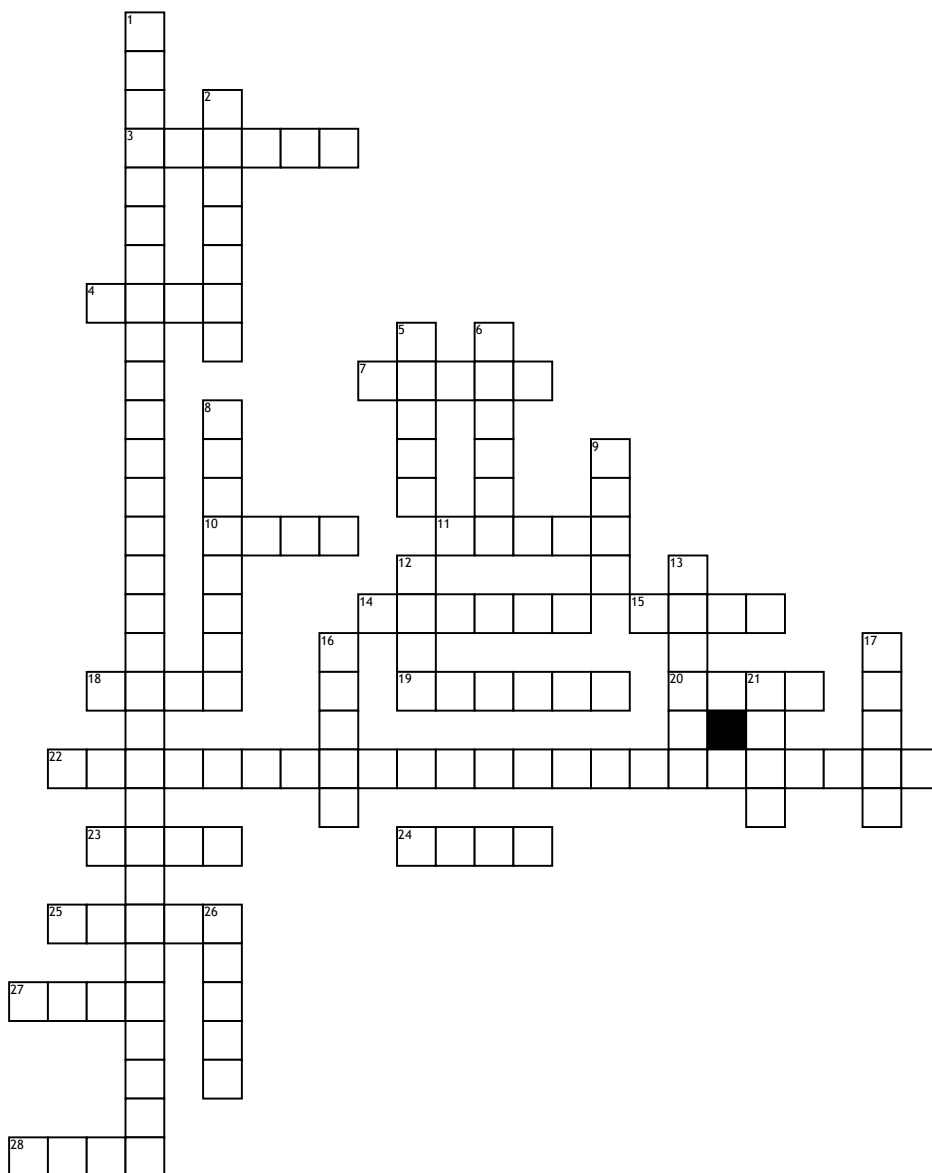


Name: _____ Date: _____ Period: _____

COOKING



Across

3. to cut into very small cubes
 4. to mix ingredients lightly without mashing or crushing them
 7. to cook over, under or in front of hot coals or a gas or electric burner or other form of direct heat
 10. to make mixture smooth by lifting it over and over quickly with a big beating stroke or to incorporate air through the mixture
 11. to finely divide food in various sizes by rubbing it on a grater with sharp projections
 14. To mix ingredients by gently turning one part over another with a spatula
 15. to prepare food by applying heat in any form
 18. to cook by dry heat , usually in a oven
 19. cook below the boiling point, bubbles form slowly and break on the surface

20. cut into small cubes

22. saute
 23. to mix by using circular motion going around and around until blended
 24. to beat rapidly to introduce air bubbles into food applied to cream, eggs, and gelatin
 25. to beat sugar and fat together until fluffy
 27. remove or strip off the skin or rind of some fruits and vegetables
 28. mix by using circular motion, going around and around until blended

Down

1. to add salt pepper or substances
 2. ornament food-usually with another colorful food- before serving to add eye appeal
 5. bake, dry, or toast a food until the surface is brown

6. to cook below the boiling point bubbles form slowly and break on the surface

8. to roast meat slowly on a spit rack over heat-- basting frequently with a seasoned sauce
 9. to remove or strip off the skin or rind of some fruits and vegetables
 12. mix ingredients lightly without mashing or crushing them
 13. to mix ingredients by gently turning one part over another with a spatula
 16. to coat food with butter , margarine, or egg - using a small brush
 17. work dough with the "heel" of the hands, using a pressing motion, accompanied by folding and stretching until smooth and elastic
 21. to cut into small pieces
 26. to cut or chop food as finely as possible