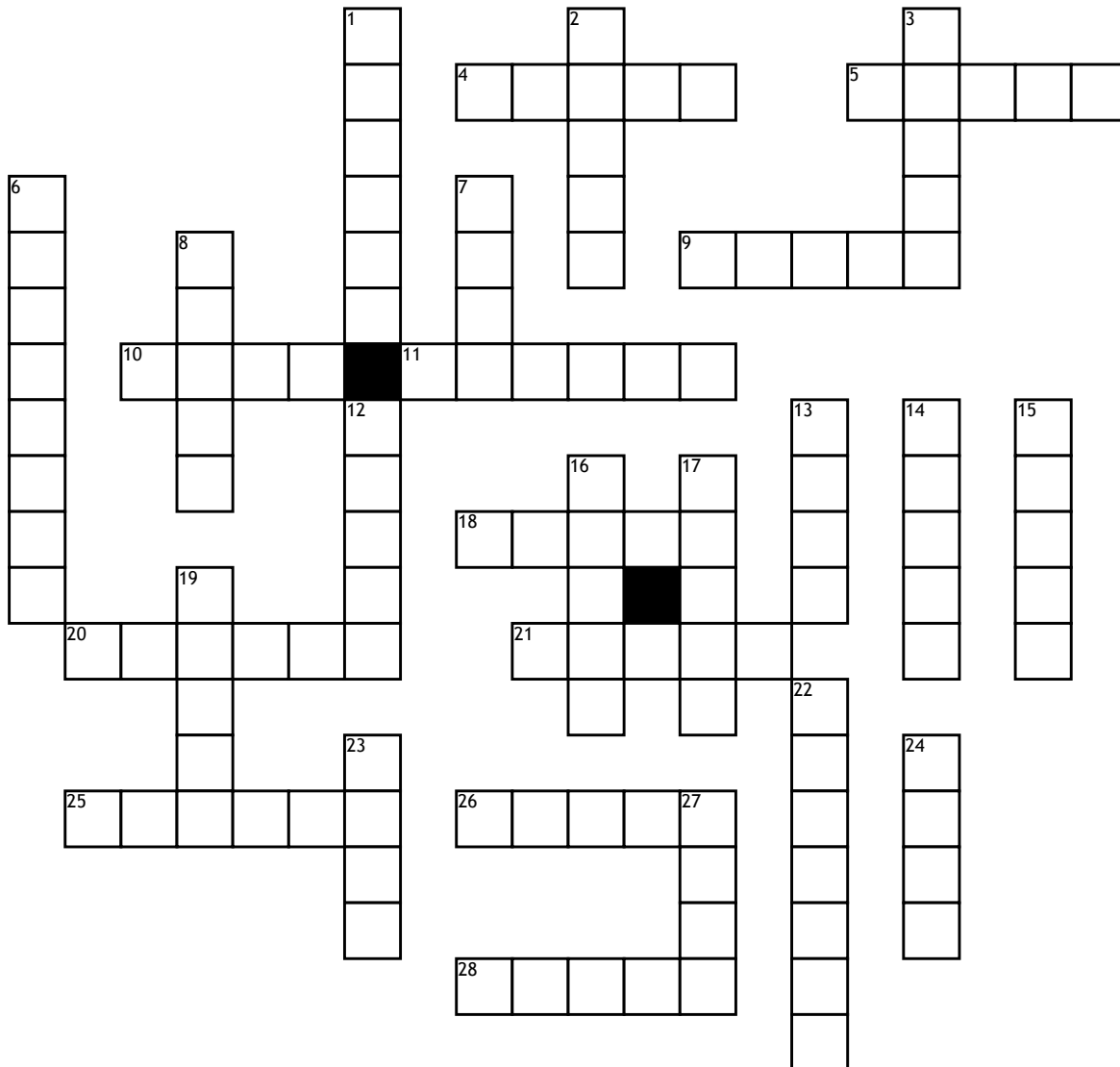


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Cooking Terms



## Across

4. to mix or combine by using a pastry blender, two table knives or a blending fork  
 5. To blend and mix shortening and sugar until smooth and creamy  
 9. means to roll in and coat with fine bread or cracker crumbs  
 10. is to cut into six equal square sides  
 11. means to dip fruits and vegetables quickly into boiling water until skins can be easily removed  
 18. to cook food in a liquid which has been heated to just below the boiling point  
 20. to cook a food slowly in its own juices or a small amount of liquid in a tightly covered pan  
 21. means to pour boiling water over a food and allow it to stand  
 25. means to cover completely with flour or some other fine ingredient

26. may mean to heat milk just below the boiling point

28. to press firmly and rub the item against the side of a grater

## Down

1. is to cook food in a liquid to just below the boiling point  
 2. is to place items over rapidly boiling water until partially or completely cooked  
 3. use an electric or hand-operated food mill for this process  
 6. refers to items cut into long, narrow strips  
 7. to heat a liquid or sauce until bubbles appear over the entire surface  
 8. is to break up the connective tissue in a piece of meat by beating it with a mallet  
 12. means to moisten food while it is cooking to replace the juices lost during cooking

13. to combine and induce air into an ingredient or mixture

14. to cut or chop in very small pieces using a sharp knife

15. to reduce a food to a very thick liquid by pressing it through a fine sieve or using a blender to liquefy it

16. is to panfry in hot fat

17. to tear or grate into long small, long, narrow fragments

19. to cut in half

22. means to boil a food in a liquid until it is partially cooked

23. is to brown a food quickly by placing it over high heat

24. to combine gently, using a curved, then cut across motion

27. is to cut into small cubes