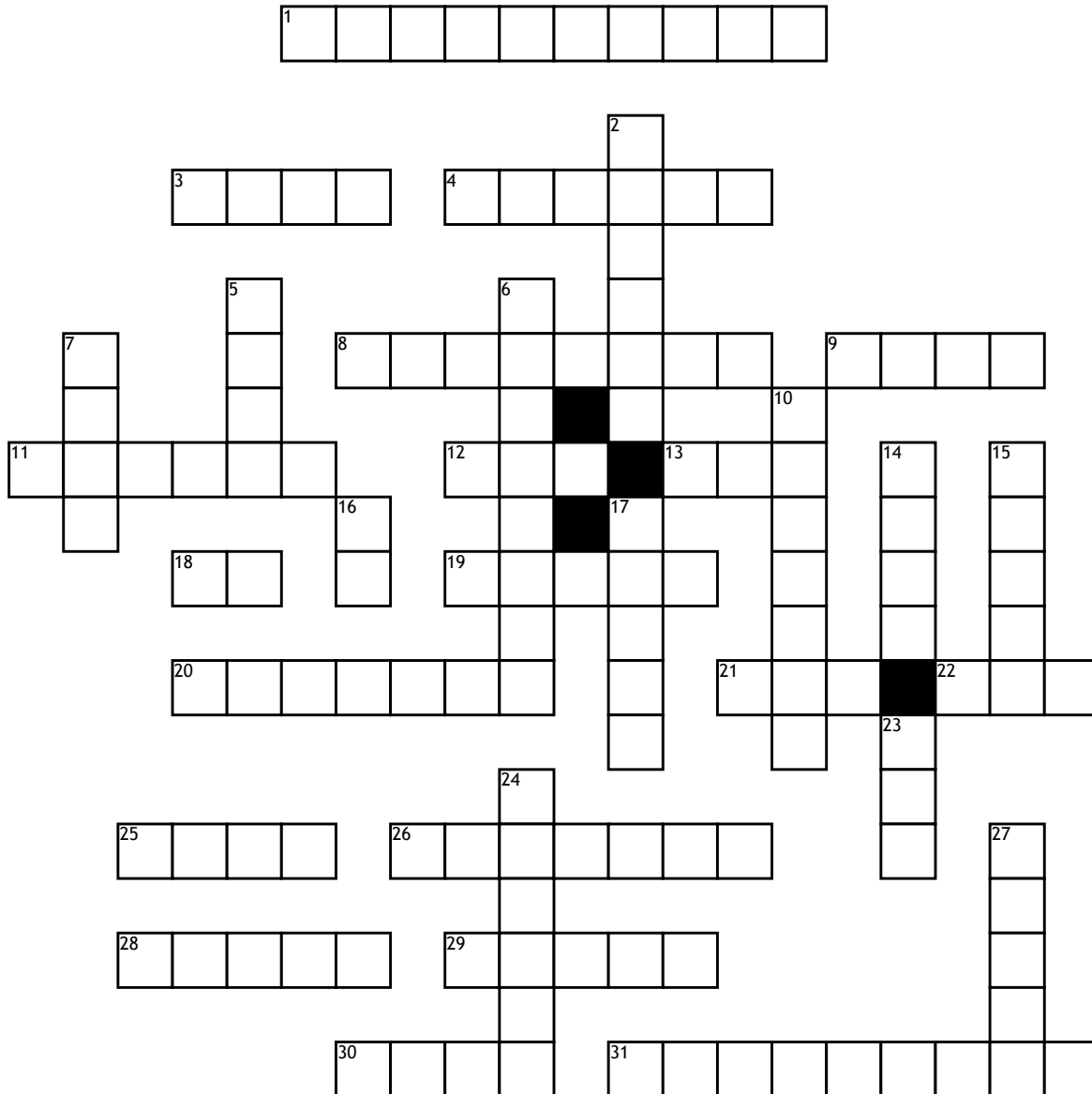


Name: _____ Date: _____ Period: _____

Foods Vocabulary



Across

1. Three teaspoons is the equivalent of one....
3. To cook slowly in a small amount of liquid for a long time
4. Inglemoor's mascot is a....
8. Blending together butter and sugar into a smooth substance is also known as....
9. To lightly mix ingredients without mashing them.
11. To cook in liquid just below boiling point on top of range.
12. The abbreviation for minute is
13. The most common abbreviation for gallon is ...
18. The abbreviation for ounce is...
19. To cook in a pan w/ a small amount of hot fat.
20. Slightly pre-cook in water or steam.

21. What is the abbreviation for the shortest day of the week at Inglemoor?
22. Eggs come from a
25. To brown surface quickly.
26. To warm up an oven is also known as what?
28. To incorporate fat into a flour mixture using a pastry blender, a fork or two knives.
29. Blend into a smooth, thick paste or smooth liquid.
30. To cook by dry heat
31. Before starting your recipe you should fill the sink with hot soapy water and what?

Down

2. Type of measuring cup for milk
5. To cut into very small cubes (about 1/4 inch).
6. To let food stand in oil-acid-mixture for added pieces.

7. To cook in steaming liquid in which bubbles are breaking the surface.
10. When cutting in butter or shortening into flour, we use a pastry
14. To beat rapidly to produce expansion through the incorporation of air, as in egg whites and whipping cream.
15. To moisten food while it is cooking (as meat while roasting) by spooning liquid or fat over it.
16. The abbreviation for pound is...
17. To cook in the steam which arises from the pan of boiling water or other liquid.
23. Type of measuring cup for flour
24. To decrease the amount of liquid by boiling
27. To coat with flour, eggs and crumbs.