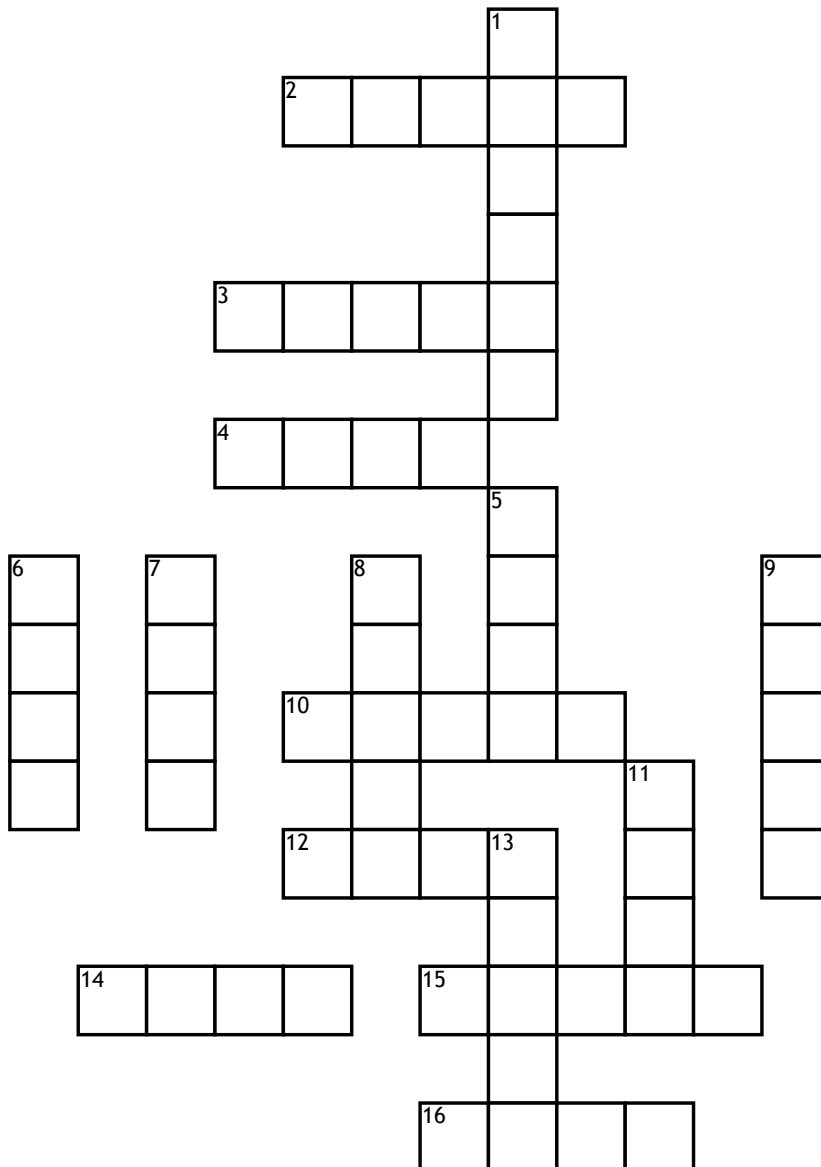


Cooking Terms



Across

2. To cook on a grill under strong, direct heat.
 3. To cut or chop food into extremely small pieces.
 4. To cut solids into pieces with a sharp knife or other chopping device.
 10. To cook and/or brown food in a small amount of hot fat.
 12. To beat rapidly to incorporate air and produce expansion, as in heavy cream or egg whites.
 14. To remove impurities, whether scum or fat, from the surface of a liquid during cooking, thereby resulting in a clear, cleaner-tasting final produce.

15. To cook on a grill over intense heat.

16. To brown very quickly by intense heat. This method increases shrinkage but develops flavor and improves appearance.

Down

1. To cook slowly in liquid over low heat at a temperature of about 180°. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

5. To put one or more dry ingredients through a sieve or sifter.

6. To mix ingredients with a circular motion until well blended or of uniform consistency.

7. To heat a liquid until bubbles break continually on the surface.

8. To cook very gently in hot liquid kept just below the boiling point.

9. To cook by dry heat in an oven.

11. To remove the peels from vegetables or fruits.

13. 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.