COOKING VERBS.

Watch the video and match the two parts of the sentences. Type the number into the corresponding parenthesis.

A			B
The girl is pouring	( )	1	bread in the toaster
She is sipping	( )	2	on the scale
Let's toast some	( )	3	the water with a measuring cup
I like to spread	( )	4	some tea into the cup
She is squeezing	( )	5	into a glass bowl
Break the eggs	( )	6	butter on my toast in the morning
Weigh the flour	( )	7	together until it is smooth
You can measure	( )	8	the hot tea slowly
Mix the batter	( )	9	on the stove
Put the frying pan	( )	10	a lemon

Complete the following sentences with the missing words.

11. Make: She's _____ pancakes
12. Layer: Layer the pancakes _____ the plate
13. Wash: Be sure to wash the fruits before eating them
14. Peel: Tom is peeling the potatoes
15. Dice: dice the potatoes into cubes
16. Dip: I _____ to dip my fries in ketchup
17. Crush: Grandma is crushing the garlic in the kitchen
18. Prepare: Alice is preparing a taco
19. Sprinkle: sprinkle the top of the dish with some pepper
20. Decorate: She is decorating the _____ with fresh strawberries
21. Flip: he is flipping the food in the pan
22. Microwave: Microwave the _____ for 2 minutes and 30 seconds
23. Refrigerate: Refrigerate the strawberries to keep them fresh
24. Freeze: Freeze the _____ as fast as possible to maintain quality

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25. Blend: Use a blender to blend the fruits into a smooth consistency
26. Heat: Heat the oven for a few _____ before use
27. Roast: Roast the turkey for two hours
28. Sharpen: Smite is sharpening the knife
29. Add: Add seasoning for flavor
30. Cut: She is cutting the _____ into small pieces
31. Sift: the chef is sifting the flour through a sieve
32. Roll: He is rolling the dough with a rolling pin
33. Toss: I love watching him toss the _____ dough in the air
34. Great: I am grating the cheese for the pizza
35. Top: He is topping the pizza with lots of delicious ingredients
36. Bake: Bake the pizza in the oven for 10 to 15 minutes
37. Cool: Let the pizza cool down for at least 4 minutes
38. Carve: Carve the _____ into slices
39. Mash: Mash the potatoes with a potato masher
40. Tenderize: Tenderize the meat with a meat tenderizer
41. Barbecue: During the summer we barbecue all the time
42. Simmer: Let the soup simmer a few minutes
43. Melt: Melt the butter over low heat
44. Fry: I am frying an egg
45. Scramble: Everyone knows how to scramble _____ .
46. Sauté: Sauté the vegetables in the olive oil
47. Boil: The water is boiling
48. Slice: Be careful when you slice the vegetables
49. Stir: She is stirring the soup with the ladle
50. Taste: This soup tastes _____.
51. Light: Light the stove to cook your food
52. Cover: Cover the pot with a lid
53. Remove: Remove the pot from the heat
54. Turn off: Turn off the heat
55. Steam: Steam the _____ and fish until just tender
56. Whisk: The chef is whisking the cream
57. Chop: He is chopping the onions on the chopping board
58. Drain: Drain the pasta before you eat it
59. Rinse: Rinse with cold _____.
60. Uncork: Let's uncork the champagne and celebrate
61. Serve: The people are being served dinner in the restaurant

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