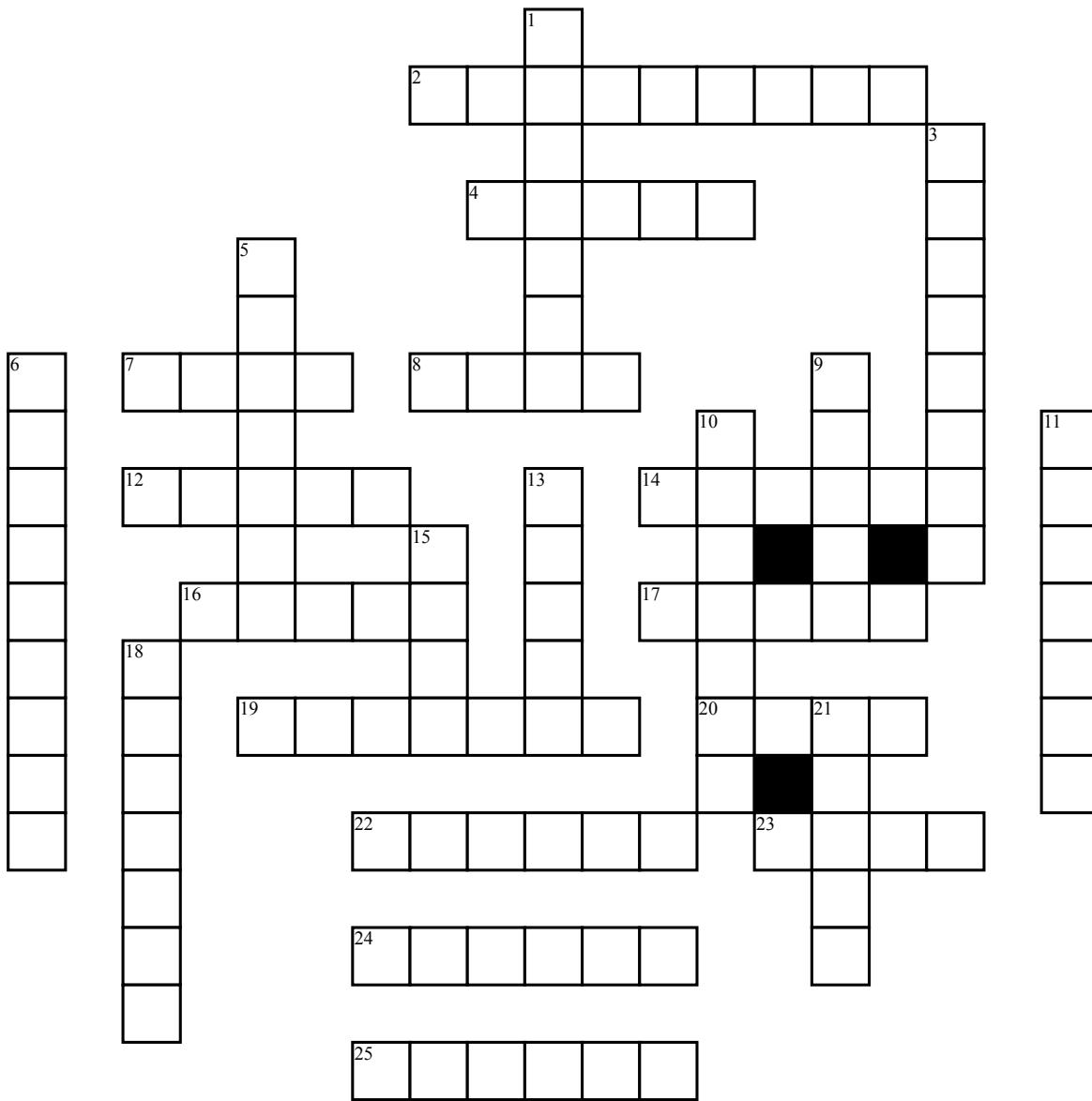


Food Preparation Terms



Across

2. To make free from microorganisms
4. To soak in hot liquid
7. To remove the center part of a fruit
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