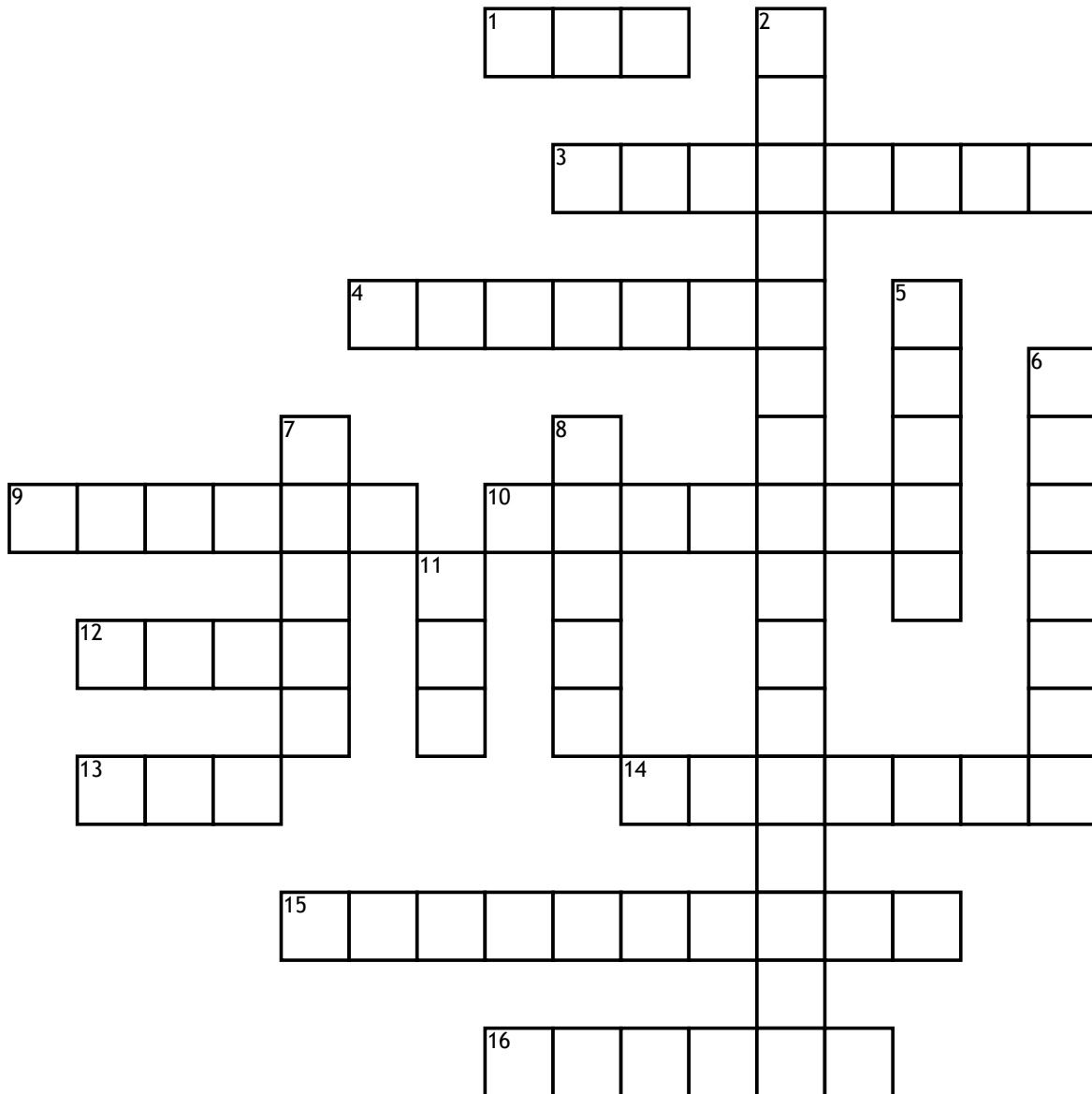


# Dry Cooking Methods



**Across**

- 1. Cooking temperature of ground beef
- 3. Sudden outburst of fire
- 4. fully submerged in fat
- 9. partially submerged in fat
- 10. Methods that uses hot air, fire, flame, coil, or fat
- 12. Large bubbles that break at the surface = 212°F, completely submerged in liquid

13. Cooking temperature of well-done beef

- 14. process of flavoring, browning, cooking, or preserving
- 15. If an oil/ fat is heated past its \_\_\_\_\_, that fat starts to break down and releases free radicals and acrolein that gives burnt foods their acrid flavor and aroma
- 16. to lightly coat with flour

**Down**

- 2. Food continues to cook after being removed from heat source
- 5. high heat, rapid cooking
- 6. cooked at a high temperature until a browned crust forms
- 7. heat source from below, intensely flavored exterior, smoky aroma
- 8. heat source from above
- 11. Cooking temperature of chicken