



a bottle
of milk



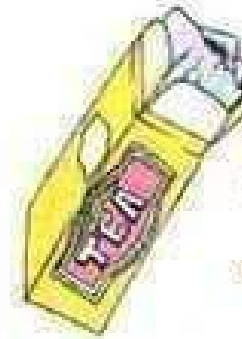
a glass
of water



a jug
of water



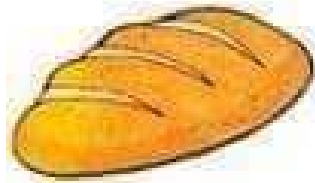
a cup
of tea



a packet
of tea



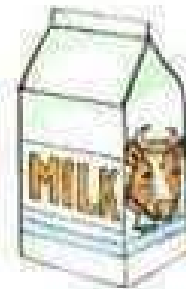
a jar
of honey



a loaf
of bread



a slice
of bread



a carton
of milk



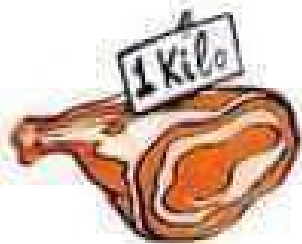
a can
of Coke



a bottle
of Coke



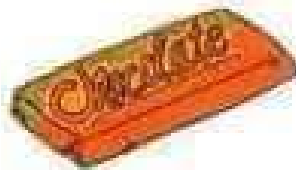
a bowl
of sugar



a kilo
of meat



a bar
of soap



a bar
of chocolate



a piece
of chocolate



a piece
of cheese



a piece
of furniture

COOKING VERBS

americanenglish.state.gov



melt

/ˈmɛlt/



definition:

to become or make something become liquid (from a solid) usually because of heat

example:

To make cheese fondue*, melt cheese with other ingredients.

* fondue: a dish that includes putting small pieces of food (e.g. bread) in a hot liquid (e.g. melted cheese)

Image ©Shutterstock.com and may not be reproduced separately from this graphic.



Week in Review 3

COOKING VERBS

americanenglish.state.gov



thaw

/ˈθɑː/



marinate

/ˈmɛrəˌneɪt/



knead

/ˈniːd/



whisk

/ˈwɪsk/



season

/ˈsiːzn/



melt

/ˈmɛlt/

Images ©Shutterstock.com and may not be reproduced separately from this graphic.



COOKING VERBS

americanenglish.state.gov



whisk

/'wɪsk/

definition:

to mix food such as eggs, milk, etc.
very quickly using a fork or a whisk



example:

Whisk the eggs with milk until the mixture is smooth.

a whisk (noun) = a cooking tool that is made of curved wire



Images ©Shutterstock.com and may not be reproduced separately from this graphic.



COOKING VERBS

americanenglish.state.gov



drain

/ˈdreɪn/



definition:

to remove liquid from something by letting the liquid flow out

example:

You should drain the pasta after you cook it.

Image ©Shutterstock.com and may not be reproduced separately from this graphic.



COOKING VERBS

americanenglish.state.gov



marinate

/ˈmerəˌneɪt/



definition:

to put meat, fish, or other food in a sauce for a period of time to add flavor

example:

I like to marinate fish before cooking it to make it more flavorful.

Image ©Shutterstock.com and may not be reproduced separately from this graphic.



COOKING VERBS

americanenglish.state.gov



season

/ˈsiːzən/



definition:

to add salt, pepper, herbs, or spices to food to give the food more flavor

example:

I like to season my meat with a little salt and pepper.

seasoning (noun) = a substance such as salt, pepper, spices, etc. that is used to add flavor to food

Image ©Shutterstock.com and may not be reproduced separately from this graphic.

A E American English at State



americanenglish.state.gov

COOKING VERBS

americanenglish.state.gov



**thaw
(out)**

/ˈθɑː/

definition:

to become, or to let frozen food become, soft and ready for cooking



example:

These steaks need to thaw out a little before we can grill them.

Image ©Shutterstock.com and may not be reproduced separately from this graphic.



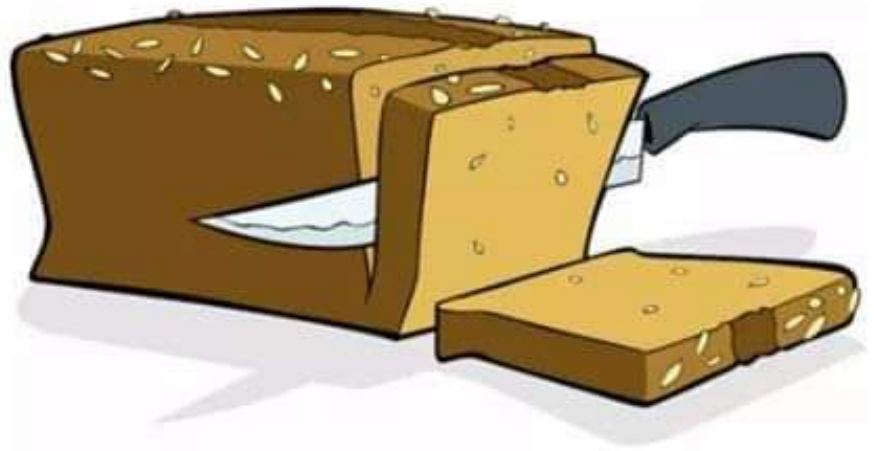
American English at State



americanenglish.state.gov

COOKING VERBS

americanenglish.state.gov



definition:

to cut something with a sharp object, often to cut it into pieces

example:

He sliced the bread to make a sandwich.

