**RECIPE TERMINOLOGY HUNT WORD LIST**

- Al dente: pasta cooked a little firm
- Baste: to moisten food with liquid ex-use pan drippings
- Blanch: to dip briefly in boiling water
- Butterfly: to slit foods down the middle + open to resemble butterfly
- Chill: to cool down
- Coat: to cover foods (example: breadcrumbs, crumb mixture)
- Cube: to cut into $\frac{1}{2}$ inch squares
- Cut in: to mix fat + dry ingredients together
- Dash: a small amount, $\frac{1}{16}$th teaspoon
- Dice: to cut into $\frac{1}{4}$ inch squares
- Garnish: a decoration made of food
- Julienne: to slice into long thin strips
- Knead: to work dough with your hands
- Marble: to swirl two things together
- Marinade: a liquid in which food sits in for flavor & tenderness
- Mince: to cut into tiny irregular pieces
- Pare: to peel skin off veggies
- Preheat: to set oven temp. before using oven
- Score: to cut slits in sides of food
- Sear: to brown on both sides
- Simmer: just below boiling point
- Snip: to cut herbs, dried fruit, scallions
- Steam: to cook in the vapor given off by boiling water
- Stew: to cook for a long time
- Whip: to beat while adding air