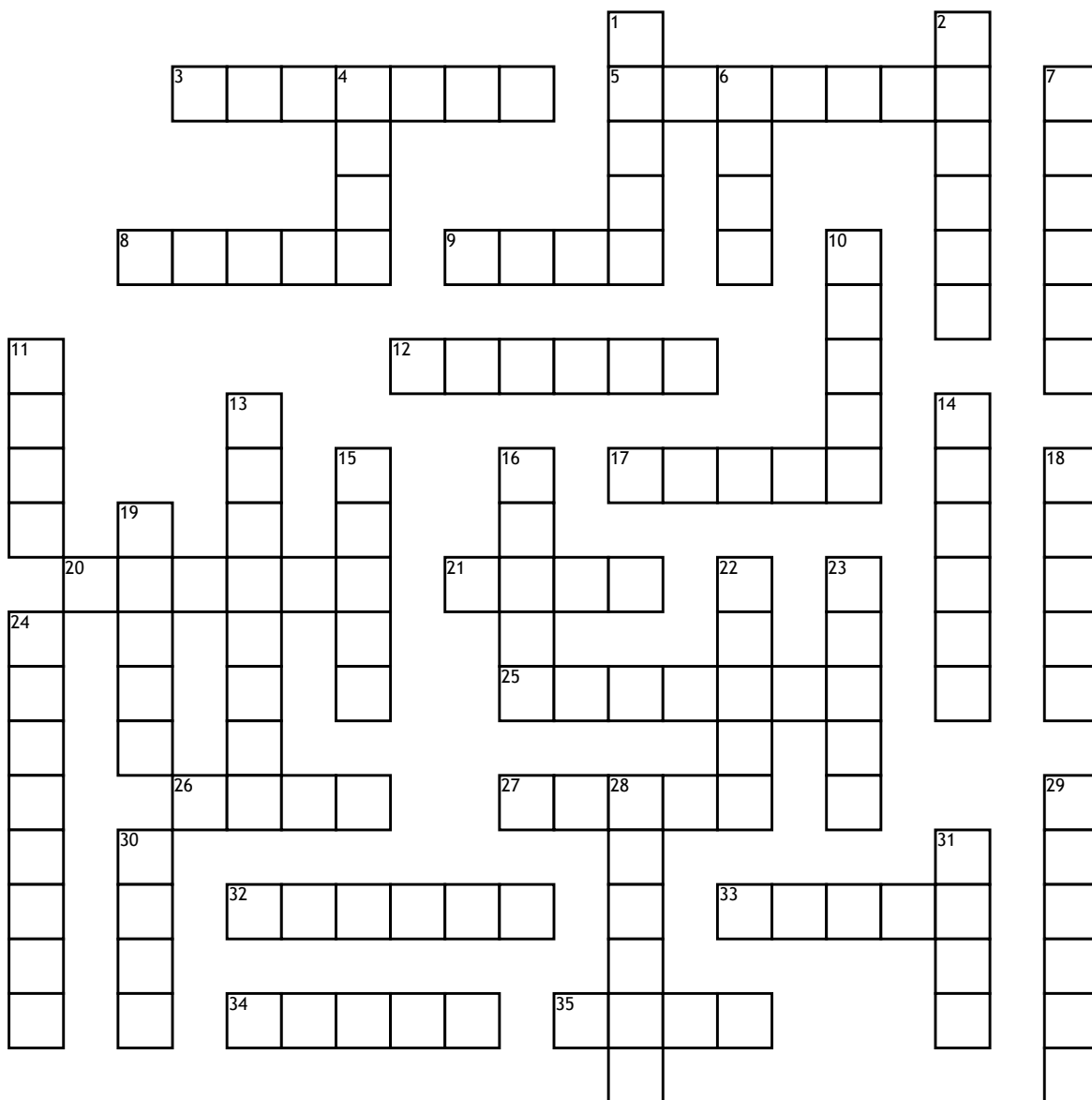


Kitchen Crossword



Across

3. To partially cook by boiling
 5. Pasta cooked until just firm
 8. To cut into tiny pieces
 9. To cut food into small cubes (1/2 in)
 12. To cook briefly in boiling water
 17. Shallow, diagonal cuts made on the surface of meat/vegetables to allow fat in for crispiness/flavor
 20. To cook by browning then simmering
 21. The outer part of the peel - citrus
 25. To loosen brown bits from a pan
 26. To brown the surface of meat
 27. To moisten food for added flavor
 32. An uncooked pourable mixture
 33. To cook in barely simmering liquid
 34. To cook rack/spit with direct heat

Down

1. To cook food with a small amount of fat
 2. To thicken a liquid concentrate
 4. To remove bones from meat/fish
 6. To cut into very small cubes (1/4 in)
 7. To cover or coat uncooked food
 10. Cooked food that has been mashed or blended
 11. To cook in bubbling water at 212F
 13. To cut into long thin strips
 14. Preserve food in a brine (salt or vinegar solution)
 15. To combine 2 or more ingredients
 16. To blend dough together
 18. Soak meat in heavily salted water
 19. To coat foods with a sauce

22. To coat foods with glossy mixtures
 23. To coat with crumbs before cooking
 24. Soak (meat, fish, or other food) to give flavor
 28. To cook in liquid below boiling
 29. Apply a fat to a cook/cake pan so food doesn't stick
 30. To cook food in an oven
 31. To beat food with a whisk to incorporate air and increase volume