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Knowing cooking verbs is helpful when you spend a lot of time in the kitchen. This reference covers the basic terms, explains their meanings, and shows them in pictures and examples. This can make your kitchen experience smoother and more enjoyable when talking with others in English. Cooking Verbs ListCooking Verbs with Pictures and ExamplesCooking Verbs ListPinCooking Verbs Created by 7ESLCooking verbs or kitchen verbs are verbs that frequently appear when reading the cooking instructions in recipes. 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Below is a list of the most common cooking verbs, along with their meanings and examples. Cooking Verbs with Meanings and ExamplesCut To divide something into pieces using a knife.She cut the vegetables for the soup.Chop To cut into small pieces, usually roughly.Chop the onions before frying them.Slice To cut into thin, flat pieces.He sliced the bread for sandwiches.Dice To cut into small cubes.Dice the potatoes before roasting them.Peel To remove the skin of fruits or vegetables.Peel the apples before making the pie.Grate To shred food into tiny pieces using a grater.Grate some cheese for the pasta.Mince To cut food into very tiny pieces.Mince the garlic before adding it to the sauce.Mash To press food until soft and smooth.Mash the potatoes with butter and milk.Squeeze To press something to extract liquid.Squeeze fresh oranges for juice.Stir To mix with a spoon in a circular motion.Stir the soup while its cooking.Mix To combine different ingredients together.Mix the flour, eggs, and sugar in a bowl.Beat To mix quickly and repeatedly.Beat the eggs until they become fluffy.Whisk To mix with a whisk to add air.Whisk the cream until it thickens.Blend To mix food using a blender.Blend the fruits to make a smoothie.Boil To cook in hot, bubbling water.Boil the pasta for 10 minutes.Simmer To cook at a low temperature without boiling.Simmer the soup for 30 minutes.Fry To cook in hot oil.Fry the eggs for breakfast.Deep-fry To cook in a large amount of hot oil.Deep-fry the potatoes for crispy fries.Saut To cook quickly in a small amount of oil.Saut the mushrooms until they soften.Grill To cook over direct heat or a flame.Grill the chicken for a smoky flavor.Roast To cook in an oven using dry heat.Roast the turkey at 180C.Bake To cook in an oven, usually for bread, cakes, or cookies.Bake a chocolate cake for dessert.Steam To cook food with steam.Steam the broccoli to keep it healthy.Poach To cook in simmering water.Poach the eggs for a soft texture.Blanch To briefly boil food and then cool it in ice water.Blanch the spinach before using it in the dish.Carve To cut cooked meat into slices.Carve the turkey before serving.Season To add spices or salt for better taste.Season the steak with pepper and salt.Marinate To soak food in a flavorful liquid before cooking.Marinate the chicken overnight for extra flavor.Coat To cover food with a layer of something.Coat the chicken with breadcrumbs before frying.Knead To press and fold dough to make it smooth.Knead the dough for 10 minutes before baking.Roll out To flatten dough with a rolling pin.Roll out the pastry for the pie crust.Glaze To brush a thin, shiny coating on food.Glaze the cake with chocolate icing.Spread To apply a thin layer of something.Spread butter on the toast.Sprinkle To scatter small amounts over food.Sprinkle some sugar on top of the cake.Garnish To decorate food with small ingredients.Garnish the dish with fresh parsley.Pour To transfer liquid from one container to another.Pour the milk into the bowl.Serve To present food for eating.Serve the meal while its still hot.Melt To turn a solid into a liquid by heating.She melted the butter before adding it to the dough.Drain To remove liquid from food.After boiling the pasta, drain the water using a colander.Scramble To mix eggs and cook them while stirring.He scrambled the eggs with cheese and vegetables.Add To put ingredients into a dish.Add some salt to enhance the flavor.Weigh To measure the weight of an ingredient.Weigh the flour carefully before baking the cake.Break To separate into pieces, especially eggs.She broke two eggs into the bowl.Measure To determine the amount of an ingredient.Measure two cups of sugar for the recipe.Microwave To heat food using a microwave oven.She microwaved the leftovers for two minutes.Sift To pass dry ingredients through a fine mesh to remove lumps.Sift the flour before mixing it with other ingredients.Decorate To make food look attractive with additional items.She decorated the cake with fresh