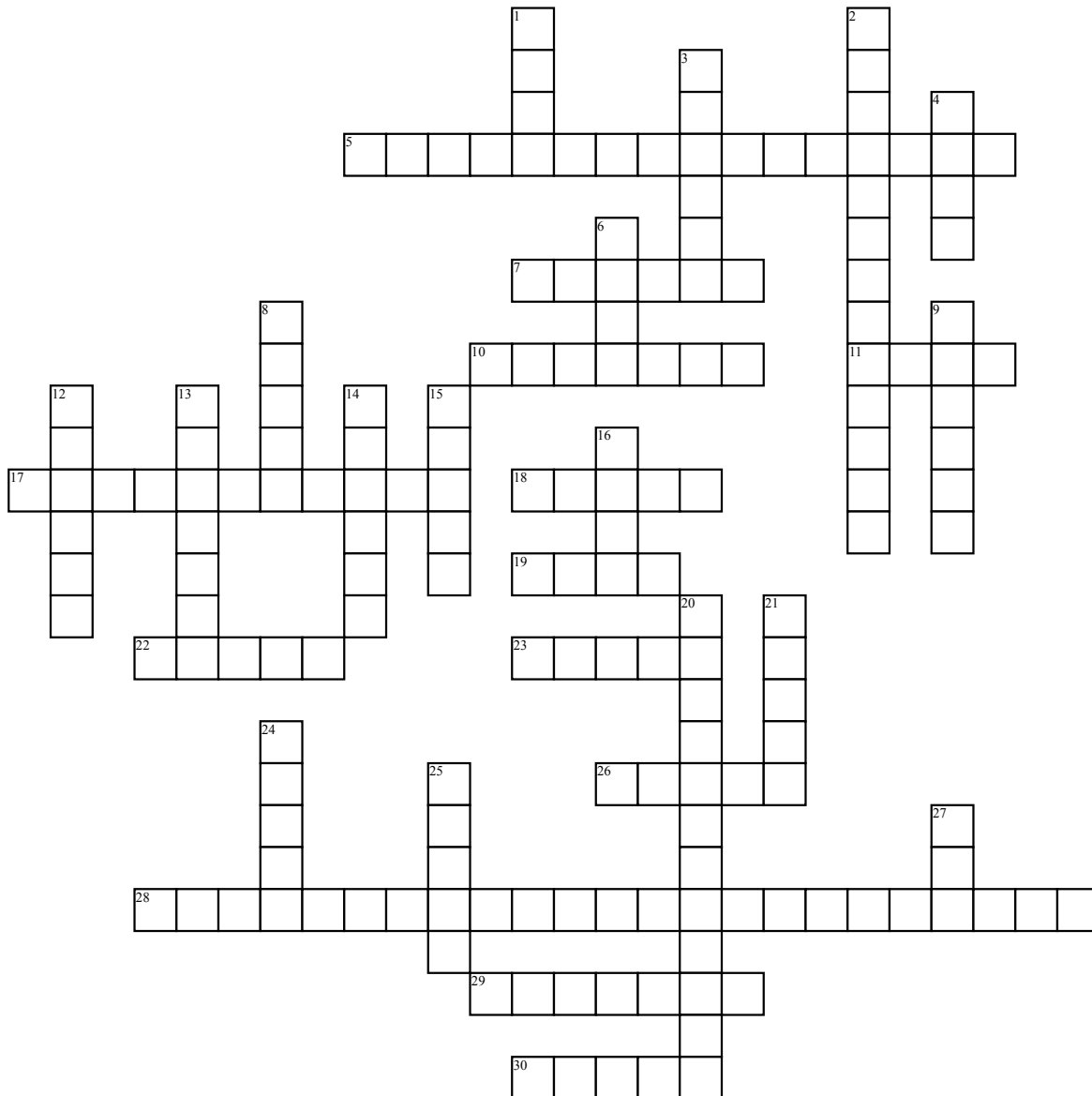


Chapter 25 vocabulary



Across

5. packs fat into a dry measuring cup and seals off the top to store it.
 7. To coat heavily with flour, breadcrumbs, or cornmeal.
 10. Applying thin layer of one food onto another food for flavor and texture
 11. To cut food into small pieces with kitchen shears. Used with fruit.
 17. Cutting food into small square pieces.
 18. To make straight shallow cuts with a slicing knife on the surface of food used on meats.
 19. To crush food into a smooth mixture with a masher or beater.
 22. To use a grinder to break up foods such as coffee beans.
 23. To pulverize food into crumbs with a roller, blender, or processor.
 26. To break or tear off small layers of food with a fork on fish

28. Weighs how much fat is in the cup to judge how much needs to be drained out to store it.
 29. Dividing food into smaller parts using sharp bladed tool.
 30. To cut large pieces of food through a sawing motion while pressing down.

Down

1. To cut of thin layers with a paring knife or a peeler.
 2. To cut food such as carrots or cheese into shreds by rubbing against a rough surface like a Cheese grater.
 3. Adjusted food scale by subtracting container's weight so food can be weighed.
 4. Used to gently mix a light fluffy mixture into a heavier one.
 6. To mix thoroughly and add air to foods.
 8. To coat a food with three different layers.
 9. Combining two or more ingredients thoroughly so they blend.

12. To beat quickly and vigorously to incorporate air into a mixture, making it light and fluffy.
 13. To divide a food into four equal pieces.
 14. To cut foods like almonds into thin strips.
 15. To beat ingredients, such as shortening and sugar, combining until soft and creamy.
 16. To mix ingredients, such as salad greens by tumbling them with a large spoon or fork.
 20. chopping styles that determine whether cut food will be big or small.
 21. To grind or mash vegetables or fruits until they are smooth.
 24. To pour liquid over a food as it cooks, using a baster or spoon.
 25. To use a party brush to coat a food with a liquid, such as melted butter or a sauce.
 27. To put small pieces of food, such as butter, on the surface of another food.