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To thicken means to make or become denser or more viscous, often by adding a substance like flour or cornstarch. It can also describe the process of becoming more intense or complex, as in a plot. thicken /kɪ/ /kɪ/ To make or become thicker in consistency or density. coagulate, congeal, stiffen, condense thicken the sauce, thicken the plot, thicken the mixture Use "thicken" for liquids or mixtures becoming denser; often involves heat or additives like flour. thicken the plot, blood thickeners in cold weather From Old English "thiccian," meaning to make dense or viscous; related to "thick." Examples: 1. The soup will thicken if you simmer it longer.2. Add cornstarch to thicken the gravy quickly.3. The fog began to thicken as night fell.4. Her voice thickened with emotion as she spoke. EnglishEtid EtymologyOvidet From Middle English thickenen, thiknemen, perhaps from Old Norse ykka (to thicken); equivalent to thick + -en. Cognate with Swedish tjockna (to thicken), Icelandic ykka (to thicken).PronunciationID US IPA(key): /kɪ/ Rhymes: -kɪVerbEtid thicken (third-person singular simple present thickens, present participle thickening, simple past and past participle thickened)(transitive) To make thicker (in the sense of wider).(transitive) To make thicker (in the sense of more viscous).(transitive) To make thicker (in the sense of more viscous).(transitive) To become thicker (in the sense of wider).2013 July–August, Stephen P. KloverNed, David M. Pelz, Stents to Prevent Stroke, in American Scientist:As we age, the major arteries of our bodies frequently become thickened with plaque, a fatty material with an oatmeal-like consistency that builds up along the inner lining of blood vessels. The reason plaque forms isn't entirely known, but it seems to be related to high levels of cholesterol inducing an inflammatory response, which can also attract and trap more cellular debris over time.(intransitive) To become thicker (in the sense of more viscous).(transitive) To strengthen; to confirm.c. 16031604 (date written), William Shakespeare, The Tragedie of Othello, the Moore of Venice, in Mr. William Shakespeares Comedies, Histories, & Tragedies[] (First Folio), London: [] Isaac Iaggard, and Ed[ward] Blount, published 1623, OCLC. [Act III, scene iii:]And this may helpe to thicken other proofes. / That do demonstrate thimly.(transitive) To make more frequent; to thicken blows(academic) To make more detailed or comprehensive.Synonymseidit Derived termsed it the plot thickensthickenerthicken upTranslationsedit Anagramsedit Chetnik, Kitchen, chetnik, ethnick, kitchen Also found in: Thesaurus, Medical, Idioms, Encyclopedia. (thk)ntr. & intr.v. thickened, thickening, thickens 1. To make or become thick or thicker; Thicken the sauce with cornstarch. The crowd thickened near the doorway.2. To make or become more intense, intricate, or complex: The leader's departure thickens the problems. Our apprehension thickened.American Heritage Dictionary of the English Language, Fifth Edition. Copyright 2016 by Houghton Mifflin Harcourt Publishing Company. Published by Houghton Mifflin Harcourt Publishing Company. All rights reserved. (kɪ) vb1. to make or become thick or thicker: thicken the soup by adding flour. 2. (intr) to become more involved: the plot thickened. Collins English Dictionary Complete and Unabridged, 12th Edition 2014 HarperCollins Publishers 1991, 1994, 1998, 2000, 2003, 2006, 2007, 2009, 2011, 2014 (k n) v.t., v.i. 1. to make or become thick or thicker. 2. to make or grow more profound or intricate: The plot thickens in the next chapter. [13751425; late Middle English thikken < Old Norse thykkna. See thick, -en1] Random House Kernerman Webster's College Dictionary, 2010 K Dictionaries Ltd. Copyright 2005, 1997, 1991 by Random House, Inc. All rights reserved.Past participle: thickenedGerund: thickeningImperativePresentPreteritePresent ContinuousPresent PerfectPast ContinuousPast PerfectFutureFuture PerfectFuture ConditionalPast ConditionalCollins English Verb Tables HarperCollins Publishers 2011 Verbl.thicken - make thick or thicker; "Thicken the sauce"; "inspissate the tar so that it becomes pitch"alter, change, modify - cause to change; make different; cause a transformation: "The advent of the automobile may have altered the growth pattern of the city"; "The discussion has changed my thinking about the issue"thicken, inspissate - become thick or thicker; "The sauce thickened"; "The egg yolk will inspissate"change state, turn - undergo a transformation or a change of position or action: "We turned from Socialism to Capitalism"; "The people turned against the President when he stole the election"thicken, inspissate - make thick or thicker; "Thicken the sauce"; "inspissate the tar so that it becomes pitch"thin - lose thickness; become thin or thinner3.thicken - make viscous or dense; "thicken the sauce by adding flour"change integrity - change in physical make-upBased on WordNet 3.0, Farlex clipart collection. 