

# 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