

flavor

barbecue

hash

drizzle

roll

brew

poach

coddle

skewer

scramble

cream

batter

press

macerate

cut

dry

garnish

glaze

warm

drain

leaven

devil

broil

fry

deep fry

roast

jell

thin

julienne

preserve

ferment

soak

knead

freeze

congeal

bind

zest

caramelize

pan

simmer

boil

peel

can

bone

chunk

ice

pour

slice

dip

marinate

oil

churn

stir

microwave

grind

pulp

heat

dice

infuse

parboil

scald

char

shreds

clarify

beat

chill

refrigerate

turn

flip

overcook

bake

mold

frost

burn

prepare

sweeten

sprinkle

season

aerate

sift

filter

percolate

mash

puree

tenderize

shell

pickle

souse

grill

grate

sieve

chop

froth

baste

hard boil

core

fold

layer

mix

blend

skim

descale

juice

salt

combine

cool

raw

melt

dough

toast

stew

braise

decorate

fillet

fricassee

bread

pare

brush

hull

shuck

escallop	