2003-2012 Princeton University, Farlex Inc.verb1. set, condense, congeal, cake, gel, clot, jell, coagulate, inspissate (archaic) Keep stirring until the sauce thickens, set, thin, weaken, dilute, water down2. deepen, become more involved, become more complicated, become more mysterious "Find anything?" he asked. 'Yeah. The plot thickens.' I said.Collins Thesaurus of the English Language Complete and Unabridged 2nd Edition. 2002 HarperCollins Publishers 1995, 2002verbTo make thick or thicker, especially through evaporation or condensation:The American Heritage Roget's Thesaurus. Copyright 2013, 2014 by Houghton Mifflin Harcourt Publishing Company. Published by Houghton Mifflin Harcourt Publishing Company. All rights reserved. ispeessireadensareadensarsicomplcarsiCollins Spanish Dictionary - Complete and Unabridged 8th Edition 2005 William Collins Sons & Co. Ltd. 1971, 1988 HarperCollins Publishers 1992, 1993, 1996, 1997, 2000, 2003, 2005Collins English/French Electronic Resource. HarperCollins Publishers 2005Collins German Dictionary Complete and Unabridged 7th Edition 2005. William Collins Sons & Co. Ltd. 1980 HarperCollins Publishers 1991, 1997, 1999, 2004, 2005, 2007Collins Italian Dictionary 1st Edition HarperCollins Publishers 1993, 1995 (ik) adjective1. having a relatively large distance between opposite sides; not thin. a thick book; thick walls; thick glass. dik grosso siln, thus dick tyk , grueso paks paksu pais debeo vastag tebal ykkur spesso storas biezs tebal diktykkgrubvygrosso gros hrub debel debeo tjock kaln dy 2. having a certain distance between opposite sides. It's two inches thick; a two-inch-thick pane of glass. dik de grossura siln, lusst dick tyk de grosor paksune, jmedune paksu pais de; de (...) d'paiseur debeo vastag setebel ykkur grossu, spasso (-) storumo biezs ketebalan diktykkgruby de grossura gros de (...) hrub debel debeo tjock ... kalinda , c b dy 1.3. (of liquids, mixtures etc) containing solid matter; not flowing (easily) when poured, thick soup, dik grossa hust dicklissig tyk espso, denso sagune, poolpaks paksu pais, consistant gust sr kental ykkur, seifig[]fandi denso , tirtas biezs pekät diktykkgsty grossa dens, consistant hust gust gust tjock[]fytande] koyu c 4. made of many single units placed very close together; dense, a thick forest; thick hair: dik espesso hust dicht it; tyk denso, espeso, abundante tibe the dense , , gust, brojra sr lebat tur folto tankus biezs tebal dichtett, tykkgstyesspso dens hust gust gust tyk, it yvan, sk, gr , rm, rm rp 6. full of, covered with etc. The room was thick with dust; the air was thick with smoke. vlt espesso pln voller fuld af; tyk af cargado paks sakea plein, couvert pun ega, bogat tele penh morandi plein pilnas plins dipenui voltett med, fylt aopenesspo plin (de) / (-) pln poln pun tjock, full ... ile dolu , ... ile kapl y, ph y noun the thick, most crowded or active part, in the thick of the forest; in the thick of the fight, middel - espessura uprosted dichtester Teil, das Gehwl tykning; hede , parte ms espesa; coranz; crico kige thedam thok, kige gedam ml theys, tuoksina le pais pa; de; en plein cur de najme miesto vminek a srije paling dahsyat ar sem mest gengur ; erfasta/tastta (hiluta e-s) folto, fitto; mezzo tankm, kartis biezum; biea di tengah-tengah het midden midt i det tykteste; tykke skogen; kampens hetegszci, rodekesspessura n adncl; i naima ; uprosted, vo vre sredi dubina mit uppe [i striden] ormann tam ortasnda; en youn/kalabak yer ; ch dy nht thickly adverb dik espessamente siln, thus dick tykt , densamente, espessamente paksult, thiedald paksusti en une couche paisse , debelo, gusto vastagun, srn tebal ti foltamente, fittamente stori biezi; trekni padat diktykt, tett grubo espessamente gros ; husto; hrubo debelo gusto tjockt kalnca, ska, gr dy, rm rp richness noun dikte espessura sila, tlouka die Dicke tykhd , densidat, espesor paksus, thiedus paksus paiseur , debljina, gustoa vastags, srsq ketebalan ykkleiki, ykkf foltezza, spessore storumas, tankumas, tirtumas