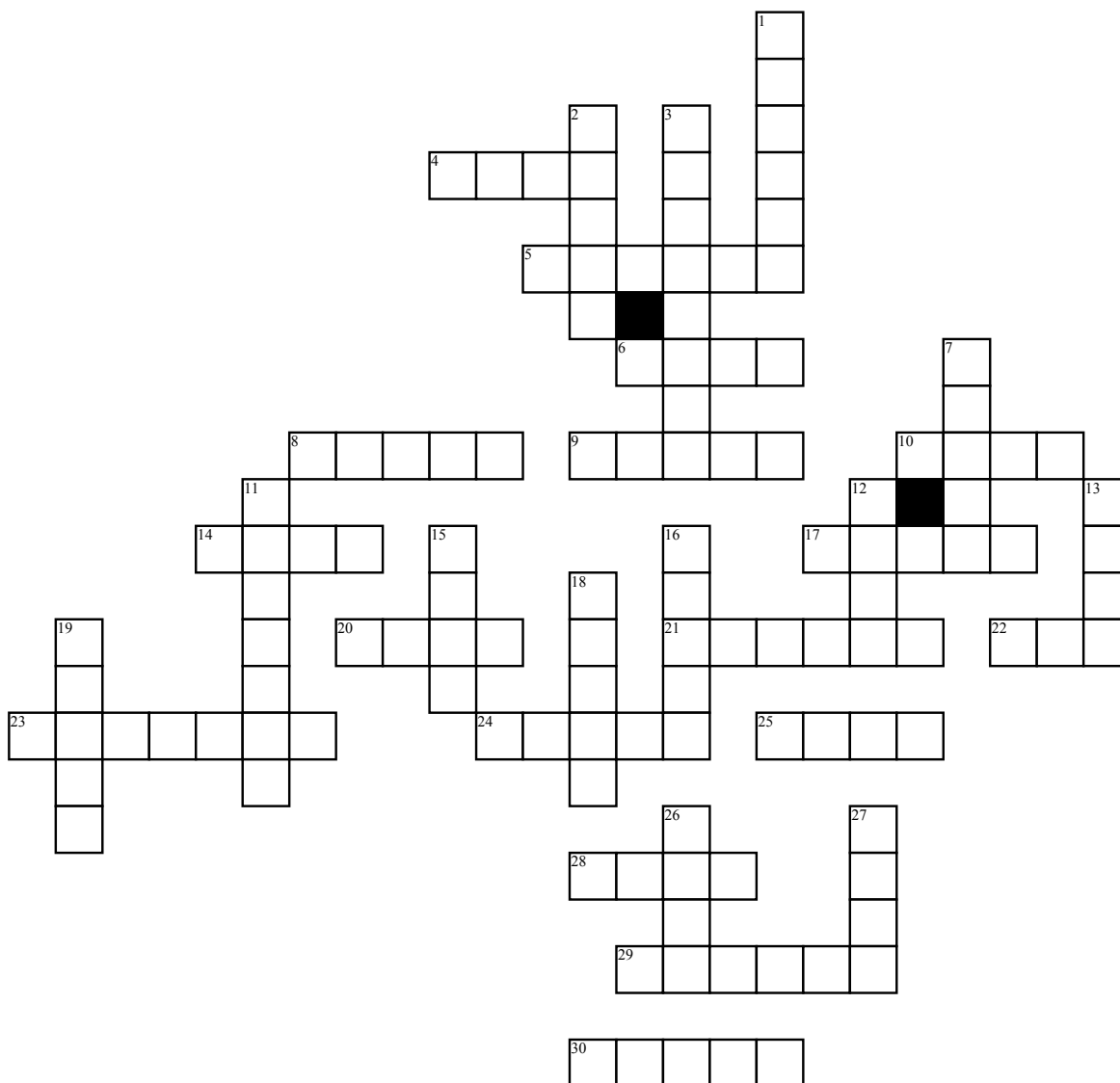


Name: _____ Date: _____ Period: _____

Cooking Terms



Across

4. mix with a spoon or wire whisk in a circular motion; this distributes heat and keep foods from sticking to a pan
 5. subtracting the weight of the container to find the weight of the food alone
 6. to cut off a very thin layer of peel with a paring knife
 8. to cut a food into large, thin pieces with a slicing knife
 9. to beat ingredients, such as shortening and sugar, combining until soft and creamy
 10. to crush food into a smooth mixture with a masher or beater
 14. to mic ingredients by tumbling them with tongs or a large spoon and fork
 17. to crush food into a smooth mixture with a masher or beater
 20. to cut food into small pieces with kitchen shears

21. to cut a food into very thin strips
 22. to put small pieces of food on the surface of another food
 23. dividing food into smaller parts using sharp bladed tool
 24. to chop finely
 25. used to gently mic a light, fluffy mixture into a heavier one
 28. to cut food into small, irregular pieces
 29. to boil mixture in order to evaporate the liquid and intensify the flavor
 30. to use a pastry brush to coat food with a liquid, such as melted butter or a sauce

Down

1. combining two or more ingredients thoroughly so they blend
 2. to coat a food with three different layers
 3. to add flavor to a food by soaking it in a cold, seasoned liquid

7. to break or tear off small layers of food, often fish, with a fork
 11. applying thin layer of one food onto another food for flavor and texture
 12. pieces are about ½ inch square
 13. to mic thoroughly and add air to foods
 15. to beat quickly and vigorously to incorporate air into a mixture, making it light and fluffy
 16. to pour over a food as it cooks, using a baster or spoon
 18. to use a grinder to break up a food into coarse, medium, or fine particles
 19. to pulverize food into crumbs, powder, or paste, with a rolling pin, blender, or food processor
 26. to make straight shallow cuts with a slicing knife in the surface of food
 27. make them 1/8 to ¼ in square