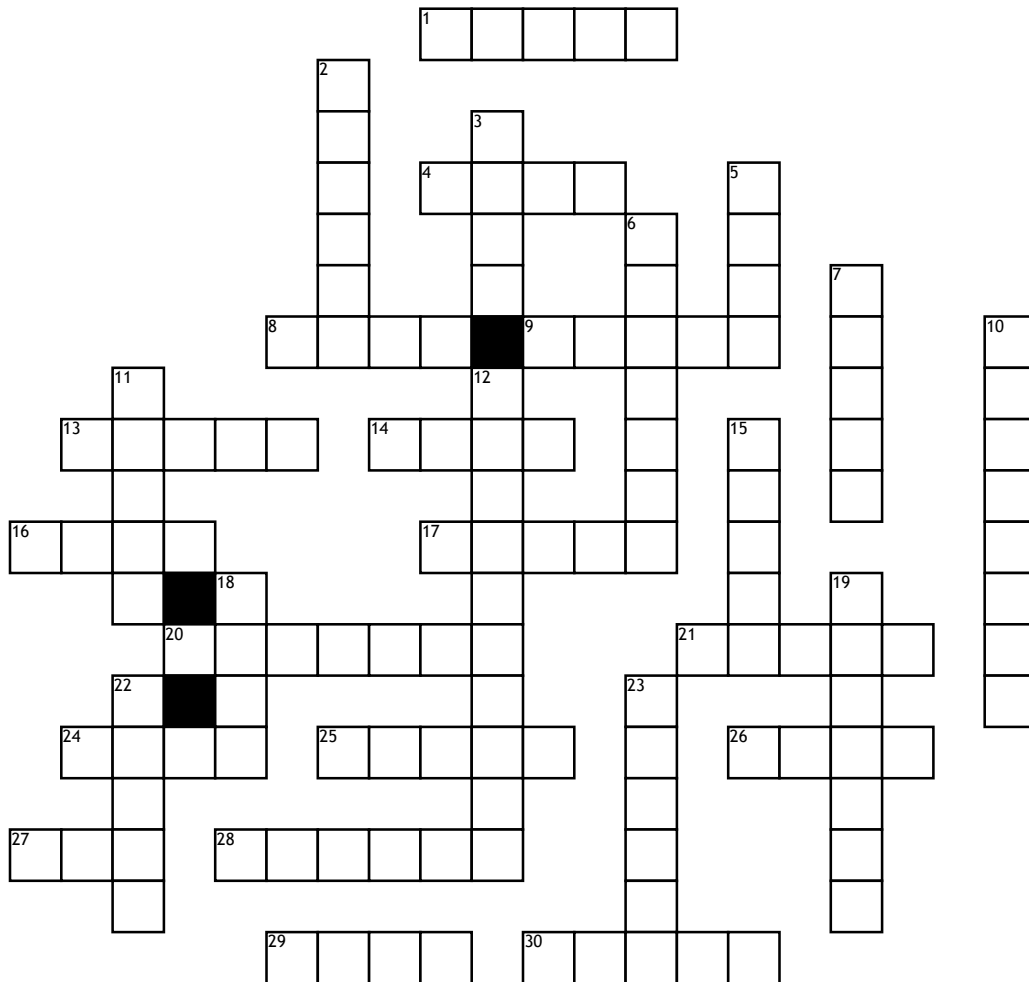


Name: _____

Food prep



Across

1. To turn the surface of a food brown by placing it under a broiler or quickly cooking it in hot fat
4. To cook in liquid at 212 °F
8. To cut into small pieces
9. To coat with dry bread or cracker crumbs
13. To apply sauce, melted fat, or other liquid with a basting or pastry brush
14. To thoroughly cover a food with a liquid or dry mixture
16. To mix ingredients together with a circular up and down motion using a spoon, whisk, or rotary or electric beater
17. To cook in a sugar syrup until coated or crystallized
20. To mix or blend two or more ingredients
21. To make a food cold by placing it in a refrigerator or in a bowl over ice

24. To cook in the oven with dry heat
25. To cook uncovered under a direct source of heat
26. To remove the center part of a fruit such as an apple or pineapple
27. To divide into parts with a sharp utensil
28. To cook by submerging in a simmering liquid
29. To cut into small squares of equal size
30. To stir ingredients until they are thoroughly combined

Down

2. To scald or parboil in water or steam
3. To let food stand until it no longer feels warm to the touch
5. To thicken or smooth out the consistency of a liquid
6. To cook in a large amount of hot fat
7. To combine solid fat with flour using a pastry blender, two forks, or the fingers

10. To cook on a rack or spit over hot coals or some other source of direct heat

11. To soften solid fats, often by adding a second ingredient, such as sugar, and working with a wooden spoon or an electric mixer until the fat is creamy
12. To heat sugar until a brown color and characteristic flavor develops
15. To pulverize
18. To remove bones from fowl or meat
19. To make a liquid clear by removing solid particles
22. To spoon pan juices, melted fat, or another liquid over the surface of food during cooking to keep the food moist and add flavor
23. To cook in a small amount of liquid in a tightly covered pan over low heat

Word Bank

Clarify	Broil	Core	Barbecue	Coat	Candy	Braise	Boil
Crush	Caramelize	Cube	Deep fry	Cool	Cut	Bind	Brown
Bake	Cut in	Blanch	Cream	Combine	Baste	Coddle	Chop
Bread	Bone	Chill	Blend	Beat	Brush		