

RECIPE TERMINOLOGY HUNT

Using a cookbook, find and write the correct term for each definition.

- _____ 1. To beat a food lightly and rapidly in order to incorporate air into the mixture and to increase its volume.
- _____ 2. To moisten foods during cooking with pan drippings or a sauce in order to add flavor and prevent drying.
- _____ 3. To cool a food to below room temperature in the refrigerator or freezer, or over ice.
- _____ 4. To cut food, often fresh herbs, dried fruit, with kitchen shears into very small, uniform pieces using short, quick strokes.
- _____ 5. To cut into uniform pieces, usually a half inch on all sides.
- _____ 6. To split foods in the middle without completely separating the halves, then spreading the halves to resemble a butterfly.
- _____ 7. To work a solid fat such as shortening, margarine or butter into dry ingredients, usually with a pastry blender.
- _____ 8. To partially cook fruits, vegetables, or nuts in boiling water or steam.
- _____ 9. "To the tooth", a term to indicate pasta is cooked just enough to keep a firm texture.
- _____ 10. A liquid in which food is allowed to stand in order to flavor or tenderize it. Marinate refers to the process. Do not use a metal container. Do not marinate meats, poultry or fish at room temperature for more than 30 minutes.
- _____ 11. A measure equal to 1/16 teaspoon.
- _____ 12. Chopping food into tiny irregular pieces.
- _____ 13. To heat an oven or utensil to a temperature before using it.
- _____ 14. To cut into uniform pieces, usually 1/8 to 1/4 inch on all sides.
- _____ 15. To cook a food in the vapor given off by boiling water.
- _____ 16. To cook food in liquid for a long time until tender, usually in a covered pot; also the name of the mixture prepared this way.
- _____ 17. To work dough with the heels of your hands in a pressing and folding motion until it becomes smooth and elastic.
- _____ 18. To cut off the skin or outer covering of a fruit or vegetable, using a knife or vegetable peeler.
- _____ 19. To add visual appeal to a finished dish.
- _____ 20. To cut narrow grooves or slits partway through the outer surface of a food to tenderize it or to form a decorative pattern.
- _____ 21. To cut food into thin match-like sticks about two inches long.
- _____ 22. To evenly cover food with crumbs, flour, or a batter.
- _____ 23. To brown a food, usually meat, quickly on all sides using high heat to seal in the juices.
- _____ 24. To gently swirl one food into another; usually done with light and dark batters for cakes or cookies.
- _____ 25. To cook a food in liquid that is kept just below the boiling point; a few bubbles will form slowly and burst just before reaching the surface.