

Dice - To cut food into small cubes of uniform size and shape, usually about 1/4 inch in size.

Dissolve - To make a liquid and a dry substance go into solution.

Dot - Scatter small amounts of specified ingredients, usually butter, or nuts, chocolate, etc. on top of food. This adds extra richness and flavor and helps promote browning.

Dredge - To sprinkle, coat or cover with flour, crumbs, cornmeal or other seasoned mixture.

Drizzle - To slowly pour a liquid, such as melted butter or a glaze in a fine stream, back and forth, over food.

Dust - To sprinkle a food or coat lightly with flour, sugar, cornmeal or cocoa powder.

Emulsify - To bind liquids that usually cannot blend smoothly, such as oil and water. The trick is to add one liquid, usually the oil, to the other in a slow stream while mixing vigorously. You can also use natural emulsifiers - egg yolks or mustard - to bind mixtures like vinaigrettes and sauces.

Ferment - To bring about a chemical change in foods or beverages. Beer, wine, yogurt, buttermilk, vinegar, cheese and yeast breads all get their distinctive flavors from fermentation.

Fillet - A strip or compact piece of boneless meat or fish.

Flambé - To sprinkle with brandy or liqueur and ignite and serve flaming.

Fold; Fold in - To combine two ingredients or two combinations of ingredients by two motions; cutting vertically through the mixture and turning over and over by sliding the implement (usually a rubber spatula or wire whisk) across the bottom of the mixing bowl with each turn.

Fork-tender - A degree of doneness for cooked vegetables and meats. You should feel just a slight resistance when food is pierced with a fork.

Fricassee - To cook pieces of fowl or meat by braising and serving with a thickened sauce.

Fry or Pan-Fry - To cook in a small amount of fat on top of the stove; also