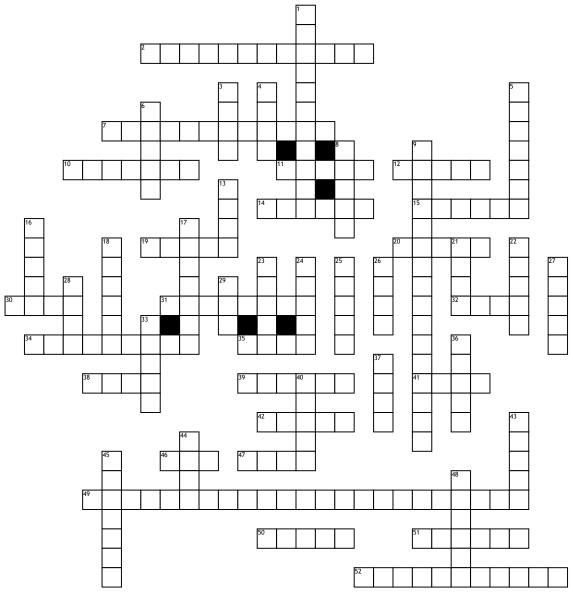
Name:	Date:	Period:

Cooking Terms Crossword Puzzle



Across

- You would do this to cut your food into smaller pieces
 This is used to cut food into smaller pieces by using a grater
- 10. This is used to divide food into four equal pieces
- 11. This is the outer covering of a pecan
- 12. This is used to beat ingredients until soft and creamy
- 14. To _____ is to boil a liquid until it is evaporated
- 15. To ___ is to combine two or more ingredients together

 19. Some people do this before frying or baking their
- 20. Kids love to eat this

chicken or food

- **30.** This means to mix throughly while adding air to your food
- 31. I like to ____ my steak for hours before putting it on the grill
- **32.** To ___ is to mix ingredients by tumbling them
- 34. This means to heat sugar until it liquifies
 35. To a six to cut food into smaller pieces with kitcher
- **35.** To _____ is to cut food into smaller pieces with kitchen shears
- 38. Knife used to cut a thin layer of a peel
- **39.** To ____ is to add herbs and spices to food
- 41. to ___ is to divide ingredients that don't belong
- 42. Most people cover their chicken in this before frying it
- **46.** You do this to food to make sure the heat goes all the way through and it cooks

- **47.** I always like to remove the ___ of my apple before eating it
- 49. Method that separates water from food or fat particles 50. Whenever I go to Krispy Kreme I always ask for a ____ donut
- 51. You would do this to stop the cooking process of food
- 51. You would do this to step the cooking process of rood 52. You would do this to cut your food into smaller, cube like pieces

Down

- 1. Something that helps you cut how much butter you
- 3. to leave an opening in a container for air to escape
- 4. To ____ is to crush food into a smooth mixture
- 5. This means to divide food into smaller pieces6. This means to pour liquid over food as it cooks
- 8. This is how you cut food into large, thin pieces
- 9. Used for measuring shortening
- 13. To ___ is to shape food by hand
- **16.** To break or tear small layers of food is what?
- This means to loosen flavorful food particles in a pan
 You _____ your chicken in some type of coating before
- frying it

 21. To _____ is to lightly sprinkle sugar on food
- 22. This is a tool used to coat food with liquid
- 23. I always like to ___ my noodles before making spaghetti

- 24. this means to soak dry ingedients into hot liquid
- 25. This means to heat a liquid just before boiling point
- 26. This means to put a thin layer of food onto another 27. To ______ is to make food into crumbs, powder, or parts.
- 28. You do this when you're mixing to liquids together
- 29. I like to remove the ____ from my peach from before eating it
- **33.** This is how you cut food into very thin strips
- 36. To _____ is to grind or mash cooked food or fruits until
- 37. You do this to make air come into your mixture of food
- 40. This is used to make straight shallow cuts
- 43. To ___ is to break food up into coarse, medium or fine particles
- 44. To ____ is to gently mix a light mixture into a heavier one
- **45.** To _____ means to make liquid clear by removing solid particles
- 48. To seperate solid particles from liquid