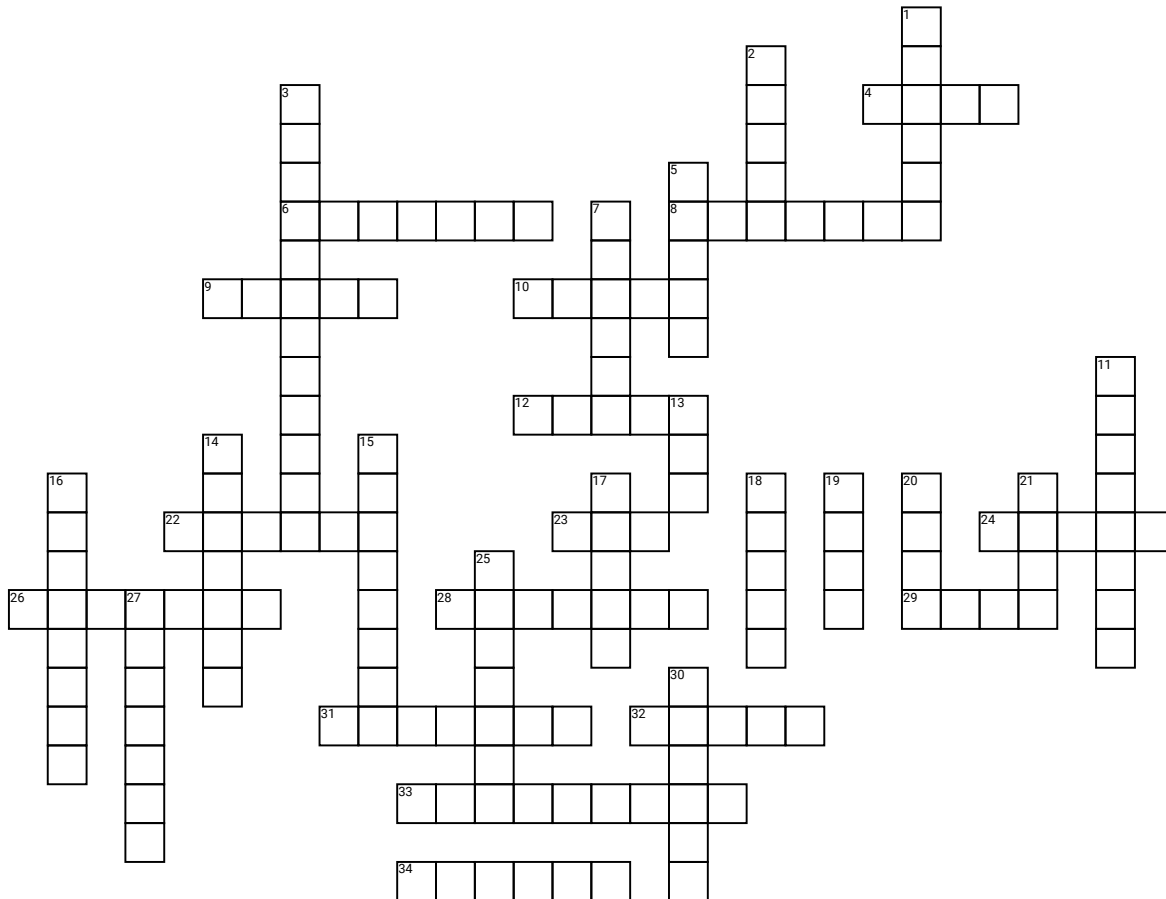


# Foods Crossword



## 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.