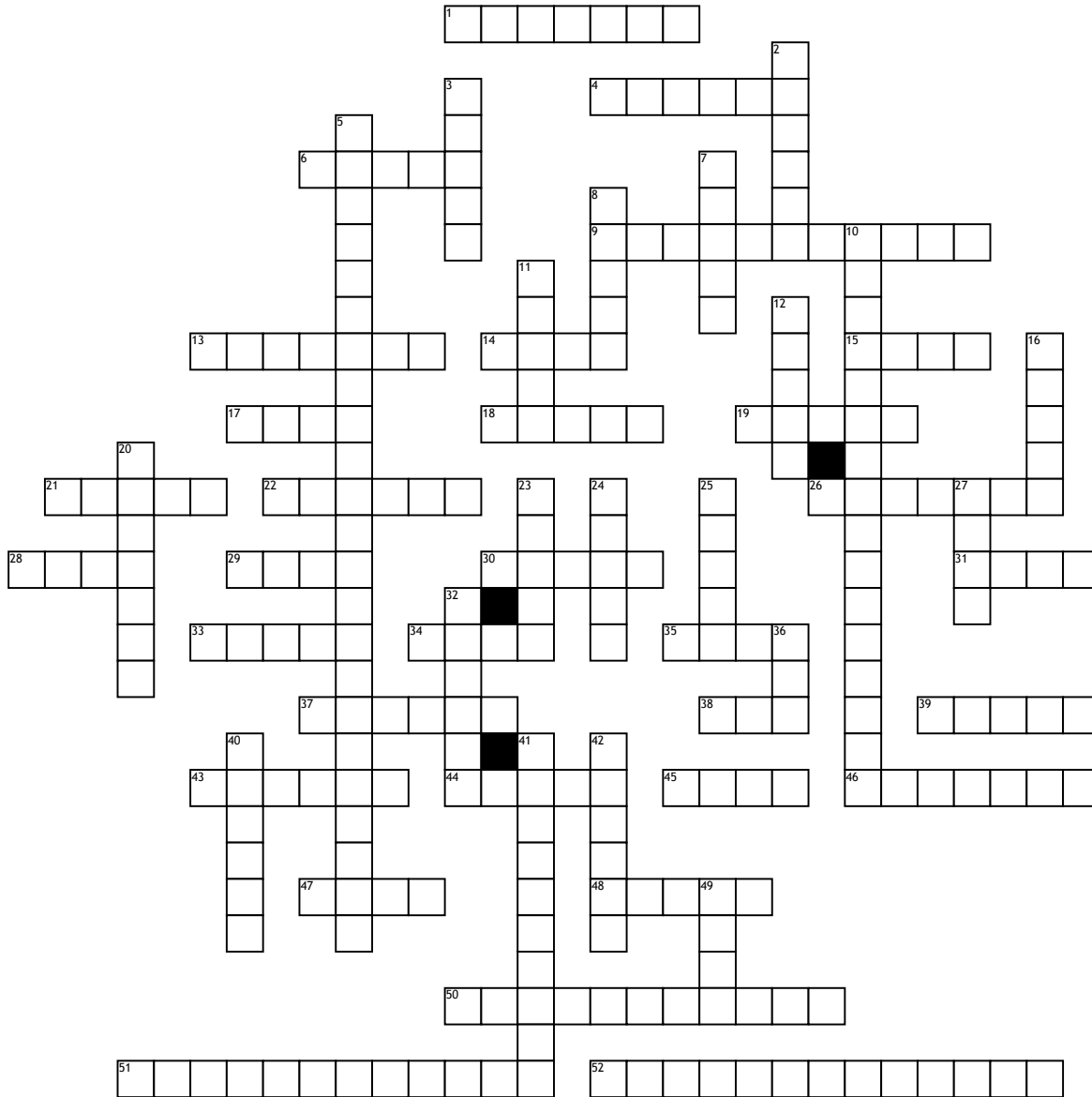


# cooking terms and safety



## Across

1. food with thin layer of another food.
4. coat food heavily with flour, bread crumbs, or cornmeal.
6. pour liquid over a food as it cooks, use a baster or spoon. Foods are often basted in sauces or pain juices.
9. cutting food into small square pieces. Cubed pieces are about 1/2 inch square. To dice, make them 1/8 to 1/4 inch square.
13. make liquid clear by removing solid particles or butter.
14. shape a food by hand or by placing it in a decorative mold.
15. crush food into a smooth mixture with masher or beater.
17. cut food into small pieces with kitchen shears. Used with fresh herbs or dried fruit.
18. use a grinder to break up food into coarse, medium, or fine particles. Like meat or coffee beans.
19. 3 different layers with flour first. 2nd layer is with liquid and last is with crumbs.
21. pulverize food into crumbs, powder, or paste with a rolling pin, blender, or food processor.
22. dip food into boiling water then in cold.
26. divide food into four equal pieces
28. mix thoroughly and add air to foods. Use a spoon and a vigorous over and over motion or a mixer or food processor.
29. remove center of fruit.
30. separate water from solid food.
31. food that is cooking. Mix with a spoon or wire whisk in a circular motion. Keeps food from sticking because of heat
33. break to tear off small layers of food. Often fish with a fork.
34. to cut off very thin layer of peel with a paring knife. A peeler can also be used.
35. beat quickly to put air into mixture making it light and fluffy.

37. separate solid particles from liquid.
  38. small pieces of food onto other foods.
  39. beat ingredients such as shortening and sugar, combining until soft and creamy.
  43. to cut food, such as almonds, into very things strips.
  44. coat food with liquid.
  45. leave an opening in a container so steam can escape during cooking.
  46. loosen flavorful food particles in a pan after food has been browned. Food is removed from pan and excess fat poured off. Small amount of liquid is added, stirred, and simmered. Resulting sauce is served with the cooked food.
  47. used to mix a light mixture into a heavy one. Like egg whites into cake. Place light mixture on top of heavy in a bowl. Cut down with a spoon move the tool across the bottom of the bowl to the side. Bring back up to surface along with mixture from bottom.
  48. to cook food in sugar syrup
