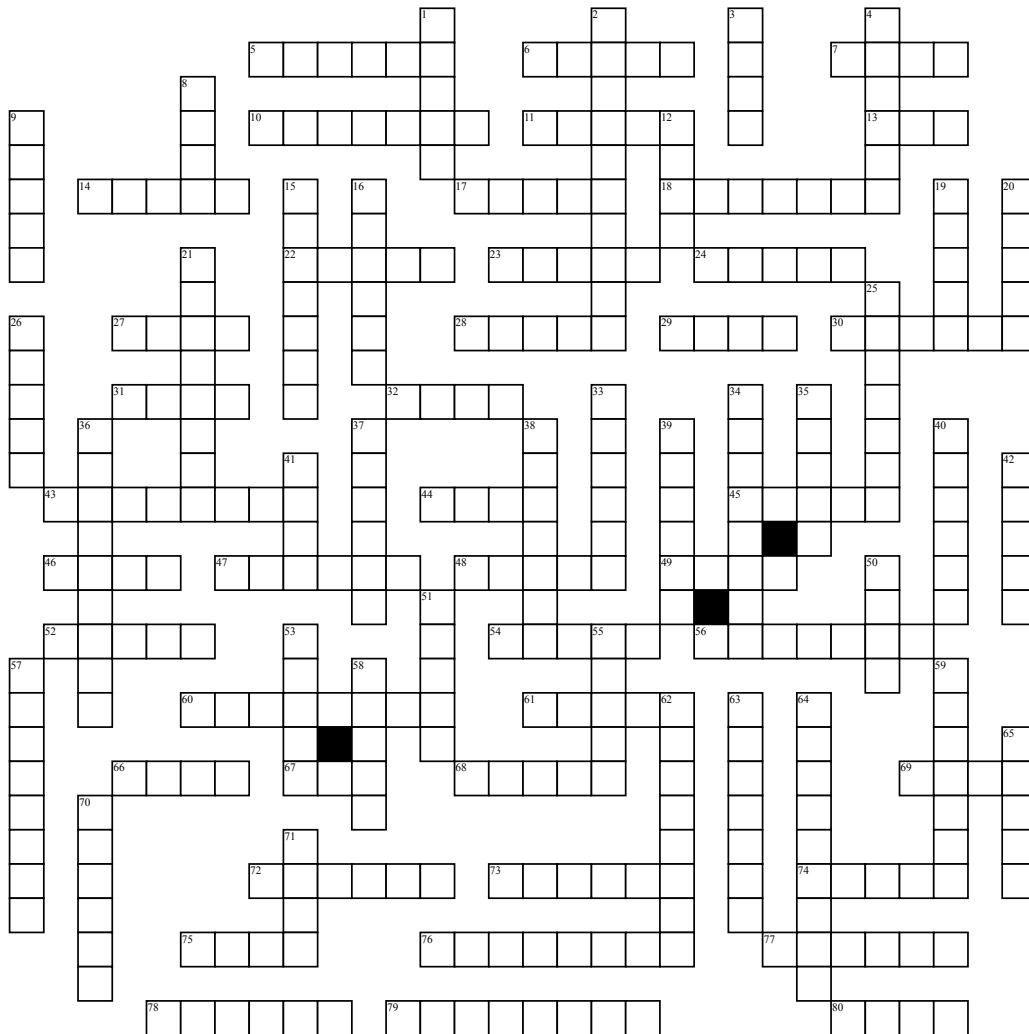


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# Cooking Terms



## Across

5. To make solid fat into liquid by melting it slowly.  
6. To cook very gently in hot liquid kept just below the boiling point.  
7. To remove the outermost skin of a fruit or vegetable.  
10. To ornament food - usually with another colorful food - before serving to add eye appeal.  
11. To bring to a temperature just below the boiling point.  
13. To cook in hot fat. To cook in a fat is called pan-frying or sauteing; to cook in a one-to-two inch layer of hot fat is called shallow-fat frying; to cook in a deep layer of hot fat is called deep-fat frying.  
14. To cut or tear in small, long, narrow pieces.  
17. To cook with a thin sugar syrup cooked to crack stage; mixture may be thickened slightly. Also, to cover with a thin, glossy icing.  
18. To preserve meats by drying and salting and/or smoking.  
22. To finely divide food in various sizes by rubbing it on a grater with sharp projections.  
23. To cook on a grill under strong, direct heat.  
24. To cut narrow grooves or gashes partway through the outer surface of food.  
27. To sprinkle food with dry ingredients. Use a strainer or a jar with a perforated cover, or try the good, old-fashioned way of shaking things together in a paper bag.  
28. To mash foods until perfectly smooth by hand, by rubbing through a sieve or food mill, or by whirling in a blender or food processor.  
29. To cut solids into pieces with a sharp knife or other chopping device.  
30. To sprinkle or coat with flour or other fine substance.  
31. To cut into small pieces.  
32. To beat rapidly to incorporate air and produce expansion, as in heavy cream or egg whites.  
43. To remove fat from the surface of stews, soups, or stock. Usually cooked in the refrigerator so that fat hardens and is easily removed.  
44. To mix by using circular motion, going around and around until blended.  
45. To moisten foods during cooking with pan drippings or special sauce to add flavor and prevent drying.  
46. To put one or more dry ingredients through a sieve or sifter.  
47. A mixture containing flour and liquid, thin enough to pour.  
48. To bake, dry, or toast a food until the surface is brown.  
49. To prepare food by applying heat in any form.  
52. The trifling amount you can hold between your thumb and forefinger.

