

# Unit 1 Food

## Vocabulary : Cooking Verbs

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



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



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