

Cooking Terms

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

Blanching

Roasting

Boiling

Marination

Grilling

Deglazing

Stir Frying

Poaching

Simmering

Caramelization

Julienne

Sauteing

Braising