biezum; stulbums tebalnya diketykkelse; tethetgruboespessura grosime ; hrbka; hustota; tunota debelina gustina tjocktck kalnk, skll () , s dy thicken verb to make or become thick or thicker. We'll have time to thicken the soup. The fog thickened and we could no longer see the road. veig, veridk () engrossar zhouata, paksenema paksuntata paksist rzukati, posteti gust best mengentalan ykkja; ykna adiensare; ispeessire , tirtini, tirti bezzit, sabizit, menebal; memekät dikker maken/worden gire/hil tykkere, tykne zagci, zgstnie engrossar a (se) ngroa , zhuasta zgostit (se) zgstuti se [fat] tjockna, tma kalnla/trmak, koyalal(tr)mak (0 () lm cho dy thm thick-skinned adjective not easily hurt by criticism or insults. You won't upset her she's very thick-skinned. dikvellig insensvel neclivt dickhtug tykhdut, insensble, duro paksunahaling paksunahainen pu sensible , debelokano rzketen tebal janagt ekki hrundsr insensibile , , neajurtus biezdains; nejfts tebal kull ongevolltykkhdud gruboskrny insensvel nepstor neclivt, hostajnd delokoen neosetjiv tjockhdud vurdumdynmaz, pikin tr I, mt dy thick and fast frequently and in large numbers. The bullets/insults were flying thick and fast. oralist, vinnig em kvantidate hust hageldicht lige efter hinanden , en abundancia vahetidamata sakeanaan drut, uestao zporoztak ... kerap tt (in quantiti) , labai danai, vienas po kito cita cepat dan banyak senng tr elkaar tett i tett, slag r slagczto em kvantidate cu topantul, n numr mare husto na gusto u velikoj meri tett, slag i slag sreklv ve ok sayda lin tc, nhu through thick and thin whatever happens; in spite of all difficulties. They were friends through thick and thin. deur dik en dun para a vida za vech okolnost durch dick und dnnn gemem tyk og tyndt , , contra vietas u marea, incondicionalmente, pase lo que pase, a las duras y a las maduras sksik mis ka ei juhtuks, libi paksu ja vedela hvyn ja huoinoina aikoina contre vents et mares kroz vatru i vodu tzn-ven t apa pun yang terjadi gegnum srt og sit (nella buona e nella cattiva sorte) ir diaugsme, ir varge; nepaisant klii/sunkum caur uguni un deni susah senang door dik en dun gjennom tykt og tynt v doli i niedoli, na dobre i na zra para a vida la bine i la ru za kadch okolnost v dobrem in slabem i u dobriu i u zlu i alla vder, i vtt och torrri tyk gnde de kt gnde de , bt chp iu g xy ra, bt chp kh khn Kernerman English Multilingual Dictionary 2006-2013 K Dictionaries Ltd.v. engrossar, espesar; condensar. English-Spanish Medical Dictionary Farlex 2012 Want to thank TFD for its existence? Tell a friend about us, add a link to this page, or visit the webmaster's page for free fun content. Link to this page: Again the withered hag poured forth the monotonous words of a prayer that was not meant to be acceptable in heaven; and soon, in the pauses of her breath, strange murmurs began to thicken, gradually increasing so as to draw and overpield the charm by which they grew. The down-pours thicken. Preceding each shower a mysterious gloom, like the passage of a shadow above the firmament of gray clouds, filters down upon the ship.That perils had thickened about him fast, and might thicken faster and faster yet, he of course knew now.True, from the unmarred dead body of the whale, you may scrape off with your hand an infinitely thin, transparent substance, somewhat resembling the thinnest shred of isinglass, only it is almost as flexible and soft as satin; that is, previous to being dried, when it not only contracts and thickens, but becomes rather hard and brittle.The verdure had thickened and its bright green stood out sharply against the brownish strips of winter ryer trodden down by the cattle, and against the pale-yellow stubble of the spring buckwheat.As the darkness thickened, the eddyfing flakes grew more abundant, dancing before my eyes; and the cold of the air more intense.It is not light thickens and the crows wings to the rocky wood" that she steals forth from her groves."Well!" he said, after meditating for a long time--and said with a deep sigh and an uneasy shifting of his attitude, as though he dismissed some other subject from his thoughts, and returned to that which had held possession of them all the day--the plot thickens; I have thrown the shell; it will explode, I think, in eight-and-forty hours, and should scatter these good folks amazingly.The crowd had thickened in front, so that the lame man and the girl had come to a stand.Authors have insisted on the necessity of classing varieties on a natural instead of an artificial