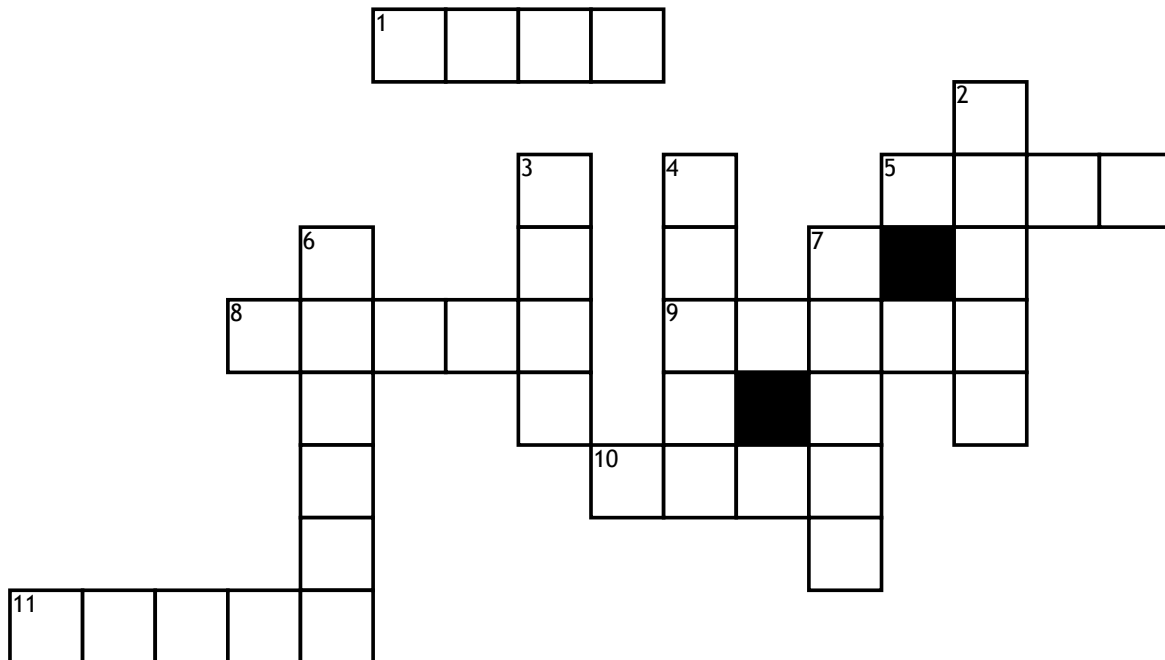


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Kitchen Terminology



## Across

1. To incorporate air into a mixture such as whipping cream
5. to cook foods such as breads, cookies, cakes, and casseroles
8. To cook food under direct heat
9. To simmer whole foods in an amount of liquid until done
10. To thoroughly mix food using vigorous motion
11. To cut food into very small irregular pieces

## Down

2. To cook food over, but not in boiling water
3. To gently mix delicate ingredients with a rubber scraper or wooden spoon
4. To make food smooth and thick, often using a blender
6. To coat a food with a dry ingredient such as flour or crumbs
7. To brown or cook foods in skillet with a small amount of fat on low to medium heat