

called “sauté” and “pan-fry.”

Garnish - To decorate any foods. Nuts, olives, parsley, citrus zest and so forth are called garnishes when used to give a finish to a dish.

Glace - To coat with a thin sugar syrup cooked to the crack stage.

Glaze - To cover with aspic; to coat with a thin sugar syrup; to cover with melted fruit jelly. Cold meats, fish, fruit, etc., are often glazed.

Grate - to rub on a grater to shred or flake.

Grill - See “Broil.”

Hack - When cutting up chickens or thin boned meats, one “hacks” with a cleaver, thus cutting the meat into large bite-size pieces and retaining the bone. The presence of the bone will keep the meat moist during cooking.

Julienne - Food cut into very thin strips.

Knead - To work and press dough with the heels of your hands so the dough becomes stretched and elastic.

Lard - To insert strips or pieces of fat into uncooked lean meat for added flavor and moisture; or, slices of fat may be spread on top of uncooked lean meat, meatloaf or fish for the same purpose.

Leavening - Any agent that causes a dough or batter to rise. Common leaveners include baking powder, baking soda and yeast. Natural leaveners are air (when beaten into eggs) and steam (in popovers and cream puffs).

Liqueur - A sweet, high-alcohol beverage made from fruits, nuts, seeds, spices, or herbs infused with a spirit, such as brandy or rum. Traditionally served after dinner as a mild digestive, liqueurs can also be used in cooking.

Lukewarm - At a temperature of about 95°F. Lukewarm food will feel neither warm nor cold when sprinkled on or held to the inside of the wrist.

Marinate (Marinade) - To let foods stand in a marinade, usually an acid-oil mixture of oil and vinegar or wine, often flavored with spices and herbs.

Melt - To heat solid food, like sugar or fat, until it becomes liquid.

Mince - To cut with knife or scissors into very fine pieces.