

Kitchen Vocabulary



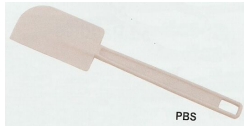
Wok – a deep pan usually used for cooking Asian food



Frying pan – like a wok, but not as deep



Whisk – usually used to mix liquids



Spatula –



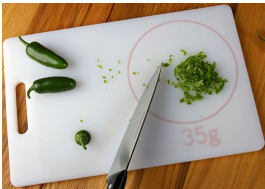
Tea ball – used to make “loose-leaf” tea



(Potato) Peeler



Toaster



Cutting Board



Casserole Pan/Brownie Pan/Baking Pan



(Spaghetti) Strainer – used to drain noodles, meat, vegetables etc.



Cookie Sheet – flat, metal pan used to bake cookies, bread ...



Pizza tray – circular, flat metal pan used to bake pizza



Microwave



Pizza Cutter – circular knife used to cut pizza



Can Opener



Thermos – an insulated cup used to keep drinks hot or cold



Tupperware – plastic containers with lids used to store extra food



Cookie Cutters –used to make shapes out of cookies, Jell-o, etc



Measuring Cups – used to measure ingredients when baking



Rolling pin – circular, wooden or metal, used to roll dough for bread or cookies



Baking Soda



Baking Powder



Vanilla



Oven – the part that opens from the front, used for baking

Stove (stovetop) – the top part of an oven, used to heat/fry things – four *burners* on the top

Broiler – drawer beneath oven, used to keep food warm



Cooking Pot



Tongs



Pot holder – used to put under hot pans/dishes



Oven Mitt – used to protect your hands when taking hot things out of the oven



Ice tray – used to make ice in the freezer