

Name _____ **Cooking Terms**



Cooking Terms

DIRECTIONS: Match the cooking terms to the definitions.

grease	bread	broil	dredge	braise
boil	brown	deglaze	barbeque	baste

_____ To coat with crumbs or cornmeal before cooking.

_____ To cook directly over or under high heat in an oven.

_____ To cook over a high heat, usually on the stove, in order to brown the outside of food.

_____ To loosen the brown bit from a pan by adding liquid and then scraping the bits off the pan.

_____ To cook food on a roast or spit over coals.

_____ To moisten food while it is cooking in order to keep it from drying out and to add flavor.

_____ To cook in water that has reached 212 degrees F.

_____ To cook meat or vegetables first by browning and then by gently simmering in a small amount of liquid in a covered pan until very tender.

_____ To coat uncooked food with flour, cornmeal, or crumbs.

_____ To rub the inside of a cooking dish or pan with fat or oil

