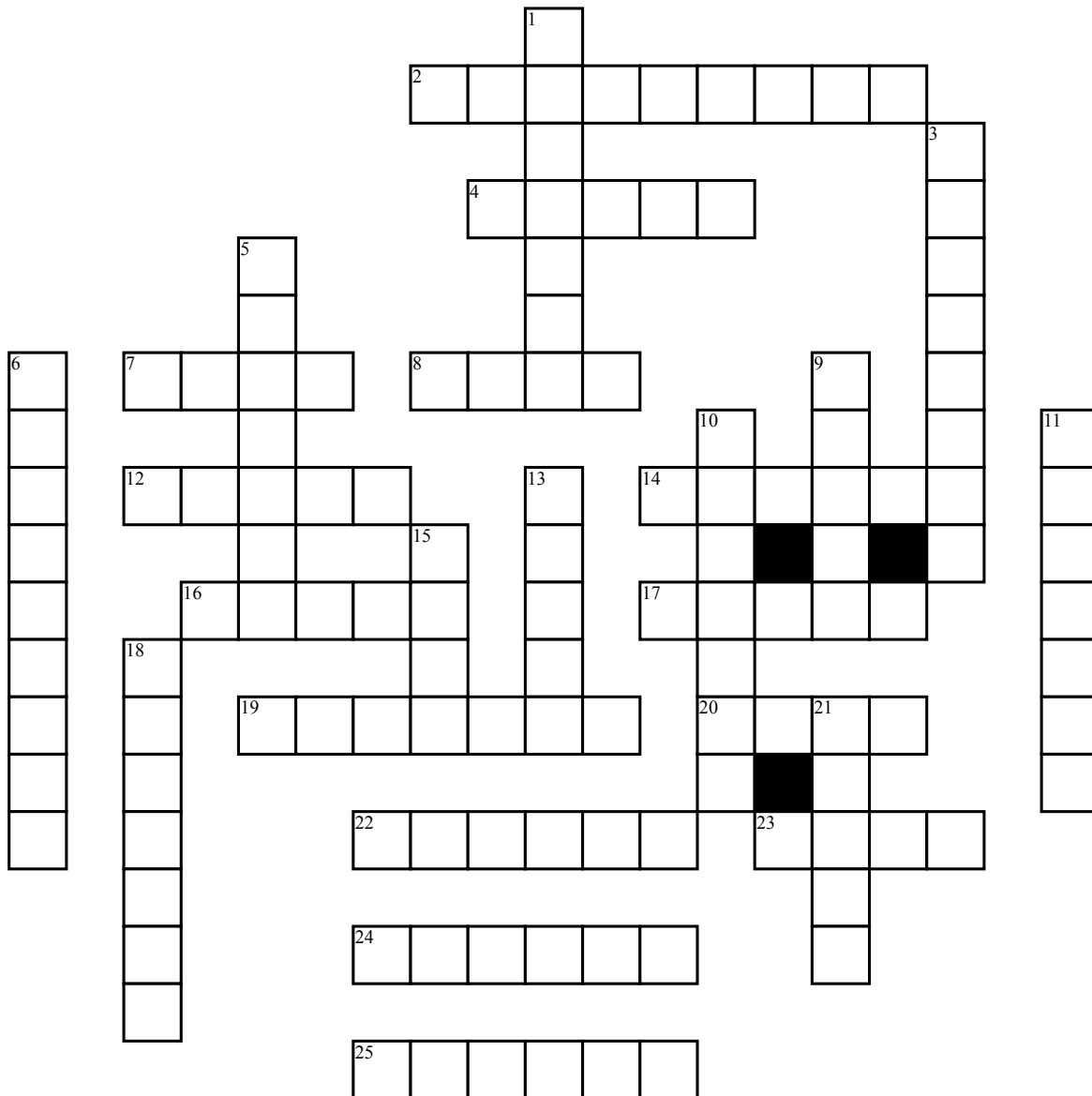


# Food Preparation Terms



## Across

2. To make free from microorganisms  
 4. To soak in hot liquid  
 7. To remove the center part of a fruits  
 8. To thicken or smooth out the consistency of a liquid  
 12. To make small, shallow cuts on the surface of a food  
 14. To remove the large black or white vein along shrimp's back  
 16. To break fish into small pieces with a fork  
 17. To prepare fowl for cooking by binding the wings and the legs

19. To cut into four equal pieces

20. To put through a sieve to reduce to finer particles  
 22. To cook by submerging in simmering liquid  
 23. To remove the outer covering of a fruit or vegetable  
 24. To scald or parboil in water or steam  
 25. To remove from a form

## Down

1. To separate into parts  
 3. To cut food into thin, stick-sized strips  
 5. To boil in liquid until partially cooked

6. To push a fist firmly into the top of risen yeast dough

9. To prepare a food for cooking  
 10. To quickly plunge blanched vegetables in cold water to stop the cooking process  
 11. To make a liquid clear by removing solid particles  
 13. To cut or chop into very fine pieces  
 15. To brown the surface of a food very quickly with high heat  
 18. To cover with sauce and bake  
 21. To make grooves or folds in dough