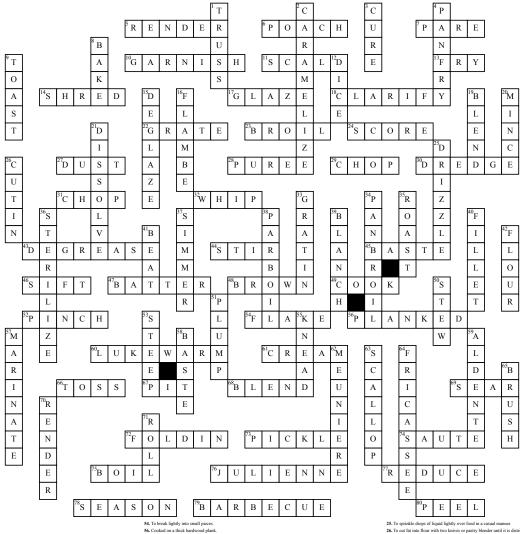
Name:	Date:	Period:

## **Cooking Terms**



Acrons
5. To make solid fat into liquid by melting it slowly.
6. To coak very gently in hot liquid kept just below the boiling point.
7. To remove the outermost skin of a fruit or vegetable.
10. To ornament flood - usually with another colorful flood - before serving to add eye appeal.
11. To bring to a temperature just below the boiling point.
12. To cook in a fix a teal player of hot flat is called deep-fat flying.
13. To cook in the fix a cledel player-frying or sastleng to cook in a one-to-two inch layer of hot flat is called shallow-off flying; to cook in a deep layer of hot flat is called deep-fat flying.
14. To cook with a flat immall, long, armore just called deep-fat flying.
17. To cook with a thin sugar yupu cooked to crack stage, minuture may be thickened slightly. Also, to cover with a flain, glogoly fedge.

glosy cising

18. To preserve meats by drying and salting and/or smoking.

22. To finely divide food in various sizes by rubbing it on a grater with sharp projections.

23. To cook on a grill under storeg, direct heat:

24. To cat narrow grows or gashes partney through the outer surface of food.

27. To sprinkle food with dry ingredients. Use a strainer or a jar with a perforated cover, or try the good, old-flashioned way of shaking things together in a paper beg.

28. To mank foods until perfectly smooth by hand, by rubbing through a sieve or food mill, or by whirting in a blender or food processor.

29. To cut solids into pieces with a sharp knife or other chopping device.
30. To sprinkle or coat with flour or other fine substance.

32. To best rapidly to incorporate air and produce expansion, as in heavy cream or egg whites.
43. To remove fat from the surface of stews, soups, or stock. Usually cooled in the refrigerator so that fat hardens and is easily removed.

easily removed.

41. To mix by using circular motion, going around and around until blended

45. To mix by using circular motion, going around and around until blended

45. To motissts foods during cooking with pan dispings or special susce to add flavor and prevent dying.

46. To put one or other day ingedients through a sieve or affect

47. A mixture containing flour and liquid, thin enough to pour.

48. To bake, dy, or roust a food until the article is brown.

To prepare food by applying heat in any form.
 the trifling amount you can hold between your thumb and forefinger.

77. To boil down to reduce the volume.
78. To add salt, pepper, or other substances to food to enhance flavor.
79. To roast meat slowly on a spit rack or rack over heat - basting frequently with a seasoned sauce.
80. To remove or strip off the skin or rind of some fruits and vegetables.

80. To remove or strip of the skin or rand of some furtus and vegetables.

Dose

1. To secure poultry with string or skewers, to hold its shape while cooking.

2. To heat sugar in order to turn it throws and give it a special state.

3. To preserve meats by drying and salting and/or smoking.

4. To cook in small amounts of fat.

8. to cook by dry heat usually in an oven

9. cook or brown food by exposure to a grill, fire, or other source of radiant heat.

12. To cut food in small cubes of uniform size and shape.

12. To cut food in small cubes of uniform size and shape.

15. To dissolve the thin glaze of juices and brown his on the surface of a pan in which food has been fried, sauteed or reasted. To do his, add logad and six and scrape over high that, thereby adding flavor to the liquid for use as a sauce.

16. To flame foods by dousing in some form of postable alcohol and setting alight.

19. To mix two or more ingredients logather until well combined.

20. To cuts or chop food as finely as possible.

21. To cause a dry substance to pass into solution in a liquid.

25. To sprinkle drops of liquid lightly over food in a cassal manner.

26. To cut fat into flour with two knives or pastry blender until it is distributed in small particles throughout the mixture.

33. From the French word for "crust." Term used to describe any over-based dish-usually cooked in a shallow oval gratin dish-ow which a glode brown crust of broad crumbs, chees or creamy states is form.

34. To cook uncovered in a hot fry pan, pouring off fat as it accumulates 35. To cook by dry heat in an oven.

35. To cook by dry heat in an oven.
36. To destroy micro organism by bolting, dry heat, or steam.
37. To cook below the bolting point, bubbles form slowly and break on the surface.
38. To be olimal prairially cooked; to blanch Usually this procedure is followed by final cooking in a seasoned stance.
39. To immerse in rapidly bolting water and allow to cook slightly.
40. As a weth, to remove the bones from one of rish. A fill for cirller jost the piece of flesh after it has been boned.
41. To make misture smooth by lifting it over and over quickly with a big beating stroke or to incorporate air through the misture.

maxture.

42. To sprinkle or coat with a powdered a powdered substance, usually with crumbs or seasonings.

50. To simmer slowly in a small amount of liquid for a long time.
51. To soak dried fruits in liquid until they swell.

53. To extract color, flavor, or other qualities from a substance by leaving it in water just below the boiling point.
55. To work dough with the "heel" of the hands, using a pressing motion, accompanied by folding and stretching until smooth and elastic.

smooth and edistic.

7. To flavor and moisturize pieces of meat, poultry, scafood or vegetable by soaking them in or brushing them with a liquid mixture of seasonings known as a marinade. Dry marinade mixtures composed of salt, pepper, herbo s spieces may also be rubbed units must, policy or seafood.

87. To moisture footh during cocking with pan drippings or special sauce to add flavor and prevent drying.

97. Intain term used to describe pains that it cooked until a offers a slight resistance to the blate.

62. Doelged with floor and stateded in butter.

62. Doelged with floor and stated of in butter.

62. To bedae footh, causally an excessive, with sauce or other liquid. Crumbs often are sprinkled over.

64. To cock by braining, usually applied to floof or rabbet.

65. To coat foot with butter, magazine, or orge-using a small brush.

70. To make solid fain its liqued by melting it slowly.

71. To flatten to active disches been suptage as folling.

## Word Bank

TTOTA Dank							
stew	pan broil	baste	flake	toss	render	dissolve	truss
pit	season	flour	lukewarm	glaze	mince	planked	reduce
drizzle	scallop	gratin	poach	cut in	fricassee	whip	saute
dredge	batter	cream	pickle	meuniere	cure	blend	deglaze
brush	dust	marinate	puree	beat	simmer	plump	clarify
peel	sear	broil	roast	garnish	stir	flambe	degrease
chop	chop	boil	scald	par boil	toast	dice	al dente
fold in	julienne	sift	knead	pare	pan fry	cook	fillet
barbecue	brown	pinch	steep	render	sterilize	blanch	fry
score	shred	roll	blend	bake	grate	caramelize	baste