

Unit 2

- _____ v. - to cook food in very hot water
- _____ v. - to remove the skin or outer covering of fruit, vegetables or eggs
- _____ n. - a tropical fruit with yellow flesh and a hard brown skin that has sharp points on it
- _____ n. - one of four equal parts of something
- _____ n. - a sweet, thick, sticky liquid
- _____ v. - to take actions to achieve a particular goal
- _____ n. - one of three equal parts of something
- _____ n. - the taste of a food or drink
- _____ v. - to turn something over with a sudden quick movement
- _____ v. - to cook food in very hot fat or oil
- _____ (with) v. - to do something with no delay
- _____ v. - If you grease a cooking dish, you put a thin layer of fat on it to stop food from sticking to it when cooking.
- _____ n. - a large, round vegetable with a white centre surrounded by green leaves, which is eaten cooked
- _____ n. - The amount of something is how much there is or how much you need.
- _____ n. - a diet that contains enough of the necessary nutrients for you to be healthy
- _____ adj. - Something that is melted has become a liquid because of heat.
- _____ v. - to combine liquids, substances, etc. together
- _____ n. - food that is quick and easy to prepare, e.g. food that is precooked
- _____ adj. - very small
- _____ n. - something good that you get from something
- _____ adj. - very hot
- _____ n. - a round container open at the top, used for holding liquid, keeping fruit, serving food, etc.
- _____ n. - a large, round vegetable with white, green or purple leaves that is usually eaten cooked
- _____ n. - a restaurant in a factory, school, etc. where workers, students, etc. eat
- _____ n. - food that is prepared and cooked in a particular way

- _____ n. - one of eight equal parts of something
- _____ n. - a baked pudding consisting of a crumbly mixture of flour, fat and sugar over stewed fruit
- _____ adj. - coated with or full of grease
- _____ v. - to cook meat, fish, etc. by direct heat, as under a grill or over a hot fire
- _____ n. - one of two equal parts of something
- _____ n. - the meat of a young sheep
- _____ n. - a list of ingredients and instructions that tell you how to cook something
- _____ v. - to cook meat or vegetables by dry heat, usually with added fat and especially in an oven
- _____ (in) v. - to mix fat into flour using your fingers to get a crumbly mixture
- _____ v. - to find the solution to a problem
- _____ n. - a plant or powder from a plant that you add to food to give it flavour, e.g. ginger, cinnamon or nutmeg
- _____ v. - to cook food with steam from hot water
- _____ v. - to use a spoon to mix a liquid or other substance
- _____ n. - particular actions intended to achieve something