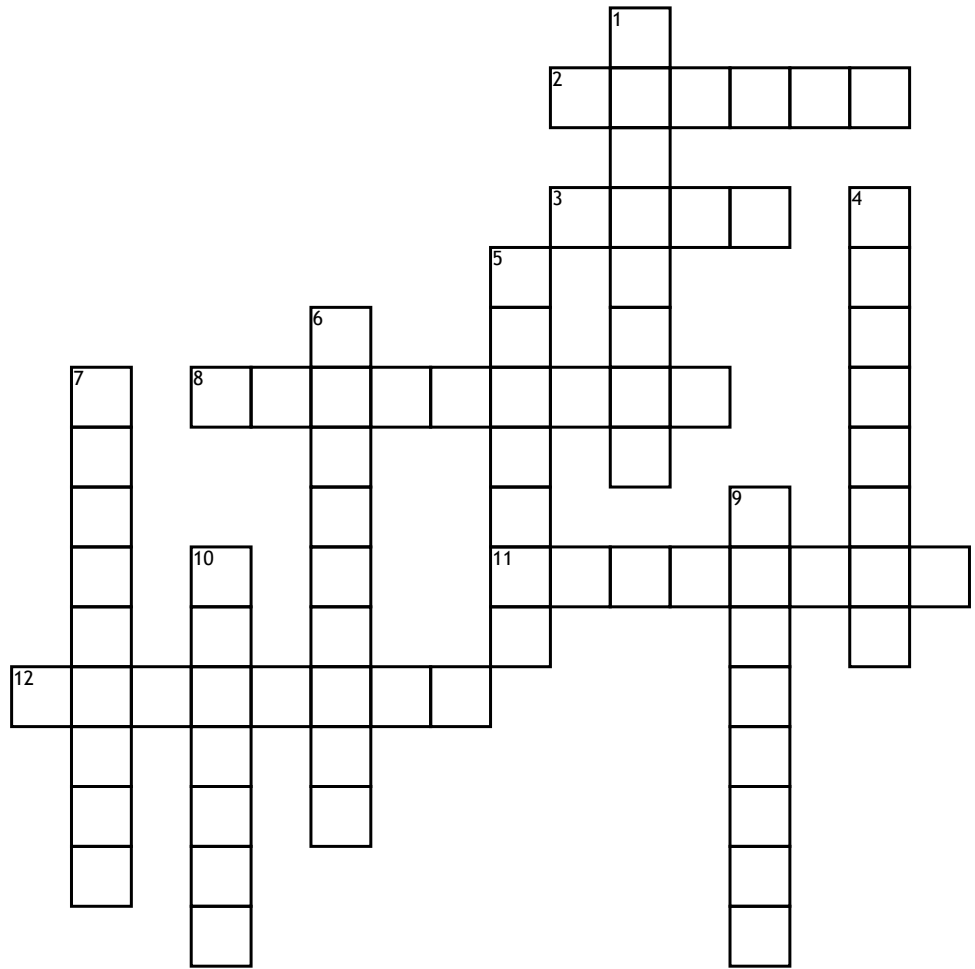
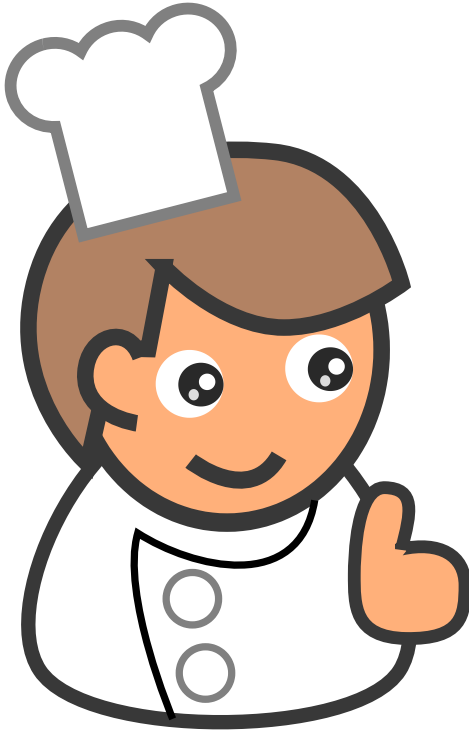


Name: \_\_\_\_\_

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

# Cooking Methods



## Across

- 2. Cooking wet ingredients in oven to rise.
- 3. Cooking food in a little liquid with lid on and at a simmer
- 8. Flaming food after frying. Starts with F
- 11. Cooking meat in oven in small amount of liquid
- 12. Browning food in fat then cooked with liquid in covered pan. Starts with B

## Down

- 1. Small pieces of food cooked in a little hot oil.
- 4. Cooking under the oven grill or on BBQ
- 5. To cook food in large amount of hot oil.
- 6. Frying in a little oil in frying pan
- 7. Cooking uncovered below boiling point in liquid (not oil).
- 9. Food placed in a covered pan above boiling water
- 10. Cooking food in deep boiling liquid (not oil).