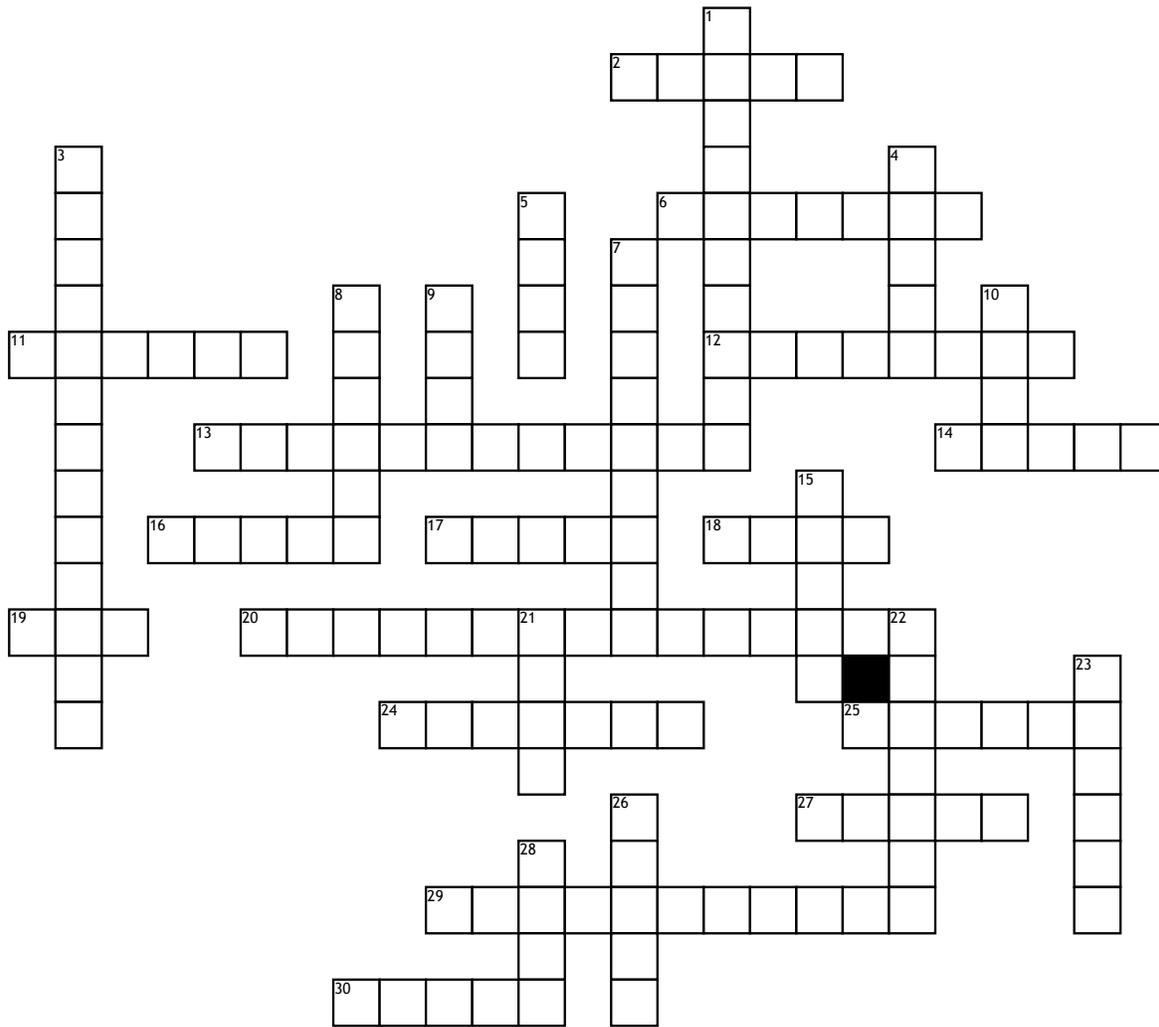


# Basic Kitchen Utensils and Cooking Terms



## Across

2. four of these make a gallon  
 6. to determine the quantity or size of food (dry or liquid)  
 11. to stir or beat two more more foods together --- just like the Micheal Jackson song  
 12. used to protect your hand from hot surfaces -- but don't wear in the snow  
 13. metal with small holes -- good for plating green beans  
 14. to cook food in a skillet until a desirable color on outside --- such as hamburger  
 16. to work a solid fat into dry ingredients --- usually done with a pastry blender  
 17. to combine two or more ingredients until smooth---by hand or mixer

18. to beat food lightly and rapidly using a wire whisk -- no "nay nay" required  
 19. this letter -- c-- is its abbreviation  
 20. used to measure out ingredients like flour or sugar  
 24. a pan to bake banana bread in  
 25. utensil used to take the skin off of carrots or potatoes  
 27. to work dough with the heels of your hands  
 29. pan used to bake chocolate chip cookies  
 30. sixteen ounces

## Down

1. "Tbsp"  
 3. a pliable scraper  
 4. to beat butter and sugar together until light and creamy consistency  
 5. to cut foods with a knife

7. used to protect your hand from hot surfaces  
 8. elastic protein present in wheat flour  
 9. to cook food-- using the indirect, dry heat of an oven  
 10. to mix ingredients with a kitchen utensil so they do not stick while cooking  
 15. refers to chopping a food into tiny irregular pieces  
 21. to put a dry ingredient through a sieve to remove the lumps and incorporate air  
 22. to heat the oven to a specific temperature before using it  
 23. to coat a pan with a thin layer of oil/butter so food doesn't stick  
 26. used to chop, slice, or dice  
 28. a method of gently mixing ingredients -- usually egg whites -- into another mixture