

Name: _____ Date: _____



Recipes

Vocabulary

- **bake**—(v.) to cook at a high temperature, usually in an oven
- **beat**—(v.) to mix with a spoon, whisk, or beater using a fast motion
- **boil**—(v.) to heat a liquid until it gets very hot and bubbles
- **brown**—(v.) to cook meat on each side until it turns light brown
- **cream**—(v.) to soften a mixture by stirring it with a spoon or a beater until it is light and fluffy
- **dry ingredients**—(n.) items that are not in liquid form, such as flour, sugar, and salt
- **flour**—(v.) to cover a pan with a thin layer of flour
- **grease**—(v.) to cover a pan with oil, butter, or shortening
- **marinate**—(v.) to soak uncooked food in a liquid for a period of time to add flavor
- **preheat**—(v.) to heat an oven to a certain temperature before baking something
- **purée**—(v.) to mix ingredients in a blender until they turn into a liquid
- **sauté**—(v.) to cook with a small amount of oil in a skillet
- **season**—(v.) to add flavor to food using spices, such as salt and pepper
- **simmer**—(v.) to cook in a liquid at a low temperature on a stovetop