Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Period\_\_\_\_\_\_\_\_

Reading a Recipe: Cooking Terms

**The parts of a recipe are:**

1. Title
2. Ingredients
3. Yield and Serving Size
4. Instructions

**Measuring:**

 How should you measure flour and powdered sugar?

 How should you measure liquid ingredients?

 How should you measure brown sugar?

**Equivalents:**

1 Gallon =\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ cups

½ Gallon = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_quarts

¼ Gallon =\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_quart \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ pints

⅛ Gallon =\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_pint \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ cups

½ quart =\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ pint

¼ quart =\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_cup \_\_\_\_\_\_\_\_\_\_\_\_ fluid ounces

 1 cup = \_\_\_\_\_\_\_\_\_\_\_\_\_ fl oz. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Tablespoons

¾ cup = \_\_\_\_\_\_\_\_\_\_\_\_\_ fl oz. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Tablespoons

⅔ cup = \_\_\_\_\_\_\_\_\_\_\_\_\_ fl oz. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Tablespoons

½ cup = \_\_\_\_\_\_\_\_\_\_\_\_\_ fl oz. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Tablespoons

⅓ cup = \_\_\_\_\_\_\_\_\_\_\_\_\_ fl oz. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Tablespoons

¼ cup = \_\_\_\_\_\_\_\_\_\_\_\_\_ fl oz. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Tablespoons

⅛ cup = \_\_\_\_\_\_\_\_\_\_\_\_\_ fl oz. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Tablespoons

**Common Abbreviations:**

t or tsp =

T or Tbsp =

c =

pt =

qt =

oz =

lb =

pkg =

|  |  |  |
| --- | --- | --- |
|  | **Doubling a Recipe** | **Halving a Recipe** |
| 1 tsp = |  |  |
| ¼ cup = |  |  |
| 1 ½ tsp = |  |  |
| 3 cups = |  |  |

**Cooking Terms:**

|  |  |
| --- | --- |
|  |  to mix shortening and flour with a pastry blender or two knives |
|  | to rub on a tool that separates or shreds the food into smaller pieces |
|  | to remove the center of a fruit |
|  | to cut into small pieces with a knife |
|  | to cook a liquid until bubbles rise and break the surface |
|  | to work or press dough with the palms of the hands |
|  | to spread a thin layer of shortening or oil on a baking pan |
|  | to mix foods lightly using a lifting motion with two forks or a fork and spoon |
|  | to make a mixture smooth by stirring rapidly |
|  | to beat rapidly and make light and airy (example: egg whites, whipping cream) |
|  | to gently combine two mixtures by cutting down through the center with a rubber scraper, across the bottom of the bowl, and up and over close to the surface |
|  | to mix ingredients using a circular motion until well-blended |
|  | to cook in a small amount of fat |
|  | to blend with a spoon or electric mixer until fluffy, light, and well-blended (example: sugar, eggs, and shortening) |
|  | to remove the peeling by using a knife or peeler |
|  | to heat to just below boiling |