

Key

RECIPE TERMINOLOGY HUNT WORD LIST

means "to the tooth"

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

Coat to cover foods (bread crumbs; flour) (ex - shrimp)

Cube to cut into 1/2 inch squares

Cut in to mix fat + dry ingredients together

Dash a small amount, 1/16th of a teaspoon

Dice to cut into 1/4 inch squares

Garnish a decoration made ^{out} 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 fruits/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 w/ kitchen scissors

Snip to cut herbs, dried fruit w/ kitchen scissors

Steam to cook in the vapor given off by boiling water

Stew to cook for a long time in a liquid for a long time.

Whip to beat while adding air