CHINESE BOOST

Cooking Chinese vocabulary: Advanced (HSK 7-9)

44 words with pinyin, 繁體 and meanings, 40 of them with an example sentence.
Every word here links to its entry on the site.

Cooking Chinese vocabulary: Advanced (HSK 7-9) on the web
The same words as a CSV, for Anki or a spreadsheet
A free account, which keeps 简体 or 繁體, pinyin or 注音 and the rest of how you read Chinese on every device

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Words

菜谱 菜譜
càipǔ menu (in restaurant) / recipe / cookbook

> 这道菜的菜谱是我奶奶教我的。
> Zhè dào cài de càipǔ shì wǒ nǎinai jiāo wǒ de.
> My grandmother taught me the recipe for this dish.

蒸
zhēng to steam / to evaporate / torch made from hemp stalks or bamboo (old) / finely chopped firewood (old)

> 锅里的水都蒸光了。
> Guō lǐ de shuǐ dōu zhēng guāng le.
> All the water in the pot has boiled away.

煎
jiān to pan fry / to sauté

> 我去用锅煎一个蛋。
> Wǒ qù yòng guō jiān yí gè dàn.
> I am going to fry an egg in a pan.

炖 燉
dùn to stew
tún blazing (of fire)

> 东坡肉要慢慢炖才好吃。
> Dōngpōròu yào mànmàn dùn cái hǎochī.
> Dongpo pork has to be stewed slowly to taste good.

调料 調料
tiáoliào condiment / seasoning / flavoring

> 做这道菜要放什么调料?
> Zuò zhè dào cài yào fàng shénme tiáoliào?
> What seasoning should I put in this dish?

火候
huǒhou heat control / mastery / crucial moment

> 炒菜要掌握好火候。
> Chǎocài yào zhǎngwò hǎo huǒhou.
> When stir-frying, you have to control the heat well.

炉子 爐子
lúzi stove / oven / furnace

> 炉子的热向四周辐射。
> Lúzi de rè xiàng sìzhōu fúshè.
> The heat from the stove radiates in all directions.

微波炉 微波爐
wēibōlú microwave oven

> 我们是时候买新的微波炉了。
> Wǒmen shì shíhou mǎi xīn de wēibōlú le.
> It is about time we bought a new microwave oven.

搅拌 攪拌
jiǎobàn to stir / to agitate

> 把鸡蛋和牛奶搅拌均匀。
> Bǎ jīdàn hé niúnǎi jiǎobàn jūnyún.
> Stir the eggs and milk together until evenly mixed.

揉
róu to rub / to knead / to massage / to bend or straighten wood

> 她揉了揉她的眼睛。
> Tā róule róu tā de yǎnjing.
> She rubbed her eyes.

馅 餡
xiàn filling / stuffing (for dumplings, pies etc)

> 这饺子是什么馅的啊?
> Zhè jiǎozi shì shénme xiàn de a?
> What is the filling in these dumplings?

葱 蔥
cōng green onion / scallion
chuāng a carriage with lattice windows

> 我不喜欢葱。
> Wǒ bù xǐhuan cōng.
> I don't like green onions.

姜
jiāng ginger / surname Jiang

> 我讨厌姜味。
> Wǒ tǎoyàn jiāng wèi.
> I hate the taste of ginger.

蒜
suàn garlic

> 出家人不吃葱蒜这类荤。
> Chūjiārén bùchī cōng suàn zhè lèi hūn.
> Monks do not eat pungent vegetables like onions and garlic.

胡椒
hújiāo pepper

味精
wèijīng monosodium glutamate (MSG)

> 请问汤里放味精了吗?
> Qǐngwèn tāng lǐ fàng wèijīng le ma?
> Excuse me, is there MSG in the soup?

香料
xiāngliào spice / flavoring / condiment / perfume

> 我喜欢香料。
> Wǒ xǐhuan xiāngliào.
> I like spices.

淀粉 澱粉
diànfěn starch / amylum (C6H10O5)n

> 土豆里含有很多淀粉。
> Tǔdòu lǐ hányǒu hěn duō diànfěn.
> Potatoes contain a lot of starch.

菜刀
càidāo vegetable knife / kitchen knife / cleaver

> 孩子还小，别让他一个人拿菜刀。
> Háizi hái xiǎo, bié ràng tā yí gè rén ná càidāo.
> The child is still small, so don't let him hold a kitchen knife alone.

腌
yān to marinate / to salt / to pickle / to cure (meat) / to irritate the skin (of sweat, tears) / to make skin red or sore
ā used in 腌臢|腌臜[a1 za1]

煲
bāo to cook slowly in such a pot / deep cooking pot

> 周末妈妈会煲鸡汤。
> Zhōumò māma huì bāo jītāng.
> On weekends Mom simmers chicken soup.

剥 剝
bāo to peel / to skin / to shell / to shuck
bō to peel / to skin / to flay / to shuck

> 我给你剥橙子。
> Wǒ gěi nǐ bāo chéngzi.
> I'll peel an orange for you.

