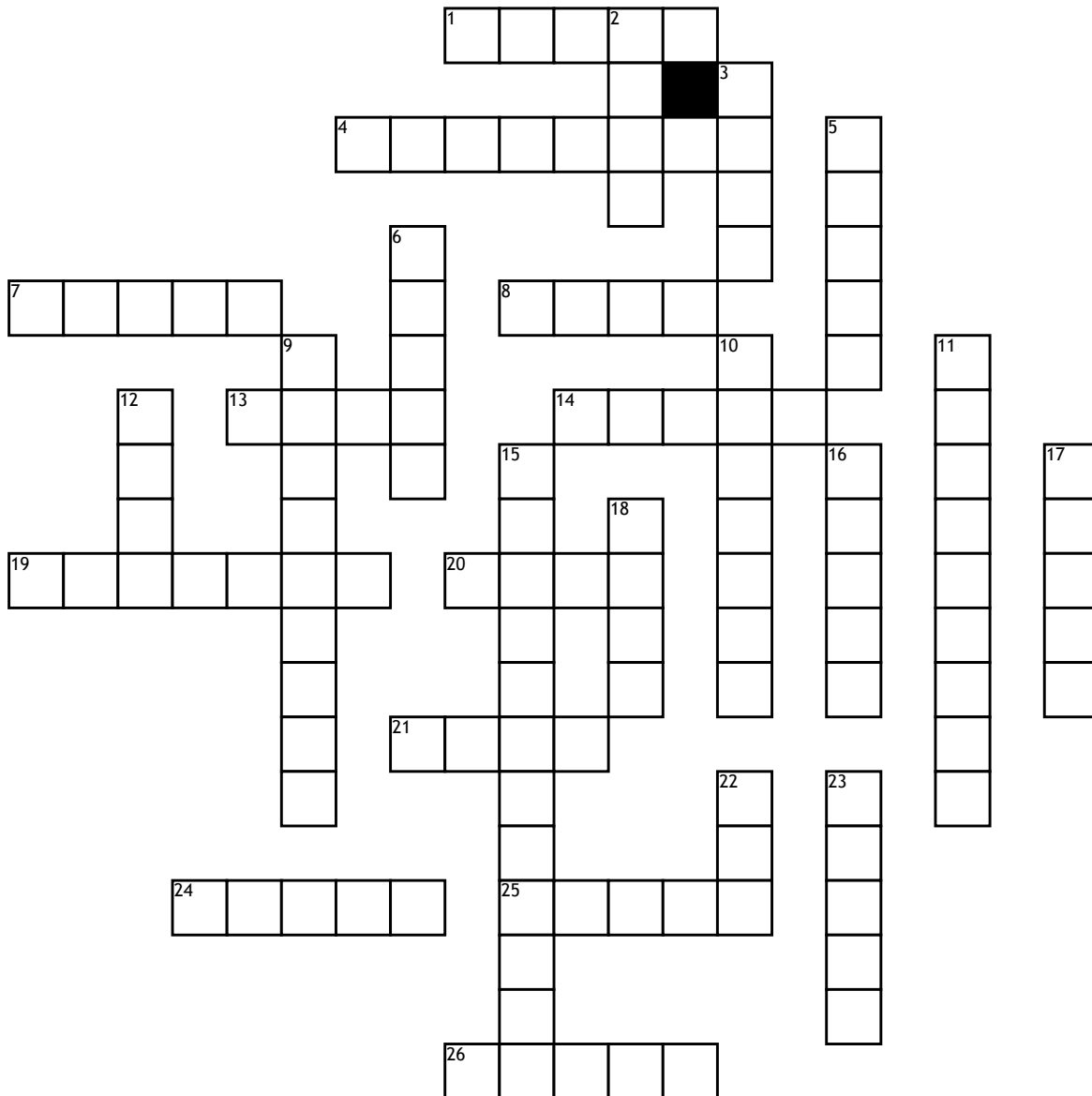


Name: _____

Date: _____

Food terms!!!



Across

1. run under cold water
4. mixture of oil, vinegar, wine, lime/lemon juices, herbs, spices
7. make straight
8. quickly or gently mix ingredients with fork
13. to cook by dry heat
14. work dough by using pressing and folding action to make
19. bring an oven up to baking temperature before baking
20. press down into container
21. to cook liquid at 212 F

24. to moisten food while it is cooking to add flavor

25. to brown outside of bread

26. cut into shape of triangle

Down

2. allow ingredients to sit in liquid
3. to leave a corner open for steam to escape
5. to make thin slashes on surface of bread or meat to decorate or allow steam to escape
6. cut into long thin strips
9. cook with energy not heat
10. boil till partially cooked

11. split food length wise in half leaving meat attached along on side

12. cut in 1/4 inch cubes

15. time during which heat build up in a microwaved food completes its cooking

16. cook food on a rack above heat source

17. to cool food to 40 F

18. remove a layer of foam or fat that rises to top of cooking liquids with a spoon

22. remove seed

23. to distribute solid shortening through dry ingredients