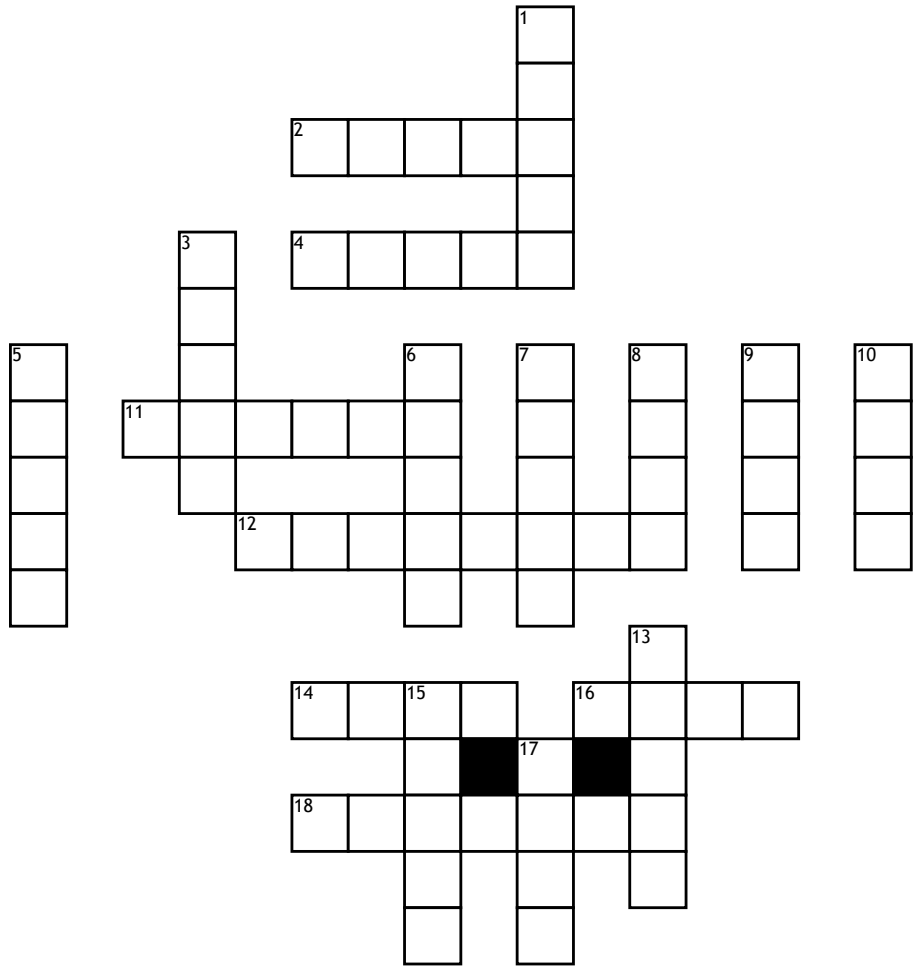


Name: _____

Date: _____

Basic Culinary Terms



Across

2. cook at medium or high heat until the surface browns

4. this is what you do to food when you use a grater.

11. to cook in a liquid with slow , low bubbles

12. to soak a food in a liquid to tenderize or flavor

14. to squash food with a fork, spoon or whisk

16. to cook in an oven

18. to turn oven on ahead of time

Down

1. to cut into very small pieces

3. remove liquid by using a strainer

5. mix ingredients gently

6. to brown under direct heat

7. fold, press and stretch dough

8. cut into small cubes

9. heat a substance so the bubbles will rise to the surface and break

10. cut into small pieces

13. cook quickly in little oil, butter or fat

15. to cook with liquid, but not directly in the liquid

17. to mix ingredients using a fast, circular motion