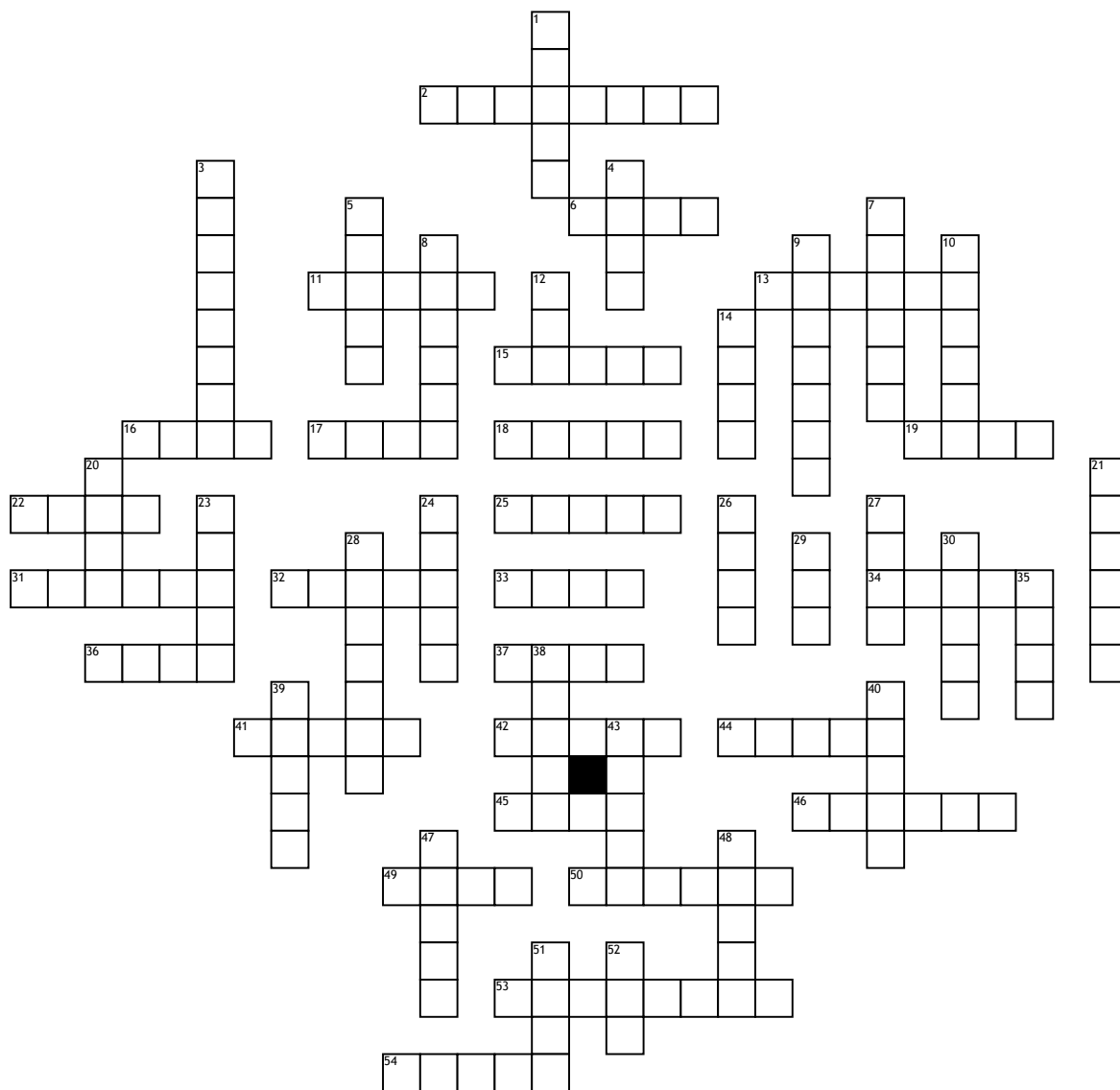


Name: _____

Date: _____

Cooking Terms



Across

2. scatter over food
6. cook until liquid bubbles
11. pour off liquid
13. coat pan with oil/butter
15. place over boiling water
16. remove outer skin
17. move spoon around
18. cook until light brown
19. make liquid by heating
22. mix fast with whisk
25. put in refrigerator
31. cover all with flour
32. blend to liquify
33. brown over high heat
34. heat milk below boiling
36. beat quickly with a mixer
37. cut into pieces with a knife
41. mix shortening and sugar

42. cut into thin slices

44. cook until food browns
45. make liquid by heating
46. dip quickly into boiling water
49. one quick shake
50. turn upside down
53. cut into long strips
54. chop into small pieces

Down

1. pierce with fork
3. make a solid into a liquid
4. mix ingredients gently
5. cut into thin strips
7. cook in small amount of liquid
8. cook over low heat
9. pour thin stream of liquid
10. remove bones
12. place small piece of food
14. cut into small pieces

20. cook in oven
21. turn upside down
23. cook until steaming
24. roll and coat with fine bread
26. mix fast with kitchen tool
27. mix ingredients lightly
28. heat oven ahead of time
29. cook in hot oil
30. panfry over high heat
35. cut into small pieces
38. cut in half
39. cook by direct heat
40. fold, turn and press dough
43. combine with pastry blender
47. replace the lost juices
48. pour off liquid
51. cut into 1/4-1/2 inch pieces
52. combine ingredients