 7. To heat a liquid to the point that bubbles break continuously on the surface.
- \_\_\_\_\_ 8. To cook on a rack over hot coals or other direct heat source that simulates coals.
- \_\_\_\_\_ 9. To reduce a food to fine particles using a blender or food processor.
- \_\_\_\_\_ 10. To coat with flour, then dip into beaten egg or milk, then coat with crumbs from crushed stale bread, cereal or crackers.
- \_\_\_\_\_ 11. To cook over medium or high heat until surface of food browns or darkens
- \_\_\_\_\_ 12. To pull away, strip or cut off the outer covering of a fruit or vegetable.
- \_\_\_\_\_ 13. To beat rapidly with a wire whisk, or mixer to lighten and increase volume.
- \_\_\_\_\_ 14. To cut into small squares of 1/8" to 1/4".
- \_\_\_\_\_ 15. To cook in a frying pan or wok over high heat in a small amount of fat, stirring constantly.
- \_\_\_\_\_ 16. To cut a solid food into squares of about 1/2" in size or larger.