

**A DICTIONARY OF****FOLLOWING A RECIPE**

will be easy for you if you know the meanings of all the terms used.

<b>BAKE:</b>	To cook by dry heat, usually in an oven.
<b>BARBECUE:</b>	To roast meat slowly on a spit or rack over heat - basting frequently with a highly seasoned sauce.
<b>BASTE:</b>	To spoon liquid or fat over food while cooking.
<b>BEAT:</b>	To make a mixture smooth by lifting the mixture over and over quickly with big beating strokes or to incorporate air through a mixture.
<b>BLEND:</b>	To mix two or more ingredients until they are well combined.
<b>BOIL:</b>	To cook in boiling water, or a liquid, in which bubbles rise continually and break on the surface.
<b>BRAISE:</b>	To brown meat or vegetables in a small amount of hot fat then to add liquid and cook slowly in a covered utensil.
<b>BREAD:</b>	To cover a food with fine bread or cracker crumbs before cooking.
<b>BROIL:</b>	To cook over or under, or in front of a fire of live coals or a gas or electric burner, or other direct heat. To drill.
<b>BRUSH:</b>	To spread food with butter, margarine or egg - using a small brush.
<b>CARAMELIZE:</b>	To melt sugar over medium heat in a skillet, stirring constantly, until it is a pale brown syrup.
<b>COAT:</b>	To roll foods in flour, crumbs, sugar, crushed nuts, etc. , until all sides are evenly covered.
<b>COOK:</b>	To prepare food by applying heat in any form.
<b>CREAM:</b>	To press and beat the fat to soften it - or to rub together the sugar and fat until the mixture is fluffy like whipped cream.
<b>CUT IN:</b>	To cut the fat into the flour with two knives, or a pastry blender, until it is distributed in small particles throughout the mixture.
<b>DICE:</b>	To cut in very small cubes.
<b>DOT:</b>	To place small amounts of butter, nuts, etc. , over the surface of the

# Dictionary Of Cooking

**Charles G. Sinclair**



## Dictionary Of Cooking:

**A Dictionary of Cooking** Ralph De Sola,Dorothy De Sola,1969      **A Dictionary of Cooking** ,1969      **Academic Dictionary Of Cooking** Amit Sen,2005-05 The present publication is an up to date authentic and comprehensive dictionary of cooking which recognizes that cooking is a field in its own right with its won language It aims to provide clear concise and correct definitions and descriptions of the terms used in cooking This work is designed to be a comprehensive reference tool for cooking professionals students and all who are interest in cooking and home science It is earnestly hoped that it will be an authoritative source to which one can turn with confidence for meaning and knowledge of the common specialised and latest terms in cooking and allied fields      *Dictionary of Cooking Terms* Aileen King,John Doxat,1976      *Dictionary of Cooking* Branko Vukičević,2005      *International Dictionary of Food and Cooking* Charles G. Sinclair,1998 First Published in 1998 Routledge is an imprint of Taylor Francis an informa company      **Dictionary of Cooking Terms** Paula Henderson,2018-07-10 The Chapters 1 131 Terms definitions abbreviations and techniques An Alphabetical List 2 Cheese 3 Herbs and Seasonings 4 Lettuce Amaze You 5 Mushrooms 6 Vinegar 7 Are You Nutrient Savvy 8 Extra Bonus Chapter 9 About The Author      *Cassell's Dictionary of Cookery* ,1896      **Dictionary of Food** Charles G. Sinclair,2005 The Dictionary of Food is the indispensable companion for everyone who loves reading about food or cooking it We live in a globalised world and our tastes in food have widened dramatically in recent years The Dictionary of Food reflects this huge cultural shift With concise descriptions of dishes ingredients equipment and techniques it brings the world s cuisines familiar and less familiar within our grasp so interesting that it only stayed on my desk very briefly before it was taken away invaluable in anyone s kitchen and particularly useful for professional chefs Caroline Waldegrave Leiths School of Food and Wine      **Cassell's dictionary of cookery** Cassell, ltd,1883      **Dictionary of Food** Charles Sinclair,2009-01-01 The Dictionary of Food is the indispensable companion for everyone who loves reading about food or cooking it We live in a globalised world and our tastes in food have widened dramatically in recent years The Dictionary of Food reflects this huge cultural shift With concise descriptions of dishes ingredients equipment and techniques it brings the world s cuisines familiar and less familiar within our grasp so interesting that it only stayed on my desk very briefly before it was taken away invaluable in anyone s kitchen and particularly useful for professional chefs Caroline Waldegrave Leiths School of Food and Wine      **Dictionary Of Cooking And Recipes** Shalini Raj,2004-01-01      The Cook's Dictionary and Culinary Reference Jonathan Bartlett,1996 Practical and accurate explanations of over 3000 cooking terms and ingredients      The International Dictionary of Food & Nutrition Kenneth N. Anderson,Lois E. Anderson,1993-06-29 See also Sci Ref QD7 F72 and the T9 T10 section of reference      Dictionary of Foods and Cookery Terms Charles Herman Senn,1972      **Dictionary of Cookery Terms** Cordon Bleu Cookery School,1972      *International Dictionary of Food and Cooking* Ruth Marion Somers Martin,1974      **The Prentice Hall Essentials Dictionary of Culinary Arts** Steven Labensky,Gaye G. Ingram,Sarah R. Labensky,2008 This concise

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