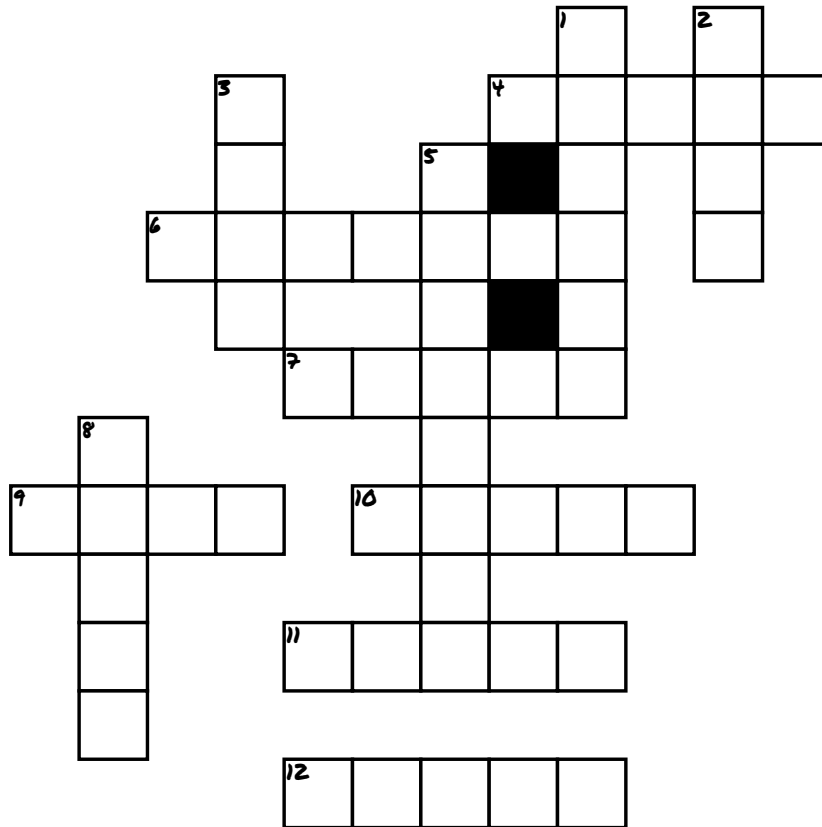


Name: _____

COOKING METHODS



ACROSS

4. THE METHOD WHERE YOU MAKE A CREAMY PASTE

6. THE METHOD WHERE YOU JOIN SUBSTANCES TOGETHER

7. YOU POUR FAT OR JUICES OVER (MEAT) DURING COOKING IN ORDER TO KEEP IT MOIST

9. BENDING A SUBSTANCE OVER ITSELF

10. THE SHINY COATING ON FOOD

11. MIX 2 OR MORE SUBSTANCES TOGETHER

12. STIR QUICKLY

DOWN

1. PUT SOMETHING IN EXTREME COLD

2. THE METHOD WHERE YOU COOK WITH DRY HEAT

3. CUTTING SOMETHING INTO SMALLER PIECES

5. BECOME OR CAUSE TO BECOME INCORPORATED INTO A LIQUID SO AS TO FORM A SOLUTION

8. THE METHOD WHERE YOU COOK IN SHIMMERING/ BOILING LIQUID

WORD BANK

POACH FOLD WHISK BASTE BLEND GLAZE
FREEZE COMBINE CREAM DISSOLVE CHOP BAKE