strawberries.Tenderize To make meat softer by pounding or marinating.Use a mallet to tenderize the steak before cooking.Rinse To wash food with water to clean it.Rinse the vegetables under cold water before cutting themQuiz: Cooking Verbs in English1. She ______ the vegetables before adding them to the soup.a) Slicedb) Choppedc) Boiled Knowing cooking verbs is helpful when you spend a lot of time in the kitchen. This reference covers the basic terms, explains their meanings, and shows them in pictures and examples. This can make your kitchen experience smoother and more enjoyable when talking with others in English. Cooking Verbs ListCooking Verbs with Pictures and ExamplesCooking Verbs ListPinCooking Verbs Created by 7ESLCooking verbs or kitchen verbs are verbs that frequently appear when reading the cooking instructions in recipes. 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Lets get started!Cooking Verbs with Examples and MeaningBake : to cook something with dry heat, in an oven Bake the cake for 30 minutes in a preheated oven.Grill : to cook food over fire or hot coals, usually on a flat metal frame My father hasnt grilled the meat yet.Grate : to reduce to small particles by rubbing on a grater Grate the cheese into a mixing bowl.Slice : to cut something into thin, flat pieces Slice up the onions and add them to the meat.Melt : to change a solid substance into a liquid Melt the butter in a saucepan.Squeeze : to press something such as a liquid out of something She squeezed a bit of lemon juice onto the fish.Whisk : to beat eggs, cream, etc. with a fork or a whisk You should whisk two egg whites until stiff.Mash : to crush food until it is soft and smooth Mash the fruit up so that the baby can eat it.Dice : to cut food into small cubes Dice the potatoes and put them in the pot.Chop : to cut something into smaller pieces Chop onions and carrots into small pieces.Peel : to remove the skin of fruit and vegetables I cut my finger peeling potatoes.Drain : to make the water or liquid in something flow away Can you drain the pasta, please?Spread : to cover a surface with a thin layer of a soft food She spread some strawberry jam on his toast.Mix : to combine or blend into one mass or mixture Mix about 50 grams of flour with a pinch of salt.Fry : to cook food in hot oil or fat Slice the mushrooms thinly and fry in butter.Scramble : to cook beaten eggs by stirring them gently until firm My sister prefers scrambled eggs to boiled eggs.Cut : to divide something, using a knife etc. Can you peel the apple and cut it in half?Add : to put something with another thing or group of things Beat the eggs before you add the flour.Boil : to cook something in boiling water Shes boiling the potatoes to make potato salad.Roll out : to make food that you are preparing flat and thin by pushing a rolling pin over it Roll out the dough into one large circle.Knead : to press a mixture of flour and water many times with your hands Knead the dough on a floured surface.Roast : to cook food in an oven or over a fire Put the meat into the oven to roast.Weigh : to measure how heavy something is She weighed some tomatoes on the scales.Break : to cause something separate into two or more pieces Break the eggs into a shallow bowl and beat them.Measure : to discover the size, amount, or degree of something She measured the flour, baking powder and sugar into the bowl.Blend : to mix different foods or other substances together Blend the eggs with a tablespoon of milk.Microwave : to cook something in a microwave Im going to microwave a bowl of soup for lunch.Sprinkle : to scatter small drops of liquid or small pieces of something Grate the cheese and sprinkle it over the tomatoes.Carve : to cut cooked meat into slices for eating Can you carve me a slice of beef, please?Stir : to mix a liquid or other substance by moving an object such as a spoon Stir the sauce until it begins to boil. I need a teaspoon to stir my tea.Sift : to put flour, sugar through a sieve or similar container to remove large pieces Sift the flour into a mixing bowl.Saut : to cook something quickly in a little hot oil or fat You should saut the onions until theyre brown.Decorate : to make something look more attractive by adding extra items He decorated the cake with whipped cream and strawberries.Tenderize : to make meat easier to eat by beating or slow cooking Do you know how to tenderize the meat?Layer : to arrange something in a layer or layers Layer the onions and potatoes in a dish.Rinse : to wash something quickly, especially without soap She rinsed the vegetables under a cold tap.Marinate : to soak meat or fish in a marinade, or to be left in a marinade He marinated the beef in red wine vinegar for a few hours.Simmer : to cook slowly at a temperature just below boiling Just leave the soup to simmer for a few minutes. ShareonFacebookShareonTwitter We also have a podcast on Cooking Verbs in English if youre prefer to listen instead of read.When we cook, were in ACTION MODE! Cooking is a very active thing to do.I mean, cooking is nothing more than lots of short actions, right?And, as a result, there are lots and lots of cooking verbs in English.And theyre pretty useful. I mean, when did you last ask someone about how to cook something or tell a friend about an awesome new recipe youve tried?If youre anything like me, this happens quite a lot.So lets check out 55 of the most useful cooking verbs in English plus lots of other handy cooking vocabulary and phrases about preparing food.Today, were going to look at cooking verbs in three main stages:Verbs for preparing foodVerbs for cooking foodVerbs for serving foodYum!Lets go!Cooking Verbs in English #1: Preparing foodOK. Before you start preparing food, dont make the mistake I always make if youre going to use any frozen stuff, make sure you take it out of the freezer and defrost it somehow (or, confusingly, you could frost it which means the same thing). Maybe by heating it on the stove for a while or, if youre impatient like me, by popping it in the microwave for a few minutes. soaking beans (1) by Joel Kramer | CC BY 2.0Also, before you start, remember that some things need to soak (or to put it another way, you need to soak them). Beans are a good example. Beans can be a pain because you actually need to leave them to soak overnight. Thats why people who eat beans are very good at looking into the future. I read that somewhere on the internet, so its probably true.OK. Now youre ready for some serious prep!A lot of food prep involves dividing big pieces of food into smaller pieces of food usually with a knife. Chopping is the general word for this. Perhaps you need to chop stuff into slices (or simply slice them), or maybe even dice them, which means chopping them into small cubes about the size of a tiny, tiny box or a dice.A lot of food can also be grated. This involves getting a grater and rubbing ginger or carrots or whatever youre grating along the side. Its also a fantastic opportunity to make stupid jokes like This is great! (This is grate!). Hours of fun.For some other food, and Im looking at you, Mr. Garlic, grating isnt quite enough. Some food needs to be crushed. So, you might need to crush some garlic (and its usually just garlic) with a garlic crusher JUST LIKE I CRUSH MY ENEMIES! Oh sorry. By enemies I mean more garlic.And some things just wont go through the crusher. Perhaps theyre too small, like little seeds, or too hard, like pepper. In this case, youll probably need to grind them. For this, you can use a pestle and mortar and pretend youre in an old-fashioned painting. Or use a grinder and pretend youre in a horror film.Sometimes, youll want to mix or combine ingredients in a different way. A typical example of this is when you need to combine flour and water. This is when a whisk comes in handy, which you can use to whisk the ingredients.You can also just stir ingredients. This is the simple process of putting a spoon into the bowl of ingredients and moving it around. While youre doing this, you might want to add a pinch of saltor even some red pepper flakes or something like that.Still not aggressive enough for you? OK! Lets bring out the big guns. Its time to go electric. When you have a blender, you can do most of the things above with the touch of a button. You can blend your ingredients, but you can also grate and grind them, too if you have the right blender attachments, of course. Sometimes youll just need to blend stuff on low power, sometimes on high power and other times youll just need to hit the pulse button a few times.If youre working with dough (that stuff you make from flour and water to make bread and pizza and stuff; it rhymes with no), youll need to knead it. This is when you sort of press the dough with your hands again and again until its smooth and ready to start the long journey of becoming bread in the oven. If youre making pizza, you are obliged to spin the dough in the air and catch it again while kneading.Some dishes require you to roll things perhaps its a pastry thing or cookies, and you need to roll the dough flat.Maybe youve got some big, empty peppers and some delicious stuffing. So what now? Now you need to stuff