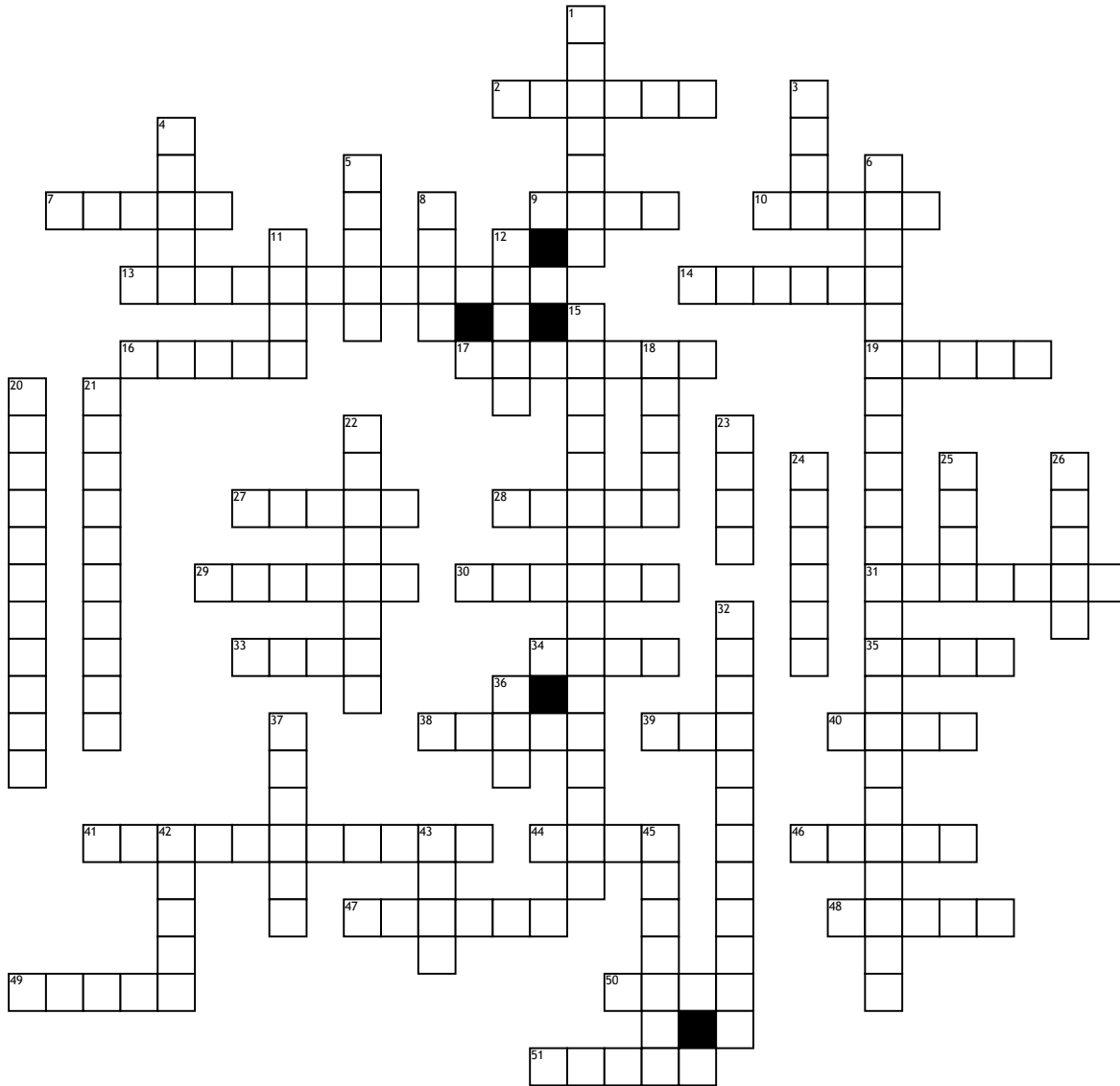


ch 25 terms N&W



Across

2. add flavoring such as herbs
7. coat food with flour
9. leave opening in a container for steam to escape
10. to beat ingredients until soft or creamy
13. cut into small irregular pieces
14. to coat heavily with flour
16. pulverize food into crumbs
17. to make a liquid clear
19. separate water from solid food
27. straight shallow cuts with a knife
28. coat food with glossy finish
29. subtract weight of a container to find the weight of the food
30. boil in order to evaporate
31. divide food into smaller parts
33. add thin layer of food on top
34. mix thoroughly

35. shape food by hand

38. cut food into large pieces
39. put small pieces of food on surface of another
40. cut into small pieces with a shear
41. cutting cubes into small squares
44. gently mix fluffy mixture
46. to coat with flour, eggs, then crumbs
47. separate solid particles from a liquid
48. remove the tough outer layer of food
49. grind or smash food till smooth
50. cut a thin layer of a peel with a knife
51. to soak dry ingredients

Down

1. to divide into four equal pieces
3. rotate food to distribute heat
4. use pastry brush with liquid
5. to cook food in sugary syrup
6. use water to help find fat measurements

8. beat quickly and vigorously

11. crush food into smooth mixture
12. heat just below boiling
15. packing substance to eliminate pockets
18. break or take off small layers
20. butter comes 1/4 pound sticks for convenient cutting
21. heat sugar till it liquefies
22. add flavor to food by soaking it
23. mix ingredients by tumbling with tongs
24. cut food into strips
25. sprinkle lightly
26. break up food into fine particles
32. cut food into smaller pieces
36. remove stone seed
37. to dip food in hot water then cold
42. to pour liquid over food as it cooks
43. remove the center of a fruit
45. loosen the flavorful food particles in a pan