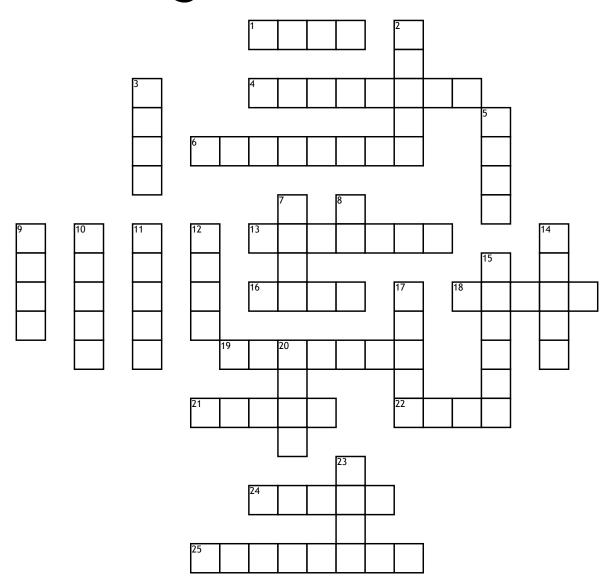
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## Cooking Terms Crossword



## **Across**

- 1. turn over or cause to turn over with a sudden sharp movement.
- **4.** a sauce, typically made of oil, vinegar, spices, and herbs, in which meat, fish, or other food is soaked before cooking in order to flavor or soften it.
- **6.** a portion of food cut into short, thin strips.
- **13.** decorate or embellish (something, especially food).
- **16.** beat (cream, eggs, or other food) into a froth.
- **18.** the thick white or pale yellow fatty liquid which rises to the top when milk is left to stand and which can be eaten as an accompaniment to desserts or used as a cooking ingredient.
- 19. unite; merge.
- 21. cook (something) using a grill.

- **22.** cut (food or other matter) into small cubes.
- **24.** a strip of material, such as paper, cloth, or food, that has been torn, cut, or scraped from something larger.
- **25.** become or cause to become incorporated into a liquid so as to form a solution

## **Down**

- **2.** verlay or cover (food, fabric, etc.) with a smooth, shiny coating or finish
- **3.** bend (something flexible and relatively flat) over on itself so that one part of it covers another.
- **5.** cook (food) by dry heat without direct exposure to a flame, typically in an oven or on a hot surface.
- 7. reduce (a food or other substance) to a uniform mass by crushing it.

- **8.** a technique where flour is rubbed into a fat to make dishes such as shortcrust pastry, crumbles and scones Rub
- **9.** the outer colored part of the peel of citrus fruit, used as flavoring.
- **10.** pour juices or melted fat over (meat) during cooking in order to keep it moist.
- 11. beat or stir (a substance, especially cream or eggs) with a light, rapid movement.
- **12.** cut (something) into pieces with repeated sharp blows of an axe or knife
- **14.** cook (an egg) without its shell in or over boiling water.
- **15.** be turned into ice or another solid as a result of extreme cold.
- 17. mix (a substance) with another substance so that they combine together
- **20.** make or become liquefied by heat.
- **23.** remove the outer covering or skin from (a fruit, vegetable, or shrimp).