**Common Cooking Vocabulary #2**



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| boilbreadbroilbrown | cubedicegrillgrind | mincemixpeelsimmer | stewstir frytoastwhip |

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| **\_\_\_\_\_\_\_\_\_\_** | 1. To stir ingredients together with a spoon, fork, or mixer until well combined
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To cook in liquid that is just below the boiling point.
 |
| **\_\_\_\_\_\_\_\_\_\_** | 1. To cook by direct heat, under a broiler or over hot coals.
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To brown with dry heat in an oven or toaster.
 |
| **\_\_\_\_\_\_\_\_\_\_** | 1. To cut into to very small pieces, smaller than chopped or diced pieces
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To simmer slowly in enough liquid to cover.
 |
| **\_\_\_\_\_\_\_\_\_\_** | 1. To heat a liquid to the point that bubbles break continuously on the surface.
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To cook on a rack over hot coals or other direct heat source that simulates coals.
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To reduce a food to fine particles using a blender or food processor.
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To coat with flour, then dip into beaten egg or milk, then coat with crumbs from crushed stale bread, cereal or crackers.
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To cook over medium or high heat until surface of food browns or darkens
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To pull away, strip or cut off the outer covering of a fruit or vegetable.
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To beat rapidly with a wire whisk, or mixer to lighten and increase volume.
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To cut into small squares of 1/8" to 1/4".
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To cook in a frying pan or wok over high heat in a small amount of fat, stirring constantly.
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| **\_\_\_\_\_\_\_\_\_\_** | 1. To cut a solid food into squares of about 1/2" in size or larger.
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**Answer Key**

Note: The answer key could be cut into strips and used as a matching exercise.

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| **mix** | To stir ingredients together with a spoon, fork, or mixer until well combined |
| **simmer** | To cook in liquid that is just below the boiling point.  |
| **broil** | To cook by direct heat, under a broiler or over hot coals. |
| **toast** | To brown with dry heat in an oven or toaster. |
| **mince** | To cut into to very small pieces, smaller than chopped or diced pieces |
| **stew** | To simmer slowly in enough liquid to cover. |
| **boil** | To heat a liquid to the point that bubbles break continuously on the surface. |
| **grill** | To cook on a rack over hot coals or other direct heat source that simulates coals. |
| **grind** | To reduce a food to fine particles using a blender or food processor. |
| **bread** | To coat with flour, then dip into beaten egg or milk, then coat with crumbs from crushed stale bread, cereal or crackers. |
| **brown** | To cook over medium or high heat until surface of food browns or darkens |
| **peel** | To pull away, strip or cut off the outer covering of a fruit or vegetable. |
| **whip** | To beat rapidly with a wire whisk, or mixer to lighten and increase volume. |
| **dice** | To cut into small squares of 1/8" to 1/4". |
| **stir fry** | To cook in a frying pan or wok over high heat in a small amount of fat, stirring constantly. |
| **cube** | To cut a solid food into squares of about 1/2" in size or larger. |