

Kitchen terms

- **Bakeware:** Bakeware refers to various types of oven-safe containers and tools used for baking, such as cake pans, cookie sheets, and muffin tins.
- **Appliances:** Appliances are devices used in the kitchen to assist in cooking and food preparation, such as stoves, ovens, and microwaves.
- **Utensils:** Utensils are tools used in cooking to prepare, serve, and eat food, such as knives, spatulas, spoons, and measuring cups.
- **Mixing Bowl:** A mixing bowl is a large bowl used for combining ingredients when cooking or baking, typically made of glass, ceramic, or metal.
- **Cutlery:** Cutlery refers to knives, forks, and spoons used for eating and cooking in the kitchen.
- **Cookware:** Cookware refers to pots, pans, and other utensils used for cooking food on a stovetop, oven, or other heat source.
- **Food Processor:** A food processor is a kitchen appliance used for chopping, slicing, shredding, and pureeing food ingredients quickly and efficiently.

Measurement units

- **Tablespoon:** A tablespoon is a unit of volume measurement commonly used in cooking, equivalent to approximately 15 milliliters or 3 teaspoons.
- **Teaspoon:** A teaspoon is a small measuring unit equal to about 5 milliliters, commonly used in cooking to measure small amounts.
- **Quart:** A quart is a unit of volume equal to two pints or four cups, commonly used in cooking recipes.
- **Pint:** A pint is a unit of measurement in the US customary system equal to 16 fluid ounces or approximately 473 milliliters.
- **Ounce:** An ounce is a unit of measurement used to quantify weight in the Imperial and US customary systems, equivalent to 1/16 of a pound.
- **Gallon:** A gallon is a unit of volume measurement equal to four quarts or 128 fluid ounces commonly used in cooking.
- **Cup:** A cup is a unit of volume measurement commonly used in cooking, equivalent to 8 fluid ounces or 16 tablespoons.

Recipe terms

- **Saute:** Saute is a cooking technique where food is quickly cooked in a small amount of oil over high heat.
- **Whisk:** To whisk means to beat ingredients quickly and vigorously using a whisk until they are well combined and smooth.
- **Chop:** To chop means to cut food into small, irregular pieces using a knife, typically used for vegetables, fruits, or herbs.
- **Simmer:** To simmer means to cook a liquid at a temperature just below boiling, allowing flavors to meld without vigorous bubbling.
- **Bake:** To cook food in an oven using dry heat, typically at a moderate to high temperature, until it is fully cooked.
- **Measure:** To determine the quantity of ingredients needed for a recipe, typically using tools such as cups, spoons, or scales.
- **Ingredients:** Ingredients are the individual components that make up a recipe, such as meat, vegetables, spices, and other food items.
- **Boil:** To boil means to heat a liquid until it reaches a point where bubbles break the surface and steam is produced.

Food preparation

- **Seasoning:** Seasoning refers to the process of adding salt, herbs, spices, or other flavorings to enhance the taste of food.
- **Marinate:** To marinate means to soak food in a seasoned liquid mixture, typically with spices, herbs, and acids like vinegar or citrus juice.
- **Saute:** Saute is a cooking technique where food is quickly cooked in a hot pan with a small amount of oil.
- **Grill:** Grilling involves cooking food over direct heat, typically on a grill or barbecue, to impart a smoky flavor and char marks.
- **Bake:** To cook food in an oven using dry heat, typically at a specific temperature for a specific amount of time.
- **Simmer:** Simmering is a cooking technique where food is cooked gently in liquid at a temperature just below boiling.

Kitchen tools

- **Whisk:** A whisk is a kitchen tool with wire loops used for mixing, whipping, and incorporating air into ingredients like eggs.

- **Spatula:** A spatula is a flat, flexible utensil with a long handle used for flipping, spreading, and serving food in cooking.
- **Peeler:** A peeler is a kitchen tool used to remove the outer skin or peel of fruits and vegetables with ease.
- **Mixing Bowls:** Mixing bowls are deep, round containers used for combining ingredients in cooking and baking, available in various materials and sizes.
- **Measuring Cups:** Measuring cups are kitchen tools used to accurately measure liquid or dry ingredients for cooking and baking recipes.
- **Knife:** A knife is a sharp tool used for cutting, chopping, and slicing ingredients in food preparation in the kitchen.
- **Cutting Board:** A cutting board is a flat, durable surface used for chopping, slicing, and preparing food in the kitchen.

Generated by [VocabLists.com](https://vocabularylists.com)