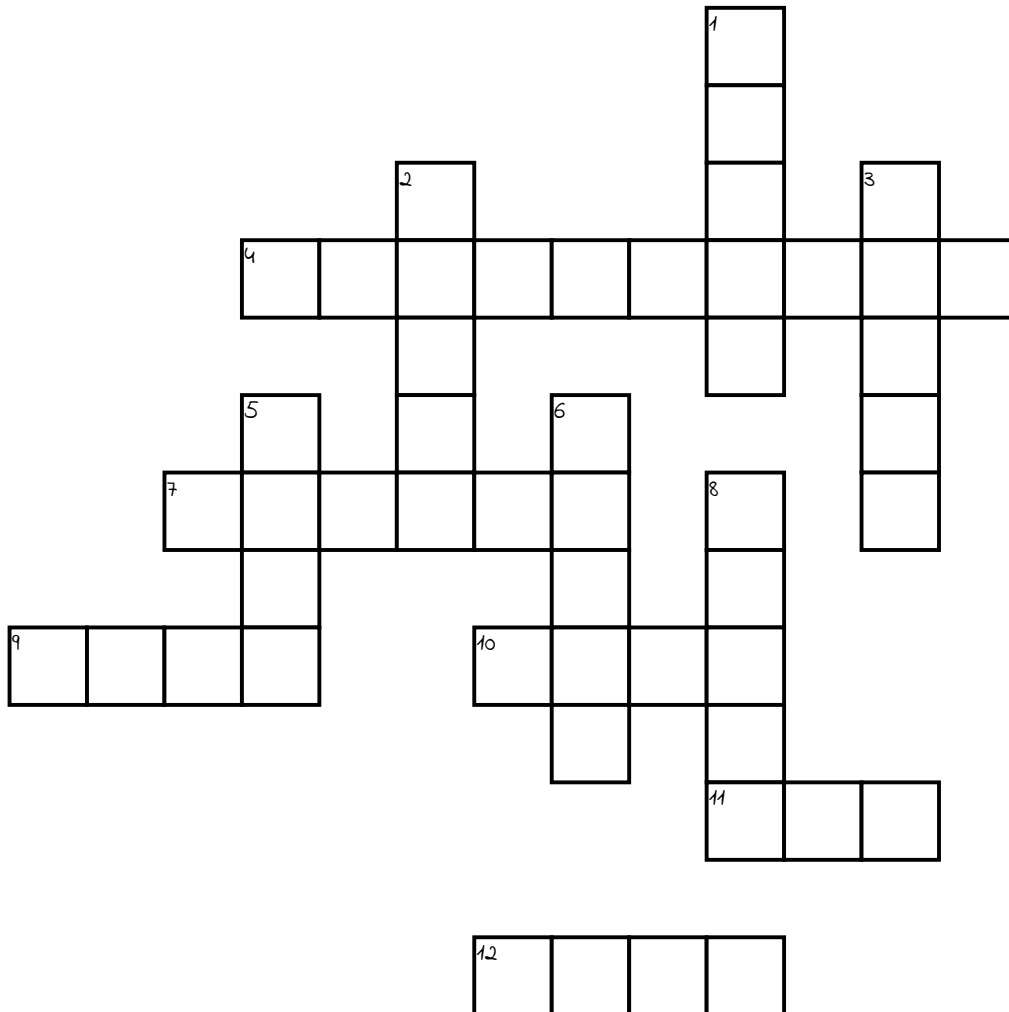


Cooking Terms



Across

4. To soak in a seasoned liquid, called a marinade, to add flavor and/or to tenderize.

7. To cook gently below the boiling point.

9. To make mixture smooth by lifting it over and over quickly with a big stroke or to incorporate air throughout the mixture.

10. To cut into small cubes

11. To combine two or more ingredients, usually by stirring.

12. To cut into small squares.

Down

1. To cook in a small amount of fat.

2. To beat until soft, creamy and smooth.

3. To work dough by folding, pressing, and turning until it is smooth and elastic.

5. To put dry ingredients through a sifter to break up particles and mix well.

6. To cook uncovered by a direct source of heat.

8. To cook in the steam generated by boiling water.