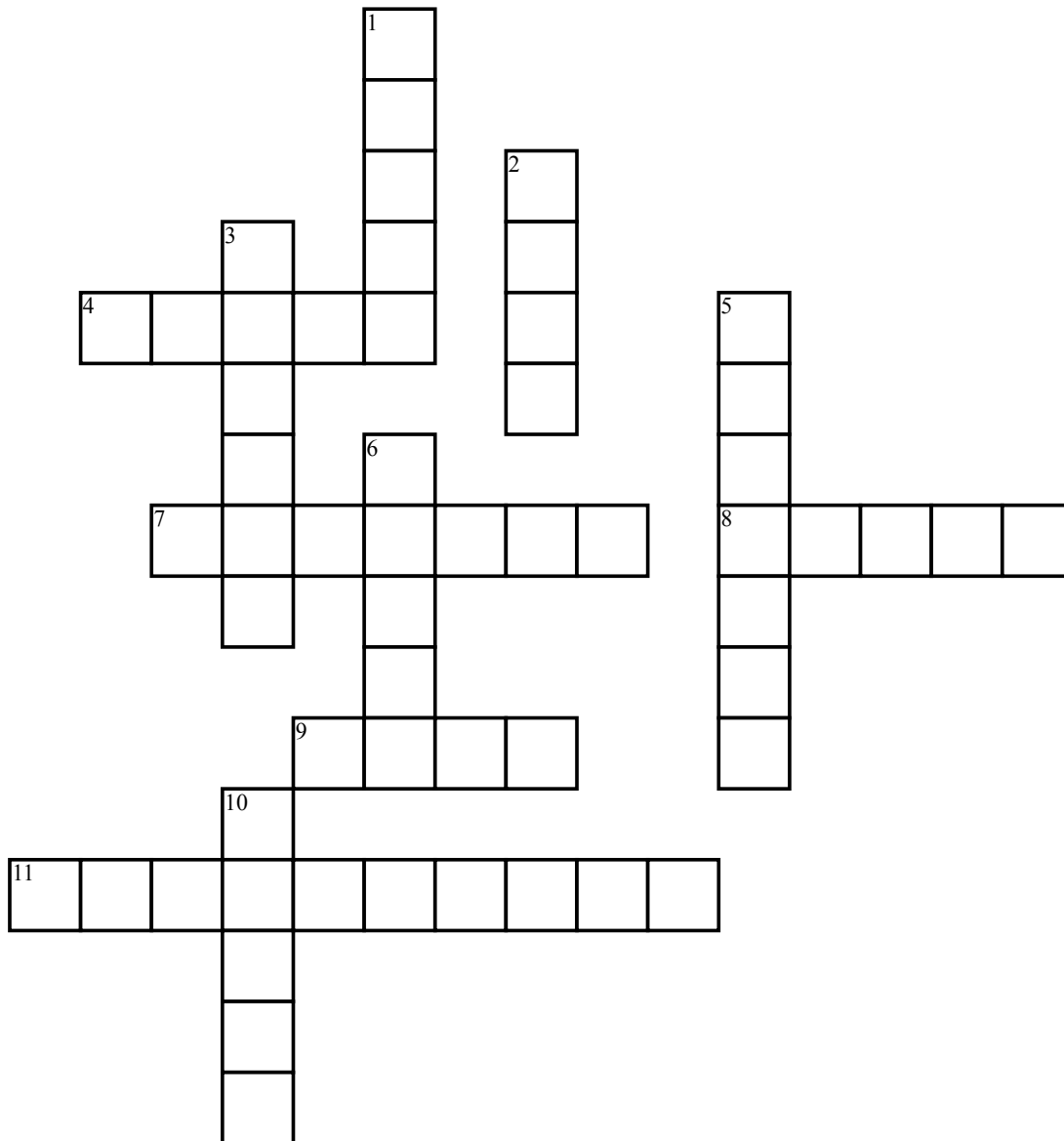


September terms



Across

- 4. To cook in liquid at 212°F (100°C)
- 7. To make a liquid clear by removing solid particles
- 8. To turn the surface of a food brown by placing it under a broiler or quickly cooking it in hot fat
- 9. To cut into small pieces
- 11. To heat sugar until a brown color and characteristic flavor develop

Down

- 1. To make a food cold by placing it in the refrigerator or in a bowl over crushed ice
- 2. To thoroughly cover a food with a liquid or dry mixture
- 3. To cook by submerging in simmering liquid
- 5. To mix or blend two or more ingredients
- 6. To apply sauce, melted fat, or another liquid with a basting or pastry brush
- 10. To cook in a sugar syrup until coated or crystallized