

**Food Descriptions That Make You Hungry:
Hypnotic Menu Writing Tips & Secrets**

Emphasising appearance, flavour, texture or method of cooking:



Chicken: roast (roast chicken), crisp (crisp chicken wings), grilled, smoked (chicken, breast), tender, succulent, boneless chicken thighs, skinless



Beef: organic, grass-fed, spicy ground beef, peppery, lean, aged, spicy, stewed, Angus, other, own, pickled, poor, potted, tender, prime (prime beef tenderloin)

Emphasising appearance, flavour, texture or method of cooking:



Fish: boneless, smoked (salmon), briny (sardines), crispy, golden, freshwater, saltwater, baked, fried



Snacks: spicy (snacks), toasted (buns), warm (flour tortilla), soft (pretzels, flour tortilla), baked (mozzarella sticks)

Emphasising appearance, flavour, texture or method of cooking:



Cheeses: fresh, dripping mozzarella, melty, fluffy, airy, creamy, velvety, crumbly, smoky, nutty, Roquefort, Camembert, Cotija, Chèvre, Feta, Mozzarella, Emmental, Cheddar, Gouda, Taleggio, Parmigiano-Reggiano, Manchego, Monterey Jack, Gorgonzola, Pecorino Toscano, Taleggio, Fontina d'Aosta, Parmigiano-Reggiano, Mozzarella di Bufala, Provolone, Asiago, Robiola Piemonte



Sauces: homemade, sweet, hot, spicy, ranch, milky, creamy, white, balsamic, sticky marinade (sauce)

Emphasising appearance, flavour, texture or method of cooking:



Rice: spicy, basmati, steamed, fried, wild, brown, sticky, fluffy, puffed, Japanese, golden, Chinese, Indian, Oriental, soft, grained, short, medium, long-grain rice



Pizza: rustic, traditional, hearth-baked crust, homemade (sourdough), dripping mozzarella, baked, Italian, Mediterranean, vegetarian

Emphasising appearance, flavour, texture or method of cooking:



Soup: homemade, traditional, creamy, slow-cooked (chicken soup), crock-pot (chicken soup), butternut squash soup, vegetable, healthy, golden, yellow, pumpkin, gourmet, tasty, delicious, organic, mashed, butternut squash, prepared, vegan, vegetable soup, salty, blended



Dips: creamy (avocado dip), sour (cream dip), balsamic, 3-layer dip (or replace with the desired number), Béarnaise

Emphasising appearance, flavour, texture or method of cooking:



Vegetables: crispy (crispy shallots), crisp (lettuce), caramelized, spicy (spicy hummus), buttery (buttery jack), fresh (salad), roasted (corn, potatoes), sun-kissed (tomatoes), sweet potatoes, baby (carrots), fermented (cabbage), grated (ginger), aromatic (herbs), mashed (potatoes), sautéed, seasoned (seasoned with dill)



Fruits: juicy, satin-smooth, nature's bounty, zesty, fresh, pureed (pureed fruit such as applesauce), candied, glaze, pitted, seasonal, seedless, organic, tropical, exotic, locally-grown, garden-fresh, vitamin-infused (vitamin-infused smoothie with tropical foods), vitamin-rich, ripe

Emphasising appearance, flavour, texture or method of cooking:



Dessert: crunchy, sweet, savoury, flakey (flakey apple pie), crumbly (crumbly cheese, crumbly pie), gooey (gooey fudge), moist (moist chocolate cake), glazed, spiced (cinnamon spiced tart), sticky (sticky blueberry muffins), nutty, silky, minty, satin, naked (cake), bittersweet (chocolate chips), chocolatey (icing), salted caramel (brownies), flavored (almond flavored)

Emphasising appearance, flavour, texture or method of cooking:

Adjectives related to the origins of the ingredients:

Authentic + Greek, Peruvian, American, Midwestern, Southwestern, Italian, Sicilian, Spanish, French, Romanian, Chinese, Vietnamese, Indian, Thai, Mexican, English, German, Dutch, Singaporean, Irish, etc.

Adjectives related to the food appearance:

Bite-sized, golden, golden-brown, powdered, glazed, sprinkled, drizzled, caramelized, crystalized, frosty, flambé, glossy,

Adjectives for plant-based VS meat-based foods:

Low-fat, kosher, gluten-free, vegan, vegetarian, raw, rare, medium-rare, medium or well-done