

Unit 1 Food

Vocabulary : Cooking Verbs

Words	Meaning	For example: Use the word in a sentence
Boil	ต้ม	You need to boil the potatoes until they are soft before mashing them.
Grill	ย่าง	Grill the shrimp for just a few minutes on each side to keep them tender.
Fry	ทอด	It's important to fry the onions slowly so they caramelize nicely.
Roast	ย่าง	Roast the potatoes until they're crispy on the outside and soft on the inside.
Bake	อบ	Bake the cookies at 180 degrees Celsius until they're golden brown.
Stew	ตุ๋น	You can stew the tomatoes and herbs to create a rich base for your soup.
Steam	นึ่ง	To preserve the flavor, steam the fish with herbs and lemon.
Break	พักไว้	Please break the eggs into a bowl before whisking them together.
Deep-fry	ทอดแบบจุ่ม	To make crispy onion rings, you should deep-fry them until they are golden brown.
Stir	คน	After adding the vegetables, stir everything together to ensure even cooking.
Whip	ตี	To make a fluffy dessert, you need to whip the cream until stiff peaks form.
Sprinkle	โรย	After baking the cookies, she decided to sprinkle them with powdered sugar for a sweet finish.
Mix	ผสม	To create a smooth batter, you need to mix all the ingredients until well combined.
Chop	สับ	To prepare the soup, you need to chop the onions, carrots, and celery.
Melt	ละลาย	For the recipe, you should melt the chocolate carefully in a double boiler to avoid burning it.
Sift	ร่อน	Before mixing the dry ingredients, it's important to sift the flour to remove any lumps.
Roll out	คลึง	To make the pie crust, roll out the dough on a floured surface until it's about a quarter of an inch thick.
Spread	ทา	After baking the brownies, you can spread a layer of chocolate frosting on top for extra sweetness.
Mash	บด	To make creamy mashed potatoes, first boil the potatoes until tender, then mash them with butter and cream.

Words	Meaning	Use the word in a sentence
Pour	เท	After the cake has cooled, you can pour the chocolate glaze over the top for a rich finish.
Drain	สะเด็ดน้ำ	After boiling the pasta, make sure to drain it in a colander to remove excess water.
Mince	สับละเอียด	To prepare the sauce, finely mince the garlic and onion to release their flavors.
Dip	จิ่ม	For the appetizer, guests can dip crispy tortilla chips into the zesty salsa.
Squeeze	บีบ	For a refreshing drink, you can squeeze the juice of two oranges into a glass.
Knead	นวด	To make perfect pasta, it's essential to knead the dough thoroughly until it reaches the right consistency.
Peel	ปอกเปลือก	To prepare the carrots for the salad, you should peel them and cut them into thin sticks.
Carve	หั่น	After the turkey has rested, carefully carve the meat into thin slices for serving.
Grate	ขูด	To add flavor to the pasta dish, grate some fresh Parmesan cheese over the top before serving.
Dress	ตกแต่ง	After tossing the greens, dress the salad with a light vinaigrette for added flavor.
Slice	หั่นเป็นชิ้น	Slice the tomatoes evenly to ensure they cook consistently in the dish.



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