

Common Cooking Vocabulary



boil	cube	mince	stew	cut
bread	dice	mix	stir fry	taste
brown	grill	peel	toast	whip

1. To stir ingredients together with a spoon, fork, or mixer until well combined

2. To brown with dry heat in an oven or toaster.

3. To cut into to very small pieces, smaller than chopped or diced pieces

4. To simmer slowly in enough liquid to cover.

5. To heat a liquid to the point that bubbles break continuously on the surface.

6. To cook on a rack over hot coals or other direct heat source that simulates coals.

7. To coat with flour, then dip into beaten egg or milk, then coat with crumbs from crushed stale bread, cereal or crackers.

8. To cook over medium or high heat until surface of food browns or darkens

9. To pull away, strip or cut off the outer covering of a fruit or vegetable.

10. To beat rapidly with a wire whisk, or mixer to lighten and increase volume.

11. To cut into small squares of 1/8" to 1/4".

12. To cook in a frying pan or wok over high heat in a small amount of fat, stirring constantly.

13. To cut a solid food into squares of about 1/2" in size or larger.
