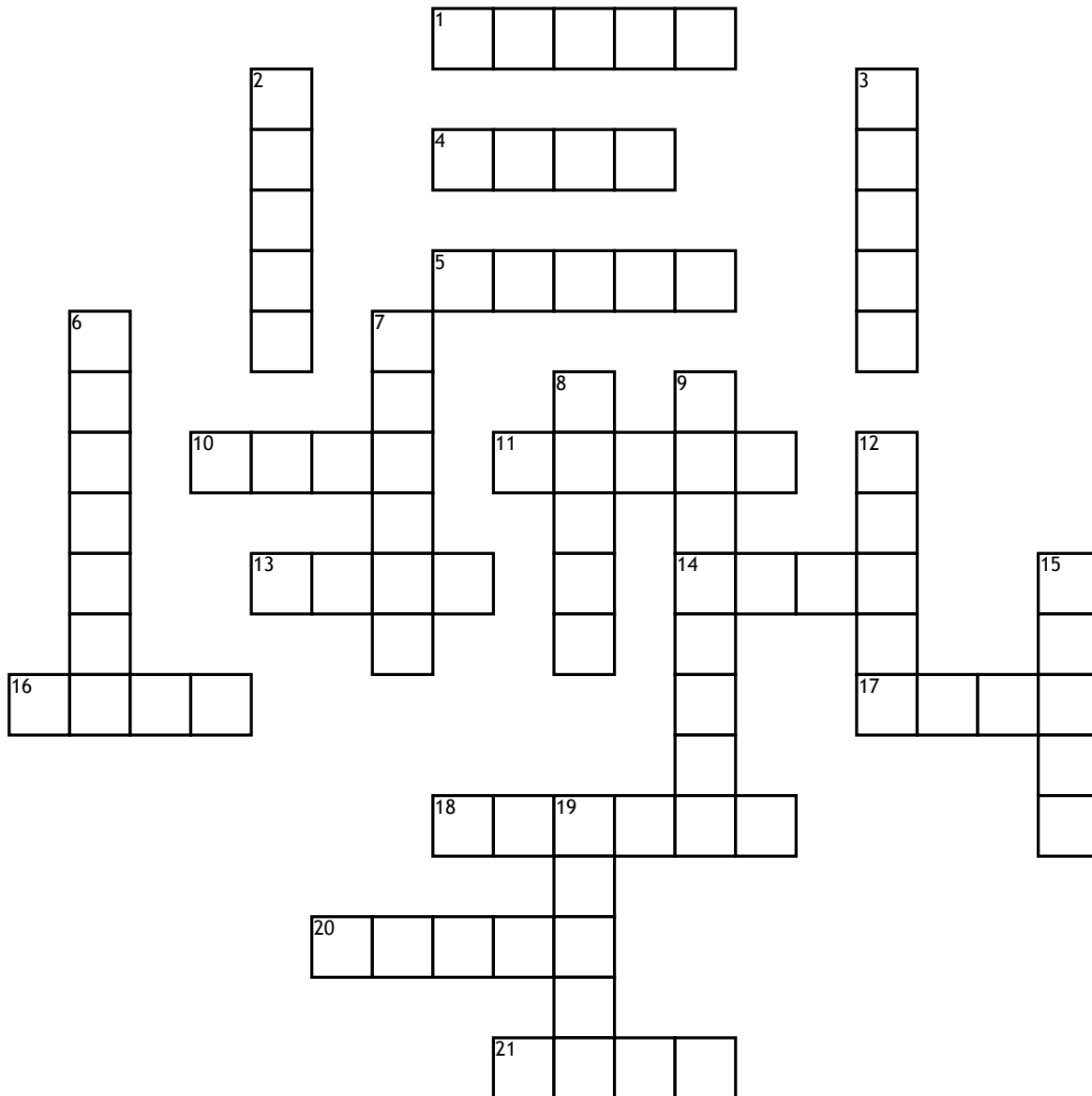


Name: _____

Date: _____

cooking terms



Across

1. to sprinkle or coat with flour or powdered substance
4. to prepare food by applying any heat
5. to finely divide food by rubbing against a grater
10. to remove a strip off the skin or rind or some fruits and vegetables
11. to beat sugar and fat together until fluffy
13. to bring water to a temperature where bubbles rise to the surface and break

14. to cook by dry heat in an oven

16. to cut into small pieces
17. to cut into very small cubes
18. to cook below boiling point
20. to cut fat into flour using knives
21. to mix smoothly by incorporating air

Down

2. to coat food with butter or eggs
3. to bake dry or roast food until brown
6. to ornament food

7. to mix gently by turning one part onto another
8. to cook under or next to hot coals or electric burner
9. to roast meat slowly on a split rack or rack oven
12. to work dough with heel of hand
15. to mix two or more ingredients until well combined
19. to cut or chop food as finely as possible