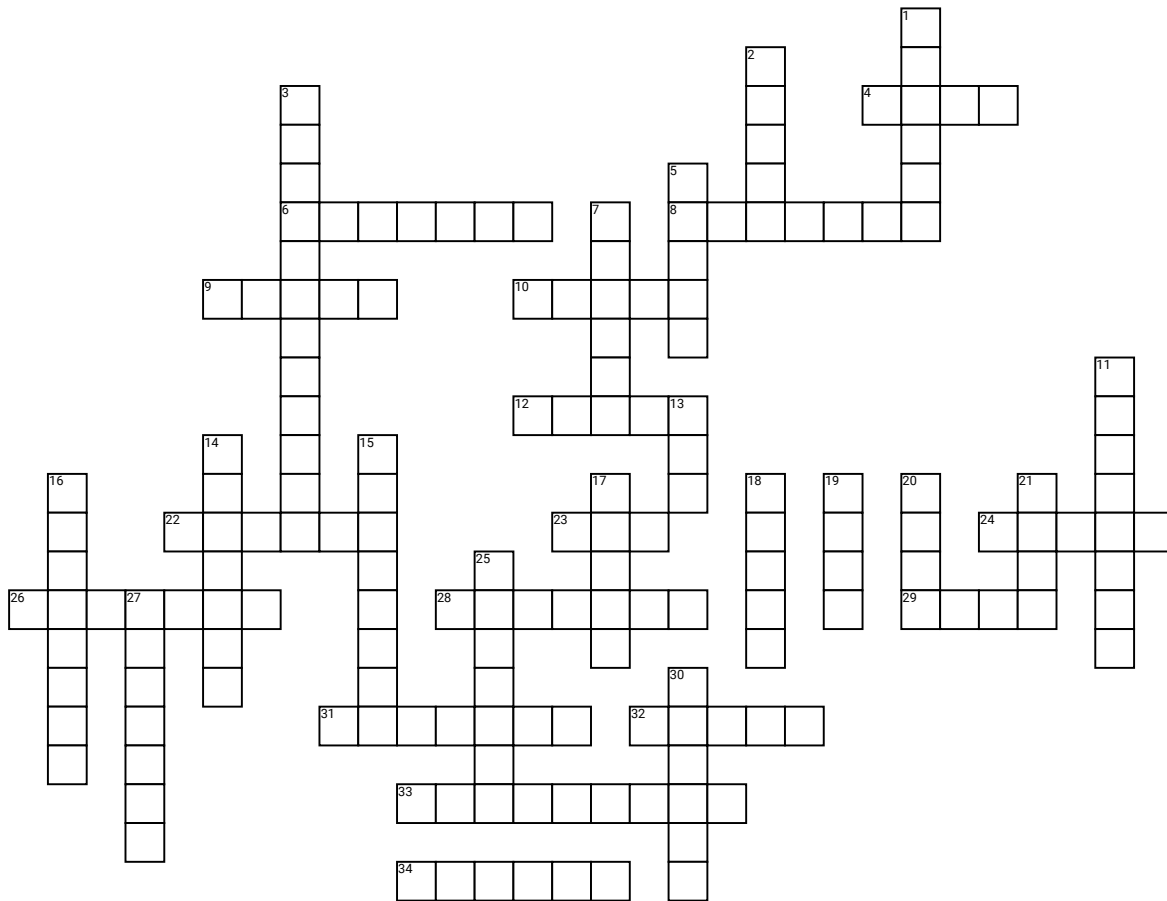


Foods Crossword



Across

4. I use dry heat, typically done in an oven.
 6. I am the partial or semi boiling of food as the first step in cooking.
 8. Pasta or rice that is cooked firm to the bite.
 9. I cook food over low heat in a small amount of fat.
 10. I am a method of cooking in an open pan using dry heat.
 12. I am a process that places food above, not in, water that is boiling.
 22. I cook food in liquid, at a temperature just below the boiling point.
 23. I am a method in which food is submerged in hot fat, most commonly oil.
 24. I have been ground, pressed, blended or sieved to the consistency of a creamy paste or liquid.
 26. I am the process of removing impurities from a liquid.
 28. I am an item or substance used as a decoration or embellishment accompanying a prepared food dish or drink.
 29. I cut foods into small 1/4 squares using a sharp knife.
 31. I am a technique used in grilling where at high temperatures a browned crust forms.
 32. I am a substance applied to food typically by dipping or with a brush.

33. I remove and dissolve browned food residue from a pan to flavor sauces.
 34. I lightly coat a food in a dry ingredient, such as flour.

Down

1. I ignite foods that have liquor or liqueur added.
 2. I push food across or through a surface to make long, narrow strips.
 3. I am whipped by a whisk or mixer until I am light and fluffy.
 5. I am a dry heat method of cooking food that uses a small amount of oil or fat in a shallow pan over relatively high heat.
 7. I am a combination-cooking method that uses both wet and dry heats.
 11. I am a culinary knife cut in which the food item is cut into long thin strips.
 13. I create a form by combining ingredients.
 14. A dish made of foods that are fried quickly over high heat while being stirred constantly.
 15. I am the process of soaking foods in a seasoned liquid before cooking.
 16. I am a mixture of two liquids that would ordinarily not mix together.
 17. I am the method of exposing food to direct radiant heat.
 18. I slowly simmer food in liquid until it is cooked.

19. I am fried over high heat in a lightly oiled pan while stirring continuously.
 20. I combine two mixtures of different thickness and weight into one smooth mixture.
 21. I am the addition to meats of some combination of salt, sugar, nitrite and/or nitrate.
 25. I am a technique that involves cooking meat with its own juices.
 27. I am the process of letting meat rest after cooking.
 30. I scald vegetables in boiling water or steam for a short time.