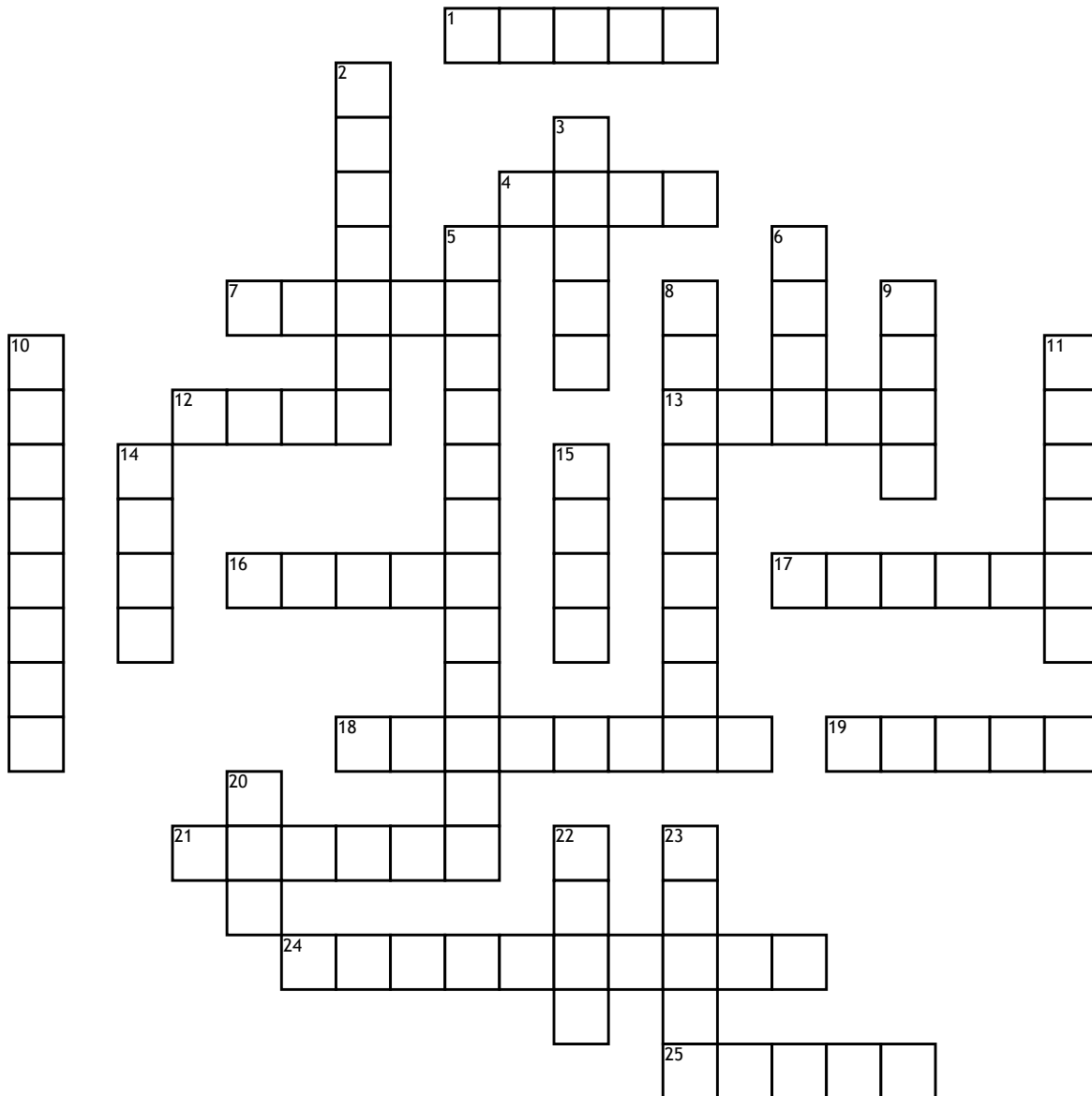


Name: \_\_\_\_\_

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

# Food Preparation Terms Crossword



## Across

1. to cook under direct heat  
 4. to remove the green stem and leaves  
 7. to cook meat or poultry by dry heat  
 12. a measurement less than 1/8 tsp  
 13. to toss salads with salad dressing  
 16. to separate a solid and liquid  
 17. to cool to 32°F and store at 0°F  
 18. to cut food into long thin strips  
 19. to remove dirt from an ingredient with force

21. to cook in liquid and simmer on the stove or in the oven

24. transfer of heat from one item to another

25. to make straight

## Down

2. mixture of beaten egg and water brushed over breads or pies before baking

3. to distribute solid shortening through dry ingredient

5. period during which heat builds

6. to cook by dry heat

8. cook food with waves of energy rather than heat

9. to remove the skin of citrus fruit

10. to combine a dry substance with a liquid so they merge

11. to cook in liquid just below the boiling point

14. to remove the seed area from a pome with a small knife

15. to bring food to room temperature

20. to cook food in a small amount of fat over medium heat

22. to press down into a container

23. to cool food to 40°F