

100 Verbs for Recipes, from Julia Child

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What is the most exciting way to tell people to make this dish? Julia knows.

You're sick of writing "add" and "place" in recipes, aren't you? (If not, you should be.)

Here's help. Use powerful action verbs, the way that Julia Child did. I spent a pleasurable hour reading through *Mastering the Art of French Cooking* to compile this list for you. Just look at this variety!

Arrange	Mince	Scrape
Baste	Moisten	Scrub
Blend	Mound	Season
Brown	Paint	Separate
Build	Pierce	Settle
Carve	Prepare	Shave
Check	Press	Simmer
Close	Prick	Slice
Correct	Puree	Slide
Cover	Quarter	Smear
Crumple	Raise	Spoon
Decorate	Reduce	Spread
Discard	Refresh	Sprinkle
Divide	Reheat	Strain
Drape	Replace	Strew
Follow	Return	Stuff
Force	Roast	Surround
Glaze	Saute	Taste
Insert	Scatter	Twist
Leave	Scoop	