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.