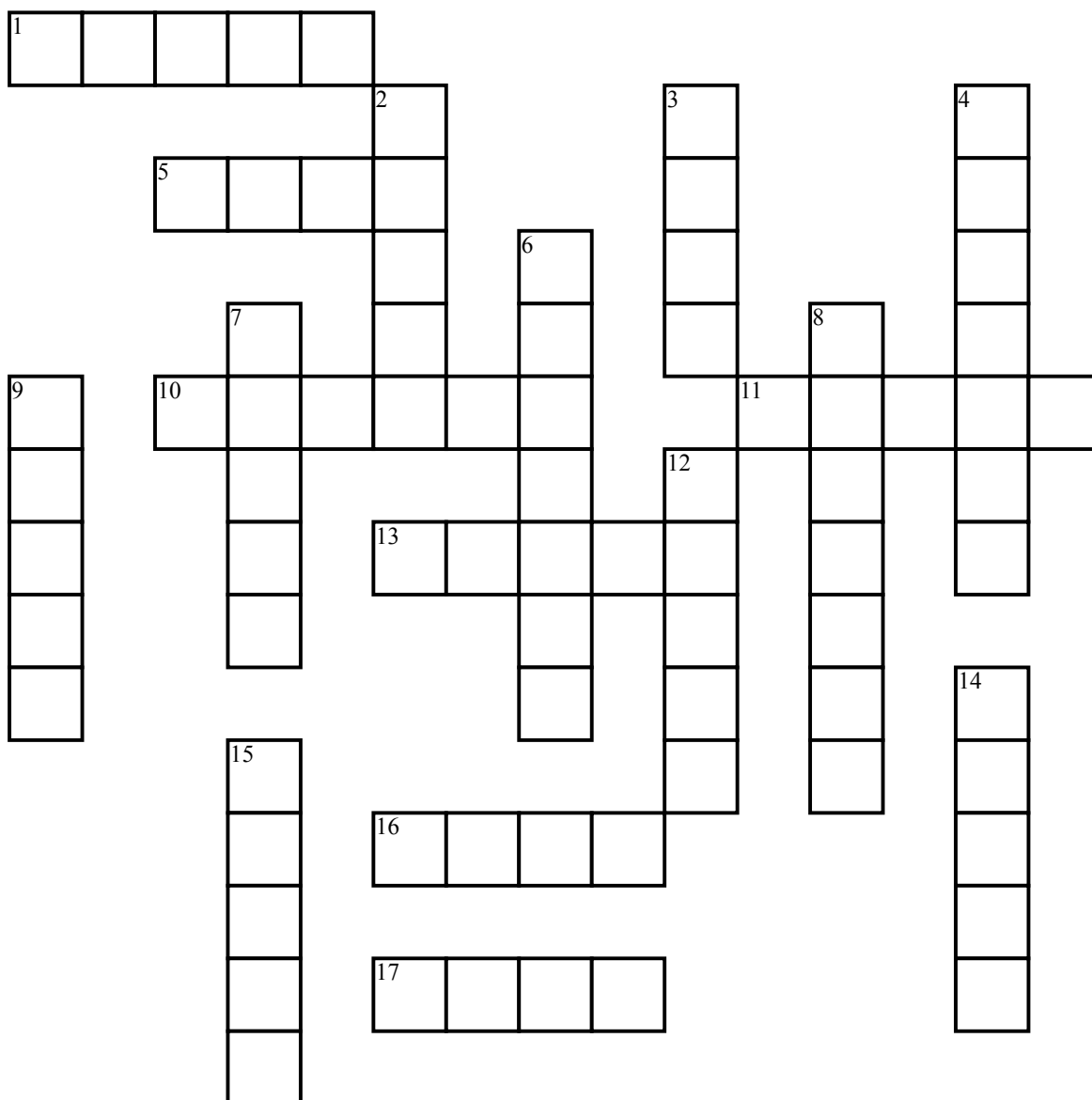


Kitchen Terms



Across

1. To cook food in a small amount of fat.
5. To mix using a circular motion.
10. To cook in liquid that is barely at the boiling point.
11. To cook uncovered under a direct source of heat.
13. To refrigerate food until cold.
16. To tumble mixture very lightly with a spoon or fork.

17. To cook by dry heat, usually in the oven.

Down

2. To combine shortening and sugar until smooth and soft.
3. To sprinkle lightly with flour or sugar
4. To mix ingredients together.
6. To decorate dish with small, colourful food.

7. To chop food until the pieces are as small as possible.
8. To turn on oven ahead of time.
9. To work dough with hands.
12. To cut into thin, flat pieces.
14. To combine ingredients using a wire whisk.
15. To remove excess liquid from food.