



Common Cooking Vocabulary #1

bake	chop	grate/shred	mash
baste	cream	grease	preheat
beat	drain	knead	sauté
blend	fillet	marinate	steam

- _____ 1. To remove the bones.
- _____ 2. To soak food in a liquid to tenderize or add flavour to it
- _____ 3. To press, fold and stretch dough until it is smooth and uniform, usually done by pressing with the heels of the hands
- _____ 4. To lightly coat with oil, butter, margarine
- _____ 5. To cut food into small pieces with a knife.
- _____ 6. To cook using dry heat, either covered or uncovered, in an oven or oven-type appliance.
- _____ 7. To make butter or margarine, soft and smooth by beating it with a spoon or mixing with a mixer; also combining butter or margarine with sugar until the mixture is light and fluffy.
- _____ 8. To stir over and over quickly with a spoon, or a rotary motion using a manual beater or electric mixer.
- _____ 9. To scrape food against the holes of a grater making thin pieces
- _____ 10. To turn over an ahead of time so that it is at the desired temperature when needed
- _____ 11. To cook in a covered container (with holes) over boiling water.
- _____ 12. To combine two or more ingredients together thoroughly.
- _____ 13. To squash food with a fork, spoon or masher
- _____ 14. To remove all the liquid using a colander, strainer, or by greasing a plate against the food while tilting the container
- _____ 15. To brown or cook meat, fish, vegetables or fruit in a small amount of fat
- _____ 16. To moisten (with pan drippings) meat or other foods to prevent it drying out while cooking and to add flavour.