

seeds or tough and woody centers.

Correct the seasoning - To check for salt, pepper or herbs to make sure the dish has turned out as expected.

Cream - To rub, whip or beat with a spoon or mixer until mixture is soft and fluffy. Usually describes the combining of butter and sugar for a cake.

Crimp - To pinch or press dough edges - especially pie crust edges - to create a decorative finish and/or to seal two layers of dough so the filling does not seep out during baking. Edges of parchment or foil may also be crimped to seal in food and its juices during cooking.

Crisp - To make firm and brittle in very cold water or in refrigerator (lettuce or other greens, for example).

Curdle - To coagulate, or separate, into solids and liquids. Egg- and milk-based mixtures are susceptible to curdling if they are heated too quickly or combined with an acidic ingredient, such as lemon juice or tomatoes.

Cut - To break up food into pieces, with a knife or scissors.

Cut in - To mix shortening with dry ingredients using a pastry blender, knife or fork. Usually applied to pastry making.

Deep-Fry - Cooking in enough fat to cover the food completely. The aim is to produce foods with a crisp golden-brown crust and a thoroughly cooked interior without letting them absorb too much fat. The kind, quantity and temperature of the fat are important in accomplishing this result.

De-glaze - After meats or vegetables have been browned, wine or stock is added to the pan over high heat, and the rich coloring that remains in the pan is gently scraped with a wooden spoon and combined with the wine or stock.

Devein - To remove the dark intestinal vein of a shrimp by using the tip of a sharp knife, then rinsing the shrimp in cold water.

Develop - Allow food to sit for a time before serving so the flavors have a chance to blend or brighten.

Devil - To coat with a hot seasoning, such as mustard or a hot sauce. Eggs are “deviled” when the yolk is mixed with highly spiced seasonings.