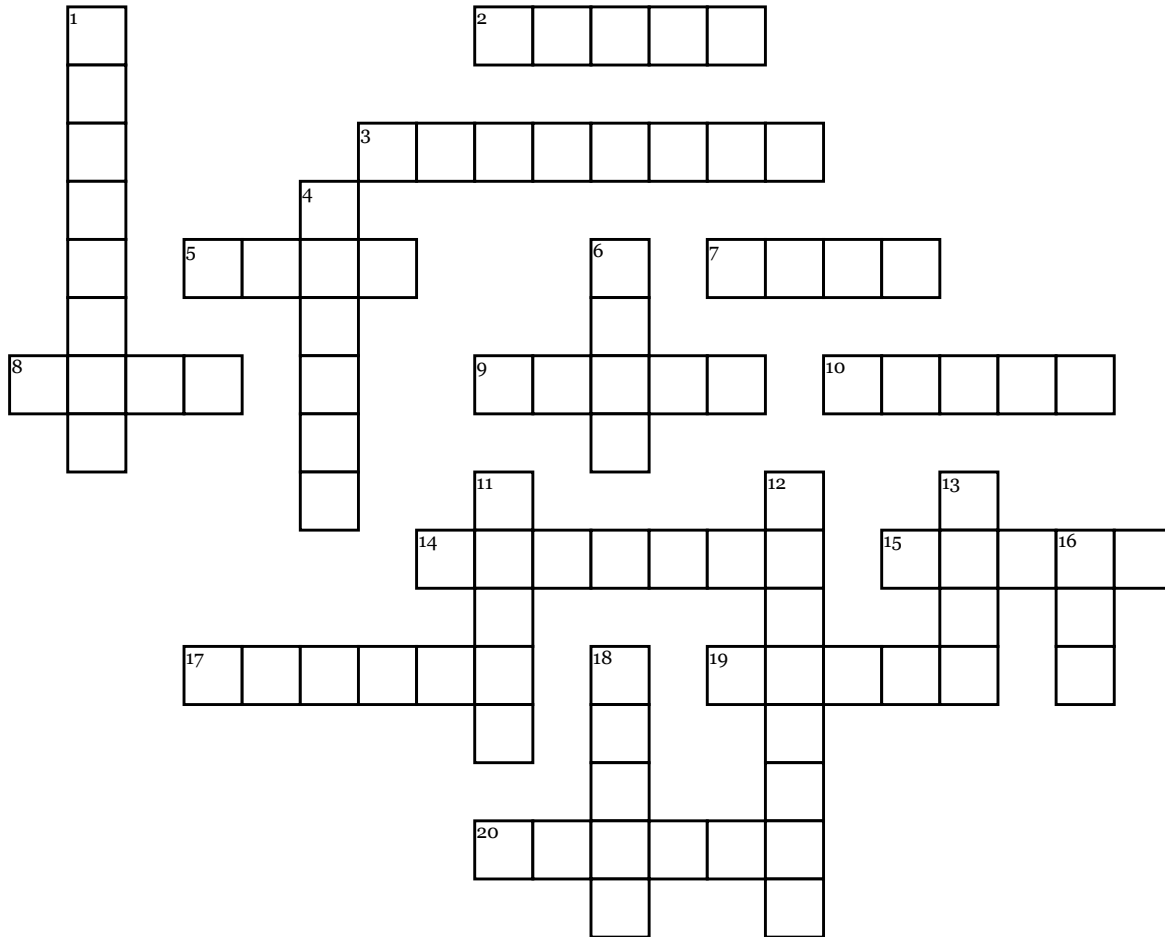


Name: _____

Date: _____

Cooking Terms



Across

- 2.** Cook in a small amount of fat
3. Cooked in a small amount of liquid covered, browned first
5. Used to gently mix a light, fluffy mixture into a heavy one
7. Mix with a spoon or whisk in a circular motion
8. To cut food into small pieces with kitchen shears
9. To heat liquid to just below the boiling point
10. To remove a tough outer coating

- 14.** To divide into four equal pieces
15. To cook food in a sugar syrup
17. Coat food heavily with flour, breadcrumbs, or cornmeal
19. To finely chop
20. To separate solid particles from a liquid

Down

- 1.** Cooking foods surrounded by heat in an oven
4. To cut foods, such as almonds, into very thin slices

- 6.** To mix thoroughly and add air to foods
11. To grind or mash cooked fruits or vegetables until they are smooth
12. Under or over direct heat
13. To cut off a very thin layer of peel with a paring knife
16. To put small pieces of food, such as butter, on the surface of another food
18. To make straight, shallow cuts with a slicing knife on the surface of foods, such as bread