system; we are cautioned, for instance, not to class two varieties of the pine-apple together, merely because their fruit, though the most important part, happens to be nearly identical; no one puts the swedish and common turnips together, though the esculent and thickened stems are so similar. The herd, as the column spread and thickened, was like the endless flocks of the smaller birds, whose extended flanks are so often seen to heave up out of the abyss of the heavens, until they appear as countless as the leaves in those forests, over which their endless flight.So that I had now a double wall, and my outer wall was thickened with pieces of timber, old cables, and everything I could think of, to make it strong; having in it seven little holes, about as big as I might put my arm out at, thickened, thickening, thickens Meanings Synonyms Sentences thickened, thickening, thickens To make or become thick or thicker. Thicken the sauce with cornstarch. The crowd thickened near the doorway. To make or become more intense, intricate, or complex. The leader's departure thickens the problems. Our apprehension thickened. To make or become thick or thicker, as in dimension, density, consistency, articulation, etc. To make or become more complex or involved. To strengthen; to confirm. Browse#aabccdddeffghhijikkllmmnooppqrrsstuuvwxyzzzAboutCurersContact usCookies, terms, & privacyHelpFollow usGet the Word of the Day every day! 2025 Dictionary.com, LLC Princeton's WordNet4.0 / 1 votethicken, inspissateverbmake thick or thicker"Thicken the sauce"; "inspissate the tar so that it becomes pitch"thicken, inspissateverbbecome thick or thicker"The sauce thickened"; "The egg yolk will inspissate"thicken, inspissateverbmake viscous or dense"thicken the sauce by adding flour"Wiktionary0.0 / 0 votethickenverbTo make thicker (in the sense of wider).thickenverbTo make thicker (in the sense of more viscous).thickenverbTo become thicker (in the sense of wider).thickenverbTo become thicker (in the sense of more viscous).Samuel Johnson's Dictionary0.0 / 0 votesToThickenverbEtymology. from thick. 1. To make thick.2. To make close; to fill up interstices.Waters evaporated and mounted up into the air, thicken and cool it.John Woodward, Nat. Hist.3. To condense; to concrete. The white of an egg gradually dissolves by heat, exceeding a little the heat of a human body; a greater degree will thicken it into a white, dark-coloured, dry, viscous mass.John Arbuthnot, on Aliments.4. To strengthen; to confirm. This a shrewd doubt, though it be but a dream.And this may help to thicken other proofs, That do demonstrate thimly.William Shakespeare, Othello.5. To make frequent.6. To make close or numerous.To Thickenverb1. To grow thick.2. To grow dense or muddy.Ty lustre thickensWhen he shines densifierFrenchbieszinLatvianetsMort , , , , Russian - Seliect - (Chinese - Simplified) (Chinese - Traditional) Español (Spanish) Esperanto (Esperanto) (Japanese) Português (Portuguese) Deutsch (German) (Arabic) Français (French) (Russian) (Kanada) (Korean) (Hebrew) Gaelige (Irish) (Ukrainian) (Urdu) Magyar (Hungarian) (Hindi) Indonesia (Indonesian) Italiano (Italian) (Tamil) Trke (Turkish) (Telugu) (Thai) Ting Vit (Vietnamese) etina (Czech) Polski (Polish) Bahasa Indonesia (Indonesian) Romnente (Romanian) Nederlands (Dutch) (Greek) Latinum (Latin) Svenska (Swedish) Dansk (Danish) Suomi (Finnish) (Persian) (Yiddish) (Armenian) Norsk (Norwegian) English (English) If a liquid in your cooking is too thin, you can thicken it by creating a slurry with 2 tsp. of all-purpose flour with 1/4 cup of cold water for every 2 cups of liquid. Alternatively, use 1 tsp. of starch and 1 tsp. of cold water for every 2 cups of liquid. Servings: 2 cups of sauce2 tsp. all-purpose flour1/4 cup cold water Servings: 2 cups of sauce4 tsp. all-purpose flour2 tsp. butter Servings: 2 cups of sauce1 tablespoon of starch1 tablespoon of cold water Servings: 1 cup of sauce Servings: 1 cupGuar or xanthan gumUnflavored gelatinCommercial thickenerThin liquid1 Combine flour and water for a simple sauce thickener. This technique works well when you need to correct an overly thin sauce near the end of cooking![] 1 Mix the flour and water together in a small bowl that is separate from the sauce you are cooking.Mix 2 tablespoons (16 g) of all-purpose flour with a cup (60 ml) cold water.A whisk works well to quickly create a flour paste that is free from lumps. You can also use a fork or a spoon to stir your water and flour together.Alternatively, you can use a small container with a tight-fitting lid to mix. Add the flour and water to the container, seal the lid, and shake vigorously for at least 30 seconds.Stir until the mixture is completely smooth. 