

Name: _____

Date: _____

Recipe Terminology

D M N R O S D U N A J M P K F P C X S H R E D Q
 V A L A P B L E N D D I S T E A M W A R L N P M
 S R C I S P A Z Q T H N B R U I S E D U U U V Z
 L I T J E P K L Z E I C L Y Q G F J G S G W X V
 I N X W A W M K H M M E A N A C C K R S S T E W
 C A I H S M Z M P B J Y N Q N U O L A V X B N D
 E D Y F O O R H M Y B B C V U B R N T F J X C D
 S E V Z N M J K M U R A H Z J E E O E G O C U T
 R G H F I X P O A C H K N M I X R I N S E O N O
 C C N G N X L B D Y A E P R R S H K S T I R D A
 J H I F G Q I F R Y P V P M W H G A R N I S H S
 I I Q Q T F Q S M A R I N A T E C R E A M Q H T
 C L K A P B U L K Z D R E D G E F X Z O O T H C
 E L X N T O I O S A U T E Z D S I M M E R M J A
 B T R Q B M D J B O I L D E C O R A T E S A R K
 D N U D R E I B J U Q H Y J B J M W X A T E N B
 M H B G O K Z S X M G U V D I C E B Y F O L D Y
 U B J X W G E P T B R R J S K P E M O W B E A T
 D S C Z N G M R V J E O M Q I N G B K P C W R L
 I J G L A Z E I S V A A M F L O D G R I L L F U
 P P C W L X M N G U S S B A S T E C R U M B L E
 Q E H R Q Y E K J V E T O W H I S K G F S O A K
 Z E O M U S L L S H O R T E N I N G U D D U B C
 G L P Q Y W T E U J Z S I F T V I X I P U N W J

Shortening	Seasoning	Liquidize	Decorate	Sprinkle	Marinate	Marinade	Garnish
Crumble	Simmer	Blanch	Grease	Dredge	Bruise	Rinse	Glaze
Chill	Roast	Steam	Toast	Saute	Poach	Grill	Brown
Baste	Whisk	Cream	Blend	Slice	Shred	Mince	Grate
Core	Stew	Boil	Bake	Stir	Sift	Fold	Beat
Soak	Peel	Melt	Dice	Cube	Chop	Ice	Fry
Rub	Mix	Dip					