



ANSWERS

Term	Definition
Boil	To cook in water that has reached 212 degrees F.
Baste	To moisten food while it is cooking in order to keep it from drying out and to add flavor.
Marinate	To place foods into a flavored liquid to transfer the flavors.
Skim	To remove any surface foam or fat from a liquid.
Slurry	A mixture of starch and cold water whisked together and used to thicken soups or sauces.
Steep	To soak coffee, tea, or herbs in hot or boiling water so that the liquid takes on the flavor of the food being soaked.
Stock	A strained liquid that is the result of cooking vegetable, herbs, and possibly meat or fish in water over a low heat for hours.
Blanch	To place vegetables or fruits into boiling water for a very short period of time (usually 30 seconds or less). Usually the food is then quickly moved to a bowl of ice water to stop cooking.
Deglaze	To loosen the brown bit from a pan by adding liquid and then scraping the bits off the pan.