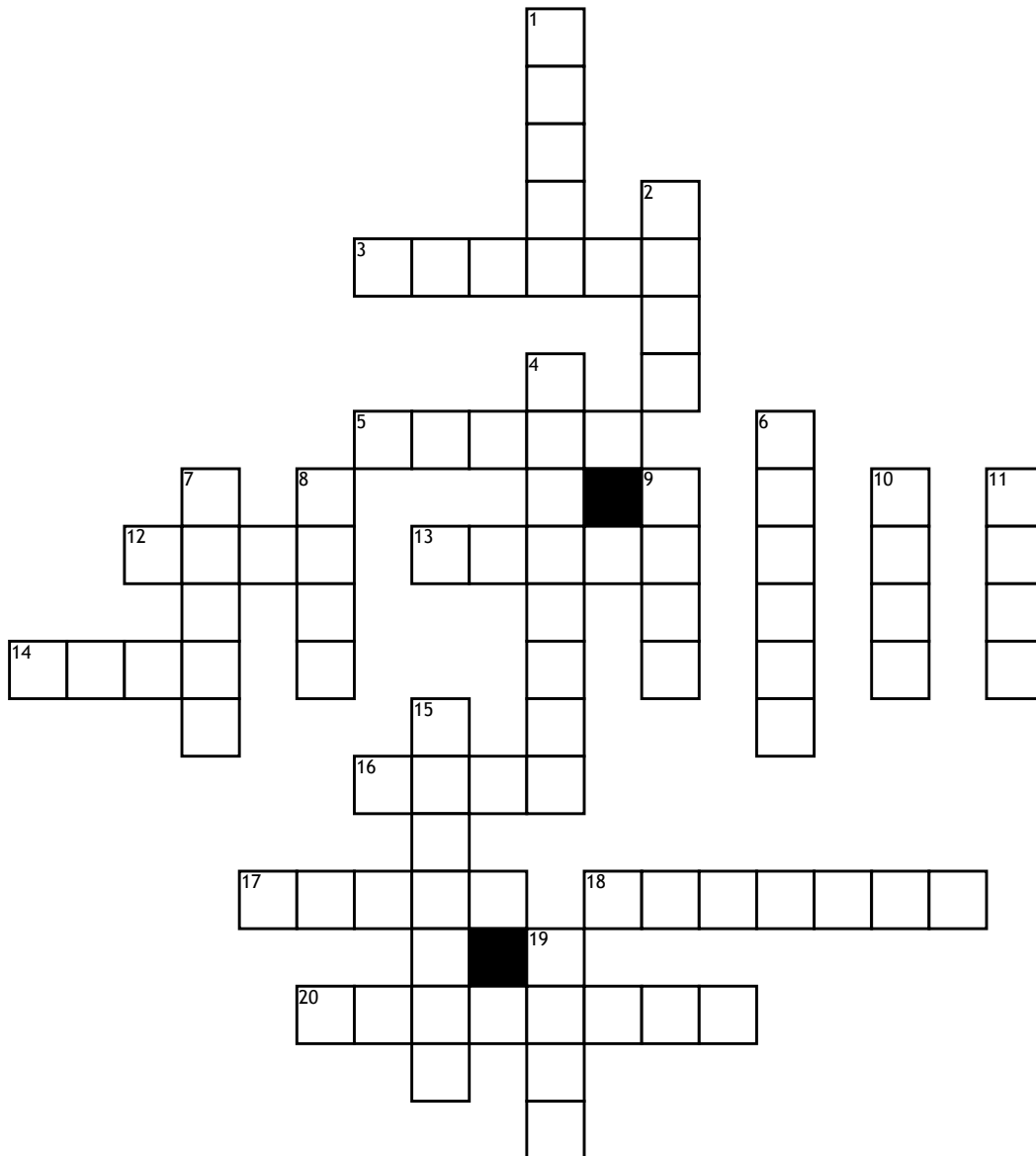


Name: _____

Date: _____

Home Economics



Across

3. turn or be turned into ice or another solid as a result of extreme cold.

5. work (two or more ingredients, typically butter and sugar) together to form a creamy paste.

12. reduce (a food or other substance) to a pulpy mass by crushing it.

13. a device on a cooker that radiates heat downwards for cooking food

14. make or become liquefied by heat.

16. cook (food) by dry heat without direct exposure to a flame, typically in an oven.

17. mix (a substance) with another substance so that they combine together.

18. join or merge to form a single unit or substance

20. become or cause to become incorporated into a liquid so as to form a solution.

Down

1. overlay or cover (food, fabric, etc.) with a smooth, shiny coating or finish.

2. remove the outer covering or skin from (a fruit, vegetable, or prawn).

4. a mixture of oil, wine, spices, or similar ingredients, in which meat, fish, or other food is soaked before cooking in order to flavour or soften it

6. apply (a substance) to an object or surface in an even layer.

7. pour fat or juices over (meat) during cooking in order to keep it moist

8. cut (something) into pieces with repeated sharp blows of an axe or knife

9. turn over or cause to turn over with a sudden quick movement.

10. cut (food or other matter) into small cubes

11. The process of beating an ingredient vigorously to incorporate air

15. decorate or embellish (something, especially food)

19. bend (something flexible and relatively flat) over on itself so that one part of it covers another.