the peppers! Thats right! Stuff the stuffing into the peppers to make stuffed peppers. Stuffed vine leaves are also pretty good, too.Ah! Yes! You want your food on a long spike? Like a sword? Great idea. Take the pieces of food and skewer them on a skewer.Whats that? Its too wet? Oh no! Well, thats OK. Just leave it to drain for a while. You know put it in the sink, maybe in a colander, strainer or a sieve. Itll be drier later. (For more kitchen vocabulary, click here.)Finally, you might also need to be really patient and leave things in the fridge before you serve (or cook) them. Maybe you need to serve your dish cold, so just let it chill in the fridge (or put it in the fridge to chill same thing). Some things might need to be in the fridge for a long time so that the herbs and spices and delicious things can get right into the food. Thats when you marinate it overnight, leave it to marinate or let it marinate.Cooking Verbs in English #2: Cooking FoodOK! Time for the fun part!The part that involves fire.And, in my opinion, nothing can be improved without some extra fire. Dwight Burdette, CC BY 3.0, via Wikimedia CommonsGenerally speaking, you might just want to heat something or heat something up. You can do this on the cooker (the top part of the big cooking machine) or in the oven (the one thats like a very hot little room). You can put something on low heat, medium heat or high heat. Sometimes you want to heat it until warmor heat it until cooked through (meaning cooked all the way to the middle).One of the most common ways of cooking stuff is by boiling it. This involves getting some water, putting it on the stove (or cooker), and bringing it to the boil. When its boiling, you add whatever youre cooking (such as pasta). Of course you can boil other stuff, like sauce or soup. And sometimes, once its started boiling, you might want to turn the heat down and let it simmer (or leave it to simmer). Steaming Vegetables for lunch by Ian May | CC BY 2.0Steaming is great fun! Its something Ive recently discovered. Its amazing that theres something you can do to make zucchinis actually taste amazing. What is it? Well, its when you put the food above boiling water so the steam from the evaporation cooks the food.Another classic way of cooking stuff is by frying it. This basically involves getting a pan, usually putting some oil in it, adding your food and putting it over the heat think of pancakes. There are different ways of frying. Stir-frying, common in Asian cooking, is when you have a pan that gets unbelievably hot and you have to keep your food on it moving at all times. It looks great and usually turns out disastrously when I try it. Seriously dont let me do a stir-fry. Youll regret it. You can also shallow fry something by cooking it in a shallow pool of oil, or even deep fry something by cooking it in a deep pool of oil (think French fries). If you coat (cover) food in a paste of flour and water (or other liquid) before deep frying, then you are battering it.If you feel like being a bit fancier with your cooking, you could always blanch some vegetables. This basically consists of dipping your veg into boiling water for a very short amount of time (like a few seconds). This scalds the vegetables. But make sure you remember to shock them straight away by putting them in ice-cold water (or under a cold tap) to stop the cooking process. Apparently, that is how its properly done.Lets put something in the oven and put the temperature up. Thats what you say when you want to roast something. Roasting is when you do just that and is probably the most common thing we do with an oven.But what about baking? We can bake stuff in the oven, too, right? So whats the difference?Well, it seems that the difference is quite complicated. A lot of people say that its about the temperature (anything above 150C is roasting; anything below is baking). Other people say that when the food actually changes shape, its baking, and if it doesnt, its roasting. When I was training to become a teacher, our teacher trainer told us that when you use oil, its roasting, and when you dont, its baking.And in a way, I think none of these distinctions is particularly helpful. What we need to ask ourselves here is, What do people actually say?In that case, the difference is easier. Generally speaking, we bake things like cakes, bread and pizza, and we roast stuff like meat (and veg if youre doing a Sunday roast). This answer isnt 100%, but its the closest were going to get without breaking our brains. Broiler French Toast by Mark Wallace | CC BY 2.0You can also, of