

English Vocabulary – Cooking Methods

grilled fillet of fish



roast potatoes



sautéed potatoes



seared swordfish



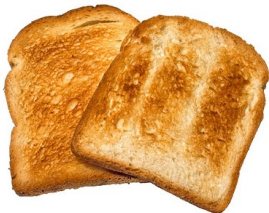
fried cod



boiled eggs



toasted bread (toast)



baked potato



sun-dried meat



braised mushrooms



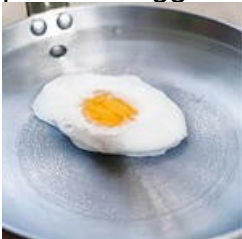
mashed potatoes/mash
(potato purée)



steamed vegetables



poached egg



scrambled eggs



barbecued chicken



to grill _____

to roast _____

to sauté _____

to sear _____

to fry _____

to boil _____

to toast _____

to bake _____

to sun-dry _____

to braise _____

to mash _____

to steam _____

to poach _____

to scramble _____

to barbecue _____

Other verbs:

to chop _____

to marinate _____

to smoke _____

to slice _____

to peel _____

to cut _____

to dice _____

to mince _____

to halve _____

to rinse _____

to lift out _____

to cook _____

to put in/add _____

to drain _____

to mix _____

to stir _____

to toss / flip _____

to dip _____

to squeeze _____

to fill up _____

to pour _____

to set _____