54. To break lightly into small pieces.  
56. Cooked on a thick hardwood plank.  
60. Neither cool nor warm; approximately body temperature.  
61. To beat sugar and fat together until fluffy.  
66. To mix ingredients lightly without mashing or crushing them.  
67. To remove pits from fruits.  
68. To mix two or more ingredients together until well combined.  
69. To brown very quickly by intense heat. This method increases shrinkage but develops flavor and improves appearance.  
72. To mix ingredients by gently turning one part over another with a spatula.  
73. To preserve meats, vegetables, and fruits in brine.  
74. To cook in a small amount of fat.  
75. To cook in water or liquid in which bubbles rise continually and break on surface.  
76. To cut vegetables, fruits, or cheeses into thin strips.  
77. To boil down to reduce the volume.  
78. To add salt, pepper, or other substances to food to enhance flavor.  
79. To roast meat slowly on a spit rack or rack over heat - basting frequently with a seasoned sauce.  
80. To remove or strip off the skin or rind of some fruits and vegetables.

## Down

1. To secure poultry with string or skewers, to hold its shape while cooking.  
2. To heat sugar in order to turn it brown and give it a special taste.  
3. To preserve meats by drying and salting and/or smoking.  
4. To cook in small amounts of fat.  
8. To cook by dry heat usually in an oven.  
9. Cook or brown food by exposure to a grill, fire, or other source of radiant heat.  
12. To cut food in small cubes of uniform size and shape.  
15. To dissolve the thin glaze of juices and brown bits on the surface of a pan in which food has been fried, sauteed or roasted. To do this, add liquid and stir and scrape over high heat, thereby adding flavor to the liquid for use as a sauce.  
16. To flame foods by dosing in some form of potable alcohol and setting alight.  
19. To mix two or more ingredients together until well combined.  
20. To cut or chop food as finely as possible.  
21. To cause a dry substance to pass into solution in a liquid.  
25. To sprinkle drops of liquid lightly over food in a casual manner.  
26. To cut fat into flour with two knives or pastry blender until it is distributed in small particles throughout the mixture.  
33. From the French word for "crust." Term used to describe any oven-baked dish—usually cooked in a shallow oval gratin dish—on which a golden brown crust of bread crumbs, cheese or creamy sauce is firm.  
34. To cook uncovered in a hot fry pan, pouring off fat as it accumulates.  
35. To cook by dry heat in an oven.  
36. To destroy micro organisms by boiling, dry heat, or steam.  
37. To cook below the boiling point, bubbles form slowly and break on the surface.  
38. To boil until partially cooked; to blanch. Usually this procedure is followed by final cooking in a seasoned sauce.  
39. To immerse in rapidly boiling water and allow to cook slightly.  
40. As a verb, to remove the bones from meat or fish. A fillet (or fillet) is the piece of flesh after it has been boned.  
41. To make mixture smooth by lifting it over and over quickly with a big beating stroke or to incorporate air through the mixture.  
42. To sprinkle or coat with a powdered or powdered substance, usually with crumbs or seasonings.  
50. To simmer slowly in a small amount of liquid for a long time.  
51. To soak dried fruits in liquid until they swell.  
53. To extract color, flavor, or other qualities from a substance by leaving it in water just below the boiling point.  
55. To work dough with the "heel" of the hands, using a pressing motion, accompanied by folding and stretching until smooth and elastic.  
57. To flavor and moisturize pieces of meat, poultry, seafood or vegetable by soaking them in or brushing them with a liquid mixture of seasonings known as a marinade. Dry marinade mixtures composed of salt, pepper, herbs or spices may also be rubbed into meat, poultry or seafood.  
58. To moisten foods during cooking with pan drippings or special sauce to add flavor and prevent drying.  
59. Italian term used to describe pasta that is cooked until it offers a slight resistance to the bite.  
62. Dredged with flour and sauteed in butter.  
63. To bake a food, usually in a casserole, with sauce or other liquid. Crumbs often are sprinkled over.  
64. To cook by braising; usually applied to fowl or rabbit.  
65. To coat food with butter, margarine, or egg - using a small brush.  
70. To make solid fat into liquid by melting it slowly.  
71. To flatten to a desired thickness by using a rolling pin.

## Word Bank

pickle	simmer	flake	pan broil	caramelize	broil	dice	garnish
dust	render	degrease	brush	toast	whip	fricassee	beat
dissolve	pan fry	marinate	truss	fillet	knead	lukewarm	fry
cream	chop	julienne	batter	drizzle	stir	steep	plump
sterilize	shred	fold in	dredge	par boil	sift	season	boil
score	bake	baste	render	deglaze	planked	pit	barbecue
brown	roast	blend	baste	blanch	sear	cook	glaze
flour	meuniere	grate	saute	scald	pinch	puree	blend
cut in	toss	poach	chop	scallop	al dente	cure	mince
reduce	peel	clarify	gratin	flambe	stew	pare	roll