**Cooking Terms Foods 2**

Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Al Dente –

2. Baste –

3. Batter –

4. Beat –

5. Blanch –

6. Blend –

7. Caramelize –

8. Clarify –

9. Chop –

10. Cream –

11. Cube -

12. Cut-in –

13. Dissolve –

14. Dredge –

15. Fillet –

16. Fold-in –

17. Garnish –

18. Julienne –

19. Knead –

20. Marinate –

21. Mince –

22. Pan-Broil –

23. Pare –

24. Poach –

25. Puree –

26. Reduce –

27. Roast –

28. Sauté –

29. Scald –

30. Score –

31. Sear –

32. Shred –

33. Sift –

34. Simmer –

35. Skim –

36. Steam -

37. Stew –

38. Stir –

39. Toss –

40. Whip -

41. Mise en place –

42. Braise –

43. Broil –

44. Grill –

45. Stir-fry -