

Cooking Chinese vocabulary: Outside HSK

22 words with pinyin, 繁體 and meanings, 22 of them with an example sentence.
Every word here links to its entry on the site.

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[The same words as a CSV, for Anki or a spreadsheet](#)

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Words

砧板

zhēnbǎn cutting board / chopping block

切完肉，请把砧板洗干净。

Qiē wán ròu, qǐng bǎ zhēnbǎn xǐ gānjìng.

After cutting the meat, please wash the chopping board clean.

炒锅 炒鍋

chǎoguō wok / frying pan

新买的炒锅要先洗干净。

Xīn mǎi de chǎoguō yào xiān xǐ gānjìng.

A newly bought wok has to be washed clean first.

蒸笼 蒸籠

zhēnglóng steamer basket (e.g. for dim sum)

蒸笼里的包子熟了吗？

Zhēnglóng lǐ de bāozi shúle ma?

Are the buns in the steamer ready?

电饭煲 電飯煲

diànfànǎo electric rice cooker

电饭煲里的饭还热着呢。

Diànfànǎo lǐ de fàn hái rè zhe ne.

The rice in the rice cooker is still warm.

凉拌 涼拌

liángbàn to dress cold food with sauce / there's not much you can do about it (wordplay using 拌[bàn4] instead of its homophone 辦|办[bàn4])

凉拌黄瓜里要加几滴香油。

Liángbàn huángguā lǐ yào jiā jǐ dī xiāngyóu.

You need to add a few drops of sesame oil to the cucumber salad.

红烧 紅燒

hóngshāo to braise in soy sauce until reddish-brown

你想吃红烧鲤鱼还是蒸鱼？

Nǐ xiǎng chī hóngshāo lǐyú hái shì zhēng yú?

Would you like braised carp or steamed fish?

焯

chāo to blanch / to parboil

zhuō bright / clear / obvious

肉焯一下，可以去掉血水吗？

Ròu zhuō yíxià, kěyǐ qùdiào xuèshuǐ ma?

Can blanching the meat briefly get rid of the blood?

焖 燜

mèn to cook in a covered vessel / to casserole / to stew

大火开锅，小火焖饭

dàhuǒ kāiguō, xiǎohuǒ mèn fàn

high heat to boil the pot, low heat to simmer the rice

爆炒

bàochǎo to stir-fry rapidly using a high flame / to conduct a media blitz / to manipulate a stock market through large-scale buying and selling

爆炒鹅卵石，不进油盐

bàochǎo éluǎnshí, bú jìn yóu yán

stir-frying pebbles over high heat: oil and salt won't go in

勾芡

gōuqiàn to thicken with cornstarch

汤快好了，可以勾芡了。

Tāng kuài hǎole, kěyǐ gōuqiànle.

The soup is almost done, so you can thicken it now.

刀工

dāogōng knife work (food preparation)

练好刀工，要多切土豆。

Liàn hǎo dāogōng, yào duō qiē tǔdòu.

To improve your knife skills, cut lots of potatoes.

砂锅 砂鍋

shāguō casserole / earthenware pot

天冷，我们点了一个砂锅。

Tiānlěng, wǒmen diǎn le yí gè shāguō.

It was cold, so we ordered a casserole.

文火

wénhuǒ small flame (when cooking, simmering etc)

汤要用文火慢慢炖。

Tāng yào yòng wénhuǒ mànman dùn.

The soup should be stewed slowly over a gentle flame.

擀面杖 擀麵杖

gǎnmiànzhàng rolling pin

擀面杖当箫吹，缺心眼儿

gǎnmiànzhàng dāng xiāochuī, quēxīnyǎnr

blowing a rolling pin as if it were a flute: lacking holes

高压锅 高壓鍋

gāoyāguō pressure cooker

高压锅炖牛肉特别快。

Gāoyāguō dùnniúròu tèbié kuài.

Stewing beef in a pressure cooker is especially fast.

翻炒

fānchǎo to stir-fry

先翻炒几下，再加点盐。

Xiān fānchǎo jǐ xià, zài jiādiǎn yán.

Toss it in the pan a few times first, then add a little salt.

锅铲 鍋鏟

guōchǎn wok spatula / cooking spatula

木头锅铲不会刮坏锅。

Mùtou guōchǎn búhuì guā huài guō.

A wooden spatula won't scratch the pan.

蒸锅 蒸鍋

zhēngguō steamer

你有大一点的蒸锅吗？

Nǐ yǒu dà yìdiǎn de zhēngguō ma?

Do you have a bigger steamer?

高汤 高湯

gāotāng clear soup / soup stock

煮面时加一点高汤更香。

Zhǔmiàn shí jiā yìdiǎn gāotāng gèng xiāng.

Adding a little stock when cooking noodles makes them more fragrant.

酱料 醬料

jiàngliào sauce

店里的酱料可以自己调。

Diàn lǐ de jiàngliào kěyǐ zìjǐ diào.

You can mix the sauces yourself at this restaurant.

量杯

liángbēi measuring cup / graduated measuring cylinder

我家的量杯上有清楚的刻度。

Wǒjiā de liángbēi shàng yǒu qīngchu de kèdù.

The measuring cup in my house has clear markings.

焯水

chāoshuǐ to blanch / to parboil

西兰花需要焯水多久？

Xīlánhuā xūyào chāoshuǐ duōjiǔ?

How long does broccoli need to be blanched?