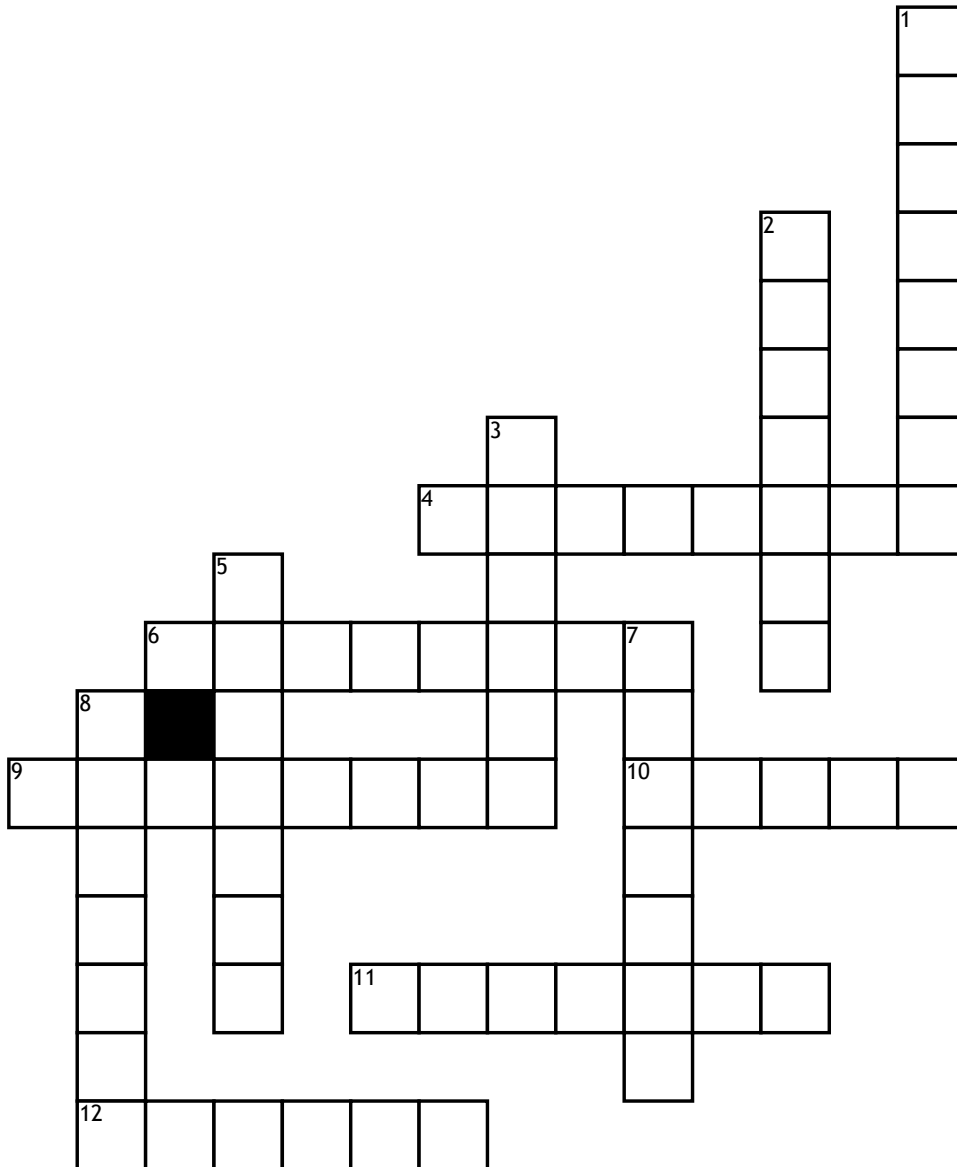


Name: _____

Date: _____

Poultry



Across

4. Brown in a small amount of fat, add water and cover
6. Cooking over an open fire
9. cooking by prolonged exposure to heat in an oven
10. Flour, eggs, bread crumbs or flour used for frying

11. Any domesticated bird
12. Young birds produce meat that is _____ and suited for all cooking methods.

Down

1. cooking by exposure to direct intense heat
2. cover poultry completely with water and simmer

3. cooking in fat
5. wing tips turned back onto the shoulder and drumsticks tied to the tail
7. Edible internal organs
8. Chicken should be stored in the _____ part of the fridge