

I. Match the food preparation verbs with their definitions.

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| 1. chop | a. rub food against a greater in order to cut it into small pieces |
| 2. drain | b. scatter small pieces of something or the liquid on something |
| 3. peel | c. put something quickly into a liquid and take it out again |
| 4. whisk | d. cut something into thin, flat pieces |
| 5. grate | e. soak fish, meat, etc. in a mixture of spices and seasonings before cooking it |
| 6. sprinkle | f. cut something into small pieces |
| 7. slice | g. make fruit or vegetables into a thick, smooth sauce by crushing them |
| 8. dip | h. remove the water from something |
| 9. marinate | i. mix cream, eggs, etc. into a stiff light mass |
| 10. puree | j. take off the skin of fruit and vegetables |

II. Complete the sentences with the words in part I.

- The deli worker used a butcher knife to _____ the meat into thin pieces.
- _____ the chicken with curd, chili powder and salt and keep it in the fridge overnight.
- When the pasta is cooked, _____ it and serve immediately.
- Pour strawberries into a blender and _____ until smooth.
- _____ the meat into small cubes, and coat them with flour mixture.
- First _____ the potatoes and cut them in half.
- _____ the cheese and scatter it over the pasta.
- Lightly _____ the eggs and then add them to the mixture.
- _____ stale bread in egg and milk and fry it in butter to make French Toast.
- Spread the icing then _____ some chopped walnuts on top of the cake.

III. Complete the sentences with the cooking verbs from the box. Take the picture next to each sentence as a clue.

roast steam stir-fry bake grill stew simmer deep-fry boil toast

1. Add the garlic, ginger and onions and _____ for 30 seconds.



2. _____ the buns over high heat for about 12 -15 minutes.



3. _____ the biscuits until the tops are lightly browned.



4. Lower the heat and _____ the stew for an hour, until the meat is tender.



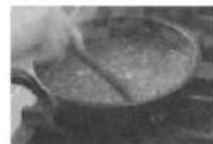
5. We used to _____ steaks over charcoal in the open air.



6. Heat the oil and _____ the spring rolls until golden.



7. Stir the sauce gently until it begins to _____.



8. Tough pieces of meat needs to _____ slowly for about four hours, with lid very-close.



9. _____ bread lightly on both sides and then butter it thinly.



10. Lower the heat to 400°F and continue to _____ the chicken for 60 minutes.



IV. Complete the sentences with the words from the box.

prawns	celery	staples	shallots	versatile
tender	lasagne	starter	nutritious	recipe

1. _____ is an Italian dish made with layers of flat pasta with a sauce, cheese, and meat or vegetables.
2. What would you like for a _____ - soup or smoked salmon?
3. For this _____ you need 250g of peeled king prawns.
4. Potatoes are an extremely _____ vegetable. They can be baked, fried, grilled, boiled, mashed or grated.
5. The shops are running out of _____ such as rice and cooking oil.
6. Lentil soup is highly _____ and easy to prepare.
7. _____ are grey when they're raw, and turn pink when they're cooked.
8. Whether diced, minced, or sliced, _____ are used for seasoning dishes.
9. Cook the curry for another 40 minutes or until the meat is _____.
10. Add carrot and _____ and saute for 3 minutes longer.

V. Match the verbs in A with the phrases in B.

- | A | B |
|-------------|--|
| 1. marinate | a. some spring onions on top of the eggs before serving |
| 2. grate | b. strawberries halfway into melted chocolate, then sprinkle with nuts |
| 3. chop | c. chicken in buttermilk for two hours before frying |
| 4. garnish | d. a thick layer of butter on the flatbread |
| 5. sprinkle | e. the eggs and sugar in a bowl over a pan of hot water |
| 6. slice | f. the celery and cook it in boiling salted water |
| 7. dip | g. the potatoes and slice them thinly with a sharp knife |
| 8. spread | h. some cheese and sprinkle it over the potatoes before serving them |
| 9. whisk | i. the dish with the pine nuts, parsley and lemon slices |
| 10. peel | j. the cucumbers as thinly as possible |