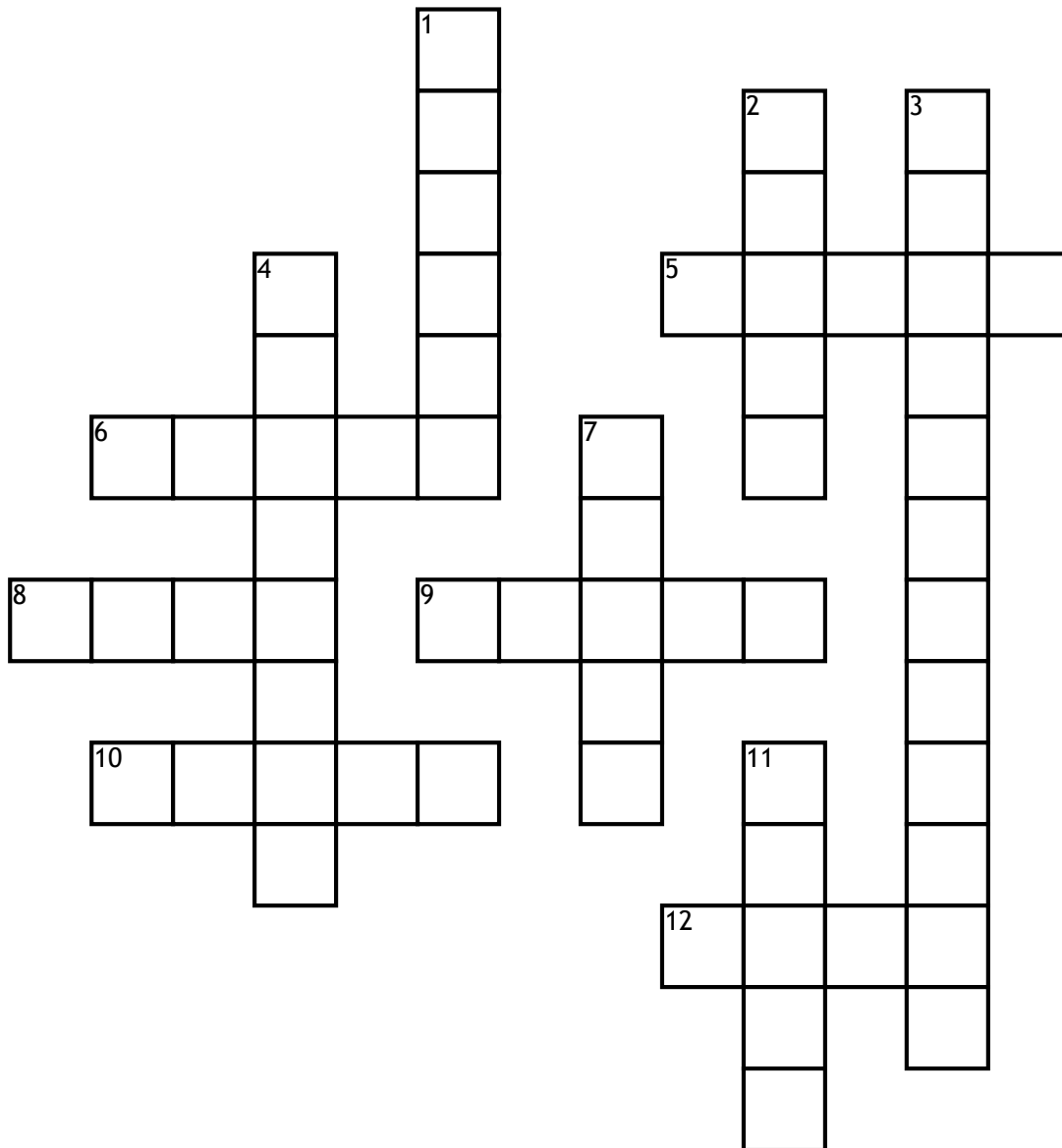


Name: _____ Date: _____ Period: _____

Food Preparation Terms



Across

5. To cook by simmering in a small amount of liquid

6. A smooth, creamy substance made of liquidized or crushed fruit or vegetables

8. To dry heat without direct exposure to a flame, typically in an oven or on a hot surface

9. To mix foods together until they become a thick soft mixture

10. To make a liquid thinner or weaker by adding water

12. The process of dusting a pan with flour in preparation for baking

Down

1. To make smaller or less amount

2. A powder that's made by using wheat and other grains

3. the process of re-hydrating dried foods by placing other liquids inside

4. To cook (meat, fish or other foods on barbecue)

7. To mix ingredients together until combined

11. A thick malleable mixture of flour and liquid