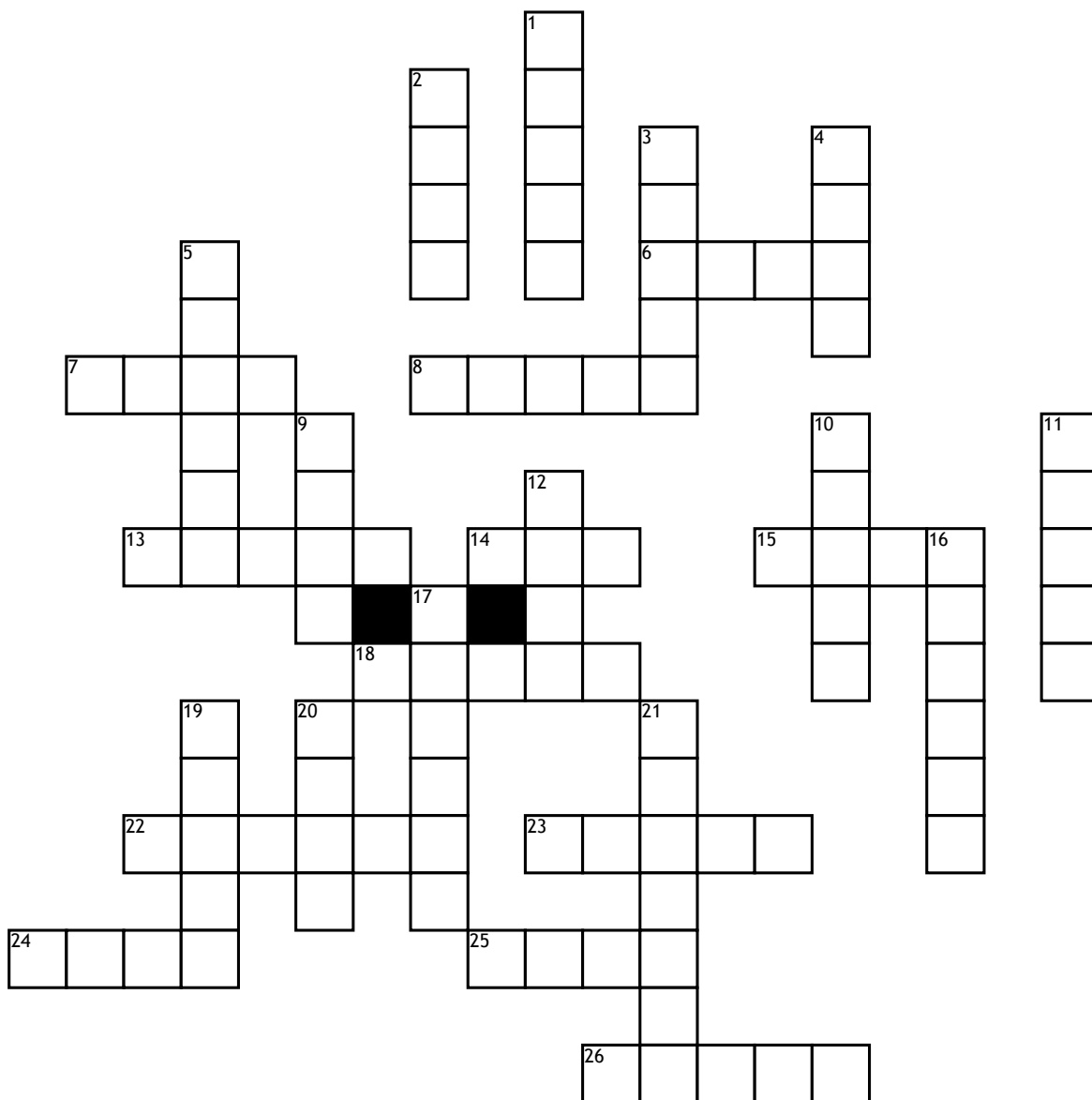


chapter 25 vocab



Across

6. mixing food that is normally cooking it with a spoon
 7. to cut food into small pieces with kitchen shears
 8. to make straight
 13. using a pastry brush to coat a food with a liquid
 14. to put small pieces of food on the surface of another food
 15. to mix thoroughly and add air to food
 18. to pulverize food into crumbs
 22. combining two or more ingredients
 23. to break or tear off small layers of food

24. used to mix a light mixture into a heavier one
 25. add a thin layer of food to a food
 26. to coat a food with three different layers

Down

1. to cut pieces of food into large pieces
 2. to smash food into a smooth mixture
 3. to pour liquid over food as it cooks
 4. to cut off a very thin layer of a peel with a knife
 5. to cut foods like almonds into very small pieces

9. to lightly sprinkle a food with flour or sugar
 10. to beat ingredients
 11. to mash cooked fruits or vegetables until they are smooth
 12. to mix ingredients such as salads
 16. subtracting the weight of the can to see what the food weighs
 17. to coat food heavily with flour, breadcrumbs, or cornmeal
 19. to use a grinder to cut foods into small pieces
 20. to beat quickly and vigorously
 21. to divide food into four equal pieces