削
xiāo to cut (a ball at tennis etc) / to peel with a knife / to pare
xuē to exploit / to fleece / to reduce / to remove / to pare
qiào scabbard / sheath

> 帮我削一下土豆。
> Bāng wǒ xiāo yíxià tǔdòu.
> Help me peel the potatoes.

切片
qiēpiàn to slice / slice / thin section of a specimen (for microscopic examination)

> 把土豆切片，然后放进锅里。
> Bǎ tǔdòu qiēpiàn, ránhòu fàngjìn guō lǐ.
> Slice the potatoes, then put them in the pot.

调味 調味
tiáowèi seasoning / condiment / flavoring / dressing / essences

> 炒菜时别太早调味。
> Chǎocài shí bié tài zǎo tiáowèi.
> Don't season too early when stir-frying.

沸腾 沸騰
fèiténg to boil / to boil over / to flare up / to be impassioned

> 水已经沸腾了，快关火。
> Shuǐ yǐjīng fèiténgle, kuài guān huǒ.
> The water is boiling, so turn off the heat quickly.

烹饪 烹飪
pēngrèn cooking / culinary arts

> 你擅长烹饪吗?
> Nǐ shàncháng pēngrèn ma?
> Are you good at cooking?

烹调 烹調
pēngtiáo to cook

> 烹调海鲜时，火不能太大。
> Pēngtiáo hǎixiān shí, huǒ bùnéng tài dà.
> When cooking seafood, the heat can't be too high.

熬
áo to cook on a slow fire / to extract by heating / to decoct / to endure
āo to simmer / to boil slowly

> 妈妈正在用小火熬粥。
> Māma zhèngzài yòng xiǎohuǒ áo zhōu.
> Mom is cooking porridge over a low flame.

拌
bàn to mix / to mix in / to toss (a salad)
pàn to split / to separate / to give up / to disregard

> 用勺子把酸奶拌一拌。
> Yòng sháozi bǎ suānnǎi bàn yí bàn.
> Stir the yogurt with a spoon.

料理
liàolǐ to cook / cuisine / art of cooking / to arrange / to handle

> 我爱韩国料理。
> Wǒ ài Hánguó liàolǐ.
> I love Korean food.

榨
zhà device for extracting juice, oils etc / to press / to extract (juice) / to press / to extract (juice)

> 花生可以榨出很多油。
> Huāshēng kěyǐ zhà chū hěn duō yóu.
> Peanuts can be pressed to yield a lot of oil.

蘸
zhàn to dip in (ink, sauce etc)

> 你吃饺子喜欢蘸什么?
> Nǐ chī jiǎozi xǐhuan zhàn shénme?
> What do you like to dip your dumplings in?

发酵 發酵

fājiào to ferment / (of trends, emotions or repercussions etc) to bubble away / to simmer / to develop

> 酒被放在桶里发酵。
> Jiǔ bèi fàng zài tǒng lǐ fājiào.
> Wine is put in barrels to mature.

配方

pèifāng prescription / cooking recipe / formulation / completing the square (to solve quadratic equation, math.)

> 老店一直沿用传统配方。
> Lǎo diàn yìzhí yányòng chuántǒng pèifāng.
> The old shop has always kept using its traditional recipe.

冷冻 冷凍

lěngdòng to freeze (food etc) / freezing

> 你能冷冻它吗?
> Nǐ néng lěngdòng tā ma?
> Can you freeze it?

酿造 釀造

niàngzào to brew / to make (wine, vinegar, soybean paste etc) by fermentation

> 外婆每年都酿造米酒。
> Wàipó měinián dōu niàngzào mǐjiǔ.
> My grandmother makes rice wine every year.

腌制 腌製

yānzhì marinated / to make by pickling, salting or curing

涮

shuàn to cook by dipping finely sliced ingredients briefly in boiling water or soup (generally done at the dining table) / to rinse / to swish (in water) / to trick / to fool sb

> 锅开了，快把肉片涮一下吧。
> Guō kāile, kuài bǎ ròupiàn shuàn yíxià ba.
> The pot is boiling, so quickly swish the meat slices in.

香油

xiāngyóu sesame oil / perfumed oil

> 家里的香油用完了吗?
> Jiālǐ de xiāngyóu yòng wánle ma?
> Have we run out of sesame oil at home?

炊具

chuījù cooking utensils / cookware / cooker

调味料 調味料

tiáowèiliào seasoning / condiment / flavoring / dressing / essences

> 做饭前先把调味料准备好。
> Zuòfàn qián xiān bǎ tiáowèiliào zhǔnbèi hǎo.
> Get the seasonings ready before you start cooking.

作料

zuòliao condiments / seasoning / coll. pr. [zuo2 liao5]

> 炒菜时放点作料，味道更好。
> Chǎocài shí fàng diǎn zuòliao, wèidao gèng hǎo.
> Add some seasoning when you stir-fry, and it tastes better.

烘焙

hōngbèi to cure by drying over a fire (tea, meat etc) / to bake

> 茶叶烘焙太久会发苦。
> Cháyè hōngbèi tài jiǔ huì fā kǔ.
> If tea leaves are roasted too long, they turn bitter.