

Terms and Definitions

Term	Defined as
al dente	cooked just enough to retain a somewhat firm texture
bake	to make (food, such as bread and cake) by preparing a dough, batter, etc., and cooking it in an oven using dry heat
barbecue	to roast or broil on a rack or revolving spit over or before a source of heat (as hot coals)
baste	to moisten (as meat) at intervals with a liquid (as melted butter, fat, or pan drippings)
batter	a mixture consisting chiefly of flour, egg, and milk or water and being thin enough to pour or drop from a spoon
blanch	to put (food items) in boiling water or steam for a short time
broil	to cook by direct exposure to radiant heat (grill)
caramelize	to cook (something, such as a fruit or vegetable) slowly until it becomes brown and sweet
cure	to preserve meats by drying and salting and/or smoking.
deglaze	to dissolve the thin glaze of juices and brown bits on the surface of a pan in which food has been fried, sautéed or roasted by adding liquid and stirring and scraping over high heat, thereby adding flavor to the liquid for use as a sauce.
degrease	to remove fat from the surface of stews, soups, or stock. Usually cooled in the refrigerator so that fat hardens and is easily removed.
dice	to cut (food) into small cubes
dredge	to coat (food) by sprinkling (as with flour)
drizzle	to pour a small amount of liquid onto or over something
dust	to sprinkle with fine particles <a cake dusted with sugar>
fillet	a piece or slice of boneless meat or fish
flambé	to pour an alcoholic liquid on (a food) and light it so that flames are produced
fold	to incorporate (a food ingredient) into a mixture by repeated gentle overturnings without stirring or beating
garnish	something (such as small pieces of fruit, chopped herbs, etc.) that is put on food as a decoration
glaze	a liquid mixture that is put on the surface of something and that becomes shiny and smooth when it is dry

gratin	a brown crust formed on food that has been cooked au gratin
grind	to cut (meat) into small pieces by putting it through a special machine
julienne	to slice into thin strips about the size of matchsticks
lukewarm	slightly warm; neither cool nor warm; approximately body temperature
marinate	(verb) to put meat or fish in a sauce for a period of time to add flavor or to make the meat or fish more tender : to soak in a marinade
meunière	rolled lightly in flour and sautéed in butter <sole meunière>
mince	to cut or chop into very small pieces
pan-broil	to cook uncovered in a hot fry pan, pouring off fat as it accumulates
pan-fry	to cook in small amounts of fat
pare	to trim off an outside, excess, or irregular part of <pare apples>
peel	to remove the skin from (a fruit, vegetable, etc.)
poach	to cook in simmering liquid
reduce	to decrease the volume and concentrate the flavor of by boiling
roast	to cook (food such as chicken, potatoes, or beef) with dry heat in an oven or over a fire
sauté	to fry in a small amount of fat
sear	to cook the surface of quickly with intense heat <sear a steak>
shred	to cut or tear (something) into long, thin pieces
sift	to put (flour, sugar, etc.) through a sifter or sieve
simmer	to cook (something) so that it is almost boiling for a certain period of time
stew	to cook (something) slowly in hot liquid
whip	to beat (as eggs or cream) into a froth (foam) with a utensil (as a whisk or fork)

* as defined in <http://www.merriam-webster.com/> and http://www.d.umn.edu/~alphanu/cookery/glossary_cooking.html