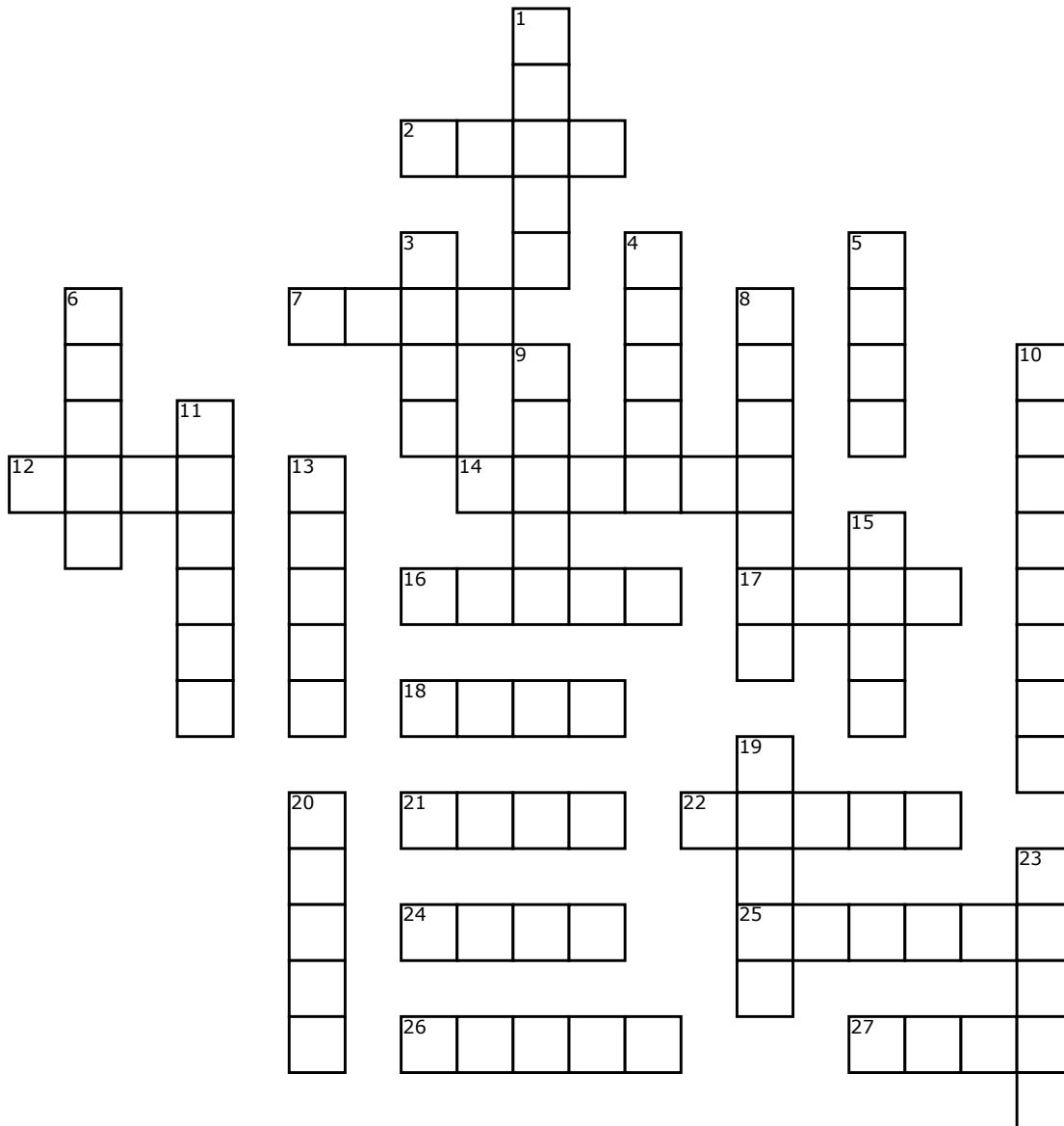


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# BASIC COOKING TERMS



## **Across**

- 2.** To remove or strip off the skin or rind of some fruits and vegetables  
**7.** To cut into small pieces  
**12.** To cook in an oven  
**14.** To mix ingredients lightly without mashing or crushing them.  
**16.** To cut or chop food as finely as possible  
**17.** To mix ingredients by gently turning with a spatula.  
**18.** To cook in water  
**21.** To beat rapidly  
**22.** To beat sugar and fat together until fluffy

- 24.** To mix by using circular motion

- 25.** To cook below the boiling point

- 26.** To cook over, under or in front of hot coals or a gas or electric burner or other form of direct heat

- 27.** To mix two or more ingredients together until well combined

## **Down**

- 1.** To make mixture smooth

- 3.** To prepare food by applying heat in any form

- 4.** To work dough with the hands

- 5.** To flatten to a desired thickness by using a rolling pin

- 6.** To cook in the steam generated by boiling water

- 8.** To ornament food

- 9.** To toast a food until the surface is brown

- 10.** To roast meat gently on a spit rack

- 11.** To add salt and pepper

- 13.** To sprinkle

- 15.** To cut in very small cubes

- 19.** To coat food with butter, margarine or egg, using a small brush

- 20.** To cook in a small amount of fat

- 23.** To finely divide food in various sizes by rubbing it on a grater.