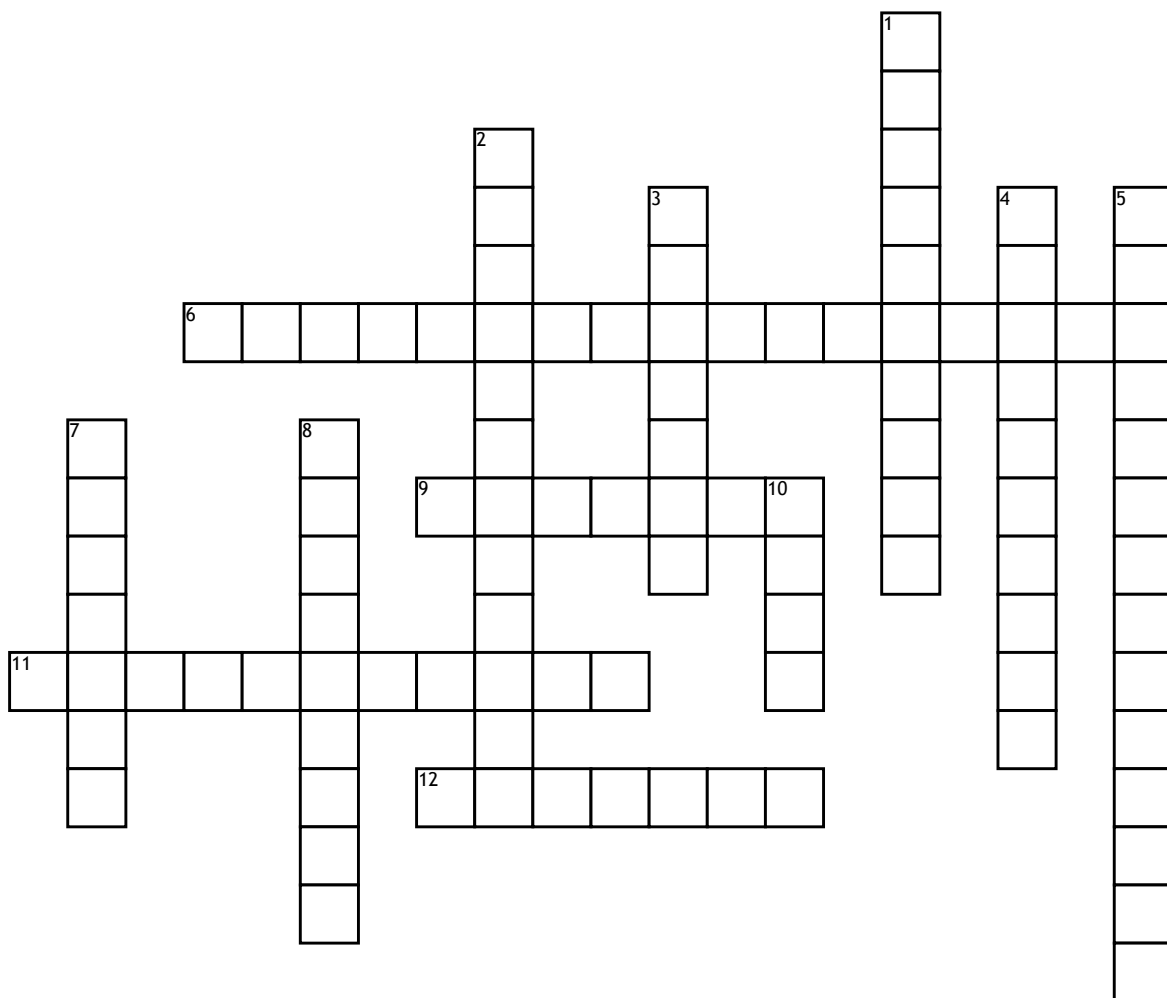


Name: \_\_\_\_\_

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

# Broiling



## Across

6. A small broiler that sits on top of a worktable.  
9. When food is cooked in direct heat, like on a grill.  
11. This device uses gas or electricity to mimic the effects of charcoal on a grill.  
12. Broiled food becomes \_\_\_\_ on top.

## Down

1. Meat cuts that can be broiled can also be \_\_\_\_ if they are 1 inch thick or less.  
2. A large radiant broiler to broil large amounts of food.  
3. A rapid cooking method that uses high heat from a source located above the food.  
4. Small radiant broiler usually attached to the back of a range.

5. The browning of sugar.

7. Pineapples, grapefruits, bananas, and \_\_\_\_ are good fruits to be broiled.

8. Eggplant, \_\_\_\_, onions, and tomatoes are good vegetables to be broiled.

10. \_\_\_\_ the item over halfway through the cooking process to achieve even cooking on both sides.