

Mix, Measure, and Match

Directions: Match each definition in the left-hand column with the correct term from the right-hand column. Write the letter of the term in the space provided. Not all terms will be used. Then follow the directions in *Recipe Terms*.

Descriptions

- _____ 1. Cut off the outside covering of a fruit or vegetable.
- _____ 2. Cut into evenly shaped pieces about $\frac{1}{2}$ inch on each side.
- _____ 3. Cover the surface of a food with a dry ingredient.
- _____ 4. Make rapid movements with a wire whisk, rotary beater, or mixer to make food fluffy.
- _____ 5. Rub food over a grater.
- _____ 6. Combine ingredients until soft and creamy.
- _____ 7. Rub lightly with fat.
- _____ 8. Use a quick, over-and-under motion that adds air to foods.
- _____ 9. Cut into evenly shaped pieces about $\frac{1}{4}$ inch on each side.
- _____ 10. Use a cutting motion to mix solid fat with dry ingredients.
- _____ 11. Moisten foods while cooking to keep food from drying out.
- _____ 12. Gently combine ingredients in a delicate mixture to keep air in the mixture.

Terms

- A. grease
 B. fold
 C. brush
 D. beat
 E. pare
 F. cut in
 G. cube
 H. mince
 I. coat
 J. dice
 K. whip
 L. baste
 M. cream
 N. shred

Recipe Terms

On separate paper, list any six of the terms above. Beside each term write what types of foods or recipes each is likely to be used in.

Accurate Measurements

Directions: Andy is making a new recipe. He has all the ingredients, but he is confused about how to measure them accurately. Help him out by giving directions for how to measure the following ingredients, including what utensils to use.

1	1 cup brown sugar

2	½ cup shortening

3	½ cup buttermilk

4	½ teaspoon salt

5	2 cups flour

What Went Wrong?

Directions: Read each scenario below and identify what the person did incorrectly in following the recipe. Then write what the person should have done to make the dish come out right.

	Situation	Incorrect Action	Correct Action
1	Antonia did not have any buttermilk on hand for her cake, so she substituted evaporated milk.		
2	Jamie packed the flour down in the measuring cup to make sure she had a full cup.		
3	Kyle wanted to make half a recipe of his mother’s chili. The original recipe called for 1½ tablespoons chili powder. Kyle put in 3 teaspoons.		
4	Joshua’s recipe called for 1 tsp. of baking soda. Joshua added 1 tablespoon.		
5	The soup Celeste was making called for a small amount of basil. Because she likes strong flavors, Celeste added more basil but did not taste it until the soup was done. The resulting taste was too strong with basil.		
6	To cut a carrot, Jawan held the carrot in one hand while he cut it with the knife in his other hand.		