2Stir the flour mixture into your warm sauce. Add your mixture gradually, a tablespoon at a time, and stir between each addition. To ensure a smooth consistency, remove a few spoonfuls of the sauce and put them in a small bowl with the flour slurry. Stir the flour mixture and sauce together there, then add the thickened sauce mixture back into your sauce pot.When you add the flour and water, your sauce should be warm but not close to boiling. Advertisement 3Continue cooking the sauce over medium-high heat. Bring the sauce to a boil. To thicken properly with flour, you must bring your liquid to a boil.Stir the sauce occasionally. This ensures that your sauce doesn't stick to the pan.4Reduce heat and continue cooking. After you reduce the temperature, cook the sauce for about a minute on low heat. While its simmering on low, the sauce should thicken considerably. This also ensures that your sauce won't have the starchy taste of flour.A longer cook time will help produce a thicker, richer-tasting gravy. Advertisement 1Make a beurre mani or a roux.[2] Two types of thickeners using fat and flour are a beurre mani or a roux.[3] Thickening with flour and fat give sauces and gravies a smoother texture than thickening with flour and water, and a beurre mani has a smooth, rich taste.Mix together 4 tablespoons (32 g) each of all-purpose flour and room temperature, softened butter in a small bowl.Use a fork to mash together the flour and butter until they form a paste.Form this paste into small, tablespoon sized balls for easy use. If you dont need to use them right away, freeze these balls in an airtight container, and bring them to room temperature before use.2Add your beurre mani to a sauce. The sauce should be almost finished cooking. As you fork to mash the beurre mani to cook for too long.Whisk it into your sauce thoroughly, and allow the sauce to simmer for an additional minute or two before taking it off of the heat. This will ensure the taste of your sauce is smooth, without any residual starchy flavor from the flour.3Create a roux.[4] A roux is an excellent way to make thick stews, gravy, gumbo, or cheese sauce. Use two tablespoons (16 g) of butter and all-purpose flour. Roux also uses an equal ratio of flour to butter. Cooking the flour in the butter will help remove the pasty taste of the flour.Heat the butter over medium heat in a saucepan, until its melted. Add just a little bit of oil to the pan to keep the butter from burning.Once the butter has melted, gradually add in the flour, whisking constantly until its combined and smooth.At this stage, decide how dark you want your roux to be. A darker roux has a darker brown coloring and a nuttier flavor. For a dark roux, continue cooking and stirring constantly until you start to smell a nutty aroma, and your roux is a caramel color. Take your roux off the heat.Gradually whisk your roux into your sauce.Cook the sauce over medium to medium-low heat for 30 minutes or more, stirring occasionally with a spoon or whisk, to give it a smooth, velvety texture. Some bubbling is fine, but do not keep the sauce at a boil.4Use an alternative to butter. Though butter often works best, you can use a combination of other fats and flour to create a similar thickening effect.For gravies or stews, consider using meat drippings instead of butter.If you want a vegan option, you can use a plant-based oil, like olive oil, or a premade vegan butter in place of butter.[5] Advertisement 1Use cornstarch in sauce. Starches offer a low-fat, simple thickening alternative for sauces that is especially suitable for beginning cooks. You can even add a dash of herbs or spices to starch slurries to make them more flavorful.[6] Starch thickeners are mostly flavorless, but they can give sauces an artificial sheen, making them less popular for stews or meat gravies.Cornstarch is inexpensive, readily available, and best for dairy-based sauces. Do not use cornstarch if you plan on freezing a sauce for later use, however, as cornstarch creates a spongy texture in sauce upon freezing.Combine 1 tablespoon (8 g) of cornstarch with 1 tablespoon (15 ml) of cold water in a small bowl. With a whisk, blend them together until smooth.Gradually whisk the mixture into your cooked sauce that needs thickening.Continue stirring and cooking the sauce over medium to medium-high heat. Bring it to a boil.Reduce the heat to low, and stir the sauce for an additional two minutes, allowing the cornstarch to completely finish cooking and thickening.If you dont cook your starches, they can leave an aftertaste in your sauce. The longer you cook your sauce or soups, though, the better the flavor will be.2Use arrowroot starch to thicken liquids. Arrowroot is best for more acidic sauces, but avoid mixing arrowroot with dairy.