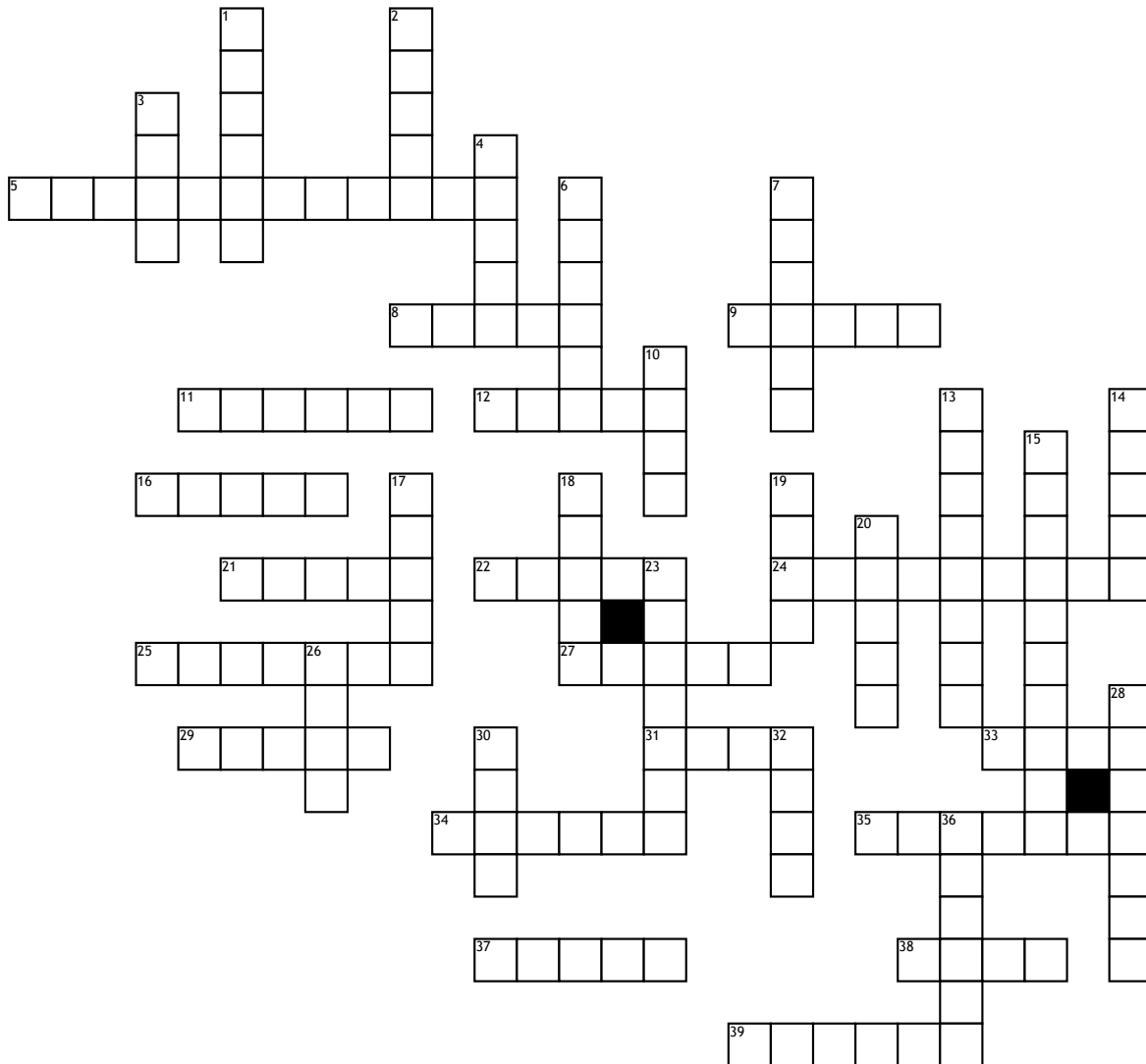


Name: _____

Date: _____

Cooking Terms



Across

5. A combination of baking soda, an acid such as cream of tartar, and a starch or flour
 8. The butterfat portion of milk. Also, to beat ingredients, usually sugar and a fat, until smooth and fluffy.
 9. To coat foods with glossy mixtures such as jellies or sauces.
 11. To cook briefly in boiling water to seal in flavor and color; usually used for vegetables or fruit, to prepare for freezing, and to ease skin removal.
 12. To mash or grind food until completely smooth, usually in a food processor, blender, sieve, or food mill.
 16. To soak in a liquid just under the boiling point to extract the essence—like tea.
 21. To cook over high heat, usually on top of the stove, to brown food.
 22. To blend dough together with hands or in a mixer to form a pliable mass.
 24. To heat sugar until it liquefies and becomes a syrup ranging in color from golden to dark brown.
 25. To pour melted butter, oil, syrup, melted chocolate, or other liquid back and forth over food in a fine stream.
 27. To coat foods such as salad with a sauce. Also, to clean fish, poultry, or game for cooking.
 29. To cook a large piece of meat or poultry uncovered with dry heat in an oven.

31. To combine light ingredients such as whipped cream or beaten egg whites with a heavier mixture, using a gentle over-and-under motion, usually with a rubber spatula.
 33. To cook in bubbling water that has reached 212 degrees F.
 34. To cook food in a small amount of fat over relatively high heat.
 35. To loosen brown bits from a pan by adding a liquid, then heating while stirring and scraping the pan.
 37. To beat ingredients (such as heavy or whipping cream, eggs, salad dressings, or sauces) with a fork or whisk to mix, blend, or incorporate air.
 38. To cook food in an oven, surrounded with dry heat; called roasting when cooking meat or poultry.
 39. To cook first by browning, then gently simmering in a small amount of liquid over low heat in a covered pan until tender.
Down
 1. To cover or coat uncooked food, usually with a flour, cornmeal mixture or bread crumbs
 2. To heat liquid almost to a boil until bubbles begin to form around the edge.
 3. To beat food with a whisk or mixer to incorporate air and produce volume.
 4. To rub foods against a serrated surface to produce shredded or fine bits.
 6. To cook in liquid just below the boiling point; bubbles form but do not burst on the surface of the liquid.

7. A spoonful of soft food such as whipped cream or mashed potatoes.
 10. To brown the surface of meat by quick-cooking over high heat in order to seal in the meat's juices.
 13. To cut into long, thin strips, matchstick like in shape.
 14. To moisten food for added flavor and to prevent drying out while cooking.
 15. The main ingredient in baking powder, baking soda is also used when there is acid (buttermilk or sour cream, for example) in a recipe.
 17. To cut into tiny pieces, usually with a knife.
 18. To thoroughly combine 2 or more ingredients, either by hand with a whisk or spoon, or with a mixer.
 19. To cut food into very small (1/8-to 1/4-inch) cubes.
 20. To cook on a rack or spit under or over direct heat, usually in an oven.
 23. To cook by completely immersing food in hot fat.
 26. The outer, colored part of the peel of citrus fruit.
 28. Pasta cooked until just firm. From the Italian "to the tooth."
 30. To stir rapidly to make a mixture smooth, using a whisk, spoon, or mixer.
 32. To coat lightly with confectioners' sugar or cocoa (cakes and pastries) or another powdery ingredient.
 36. To rub the interior surface of a cooking dish or pan with shortening, oil, or butter to prevent food from sticking to it.