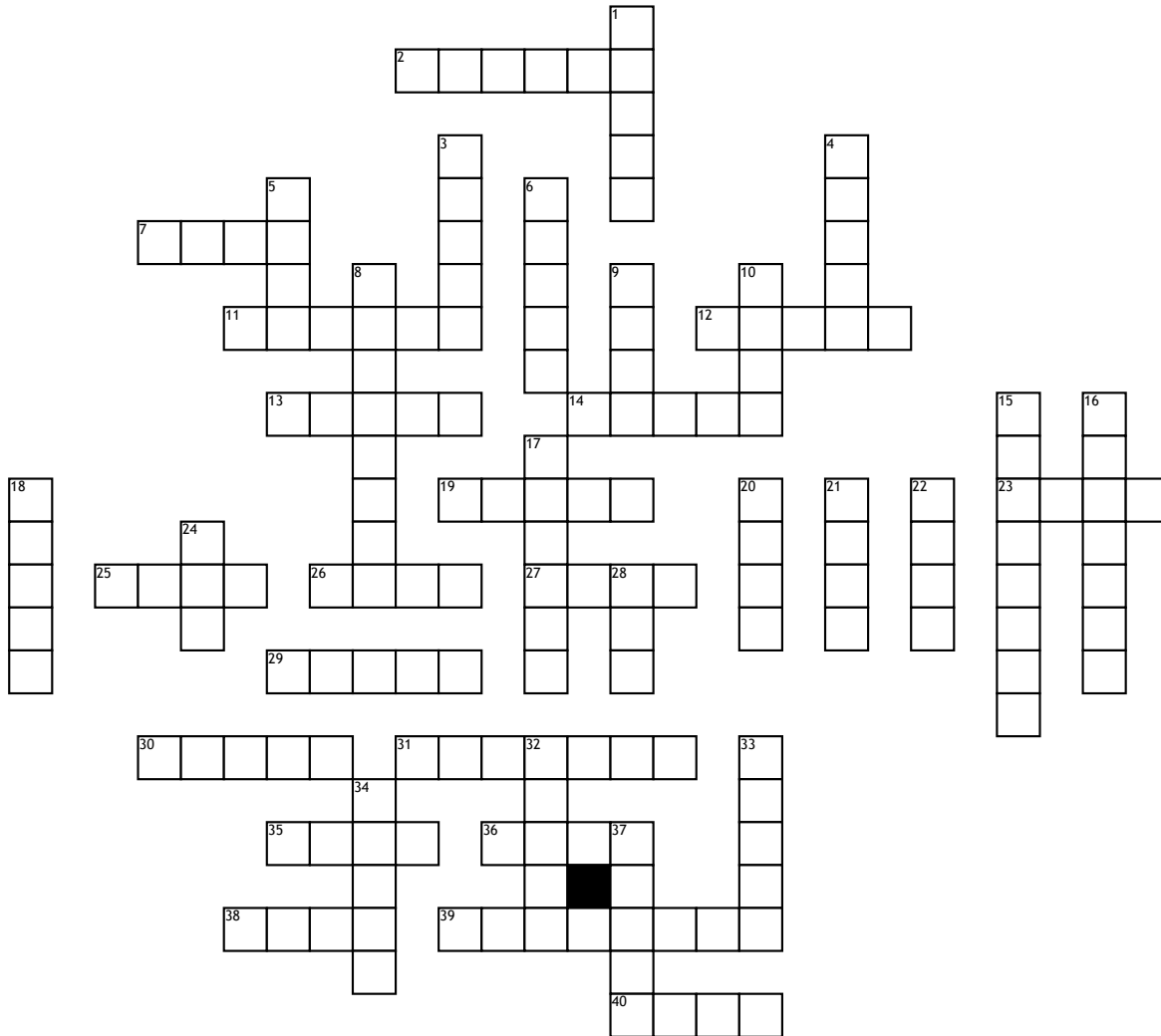


Name: _____

Date: _____

Food preparation



Across

2. To cook in liquid that is barely at the boiling point.
7. To thoroughly cover a food with a liquid or dry mixture.
11. To rub fat on the surface of a cooking utensil or on a food itself.
12. To cook in a sugar syrup until coated or crystallized.
13. To make a food cold by placing it in a refrigerator or in a bowl over crushed ice.
14. To apply a liquid that forms a glossy coating.
19. To coat with dry bread or cracker crumbs.
23. To cook one food or several foods together in a seasoned liquid for a long period.
25. To beat quickly and steadily by hand with a whisk or rotary beater.
26. To remove the outer layer.
27. To put through a sieve to reduce to finer particles.
29. To cook uncovered in the oven with dry heat.
30. To cut or break into thin pieces.
31. To boil in a liquid until partially cooked.
35. To remove the center part of the fruit such as an apple or pineapple.
36. To mix lightly.
38. To let a food stand until it no longer feels warm to the touch.
39. To cut food into thin, stick-sized shapes.

40. To change from a solid for a liquid though the application of heat.

Down

1. To reduce into small bits by rubbing it on the sharp teeth of a utensil.
3. To cut or chop into very fine pieces.
4. To stir ingredients until they are thoroughly combined.
5. To mix with a circular motion.
6. 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.
8. To soak meat in a solution containing acid, such as vinegar or tomato juice, that helps tenderize the connective tissue.
9. To cook in a liquid at 215F (100C).
10. To remove the stem and outer covering of a vegetable or fruit with a paring knife or peeler.
15. To cause a solid food to turn into or become part of a liquid.
16. To heat an appliance to a desired temperature about 5 to 8 minutes before it is to be used.
17. To add herbs, spices, or other ingredients to a food to increase the flavor of the food; to prepare a cooking utensil, such as a cast iron skillet, for cooking.
18. To work a dough by pressing it with the heels of the hands, folding it, turning it, and repeating each motion until the dough is smooth and elastic.

20. To cut into small pieces.

21. To mix ingredients together with a circular up-and-down motion using a spoon, whisk, rotary, or electric beater.
22. To cook in the oven with dry heat.
24. To combine two or more ingredients into one mass.
28. To cook in hot fat such as grease.
32. To cook uncovered under a direct source of heat.
33. To cook in a small amount of fat.
34. To broil over hot coals or to fry on a griddle.
37. To cook with vapor produced by a boiling liquid.