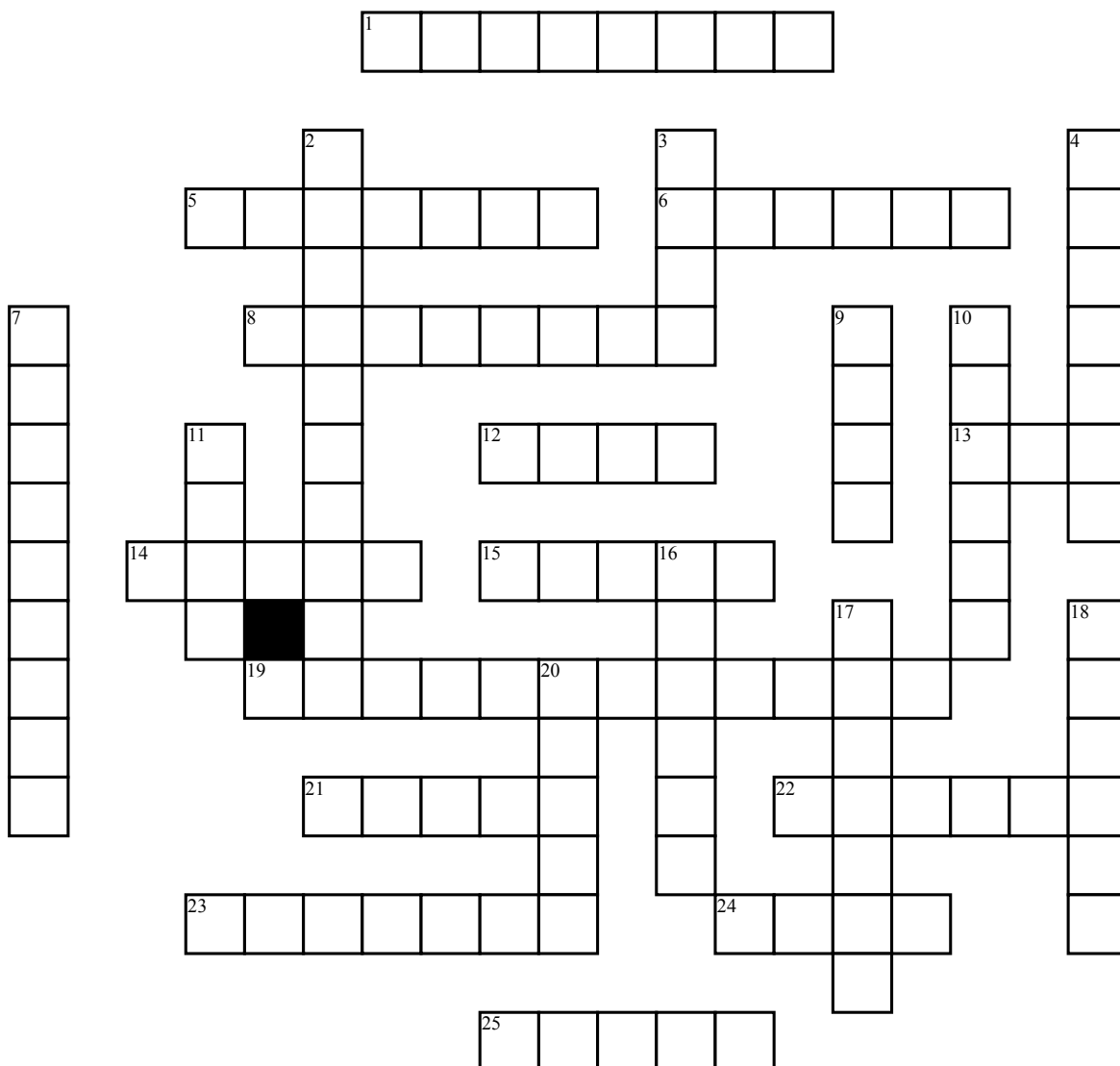


Name: _____

Date: _____

Cooking Terms



Across

1. To cook on a rack or spit over hot coals or some other source of direct heat.
5. To make a liquid clear by removing solid particles
6. to remove from a form
8. to cook without fat in an uncovered skillet
12. To thicken or smooth out the consistency of a liquid
13. To place small pieces of butter or another food over the surface of a food
14. To cook uncovered under a direct source of heat
15. To prepare fowl for cooking by binding the wings and legs
19. To return to a previous state by adding water
21. To make grooves or folds in dough

22. To cook in a small amount of liquid in a tightly covered pan over low heat

23. To cover with sauce and bake

24. To remove the center part of a fruit such as an apple or pineapple

25. To heat liquid to just below the boiling point; to dip food into boiling water or pour boiling water over the food

Down

2. To heat sugar until a brown color and characteristic flavor develop

3. To remove the outer coverings of a fruit or vegetable

4. To lift a food off the floor of a microwave oven or allow microwaves to penetrate the food from the bottom as well as the top and sides

7. To cook pieces of meat or poultry in butter and then in seasoned liquid until tender

9. To remove a substance from the surface of a liquid

10. To cook by submerging in simmering liquid

11. To remove the stem and outer covering of a vegetable or fruit with a paring knife or peeler

16. To use small pieces of aluminum foil to cover areas of a food that might become overcooked in a microwave oven

17. To cook foods quickly in a small amount of fat over high heat while stirring constantly

18. To remove the large black or white vein along a shrimp's back

20. To soak in a hot liquid