



# FOOD AND COOKING

## Describing food

- delicious, home-made, moist, rich **cake**
- a creamy, delicious, rich **dessert**
- a delicious, savoury, tasty, traditional **dish**
- a balanced, decent, delicious, gourmet, healthy, hearty, home-cooked, light, nutritious, proper, tasty **meal**
- crisp, crunchy, fresh, green, light **salad**
- creamy, rich, spicy, sweet-and-sour, tangy, thick **sauce**
- a healthy, light, quick, salty, savoury/savory (*esp. BrE*), tasty **snack**
- clear, creamy, hearty, home-made, thick, thin **soup**



## Quantifiers

- |   |   |
|---|---|
| • a <b>clove</b> of garlic                    | • a <b>pinch</b> of salt  |
| • a <b>fillet/filet</b> of fish               | • a <b>rasher</b> ( <i>esp. BrE</i> )/<br><b>slice</b> of bacon |
| • a <b>head</b> of lettuce                    | • a <b>sprig</b> of parsley                                     |
| • a <b>knob</b> of butter ( <i>BrE</i> )      | • a <b>stalk</b> of celery ( <i>AmE</i> )                       |
| • a <b>pat/stick</b> ( <i>AmE</i> ) of butter | • a <b>stick</b> of celery ( <i>BrE</i> )                       |

## Preparation

- sprinkle, top with grated **cheese**
- beat, whisk **eggs**
- clean, fillet, gut, skin **fish**
- chop, grind (*AmE*), marinate, mince (*BrE*), slice, tenderize **meat**
- add, blend, combine, mix, pour in, stir in **ingredients**
- chop, peel, wash **vegetables**

## Cooking

- melt, soften **butter**
- boil, fry, poach, scramble **eggs**
- bake, fry, grill, poach, steam **fish**
- fry, grill, roast **meat**
- brown, soften **onions**
- heat (up), stir **soup**; bring **soup** to the boil
- boil, roast, sauté, stir-fry, steam **vegetables**
- preheat **the oven** to 350°
- lower, remove the pan from, take the pan off, turn down/up **the heat**

## Serving

- garnish with **herbs**
- sprinkle with **lemon juice**
- drizzle, pour **oil**
- drain **pasta**
- ladle **soup**
- carve **meat**
- dress, toss a **salad**
- season (with **salt** and **pepper**) to taste