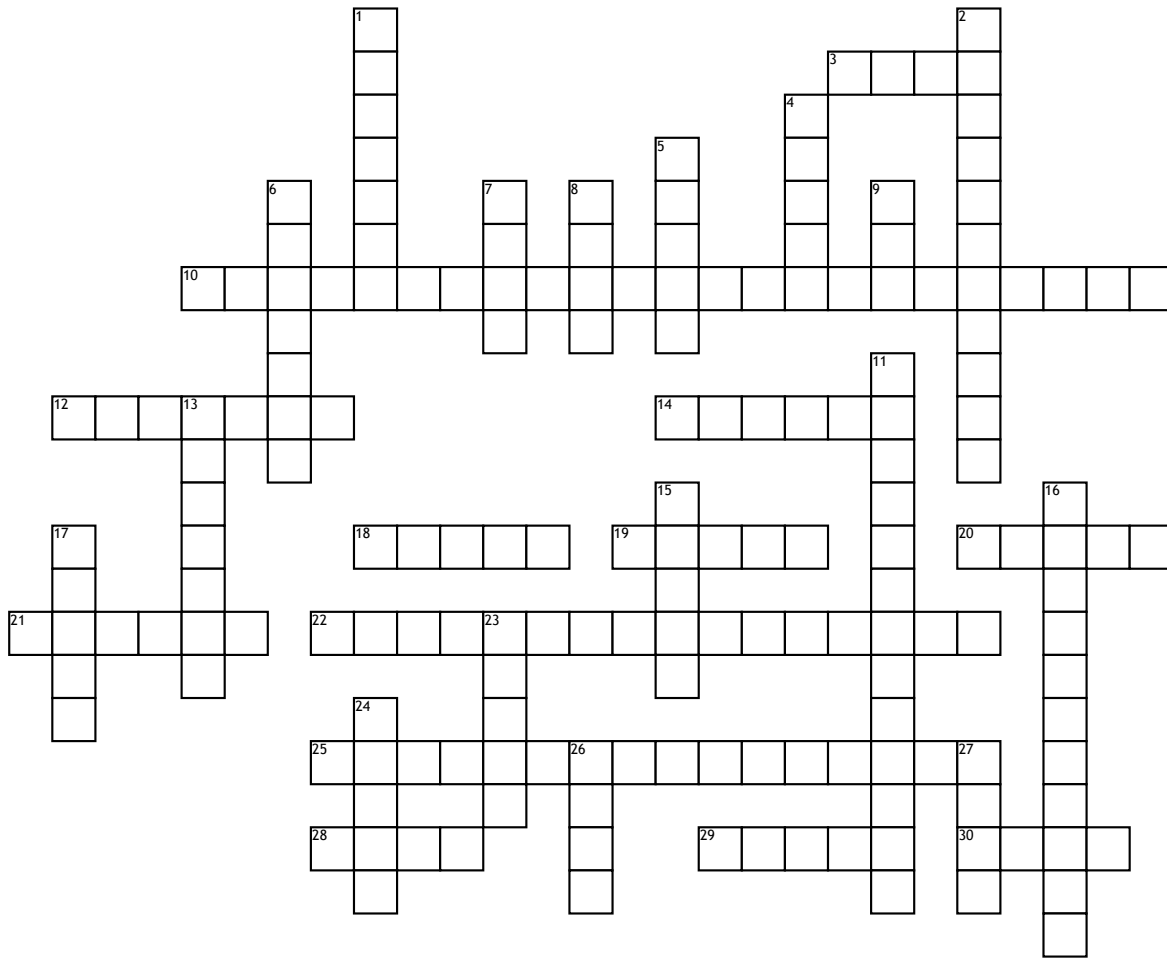


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# cooking terms



## Across

3. to mix thoroughly and add air to foods  
 10. uses the liquid drained from fat to measure fat  
 12. adding a thin layer to another food, usually for taste  
 14. to cut a food such as almonds into thin pieces  
 18. to pour liquid over food as it cooks using a baster or spoon  
 19. to use a pastry brush to coat all food with a liquid such as melted butter or a sauce  
 20. to pulverize foods into crumbs powder or paste using a rolling pin  
 21. combining 2 or more ingredients thoroughly so they blend  
 22. cutting food into small, irregular pieces

25. a method that measures fat using a dry measuring cup  
 28. cutting of a thin peel using a paring knife  
 29. to break and tear off small layers of food  
 30. to cut food into small pieces with kitchen shears

## Down

1. to divide a food into 4 equal pieces  
 2. a way to measure fat that uses  $\frac{1}{4}$  pound sticks  
 4. to make straight shallow cuts with a slicing knife  
 5. to cut food into large thin pieces with a slicing knife  
 6. dividing food into smaller parts, usually with a blade  
 7. to crush food into a smooth mixture

8. used to gently mix a light and fluffy mixture into a heavier one  
 9. to put small pieces of food such as butter on the surface of another food  
 11. to cut food such as cheese into small thin pieces  
 13. ripping apart foods to make them smaller  
 15. to beat ingredients such as shortening or sugar combining until soft and creamy  
 16. cutting food into small square/ cubes like pieces  
 17. using a grinder to break up food  
 23. to grind or crush fruits or vegetables until they are smooth  
 24. to cut a food into 3 different layers  
 26. mix with a spoon or wire whisk in a circular motion  
 27. to lightly sprinkle a food with flour or confectioners sugar