

Culinary Vocabulary





add:

To put ingredients together; to put one ingredient with the others.



bake:

To cook in an oven by using heat



barbecue:

To cook foods (primarily meat) on a grill by using fire or hot coals.



beat:

To mix quickly and continually,
commonly used with eggs.



boil:

To heat water until little bubbles form.



break:

To separate into smaller parts by force.



broil:

To cook meat or vegetables on a rack with an extremely high temperature.



carve:

To cut meat into slices.



chop:

To cut into small pieces, generally used with vegetables.



combine:

To put two or more things together.



cook:

To prepare food by heating it, so the food is not raw



crush:

To cause to separate or flatten by extreme force, often used with garlic.



cut:

To separate or divide by using a knife.



fry:

To cook by putting the food into extremely hot oil.



grate:

To divide into small parts by rubbing on a serrated surface, usually used with cheese.



grease:

To coat with oil or butter.



grill:

To cook by putting the food on a grill; similar to barbecue.



knead:

To press and stretch dough, usually used with making bread.



mix:

To combine two or more things using a spoon, spatula, or electric mixer.



measure:

To obtain an exact quantity.



melt:

to make something become liquid through heating.



microwave:

To heat up food within a microwave oven.



mince:

to grind food, normally meat, into small pieces. A machine is often used to do this.



open:

To remove the top from a can or jar.



peel:

To take the skin off of fruits or vegetables.



pour:

To transfer liquid from one container to another.



put:

To place something in a particular position or location.



roast:

To cook in the oven or over a fire.



sauté:

To quickly fry food by placing it in hot oil in a frying pan.



scramble:

To mix the white and yellow parts of eggs together while cooking them in a pan.



slice:

To cut into thin, wide portions.



steam:

To cook by placing the food above boiling water. Steam is the vapor that comes from hot water



stir:

To mix liquid ingredients by moving a spoon around in a circular motion



stir fry:

To cook small pieces of food by moving it quickly in hot oil



wash:

To immerse food in water and
make sure it becomes clean



weigh:

To measure the weight (grams or pounds) or something