course, grill things. This basically consists of turning on the grill (the heating element or flames above your food) and allowing it to cook the food from above. This is a great way to toast things (like bread) if you dont have a toaster. But, if youre in the US, this isnt called grilling but broiling. In American English, grilling is when your flames are cooking the food from below like a barbecue. Charred Red Bell Peppers by woodleywonderworks | CC BY 2.0But whether youre frying, roasting, baking or grilling, make sure you dont burn it! Theres nothing worse than burnt cake or burnt toast. Unless, of course, youre trying to burn it for that extra carbony taste in which case we dont call it burning. Nope thats when you decide to char your food. One of my favourite Bulgarian foods, for example, is charred peppers.But of course, at the same time, youve got to remember not to undercook your meal. Theres nothing wrong with chewy pasta. But its a thin line! Leave it in too long and youve overcooked it! Which is worse, because theres nothing you can do with soggy pasta. Except feed it to the dog. But I dont have a dog. So that doesnt help, does it? Glazed Doughnuts by William Jones | CC BY 2.0But what if your food isnt shiny enough? You know sometimes its good to see your own reflection when you look at your food, right? Thats when you might want to glaze your food. You can do this by brushing on some sort of liquid (sometimes sugar, sometimes fruit, sometimes even edible wax). Think about how candy or doughnuts are often quite shiny.As you reach the end of the cooking process, you might want to start seasoning your food. To be fair, if youre roasting something, its usually good to season before you stick it in the oven. Whats seasoning? Well, when you season something, you add herbs and spices to it maybe even a pinch of salt (or a pinch of pepper or a pinch of cumin or a pinch of whatever you want to season your food with), or you could sprinkle on some cinnamon.But what if you dont have time for any of this? Then just grab some leftovers from the freezer (if youre lucky enough to have any food left over from a previous meal) and pop it in the microwave for a few minutes. Ping! Yep! Thats the sound of an easy meal. What? Dont look at me like that! Theres nothing wrong with microwaved food.Cooking Verbs in English #3: Serving FoodOK! Youve made it!Youve cooked all the food!Now its almost time to eat it!Almost.There might be a few things youll need to do first. rawpexel, CC BY-SA 4.0, via Wikimedia CommonsDish yourself up or dish everyone up if you have guests (put the food on plates or in bowls or whatever youre using), drizzle some oil or vinegar or something yummy on the top, maybe even garnish it with some chopped parsley or even some flower petals and serve it to your very grateful guests! Or, if youre eating alone, to yourself.All done? Great! Remember if there are any leftovers, make sure you freeze them for later.And there we have it! Fifty-five cooking verbs in English plus quite a bit of other cooking vocabulary!If you want more practice on this topic, Oxford Online English has an excellent video and quiz about vocabulary for preparing, cooking and serving food. Click here for the lesson.I dont know about you, but Im starving (very hungry) now!But before we head to the kitchen, why not practise what youve learned today?Tell me whats your favourite recipe these days? Can you tell me how its made?Answer in the comments and the best recipe wins a virtual carrot cake!Did you like this post? Then be awesome and share by clicking the blue button below.ShareonFacebookShareonTwitter Cooking is not just about combining ingredients to make a dish; its also about the techniques and methods used to prepare the food. Cooking Verbs are an essential part of understanding these techniques and methods, as they describe the actions that are taken during the cooking process. From chopping and sauting to grilling and baking, Cooking Verbs are used to convey the specific actions needed to create a delicious meal. In this article, we will explore some of the most common Cooking Verbs and how they are used in the kitchen. Whether youre a beginner or an experienced cook, understanding these verbs is essential for creating a successful dish. Cooking VerbsHere is a list of Cooking Verbs with their meanings:1. Add to put something in a dish or mixture2. Bake to cook in an oven using dry heat3. Barbecue to cook food over an open flame or grill4. Boil to cook in boiling water or liquid5. Break to separate into smaller pieces6. Chop to cut into small pieces