[7] However, you can use arrowroot when cooking with acidic dairy products like buttermilk. Arrowroot starch gives liquids a glossy appearance, making it especially desirable for dessert sauces or reductions.In a small bowl, mix equal parts of the arrowroot starch with cold water, whisking thoroughly to beat out any lumps.Add the arrowroot mixture to the already hot liquid and cook for 30 seconds at medium-high heat, stirring constantly.Remove the sauce from the heat, and allow it to finish thickening as it stands.3Thicken with tapioca. This is a good option for sauces that need to thicken just before they finished cooking. Like arrowroot starch, tapioca doesnt need to come to a boil to thicken a sauce.Whisk together equal parts flour and water in a small bowl.Gradually add this mixture to your sauce, and cook for about a minute on medium-high heat.Remove from heat, and let the sauce stand to thicken.4Add starch water to soups and soups. If you are cooking pasta, potatoes, or another type of starch to go with your meal, set aside a cup of the water that you used to cook your starch. Working a spoonful at a time, stir your starch water into your simmering sauce, soup, or other liquid. Continue this process until you get your desired thickness. Advertisement 1Use a whisk or fork to rapidly beat your egg yolks. Thickening with egg yolks provides a nuanced rich flavor. Sauces like hollandaise are classically thickened this way. Egg yolk can be more difficult to work with than some other thickening agents because overheating will cause the egg yolk to curdle.[8] Beat the yolks until they appear consistently smooth and slightly frothy.Use 2 to 3 egg yolks per cup of liquid sauce you want to thicken.The more egg yolks you use, the thicker the resulting sauce will be.2Temper the yolks. First, bring the beaten egg yolks to room temperature to prepare them for tempering. Dont try to speed up this process by using heat. Take some of your hot sauce that you want to thicken, and add it gradually to the beaten egg yolks. This will slowly raise the temperature of the yolks and prevent them from curdling.3Use a thermometer. To thicken with egg yolks, it is best to use a thermometer while you are tempering the yolks. You want to add enough sauce to the yolks to bring them to the same temperature as your sauce. For the best thickening, this temperature should stay between 149 (65 degrees Celsius) and 158 degrees Fahrenheit (70 degrees Celsius).4Stir the tempered egg yolk mixture into the sauce. Stir until the two are blended. After you add your egg yolks, avoid letting the sauce get above 190 degrees Fahrenheit (32 degrees Celsius). If the temperature of your sauce is too high, your egg yolks could curdle.[9] Advertisement 1Bring your sauce to a rapid boil.Thickenify by reduction intensifies your sauce and also thickens it. This method works well for soups, sauces, and alcohols. It is the best way to thicken naturally without any additives. When you make a reduction, the sauce thickens as water evaporates into steam. Keep your pot uncovered so the steam can escape.Stir occasionally to make sure that your sauce doesnt boil over the pan.2Reduce heat. After large bubbles form in your sauce, you want to reduce the heat and continue to let it simmer until it reaches the desired thickness.Stir occasionally and taste to see if you want to continue cooking your sauce.A thicker sauce can take a long time to achieve but will have intense flavor.3Take the sauce off the heat. Once your sauce has achieved the thickness you desire, turn off the heat and serve.Once it stops cooking, a reduction will not thicken as much as sauces that were cooked with starches or flour.Soups, stews, and sauces can also greatly benefit from being taken off the heat and allowed to set for several hours, up to overnight. This can help concentrate and enhance the flavors. Advertisement 1Use guar gum to thicken a cold sauce. Guar gum is a powder made from a seed native to the Asian tropics. It's a great alternative to starches or flour, when you need to thicken