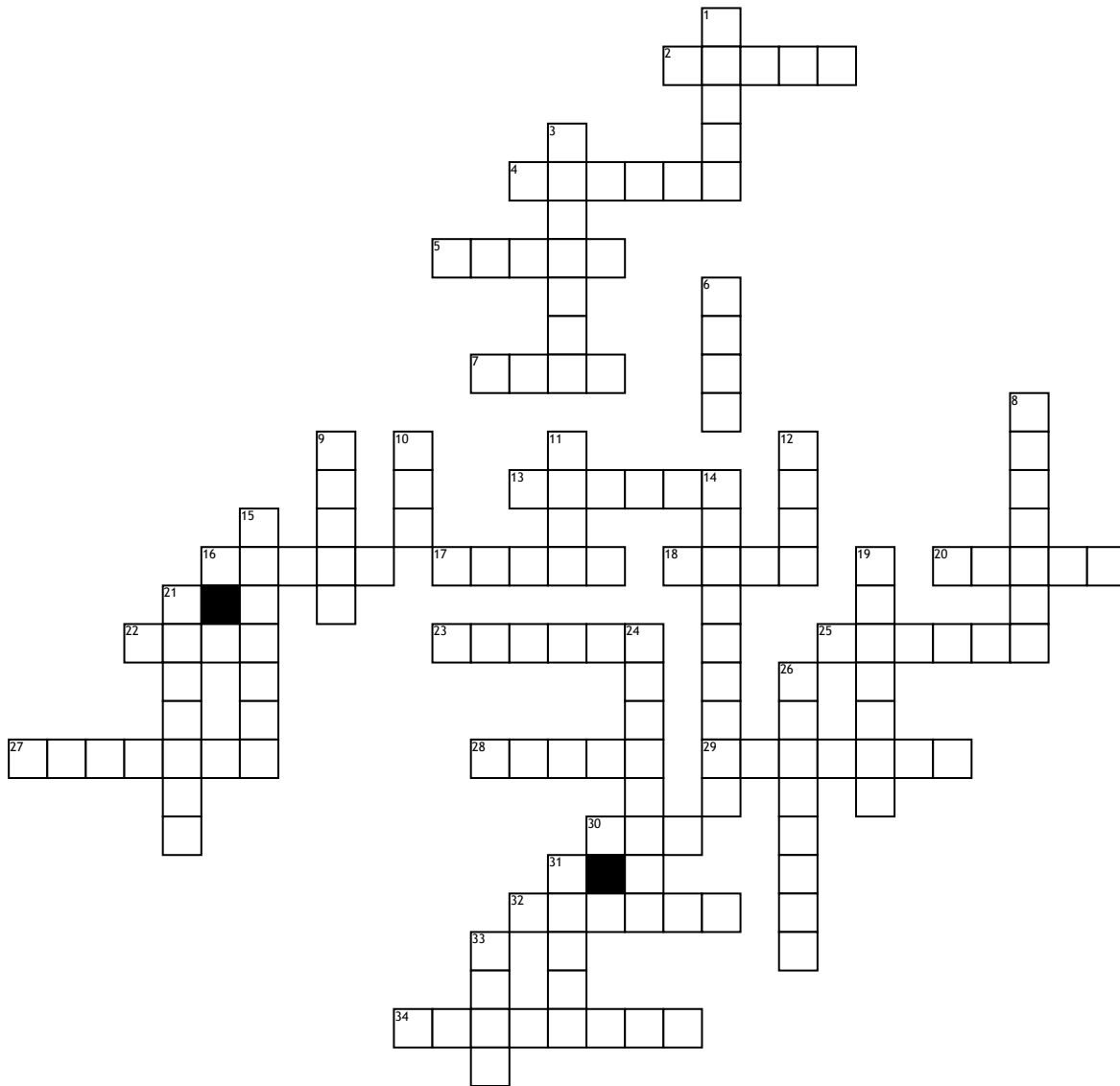


Name: \_\_\_\_\_

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

# Cooking Terms



## Across

2. Technique that involves cooking meat with its own juices.

4. Technique of dressing a hot pan with high-proof liquor such as brandy.

5. Is cooked food usually vegetables that have been pressed down and blended.

7. A mixture of meat, vegetables, herbs, spices, and liquid cooked together at a low temper.

13. Food is cooked in hot liquid kept just below boiling point.

16. To cook over boiling water in a covered pot with the food inside and a lid on top.

17. To cut or tear into long narrow strips either by hand or with a grater.

18. To cook food in an oven surrounded with dry heat.

20. Is a type of moist heat technique that involves cooking by submerging food in a liquid such as water or milk.

22. Is a technique in which cooking at a high temper until a caramel crust forms.

23. A technique used to coat wet or moist food with dry ingredients.

25. Cooking method that uses both dry and wet heat.

27. The process of removing impurities from a liquid such as melted butter, meat stock or vegetable stock.

28. Exposing food to direct radiant heat either on a grill or electric coil.

29. Substance used as a decoration or accompanying a prepared food dish.

30. To combine two or more ingredients together.

32. Where the food is scaled in boiling water removed and plunged into ice.

34. Is a French cut that cuts mostly vegetables into long thin strips.

## Down

1. Is to cook food quickly in a minimum amount of fat over relatively high heat.

3. Pasta that is cooked to be firm to the bite.

6. To beat food rapidly with a whisk to incorporate air

8. Is a cooking technique for removing and dissolving brown food.

9. Is the gentle heating of vegetables in a little oil or butter with frequent stirring.

10. To cook in a pan or on a griddle over direct heat usually in fat or oil.

11. Cutting vegetables into cubes of specific sizes while chopping.

12. A process that involves the soaking, washing or injecting food with a solution used to pickle or preserve food.

14. A cooking method that uses dry heat where hot air envelopes the food.

15. Cutting food into small pieces and stirring constantly in a lightly oiled wok.

19. Is the partial boiling of food as the first step of cooking.

21. The process of letting meat rest after being cooked.

24. Is a mixture of two liquids that would ordinarily not mix together.

26. Process of soaking food in seasoned liquid before cooking.

31. Is a coating of a glossy, often sweet, sometimes savory substance that applied with a brush.

33. Method of gently mixing ingredients.