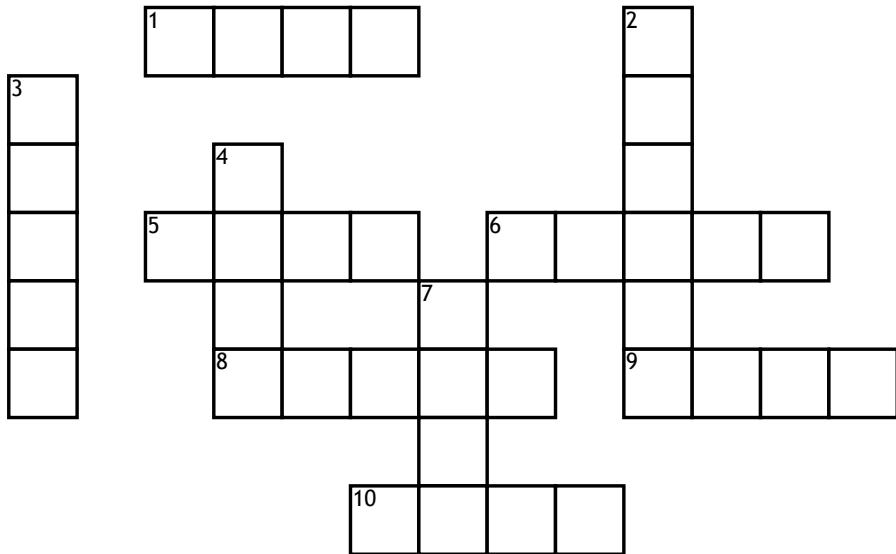


# Getting Started in the Kitchen



## 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