Image ©Shutterstock.com and may not be reproduced separately from this graphic.



American English at State



americanenglish.state.gov

COOKING VERBS

americanenglish.state.gov



knead

/ˈniːd/

definition:

to press dough firmly and repeatedly with your hands



example:

This bread takes time to make. You have to knead the dough before baking it.

dough = a mixture of flour, water, and other ingredients that is baked to make bread, cookies, etc.

Image ©Shutterstock.com and may not be reproduced separately from this graphic.



COOKING VERBS

americanenglish.state.gov



grate

/'greɪt/



definition:

to cut food (such as cheese) into very small pieces by rubbing it against a special tool with holes (a grater)

example:

I'm making macaroni and cheese, so I need to grate some cheese.

Image ©Shutterstock.com and may not be reproduced separately from this graphic.



American English at State



americanenglish.state.gov

COOKING VERBS

americanenglish.state.gov



definition:

to cut a large piece of cooked meat into smaller pieces or slices for eating

example:

My uncle cooked our Thanksgiving Day dinner, and my aunt carved the turkey.

Image ©Shutterstock.com and may not be reproduced separately from this graphic.



COOKING VERBS

americanenglish.state.gov



simmer

/ˈsɪmər/

definition:

to cook something by keeping it almost boiling for a period of time



example:

After you put all of the ingredients* in the pot, simmer the soup for an hour.

*ingredients = the different foods, spices, etc. that are used to make a dish

Image ©Shutterstock.com and may not be reproduced separately from this graphic.



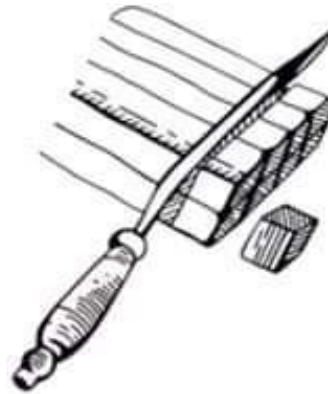
COOKING VERBS

americanenglish.state.gov



dice

/ˈdaɪs/



definition:

to cut food (meat, vegetables, etc.) into small square pieces

example:

I'm making vegetable soup. Could you dice these vegetables and add them to the pot?

Image ©Shutterstock.com and may not be reproduced separately from this graphic.



American English at State



americanenglish.state.gov

COOKING VERBS

americanenglish.state.gov



definition:

to put meat, fish, or other food in a sauce for a period of time to add flavor

example:

I like to marinate fish before cooking it to make it more flavorful.

Image © iStockphoto.com and may not be reproduced separately from this graphic.



COOKING VERBS

americanenglish.state.gov



broil

/'broɪəl/

definition:

to cook food directly under extremely high and direct heat



example:

For dinner, I am going to broil chicken and make mashed potatoes.

Mashed potatoes: potatoes that have been boiled and crushed, then mixed with butter and milk until smooth.

Image ©Shutterstock.com and may not be reproduced separately from this graphic.



COOKING VERBS

americanenglish.state.gov



definition:

To remove the skin from a fruit, vegetable, etc.

example:

Do you usually peel the apples when you make apple pie?

image ©Shutterstock.com and may not be reproduced separately from this graphic.



COOKING VERBS

americanenglish.state.gov



whisk

/'wɪsk/

definition:

to mix food such as eggs, milk, etc.
very quickly using a fork or a whisk



example:

Whisk the eggs with milk until the mixture is smooth.

a whisk (noun) = a cooking tool that is made of curved wire →



Images ©Shutterstock.com and may not be reproduced separately from this graphic.



COOKING VERBS

americanenglish.state.gov



poach

/'pəʊtʃ/



definition:

to cook food in a small amount of simmering liquid

example:

I like to poach eggs because I don't need to use oil to cook them.

* simmer: to cook something by keeping it almost boiling for a period of time

image ©Shutterstock.com and may not be reproduced separately from this graphic.



COOKING VERBS



grate



slice



peel



whisk



boil



fry



grill



bake



pour



scramble



simmer



spread



stir



taste



add



blend



roast



chop



steam



roll



Peel



Grate



Squeeze



Serve



Slice



Stir



Pinch



Pour



Sprinkle



Carve



Spread



Strain / Drain

Week in Review 1

COOKING VERBS

americanenglish.state.gov



bake

/'beɪk/



boil

/'bɔɪəl/



simmer

/'sɪmə/



grill

/'grɪl/



poach

/'pəʊtʃ/



fry

/'fraɪ/

heat from above



broil

/'brɔɪəl/

Images ©Shutterstock.com and may not be reproduced separately from this graphic.



American English at State



americanenglish.state.gov

VOCABULARY

COOKING VERBS



To cook

To prepare food by applying heat.



To fry

To cook over direct heat in hot oil or fat.



To heat

To make warm or hot.



To chill

To cool or freeze (food, drinks, etc).



To bake

To cook (food) with dry heat, especially in an oven.



To boil

To cook something in boiling water; 'to boil eggs'.



To defrost

To thaw, especially through removal from a refrigerator.



To steam

To cook something by letting steam pass over it; 'just steam the vegetables'.



To grill

To cook food by direct heat, as under a grill or over a hot fire.

Useful Cooking Verbs



Crush



Mash



Mix



Melt



Grill



Simmer



Peel



Grate



Squeeze