

ULI ENGLISH

LESSON TWENTY-FOUR

COOKING

COOKING VERBS

Bake: t cook something in an oven

Bake the cake in a preheated oven.

Grill: cook over fire or hot coal

My father hasn't grilled the meat.

Grate

Grate the cheese into a bowl.

Slice

Slice up the onions and add them to the meat.

Melt

Melt the butter in a saucepan.

Squeeze

Squeeze a bit of lemon juice on the fish.

Whisk

Whisk two egg whites until stiff.

Mash

Mash the fruit up so that the baby can eat it.

Dice

Dice the potatoes and put them into the pot.

Chop

Chop the onions into small pieces.

Peel

I cut my finger peeling potatoes.

Drain

Can you drain the pasta please?

Fry

Slice the mushrooms thinly and fry in butter.

Scramble

I prefer scrambled eggs to boiled eggs.

Cut

Cut the apple in half.

Add

Add the flour to the eggs.

Roll out

Roll out the dough into one large circle.

Weigh

Weigh the tomatoes on the scale.

Break

Break the eggs into a bowl and beat them.

Measure

Measure the flour, baking powder and sugar.

Blend

Blend the eggs with a tablespoon of milk.

Stir

Stir the sauce until it begins to boil.

Steam

Sift

Sift the flour into a mixing bowl.

Stir-fry/ saute

Saute the onions until they are brown.

Grease

Marinate

Marinate the beef in red wine for a few hours.

Recipe

What is the recipe for this sauce?

Instructions

Ingredients

Minced beef is a common ingredient in lasagna.

Leftover

I'll freeze any food that's leftover.

Decorate

She will decorate the cake for the birthday.

Medium-heat
Low-heat
High-heat
prepare