

Cooking time

depi	once, as soon as
pandan	while
anvan	before
aprè	after
jis ka ske	until
pou	for
fini	finish, done
nèt	totally, completely
vit	fast
fè vit	quickly
tann	wait
pa	not
pinga	do not, better not
gen tan	already or got time
kounye-a	now
deja	already
lè ou	when you
si ou	if you
prèske	almost
poko	not yet
yon ti tan, yon ti moman	a little bit

Cooking terms

fòk ou	you must
netwaye	clean
lave	wash

rense	rinse
sezonnen	season
tranpe	season, marinade
mete	put
koupe	cut
kase	break
bat	beat
graje	grate
brase	stir
fonn	melt
vide	pour
ajoute	add
retire	take out
kouvri	cover
toufe	choke, cover tight
pile	pound
pran	take
koule	drain
prepare	prepare
pare	prepare
rache	rip out, chop, mince
tranche	slice
kale	peel
file	file, sharpen
ranpli	fill
kuit	cook
(an)founen	bake
bouyi	boil
melanje	mix
ansanm ak	with
griye	grill

fri
kri
fèt
fè
chofe
mezire

fry
raw
done
do
heat
measure

asyèt
plat

plate
plate

Cooking tools

recho
fou
chodyè
dife
bonm
kastwòl
kouvèti
pwelon
plato
blenndè
graj
pilon
louch
paswa
kouto
kiyè plat
moul
tostè
kafetyè
batèz
gwo kiyè
kiyè bwa

stove, cooker
oven
big cooking pot
fire
pot
saucepan
cover
skillet
baking pan or cookie sheet
blender
grater
pounder
ladle, sauce spoon
strainer, drainer
knife
flat spoon, spatula
cutter, shaper (cookies)
toaster
coffee pot
beater, mixer
big spoon
wooden spoon

pran
mete
kite
retire
koule
kote
prepare
fini
konn
kapab
ki jan
ki sa
ak ki sa
sou ki sa
koumanse
limen
tounen
gate
trennen
vante
konbyen
ki vale
ki kantite
vide
lage

Cooking Verbs & Questions

take
put
leave
take out, remove
drain, let leak, let run
where
prepare
finish
know
can, could, able to
how
what
with what, what with
on what
start, begin
light, turn on
turn, go bad
go bad, spoil
drag, lag
vent, blow
how many, how much
what value, what amount
what quantity, how much
pour or empty
drop

ladan li
anndan li
an de dan li
sou tèt
anba
bò kote
cho
fret
dòmì

Other

in it
inside it
inside it
on top
below
next to
hot
cold
left over, overnight