

Cooking Terms Used in Recipes

Directions: Each of the following statements could be found in actual recipes. Read the statement and write the definition of the word that is underlined, in **bold**, and *italicized*. Use your textbook: *Discovering Food and Nutrition*, pages 118-123.

1. **Cube** the cheese and add to the macaroni salad. _____

2. Add the sugar to the egg whites and **whip** until the whites form stiff peaks. Spread over the chocolate pie. _____

3. **Garnish** the fish using a sprig of parsley. _____

4. **Stir** just until moistened. Muffin batter should be lumpy. _____

5. Wash 4 potatoes. **Pare** each one and cut into 1/4" slices. _____

6. Add the margarine to the flour and **cut in**. _____

7. **Simmer** the apple juice. After 5 minutes, add the cinnamon sticks. _____

8. **Grease** the bottom of the cake pan and dust with flour. _____

9. **Cream** the shortening and sugar until smooth. _____

10. Bring the water to a **boil** and add macaroni. Cook for 10 minutes and drain. _____

11. **Beat** the eggs into the sugar and chocolate mixture. _____

12. ***Dice*** the onion and celery. Add to the salad dressing. _____

13. ***Grate*** one teaspoon of lemon peel and add to the batter.

14. ***Shred*** the cabbage and place in a large salad bowl. _____

15. ***Baste*** the chicken with sauce as it cooks on the grill. _____

16. After ***mincing*** the garlic, add to the tomato sauce. _____

17. Remove from heat, then ***drain*** the pasta before adding sauce.

18. Wash and ***chop*** the vegetables before adding them to the soup.

19 & 20. List two other cooking terms from the book that are new to you and are **NOT** already on this worksheet. Define each of them, please.

_____ - _____

_____ - _____
