

Score - To cut narrow grooves or gashes part way through fat, in meats before cooking; e.g., in steaks to prevent curling, or to cut diamond-shaped gashes through fat in ham just before glazing.

Scramble - To stir or mix foods gently while cooking, as eggs.

Sear - To cook at a very high temperature, either on top of range or in oven, for a short time in order to quickly form a brown crust on the outer surface of meat.

Shave - To cut wide, paper-thin slices of food, especially Parmesan cheese, vegetables, or chocolate. Shave off slices with a vegetable peeler and use as garnish.

Shirr - To break eggs into a dish with cream or crumbs, then bake.

Shot - A liquid measure that amounts to very little or to taste. A shot of wine is about 1 ounce, but a shot of Tabasco is less than 1/16 teaspoon.

Shred - To cut food into slivers or slender pieces, using a knife or shredder.

Shuck - To remove the shells of oysters, mussels or clams, or the husks of corn.

Sift - To put dry ingredients through a fine sieve.

Simmer - To cook in a liquid that is kept just below the boiling point; bubbles form slowly and break below the surface.

Skewer - A long, thin metal or wooden pin used to secure or suspend meat and/or vegetables during cooking. To thread foods, such as meat, fish, poultry, vegetables, on a wooden or metal skewer so they hold their shape during cooking.

Skim - To remove fat or froth from the surface of a liquid, such as stock or boiling jelly.

Steam - To cook on a rack or holder over a small amount of boiling water in a tightly covered container.

Steep - To allow food, such as tea, to stand in hot liquid to extract flavor and/or color.

Sterilize - To heat in boiling water or steam for at least 20 minutes, until living organisms are destroyed.