  50. used for fat that comes in 1/4 - pound sticks, usually butter and margarine. Wrapper is marked in tablespoons and in fractions of a cup. Cut off the amount you need. cut with a serrated knife.
  51. chop things finely. Use a chef's knife. Hold the handle with one hand, pressing the tip against the cutting board. Guide the blade by resting the other hand lightly on the back of blade near the tip. Rock or pump the knife handle up and down carefully keeping the tip of the blade on the board as the blade chops the food.
  52. 1. by cutting food like carrots into small pieces or shreds. By rubbing against a grater or rough surface.
- Down**
2. add flavorings as herbs and spices to a food
  3. remove the tough outer coating of a food.
  5. Takes a liquid measuring cup. Subtract the amount of fat you want to measure from the cup. Pour the rest into a measuring cup. Cold water keeps fat from melting. Add fat until the water reaches 1 cup mark. Hold the fat down to keep it completely below the surface of the water. Don't push the utensil below the water surface or it could affect the measured amount. Lift the fat from the water with a slotted spoon.
  7. soak dry ingredients to extract flavor or texture

8. heat liquid just under boiling point. Blanch food.
10. common method for measuring shortening. Pack the fat into a dry measuring cup, pressing firmly to eliminate pockets of space and to remove air bubbles. Level off the top. Use a rubber scraper to remove as much of the fat as possible. Follow the same steps with a measuring spoon.
11. to coat food with flour.
12. 1. to make straight, shallow cuts with a slicing knife in the surface of a food. Scoring is often done to tenderize a meat like ham and let sauces sink in.
16. to coat food with flour.
20. dividing food into smaller parts.
23. grind or mash cooked fruits or vegetables until smooth. Use a blender, food processor, food mill, a sieve.
24. To cut food into large thing pieces with a slicing knife. Use a sawing motion while pressing the food down gently.
25. pastry brush to put liquids on food.
27. tumbling foods like salad with tongs or a large spoon or fork.
32. 1. subtracting the weight of the container to find the weight of the food alone.
36. 1. remove stone or seed from fruit using a sharp knife.
40. combining 2 or more ingredients
41. heat sugar until liquefies and darkens in color.
42. 1. boil mixture in order to evaporate the liquid and intensify the flavor. "cooking down".
49. 1. lightly sprinkle food with flour or sugars.