with a knife or other sharp tool7. Cut to divide into pieces with a knife or other cutting tool8. Fry to cook in hot oil or fat9. Grate to shred food into small pieces using a grater10. Layer to arrange food in layers in a dish11. Macerate to soak food in liquid to soften or flavor it12. Melt to change from a solid to a liquid state by heating13. Mix to combine ingredients together14. Peel to remove the outer layer of something, such as fruit or vegetables15. Pinch to take a small amount of something between your fingers16. Pour to transfer a liquid from one container to another17. Roast to cook in an oven using dry heat18. Roll out to flatten dough using a rolling pin19. Saut to cook in a small amount of oil or fat over high heat20. Scramble to cook eggs by stirring them in a pan21. Simmer to cook in liquid over low heat22. Slice to cut into thin pieces23. Spread to apply a thin layer of something over a surface24. Steam to cook over boiling water in a covered pot25. Stir to mix ingredients together using a spoon or other utensil26. Strain to remove solid particles from a liquid27. Taste to sample food to check its flavor The following list of verbs frequently appear when reading the cooking instructions of recipes in English. I have included some examples sentences using each verb: ADD: To put ingredients together; to put one ingredient with the others. Add more salt to the dish if necessary.BAKE: To cook in an oven using heat and without extra fat, oil or liquid. It smells good in the kitchen because Im baking a cake.BARBECUE: To cook food (usually meat) by using fire or hot coals on a grill outside. Im going to barbecue some sausages for lunch.BEAT: To stir (usually eggs, cream, butter) quickly and continually to make a smooth or frothy mixture. Beat the cream until it starts to thicken.BLEND: To mix two or more substances so they combine together. Often done in an appliance called a blender which has quickly rotating blades. You can blend fruit to make your own smoothie.BOIL: To heat water or another liquid until little bubbles form. Boil the potatoes until they are cooked.BREAK: To separate into smaller parts by force. Break the eggs into a glass bowl.BROIL: To cook meat or vegetables on a rack with an extremely high temperature.CARVE: To cut meat into slices. Who is going to carve the Thanksgiving turkey?CHOP: To cut into small pieces, generally used with vegetables. Chop the spring onions then add them to the dish.COMBINE: To put two or more things together.COOK: To prepare food by heating it so that it is not raw and can be eaten. Cook the chicken until there are no pink parts.CRUSH: To cause to separate or flatten by extreme force, often used with garlic.CUT: To separate or divide a solid by using a knife. He cut the meat into little pieces.DRAIN: to remove excess liquid from food after washing or cooking it. Drain the water from the pot of spaghetti. FRY: To cook by putting the food into extremely hot oil. I fried some bacon and eggs for breakfast.GRATE: To divide into small parts by rubbing on a serrated surface, usually used with cheese. Grate a large carrot and add it to the salad.GREASE: To coat with oil or butter. Make sure you grease the pan before putting the mix in otherwise the cake will stick to the sides.GRILL: To cook by putting the food on a grill; similar to barbecue. Also refers to heating the food under a grill in a cooker which radiates heat downwards.KNEAD: To press and stretch dough with your hands. Usually used when making bread. Knead the dough for the pizza base.MEASURE: To obtain an exact quantity or amount of an ingredient. Measure exactly half a teaspoon of curry. MELT: to make something become liquid through heating. Melt the butter before adding it to the mix.MICROWAVE: To heat up food with a microwave oven. Remove the food from the metal container before you microwave it.MINCE: to grind food, normally meat, into small pieces. A machine is often used to do this.MIX: To combine two or more things using a spoon, spatula, or electric mixer. Mix the flour, melted butter and sugar together.OPEN: To remove the top from a can or jar.PEEL: To remove the skin or outer layer from fruit or vegetables. Peel the potatoes before boiling them.POUR: To transfer liquid from one container to another. Pour the chocolate sauce over the pears.ROAST: To cook (usually meat and vegetables) in the oven or over a fire. We are going to roast the chicken and vegetables.SAUT: To quickly fry food by placing it in hot oil in a frying pan.SCRAMBLE: To mix the white and yellow parts of eggs together while cooking them in a