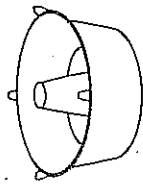
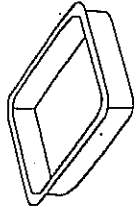


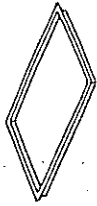
Essential Equipment



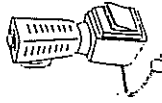
Angel food
tube pan



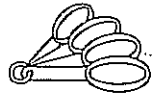
Baking dish (glass)
pan (metal)



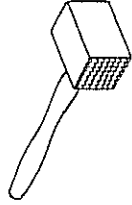
Baking sheet



Blender



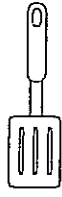
Measuring
spoons



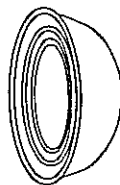
Meat mallet



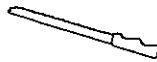
Muffin pan



Pancake lifter



Bowls (mixing)



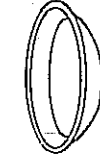
Bread knife



Broiler pan



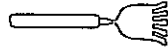
Brush



Pie plate



Pizza pan



Potato masher



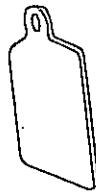
Roasting pan



Casserole



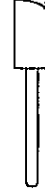
Cookie sheet



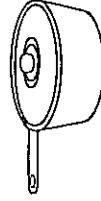
Cutting board



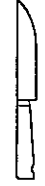
Dry measures



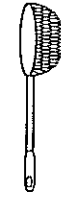
Rubber spatula



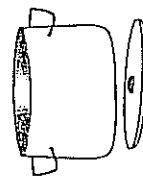
Saucepan



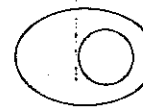
Sharp knife



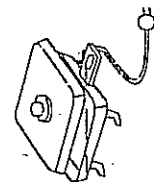
Sieve



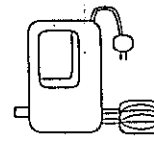
Dutch oven



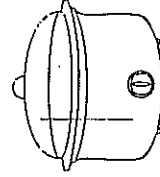
Egg piercer



Electric
frying pan



Electric mixer



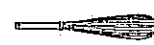
Slow cooker



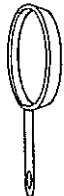
Square
baking pan



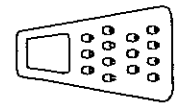
Vegetable peeler



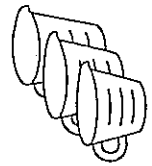
Whisk



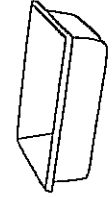
Frying pan



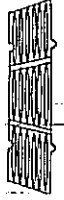
Grater



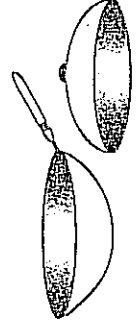
Liquid measures



Loaf pan



Wire rack



Wok

Typical Terms

Bake	To cook, covered or uncovered, in preheated oven on bottom or center rack.
Batter	A thin or thick pourable uncooked mixture, typically made with flour, eggs and milk, such as cakes, pancakes or muffins.
Beat	To mix ingredients using an electric mixer, whisk, fork or spoon using circular motions.
Boil	To heat liquid in a saucepan or kettle until bubbles rise in a steady pattern and break on the surface. Steam also starts to rise from the surface.
Broil	To cook on the top rack in the oven directly under the element.
Chill	To place in refrigerator until cold.
Chop	To cut food into small pieces with a sharp knife on a cutting board.
Combine	To mix two or more ingredients.
Cream	To beat ingredient, or combination of ingredients, until the mixture is light, fluffy and "creamy" using an electric mixer or spoon.
Cube	To cut food into 1/4 inch (6 mm) cubes.
Drain	To strain away unwanted liquid using a sieve.
Fold in	To gently combine light mixture into heavy mixture using rubber spatula by cutting down vertically through mixture and sliding spatula across bottom of bowl and up side, lifting bottom mixture up and over top mixture. Rotate bowl 1/4 turn and repeat until just mixed.
Whisk-beat	To beat with a fork until well blended.
Freeze	To place in freezer until firm or solid.
Y	To cook in small amount of cooking spray, cooking oil or hard margarine in frying pan on medium to medium-high.
Finish	To decorate food with edible condiments, such as parsley or fruit slices.
Grease	To lightly coat baking pan or dish with cooking spray or hard margarine to prevent sticking.
Heat	To make something warm or hot by placing the saucepan or pot on the stovetop.

Jelly-roll-style	To roll up from one end or side, keeping edges even.
Knead	To work dough into a smooth putty-like mass by pressing down and folding in using the heels of your hands.
Let stand	To let a baked product cool slightly on a wire rack or hot pad while still in baking pan. Or, to let a mixture sit at room temperature to blend flavors.
Marinate	To cover or coat food with a marinade (seasoned liquid or paste) and set aside to develop flavor or to tenderize.
Mash	To crush cooked or very ripe foods or cooked potatoes with a fork or potato masher until smooth.
Melt	To heat a solid food (such as butter or chocolate) until liquid.
Pound	To tenderize or flatten poultry or meat using a meat mallet, rolling pin or other heavy implement.
Process	To mix or cut up food in a blender or food processor until desired doneness.
Sauté	To cook food quickly in a small amount of hot cooking oil in a frying pan or wok on medium-high heat.
Scramble-fry	To brown ground meat in a frying pan on medium to medium-high, using a spoon, fork or pancake lifter to break up the meat into small crumb-like pieces as it cooks.
Simmer	To heat liquids in a saucepan on low or medium-low on the stovetop so that small bubbles appear on the surface around the sides of the liquid and just break through.
Slice	To cut foods (such as apples, carrots or bread) into sections or pieces using a sharp knife.
Stir	To combine two or more ingredients together.
Stir-fry	To cook food quickly in a wok or frying pan on medium-high, stirring constantly.
Strain	To pour liquid through mesh or sieve to separate any lumps from liquid.
Toast	To brown slightly in a toaster, frying pan, under the broiler in the oven or simply in the oven.
Toss	To mix salad or other ingredients gently with a lifting motion until well mixed using two forks, spoons or salad tongs.
Whisk	To mix briskly with a wire whisk to incorporate air or to break up lumps.