

**Aioli** – from French garlic + oil, a Mediterranean mayonnaise.

**Airline Chicken** – a (mostly) boneless chicken breast with the drumette attached.

**Asian Blend Vegetables** – peppers, onions, broccoli, baby corn, bamboo shoots.

**Au gratin** (oh-grah-tan) refers to a dish that is baked with a topping of seasoned breadcrumbs and cheese.

**Bake** – to cook in an oven using dry heat

**Braise** – to cook slowly in fat and a small amount of liquid in a covered pot.

**Brioche** – a light, sweet, rich type of bread made with eggs, butter and yeast.

**Broccolini** – hybrid of broccoli and Chinese chard.

**Broccoli Rabe** [rahb] – a leafy green vegetable related to both the cabbage and turnip family, having a pungent, bitter flavor.

**Challah** [khah-luh, hah-luh] – a rich white bread leavened with yeast and containing eggs.

**Char-Siu** – Chinese BBQ sauce of soy sauce, hoisin, rice wine vinegar and honey.

**Chipotle** – a pungent red pepper.

**Cipollini** [chip-oh-lee-nee] **Onions** – a smaller, flat, pale onion. These are sweeter onions, having more residual sugar than white or yellow onions.

**Cilantro** – Chinese parsley, is the name given to the leaves of the coriander plant.

**Confit** [cone-fee] – a technique for preserving meats by cooking the meat in its own fat, and then storing the meat in this fat in a covered container.

**Coulis** [koo-lee] – a thick sauce made from puréed and strained vegetables or fruits.

**Couscous** –steamed durum wheat, also known as semolina.

**Dauphinoise Potatoes** – a French recipe for potatoes in which the potatoes are sliced, layered in a baking dish and then baked au gratin with garlic, butter and cream. Variations on the recipe can include eggs and cheese.

**Farro** – usually a combination of 3 species of hulled wheat.

**Fines herbes** [feen erb] – a combination of finely chopped herbs.

**Florentine** – with spinach.

**Frenched Chicken Breast** – bone-in breast with the wing joint (drumette) attached.

**Focaccia** – a flat Italian bread typically seasoned with herbs and olive oil.

**Gastrique** – a slightly tart and sweet syrup.

**Gremolata** – a combination of fresh parsley, lemon zest and garlic.

**Haricot Vert** – French Style Green Beans, thinner than common green beans.

**Hoisin sauce** – also called Peking sauce, is thick, reddish-brown, sweet and spicy and salty, and widely used in Chinese cooking.

**Hoppin' John** – black eyed peas and chopped vegetables, ham bone or ham hocks, and seasonings.

**Jicama** [hik-uh-muh] – a tuberous root vegetable, also called Mexican turnip.

**Orzo** – rice shaped pasta.

**Pancetta** – Italian bacon, not smoked.

**Pepperoncini** – hot chili peppers.

**Pilaf** – rice cooked in a meat or poultry broth.

**Polenta** – a thick mush of cornmeal.

**Potatoes Anna** – lightly Seasoned Sliced Potatoes.

**Prosciutto** – salted ham that has been cured by drying, always sliced paper-thin for serving.

**Puttanesca** – served with a pungent tomato sauce typically containing olives, garlic, capers, hot pepper, and sometimes anchovies.

**Ragout** – a highly seasoned stew of meat or fish.

**Ragu** – alternate spelling of ragout in some recipe titles.

**Risotto** – rice cooked with broth, flavored with grated cheese and other ingredients.

**Roast** – to cook with dry heat in an oven or over a fire.

**Roma Vegetables** –zucchini, squash, carrots, peppers, onions.

**Succotash** – corn and lima beans.

**Teres Major Steak** - The teres major is a shoulder muscle that is second only to the tenderloin filet in tenderness. The teres major steak is also referred to as a shoulder tender.

**Watermelon Radish** – A large round root vegetable with a crisp texture and a mild to sweet peppery flavor. It has bright red to magenta inner flesh.

**Wheat Berry** – an entire wheat kernel (except for the hull), composed of the bran, germ, and endosperm.

More terms are defined at <http://www.foodterms.com/encyclopedia/a/index.html>