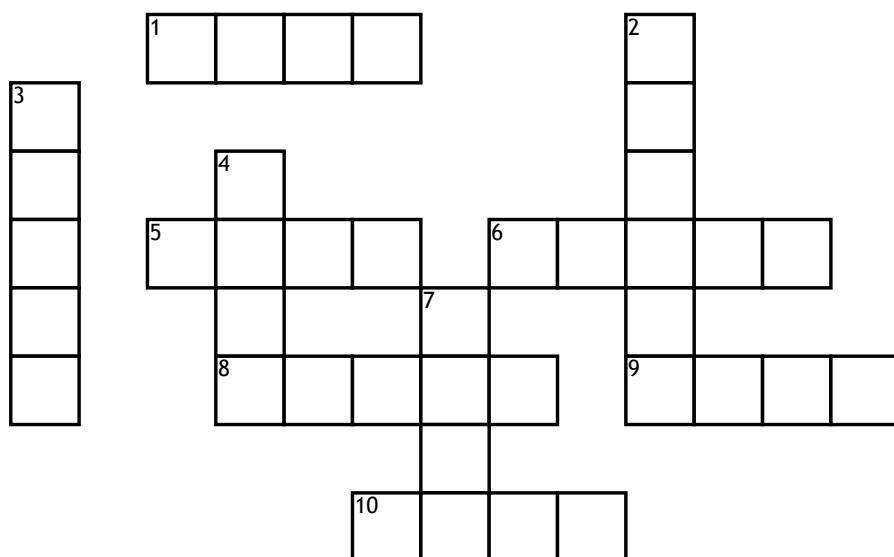


Name: _____ Date: _____ Period: _____

Getting Started in the Kitchen



Across

- 1. to thicken or smooth out the consistency of a liquid
- 5. to cook in liquid at 212 degrees
- 6. to cut or chop into very fine pieces
- 8. to soak in a hot liquid
- 9. to remove the outer covering of a fruit or vegetable
- 10. to mix with a circular motion

Down

- 2. to scald or parboil in water or steam
- 3. to sprinkle or coat with flour
- 4. to mix lightly
- 7. to mix ingredients together with a circular up-and-down motion using a spoon, whisk, or rotary or electric beater

Word Bank

beat	boil	stir	steep	mince
blanch	flour	hull	bind	toss