

Cooking Terms

Across

1. To work dough with the heel of the hands, until smooth and elastic

5. To coat food heavily with other ingredients

6. To cut into very small cubes, about 1/4"

7. To cut into very small pieces with a sharp knife or kitchen shears.

11. To Mix in a circular motion using a spoon

13. To cook in fat or oil in a pan

19. To cook uncovered in an oven without liquid.

21. To rub a food back and forth against a grater to get very small pieces.

22. To beat rapidly to introduce air bubbles into the food

23. briefly immerse in boiling water, follow with an ice bath to rapidly cool off the food

25. cut into small pieces using a sharp knife, food processor or blender.

26. To sprinkle or coat with a powdered substance, often breadcrumbs or seasonings

27. mix fast bringing the contents to the top of the bowl and back down again

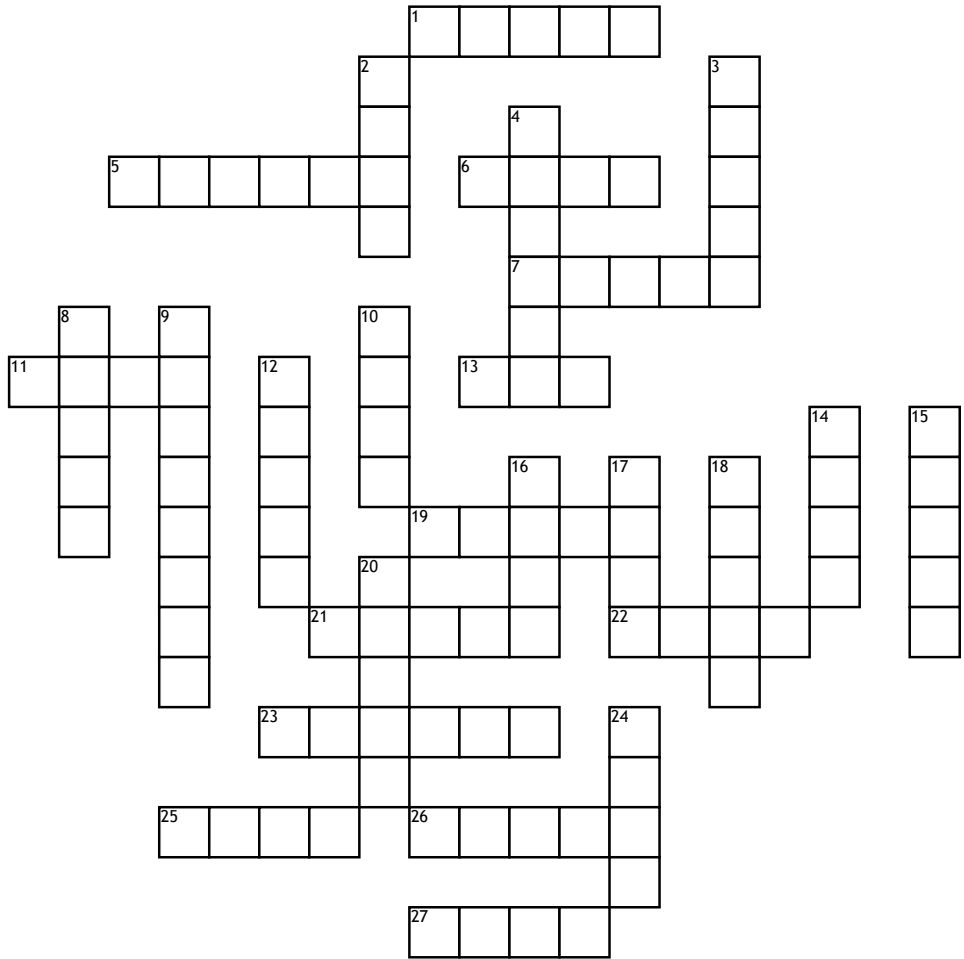
Down

2. To remove the skin of a food using a paring knife or vegetable peeler.

3. To brown or cook foods in a small amount of fat using low-med heat

4. To cook in liquid at a temperature just below boiling. Bubbles form only along the edges of the pan and do not break the surface.

8. To cook in covered container on a rack above liquid that is boiling.



9. A cooking technique that combines browning and simmering, Brown food in a small amount of fat. Then, add a little liquid and simmer in a uncovered container.

10. To mix ingredients gently by turning one part over another

12. To cook liquid at a low temperature

14. To heat a liquid on a cooktop at a high temperature. Bubbles should constantly rise and break surface.

15. To cook by direct heat by placing the food over the heat sources. Heat source can be gas, electric, charcoal or wood.

16. To cook in an oven in an uncovered container

17. slow cooking of food in the smallest quantity of water, stock or sauce in which the food is always cut up and the food and cooking liquid are served together.

18. To cut fat into flour with a pastry blender or two knives

20. To beat a mixture until is it light and fluffy using a spoon or electric mixer.

24. to remove the center, or core, of a food using a sharp knife or coring tool.