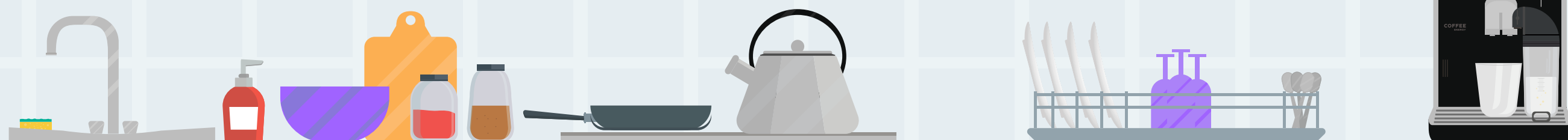


VOCABULARY

kitchen



Stove

Meaning: A kitchen appliance used for cooking or heating food.

Example: She placed the pot on the stove and turned on the burner.

Refrigerator

Meaning: An appliance that keeps food and drinks cold to prevent spoilage.

Example: The refrigerator is stocked with fresh vegetables and fruits.

Sink

Meaning: A basin used for washing dishes and hands.

Example: Please wash your hands in the sink before dinner.

Oven

Meaning: A kitchen appliance used for baking, roasting, or heating food.

Example: The cake is in the oven and will be ready soon.

Knife

Meaning: A sharp-edged utensil used for cutting or slicing.

Example: He used a knife to chop the vegetables for the salad.

Fridge

Meaning: Informal term for a refrigerator.

Example: I need to grab some milk from the fridge.

Cutting Board

Meaning: A flat board used for cutting food.

Example: She placed the vegetables on the cutting board before chopping them.

Spoon

Meaning: A utensil consisting of a handle and a shallow bowl used for eating and stirring.

Example: He stirred the soup with a spoon.

Fork

Meaning: A utensil with prongs used for picking up and eating food.

Example: Use a fork to enjoy the salad.

Pot

Meaning: A deep container with a lid, used for cooking on the stove or in the oven.

Example: She boiled pasta in a large pot.

Pan

Meaning: A flat, shallow container with a handle, used for frying or cooking.

Example: Heat some oil in the pan before adding the vegetables.

Cupboard

Meaning: A storage space with shelves for keeping dishes, food, or kitchen supplies.

Example: The plates are in the top cupboard.

Toaster

Meaning: A kitchen appliance used to brown slices of bread.

Example: I toasted some bread for breakfast in the toaster.

Microwave

Meaning: An appliance used for quick heating or cooking of food using microwaves.

Example: You can warm up leftovers in the microwave.

Mixer

Meaning: An electric appliance used for blending or beating ingredients.

Example: She used the mixer to make a smooth batter for the cake.

Grater

Meaning: A utensil with sharp-edged holes used for shredding or grating food.

Example: He grated some cheese for the pizza.

Dishwasher

Meaning: A machine used for washing dishes automatically.

Example: After dinner, I loaded the dishes into the dishwasher.

Can Opener

Meaning: A device used for opening sealed cans.

Example: Use the can opener to open the can of tomatoes.

Measuring Cup

Meaning: A container with calibrated markings used for measuring liquids or dry ingredients.

Example: She used a measuring cup to add flour to the recipe.

Apron

Meaning: A protective garment worn in the kitchen to prevent clothes from getting dirty.

Example: She tied on her apron before starting to cook

Saute

Meaning: To cook food quickly in a small amount of oil or butter over high heat.

Example: Saute the onions until they become translucent.

Bake

Meaning: To cook food by dry heat in an oven.

Example: She baked a delicious apple pie for dessert.

Grill

Meaning: To cook food over an open flame or on a grill.

Example: We're going to grill some burgers for the barbecue.

Boil

Meaning: To heat a liquid until it reaches its boiling point, causing it to bubble and turn into vapor.

Example: Boil the pasta until it's al dente.

Simmer

Meaning: To cook gently at a temperature just below boiling.

Example: Let the soup simmer for 20 minutes to develop the flavors.

Roast

Meaning: To cook food, typically meat, by dry heat in an oven or over an open flame.

Example: The turkey is roasting in the oven for Thanksgiving dinner.

Fry

Meaning: To cook food by submerging it in hot oil.

Example: He fried the potatoes until they were golden brown.

Steam

Meaning: To cook food by exposing it to steam from boiling water.

Example: Steam the vegetables for a healthy side dish.

Poach

Meaning: To cook food, usually eggs or fish, by gently simmering it in liquid..

Example: She likes to poach eggs for a healthy breakfast.

Marinate

Meaning: To soak food in a flavorful liquid, often containing spices and herbs, to enhance its flavor.

Example: We should marinate the chicken in the sauce for a few hours before grilling.

Blend

Meaning: To mix or combine ingredients together until they form a smooth and uniform mixture.

Example: Use a blender to blend the ingredients for the smoothie.

Knead

Meaning: To work and press dough with the hands to make it smooth and elastic.

Example: She kneaded the bread dough until it became soft and pliable.



Sear

Meaning: To quickly brown the surface of meat or fish over high heat.

Example: Sear the steak on both sides for a few minutes to lock in the juices.

Deglaze

Meaning: To loosen and dissolve browned food residue from the bottom of a pan by adding liquid.

Example: After cooking the meat, deglaze the pan with wine to make a flavorful sauce.

Broil

Meaning: To cook food by exposing it to direct heat, usually from a broiler in an oven.

Example: Broil the salmon until it's lightly browned on top.

Baste

Meaning: To moisten food with liquid, such as juices or sauce, while it's cooking.

Example: Use a basting brush to baste the turkey with its own juices.

Reduce

Meaning: To simmer a liquid to make it thicker and more concentrated by evaporation.

Example: We need to reduce the sauce until it's thick and flavorful.

Dredge

Meaning: To coat food with a dry ingredient, such as flour or breadcrumbs, before cooking.

Example: Dredge the chicken in flour before frying.

Whisk

Meaning: To beat or stir vigorously with a whisk to incorporate air and create a smooth mixture.

Example: Whisk the eggs and sugar together until they are frothy.

Season

Meaning: To add salt, pepper, or other spices to food to enhance its flavor.

Example: Don't forget to season the soup with herbs and spices for extra taste



THANK YOU

