



## ANSWERS

<u>Bread</u>	To coat with crumbs or cornmeal before cooking.
<u>Broil</u>	To cook directly over or under high heat in an oven.
<u>Brown</u>	To cook over a high heat, usually on the stove, in order to brown the outside of food.
<u>Deglaze</u>	To loosen the brown bit from a pan by adding liquid and then scraping the bits off the pan.
<u>Barbecue</u>	To cook food on a roast or spit over coals.
<u>Baste</u>	To moisten food while it is cooking in order to keep it from drying out and to add flavor.
<u>Boil</u>	To cook in water that has reached 212 degrees F.
<u>Braise</u>	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.
<u>Dredge</u>	To coat uncooked food with flour, cornmeal, or crumbs.
<u>Grease</u>	To rub the inside of a cooking dish or pan with fat or oil