a sauce that is already cold.Use 1 to 2 teaspoons (5 to 10 g) of guar gum per quart (1 L) of sauce or liquid that you want to thicken.If possible, combine the guar gum with oil before adding it to your sauce. This helps it to stay smooth and not create a gummy texture in the sauce. You can mix a few spoonfuls of oil with your guar gum by hand or in a food processor.For example, if you're thickening a salad dressing, mix the guar gum with a bit of olive oil, and then stir it into your dressing.Let the sauce sit to thicken.2Thicken with xanthan gum. As a rule, guar gum works best for thickening cold sauces. However, if you are thickening a highly acidic cold sauce use xanthan gum instead. Guar gum doesn't thicken as well with acids like citrus.As with guar gum, use 1 to 2 teaspoons (5 to 10 g) of xanthan gum per quart (1 L) of sauce that you want to thicken.It works best to first mix the xanthan gum with a small amount of oil, but if you don't want to do this, you can whisk the xanthan gum directly into your sauce, and let it sit to thicken.3Use gelatin to thicken sauces. Gelatin can be used to thicken cold sauces, but you must first dissolve it in warm water, and then let it cool. Gelatin can also be an alternative to carbohydrate thickeners like flour.To create a thick sauce with gelatin, use 4.5 teaspoons (22.5 g) of unflavored gelatin for every 1 cup (236 ml) of sauce that you have.In a bowl, add hot water to your powdered gelatin. Slowly pour in just enough water to dissolve all the gelatin granules.Then, add your hot water and gelatin mixture to your cold sauce. Allow the sauce to come back to room temperature, and then refrigerate. Advertisement 1Make a nectar-thick liquid.[10] Thickening your liquids can help prevent choking and prevent fluid from getting into your lungs. Ask your doctor what consistency your liquids should be when you thicken them.Nectar-thick liquids are easy to pour. They're approximately the thickness of a cream soup.Combine 1 and 1/2 teaspoons (7.5 g) of commercial thickener to 1/2 cup (118 ml) of thin liquid.You can purchase commercial thickeners at most drug stores.2Make your liquids honey-thick. Honey-thick liquids are not as pourable as nectar. They drizzle off of your spoon slowly.Combine 1 and 1/2 tablespoons (22.5 g) of your commercial thickener with 1/2 cup (118 ml) of thin liquid.3Create a pudding consistency in you liquids. This is the thickest consistency that you should thicken your liquids for medical reasons. You can add pudding-thick liquids with a spoon.To create pudding thickened liquids, combine 2 tablespoons (30 g) of commercial thickener with 1/2 cup (118 ml) of thin liquid. Advertisement Add New Question Question How can I reduce liquid quickly? Vanna Tran Experienced CookVanna Tran is a home cook who started cooking with her mother at a very young age. She has catered events and hosted pop-up dinners in the San Francisco Bay Area for over 5 years. Use a wide pan instead of a shallow pot to increase surface area. The higher surface area will cause the water in the sauce to heat up and evaporate faster. If you're really in a big time crunch, you can also split the liquid into multiple shallow pans! Question Can I use the reduction method with cold liquids? No, you cannot reduce a liquid without heating it up, as the goal is to make the water in the liquid evaporate so it'll be thicker. However, you can cool the liquid once reduced and serve it cold without issue. Question I need to thicken cold liquids without thickener, as my client does not like the gel consistency. What do I do? The reduction method is your only course of action. Reduce the liquid to the desired consistency, then chill again. Ask a Question Advertisement VT This article was co-authored by Vanna Tran, a trusted member of wikiHow's volunteer community. Vanna Tran is a home cook who started cooking with her mother at a very young age. She has catered events and hosted pop-up dinners in the San Francisco Bay Area for over 5 years. This article has been viewed 238,363 times. Co-authors: 17 Updated: June 11, 2025 Views:238,363 Categories: Basic Cooking Skills PrintSend fan mail to authors Thanks to all authors for creating a page that has been read 238,363 times. "The gelatin solution worked for me because it did not require any further further cooking and would not change the taste of the sauce and would keep the meats cooked in it from becoming water-logged. It should cling to the meats..."

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