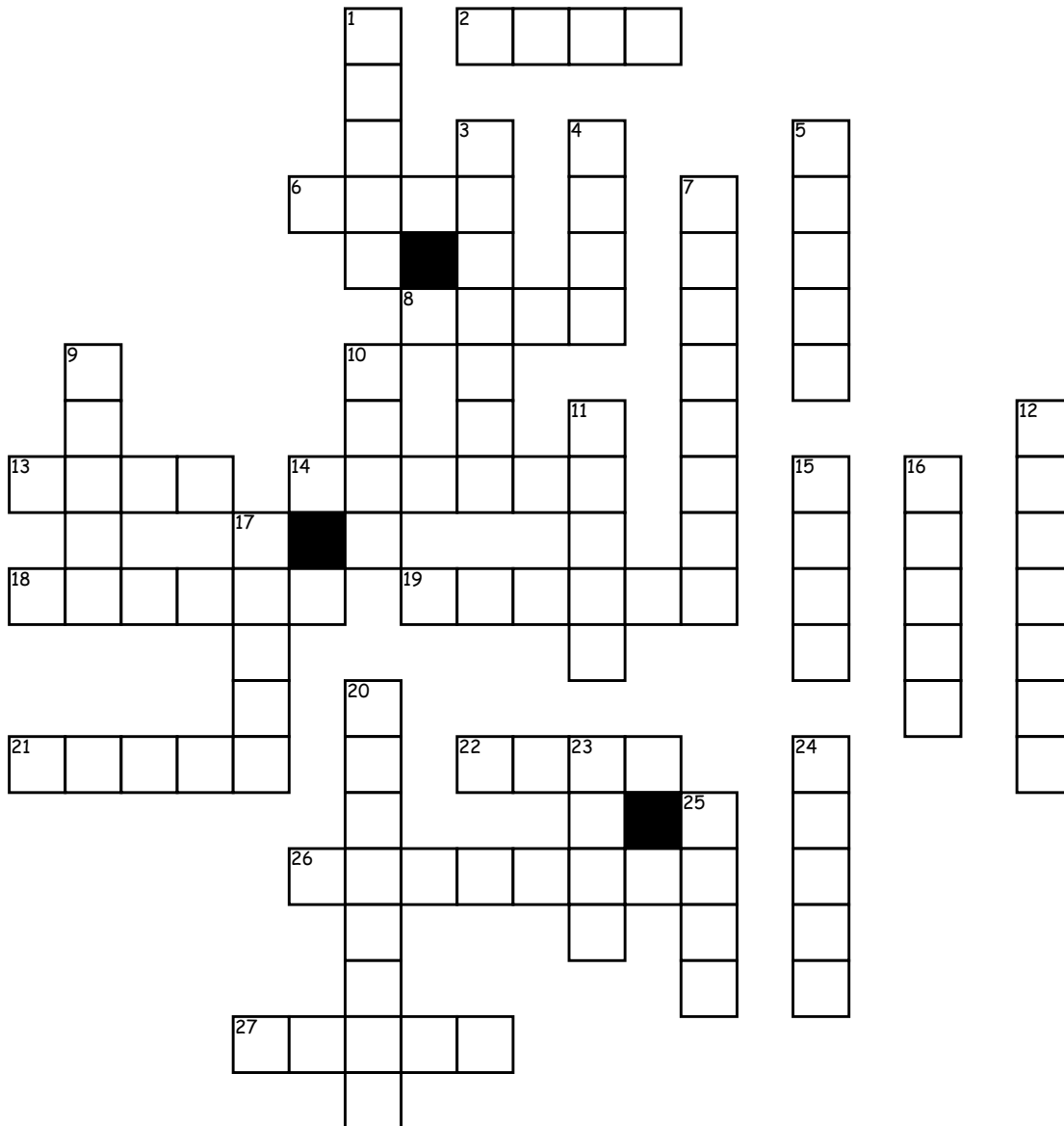


Name: \_\_\_\_\_

# FOOD PREPARATION TERMS



**Across**

- 2. To lightly mix ingredients so as NOT to mash them.
- 6. To mix, usually with a spoon, in a circular motion.
- 8. To cut in small cubes.
- 13. To remover outer covering by cutting it off.
- 14. A mixture of dry ingredients and liquid that can be beaten.
- 18. To add seasonings such as salt, pepper, herbs or spices to a food to heighten the flavor
- 19. To spread the sides and/or bottom of a pan with shortening.
- 21. To cover the surface lightly with another food such as fat.
- 22. To pass one or more dry ingredients through a sifter.
- 26. To cause a dry substance to pass into a solution in a liquid.

27. To distribute solid fat into dry ingredients. Done with a pastry blender. (two words)

**Down**

- 1. To moisten food while cooking to prevent drying and sometimes to add flavor.
- 3. To heat the oven to the desired temperature before putting the food in.
- 4. To cut with a sharp knife or chopper with an up-and-down motion.
- 5. To mix two or more ingredients thoroughly.
- 7. To cut foods into strips.
- 9. To rub into small pieces by moving food over a grater.
- 10. To add air or make a mixture smooth by mixing vigorously with an over-and-over motion with a spoon, wire whisk, rotary beater, or electric mixer.

11. To soften fats and mix other ingredients by rubbing with the back of a spoon against the sides of a bowl.

- 12. To decorate food with small pieces of colorful food to make it attractive.
- 15. To beat rapidly, incorporating air to produce expansion.
- 16. To fold, stretch, and turn dough to make it smooth and elastic.
- 17. A mixture of liquid and dry ingredients stiff enough to be kneaded.
- 20. To let food stand in an oil-acid mixture to flavor and make tender.
- 23. To combine ingredients using a gentle up-and-over motion to prevent air loss. Often done with a spoon or wire whisk.
- 24. To cut or chop into tiny pieces.
- 25. To remove outer covering by stripping it off.