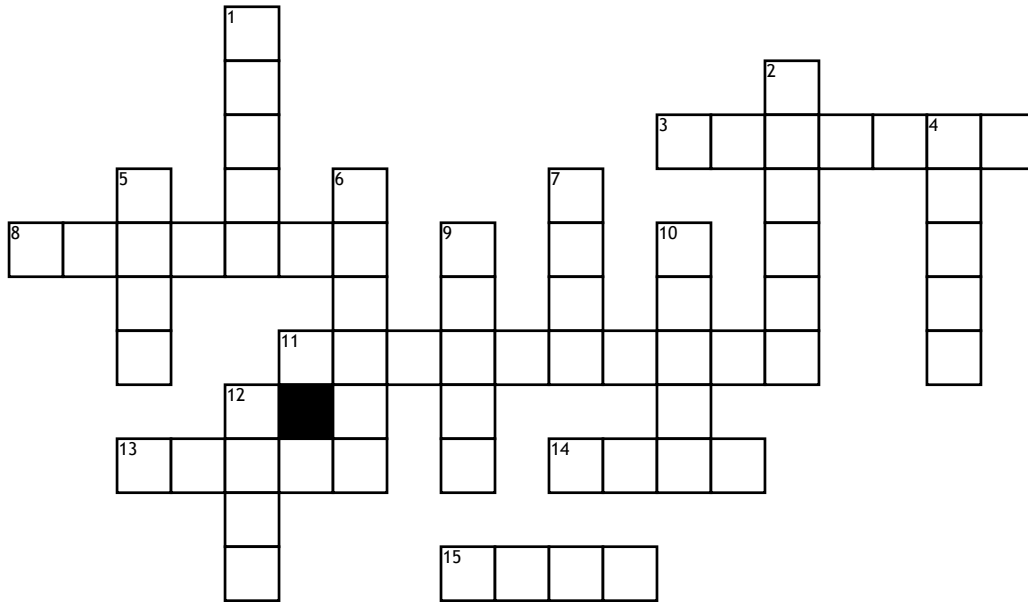


# Cooking Techniques Vocab



**Across**

- 3. Decorate a food or dish with a small colorful food.
- 8. Turn on an appliance ahead of time so that it will be at the right temperature when the food is ready to be cooked.
- 11. Brown the sugar using heat.
- 13. Remove excess liquid by pouring it off or by placing food in a strainer.
- 14. Gentle mixing method used for delicate or whipped ingredients, using a rubber scraper or wooden spoon.

- 15. Add air into a mixture by beating it vigorously, making it light and fluffy.

**Down**

- 1. Cooks food rapidly in a small amount of fat over relatively high heat.
- 2. Coat food with a dry ingredient such as flour or bread crumbs.
- 4. Food cooks over, but not directly in boiling liquid.
- 5. Thoroughly mix food using a vigorous over and over motion.

- 6. Separate solid food pieces from a liquid using a strainer or colander.
- 7. Cut off a very thin layer of vegetable or fruit peel.
- 9. Cook food using indirect heat in a closed environment.
- 10. Refrigerate or place food in an ice bath until it is cold.
- 12. Cook food in a closed oven without liquid.

**Word Bank**

- |         |        |         |            |       |
|---------|--------|---------|------------|-------|
| Preheat | Steam  | Strain  | Fold       | Chill |
| Drain   | Dredge | Garnish | Caramelize | Beat  |
| Pare    | Bake   | Whip    | Roast      | Saute |