pan. Scramble the eggs in a frying pan.SIFT: to put a fine substance through a sieve so as to remove lumps or large particles. Sift the flour into a large bowl.SLICE: To cut into thin or wide portions that are of similar size. Slice the tomatoes and add them to the salad.SPRINKLE: to cover an object or surface with small drops or particles of a substance. Sprinkle icing sugar over the cake.SQUEEZE: to extract a liquid or soft substance from something by compressing it firmly. Squeeze the juice from three lemons.STEAM: To cook by placing the food above boiling water. Steam is the vapor that comes from hot water.STIR: To mix liquid ingredients by moving a spoon around in a circular motion. Stir until the sugar has completely dissolved.STIR-FRY: To cook small pieces of food by moving it quickly in a wok or pan with hot oil. Im going to stir-fry these vegetables.TENDERIZE: to make meat softer and easier to eat by beating it or adding marinade before cooking it. I think we should tenderize the steak before cooking it.WASH: To immerse food in water to make sure it becomes clean. Wash the strawberries before cutting them into pieces.WEIGH: To measure the weight (grams, ounces or pounds) of something. Weigh the mix to make sure you have the right amount.WHISK: to mix liquids, eggs, etc. into a stiff light mass, using a fork or a special tool (such as a whisk). Whisk all of the eggs together with the milk. I have just updated my original chart with 20 verbs to make two charts with 16 verbs each (a total of 32 verbs). These are the same verbs that appear in the video. Next ActivityTry our quiz to see if you know which verb is correct according to the given definition: Cooking Verbs GameTry our interactive hangman game to practice vocabulary about Cooking Instructions.Try our Video Quiz: If you found this English Vocabulary about Cooking Instructions interesting or useful, let others know about it. Knowing cooking verbs is helpful when you spend a lot of time in the kitchen. This reference covers the basic terms, explains their meanings, and shows them in pictures and examples. This can make your kitchen experience smoother and more enjoyable when talking with others in English. Cooking Verbs ListCooking Verbs with Pictures and ExamplesCooking Verbs ListPinCooking Verbs Created by 7ESLCooking verbs or kitchen verbs are verbs that frequently appear when reading the cooking instructions in recipes. Learn these useful cooking terms to enhance your cooking vocabulary words.BreakMeltSpreadLayerRoll outFryPeelMixWhipSauteTasteCutChopSliceGrateBoilSteamPinchPourAddBarbecueRoastBakeStirWeighLearn these cooking words to improve your vocabulary in English.PinCooking Words Created by 7ESLCooking Verbs with Pictures and ExamplesBreakTo separate something into smaller pieces.Example: Break the chocolate into small pieces before melting it.PinMeltTo change a solid substance into a liquid by heating it.Example: Melt the butter in a saucepan over low heat.PinSpreadTo apply a thin layer of a substance over a surface.Example: Spread the jam on the toast evenly.PinLayerTo arrange something in layers, one on top of the other.Example: Layer the lasagna noodles with the meat sauce and cheese.PinRoll outTo flatten dough or pastry with a rolling pin to a desired thickness.Example: Roll out the pizza dough on a floured surface.PinFryTo cook something in hot oil or fat.Example: Fry the chicken until its golden brown.PinPeelTo remove the skin or outer layer of something.Example: Peel the potatoes before boiling them.PinMixTo combine two or more substances together.Example: Mix the flour and sugar in a bowl.PinWhipTo beat a substance with a whisk or mixer to incorporate air and make it fluffy.Example: Whip the cream until it forms stiff peaks.PinSauteTo cook food quickly in a small amount of oil or fat over high heat.Example: Saute the onions until theyre translucent. PinTasteTo sample food to assess its flavor.Example: Taste the soup and adjust the seasoning if necessary.PinCutTo divide something into smaller pieces using a knife or other cutting tool.Example: Cut the vegetables into bite-sized pieces. PinChopTo cut something into small, irregular pieces.Example: Chop the nuts finely for the salad.PinSliceTo cut something into thin, flat pieces.Example: Slice the bread for the sandwiches. PinGrateTo shred something into small pieces using a grater.Example: Grate the cheese for the pizza topping.PinBoilTo heat a liquid until it reaches its boiling point and bubbles rapidly.Example: Boil the water before adding the pasta. 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