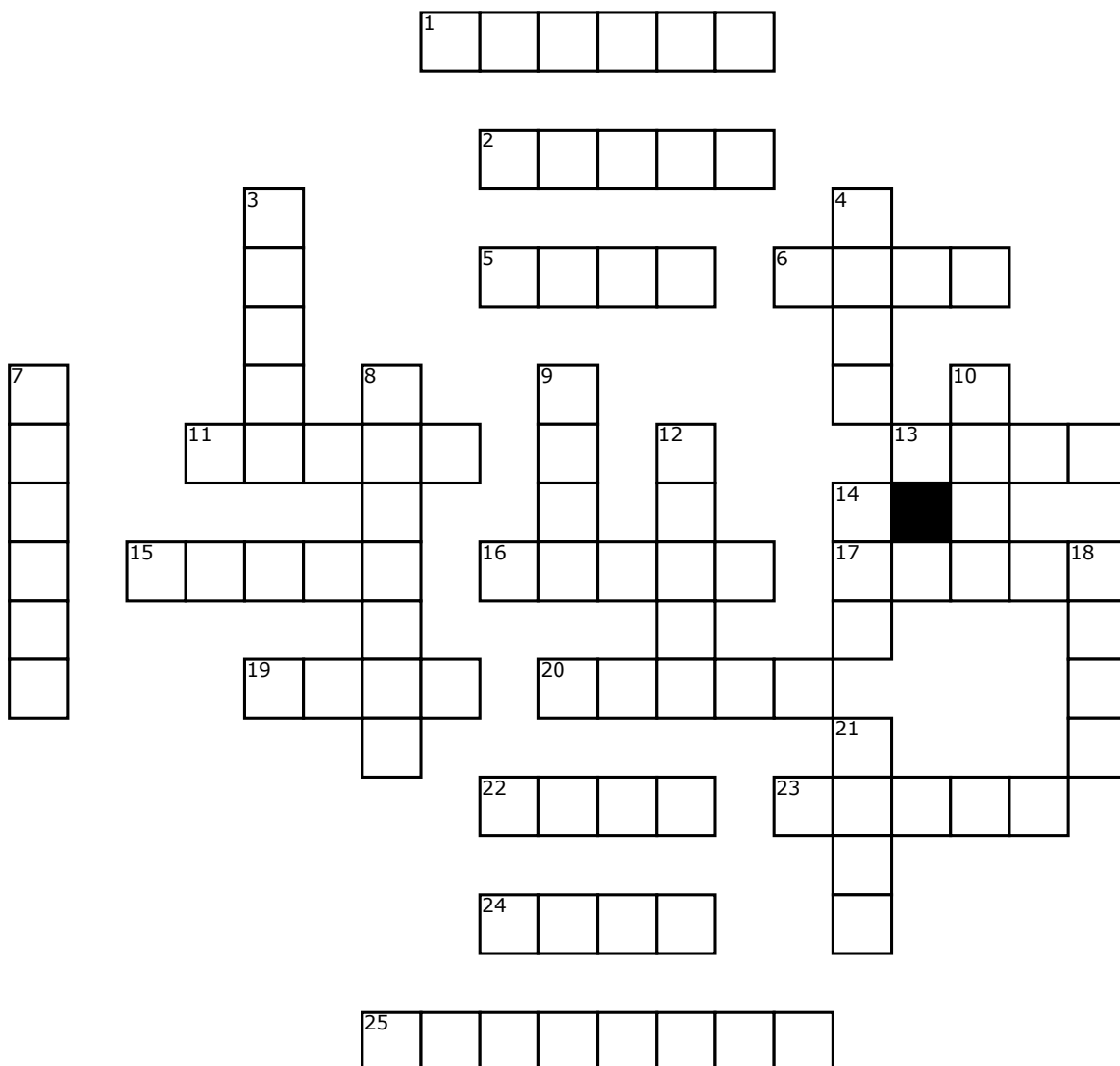


Name: _____ Date: _____

Home Ec. Cooking Terms



Across

- 1.** To stay just below the boiling point while being heated
2. To cook in the steam generated by boiling water
5. To make a mixture smooth by lifting it over and over quickly with a big beating stroke or to incorporate air through the mixture
6. To heat food so that the liquid gets hot enough for bubbles to rise and break the surface
11. To press, fold, and stretch dough until it is smooth and uniform, usually done by pressing with the heels of your hands
13. To quash food with a fork, spoon or masher

- 15.** To remove all the liquid using a colander, strainer or by pressing a plate against the food while tilting the container
16. A powder substance used for breads, cakes and pastries
17. To mix ingredients together gently with a spoon or fork until combined
19. To mix ingredients lightly without crushing or mashing them
20. To beat sugar and fat/butter together until light and fluffy
22. To flatten to a desired thickness by using a rolling pin
23. To scrape food against the hold of a grater making thin pieces
24. To mix ingredients together using a fast circular motion with a spoon, fork, whisk or mixer
25. To soak food in a liquid to tenderize or add flavor to it

Down

- 3.** To cook over medium or high until surface of food browns or darkens
4. To prepare food by applying heat in any form
7. To mix ingredients by gently turning one art over another with a spatula
8. To ornament a food-usually with another colorful food before serving to add eye appeal
9. To remove or strip off the skin and rind of some fruits and vegetables
10. To cook food in an oven
12. To cook quickly in a small amount of fat/butter
14. To roast meat slowly on a pit rack or rack over heat, basting frequently with seasoned sauce
18. To cut into small cubes
21. To cut into small pieces