Guide to Good Food
Chapter 10: Kitchen Utensils—Terms and Definitions

casserole. A baking dish with high sides.
colander. A perforated bowl used to drain fruits, vegetables, and pasta.
double boiler. Small pan that fits into a larger pan. Food is put in the smaller pan, and water is placed in the larger pan. The food cooks by steam heat.
French knife. A versatile kitchen knife that is most often used to cut, chop, and dice fruits and vegetables.
nonstick finish. Coating with nonstick properties used on some cookware and bakeware.
pitting. Tiny indentations that mark the surface of some aluminum cookware due to a reaction with some foods and minerals.
porcelain enamel. Glasslike material fused at very high temperatures to a base metal, such as the outer surfaces of cookware and bakeware.
pot. A two-handled cooking utensil.
pressure saucepan. Saucepan that cooks foods more quickly than a conventional pan because as pressure is increased, temperature also increases.
saucepan. A one-handled cooking utensil.
serrated blade. A sawtooth edge on a knife.
springform pan. A round pan with a removable bottom that is held together by means of a spring or latch on the side of the pan.
stockinette. A cloth cover for a rolling pin used to keep dough from sticking to the rolling pin.
tang. Prong that attaches a knife blade to the handle.
whisk. A mixing tool made of loops of wire attached to a handle used to incorporate air into foods and to keep sauces from lumping.