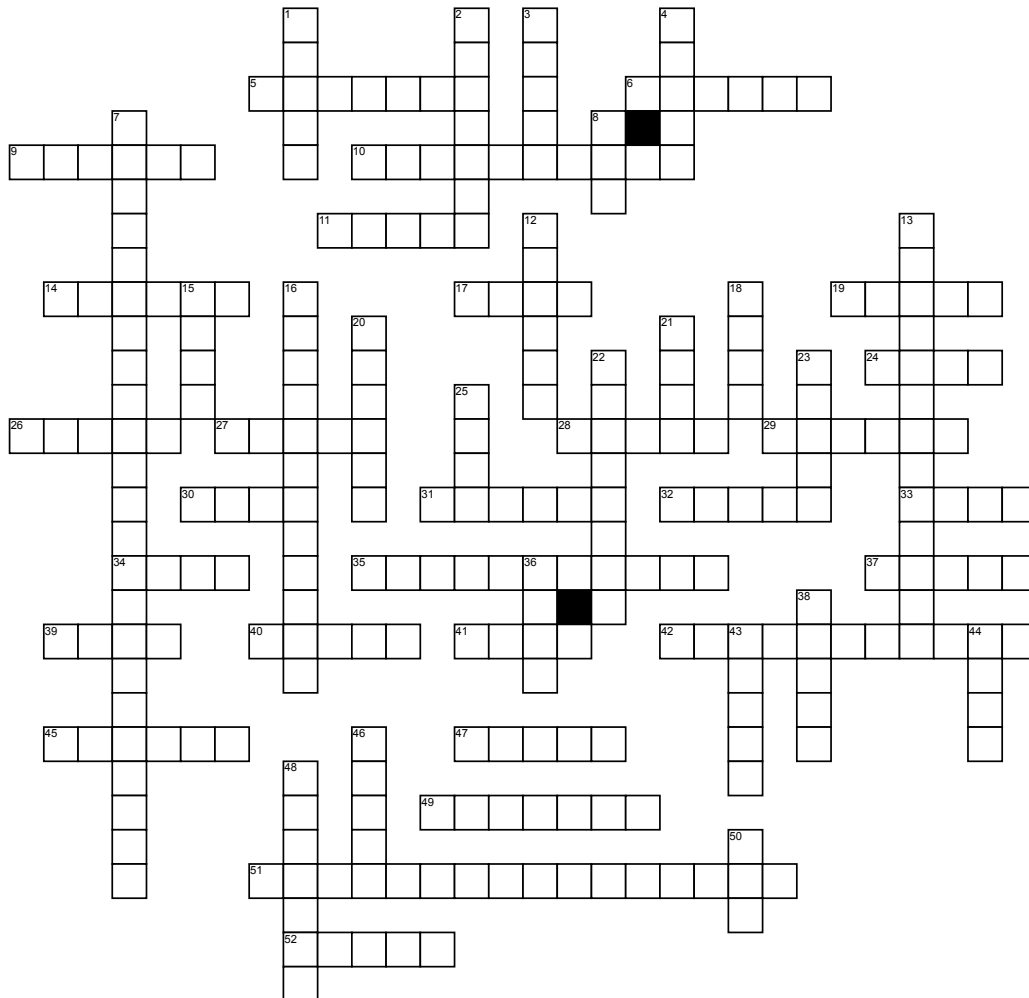


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# Cooking Terms Vocabulary



## Across

5. dividing a food into smaller parts, using a tool with a sharp blade.  
6. combining two or more ingredients thoroughly so they blend.  
9. to separate solid particles from a liquid  
10. to heat sugar until it liquefies and darken in color.  
11. to make straight, shallow cuts with a slicing knife in the surface of a food.  
14. to boil a mixture in order to evaporate the liquid and intensify the flavor.  
17. mix with a spoon or whisk in a circular motion.  
19. to break or tear off small layers of food, often cooked fish, with a fork  
24. to mix thoroughly and add air to foods  
26. to remove a tough outer coating of a food  
27. to separate water from solid foods.  
28. to pulverize food into crumbs, powder, or paste with a rolling pin, blender, or food processor.  
29. subtracting the weight of a container to find the weight of the food alone  
30. used to gently mix a light, fluffy mixture into a heavier one.  
31. to add flavorings such as herbs and spices to a food.  
32. to grind or mashed cooked fruits or vegetables until they are smooth.  
33. to cut food into small pieces with kitchen shears.  
34. to shape a food by hand or by placing it in a decorative mold

## Word Bank

reduce	crush
vent	Grate and shred
flour	mixing
Pare	cutting
dredge	clarify
candy	snip
Cube and dice	Cream
deglaze	shell
quarter	blanch

35. method is used for fat that comes in 1/4- pound stick, usually butter and margarine.  
37. to use a grinder to break up food into coarse, medium, or fine particles.  
39. to leave an opening in a container so steam can escape during cooking.  
40. to heat liquid to just below the boiling point.  
41. to lightly sprinkle a food with flour or confectioners' sugar.  
42. both of these terms refer to cutting food into small, square pieces.  
45. to coat a food heavily with flour, bread-crumbs, or cornmeal.  
47. to soak dry ingredients in hot liquids to extract flavor  
49. to divide a food into four equal pieces.  
51. common method for measuring shortening.  
52. to coat a food, such as chicken or fish with flour.

## Down

1. to use a pastry brush to coat a food with a liquid, such as melted butter or a sauce.  
2. to loosen flavorful food particles in a pan after the food has been browned.  
3. to pour liquid over a food as it cooks, using a baster or spoon.  
4. to cut a food into large, thin pieces with a slicing knife.  
7. subtract the amount of fat you want to measure from one cup. Pour the resulting amount of water into measuring cup  
8. to remove a stone or seed from fruit using a sharp knife.  
12. to cut a food, such as almonds into very thin strips.

13. to cut food, such as cheese or carrots, into smaller pieces or shreds by pressing and rubbing the food against the rough surface of a grater  
15. food with a thin layer of another food.  
16. chopping means to cut food into small irregular pieces.  
18. to beat quickly and vigorously to incorporate air into a mixture, making it light and fluffy.  
20. to dip food briefly in boiling water and then in cold water to stop the cooking process.  
21. to mix ingredients, such as salad greens and dressing, by tumbling them with tongs or a large spoon or fork.  
22. to add flavor to a food by soaking it in a cold, seasoned liquid.  
23. to coat food with a liquid that forms a glossy finish.  
25. to cut off a very thin layer of peel with a paring knife.  
36. to crush food into a smooth mixture with a masher or beater  
38. to cook a food in a sugar syrup  
43. to coat a food with 3 different layers. Flour, a liquid such as milk or eggs, then seasoned crumbs.  
44. to remove the center of a fruit  
46. to beat ingredients, such as shortening and sugar, combining until soft and creamy.  
48. to make a liquid clear by removing solid particles  
50. to put small pieces of food, such as butter on the surface of another food.

Score	Sliver
taring	strain
flake	Stir
Whip	caramelize
mold	stick method
Beat	dot
steep	core
Slice	brush