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Charles Mc Jones E. Aquino
Grade 8 - Saint Philip

June 27, 2013

I. Basic Cooking Terms

Bake	To cook by dry heat usually in an oven.
Barbecue	To roast meat slowly on a spit rack or rack over heat - broiling frequently with a seasoned sauce.
Beat	To make mixture smooth by lifting it over and over quickly with a big beating stroke or to incorporate air through the mixture.
Blend	To mix two or more ingredients together until well combined.
Boil	To cook in water or liquid in which bubbles rise continually and break on surface.
Broil	To cook over, under, or in front of hot coals or a gas or electric burner, or other form of direct heat.
Brown	To bake, dry, or toast a food until the surface is brown.
Brush	To coat food with butter, margarine, or egg - using a small brush.
Cook	To prepare food by applying heat in any form.
Cream	To beat sugar and fat together until fluffy.
Cut in	To cut fat into flour with two knives or pastry blender until it is distributed in small particles throughout the mixture.
Chop	To cut into small pieces.

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