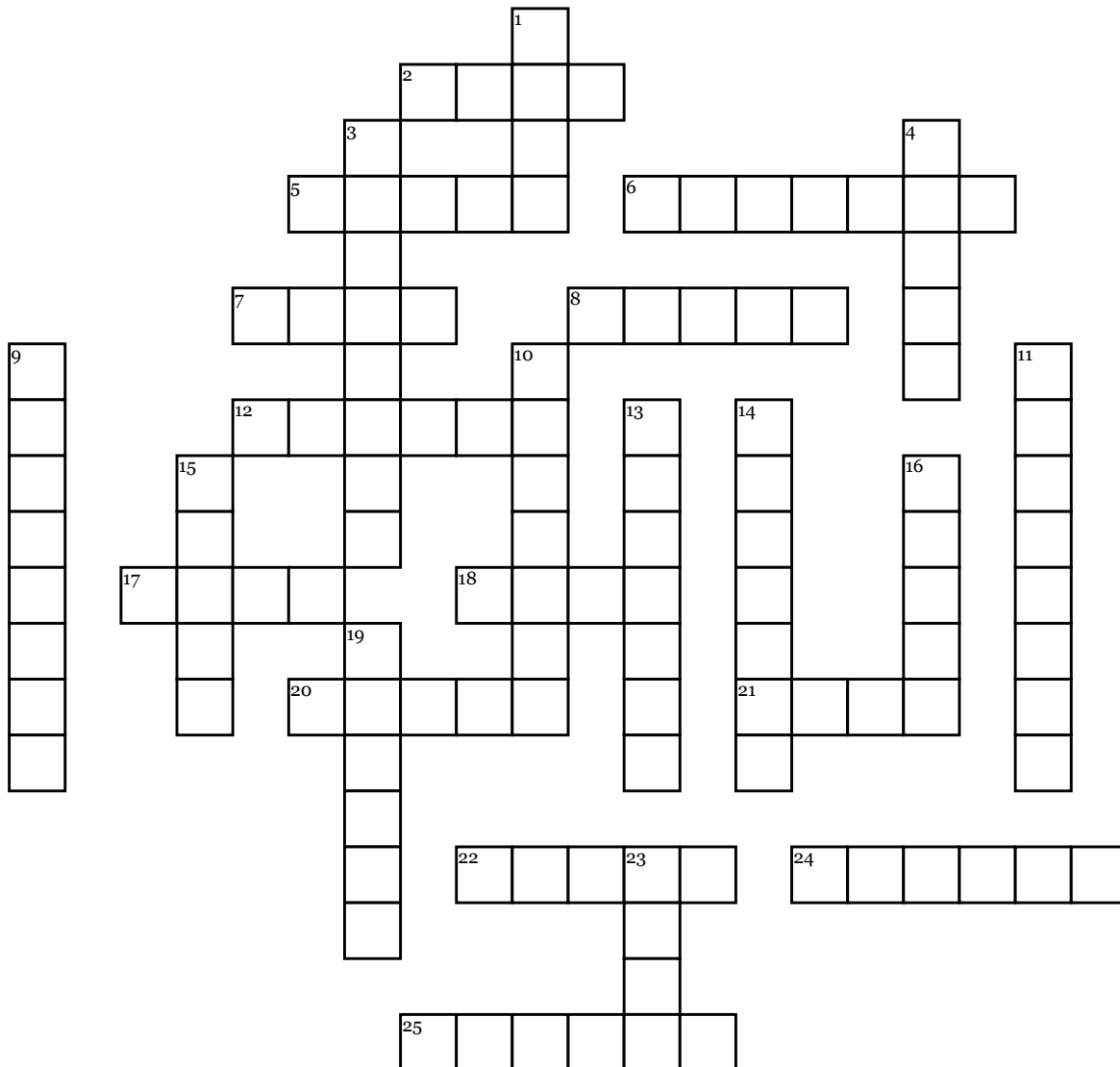


Name: \_\_\_\_\_

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

# cooking terms crossword



## Across

- 2.** too briskly stir  
**5.** pour fat or liquids over typically meat too keep moisture  
**6.** fry (usually meat, vegetables, noodles) over a pan on high heat  
**7.** too Fold ingredients together  
**8.** too slowly cook meat with consistent heat  
**12.** lightly fry food then finish cooking in an enclosed container  
**17.** too brown food quickly  
**18.** cook with dry heat  
**20.** apply a shiny or smooth layer on top of various foods

- 21.** too slowly integrate ingredients together with a halfling technique  
**22.** cook a shell-less egg over boiling water  
**24.** too quickly cover in liquor and set ablaze  
**25.** too cook in liquid just bellow boiling point

## Down

- 1.** cut food into small cubes  
**3.** too let soak in flavored liquid or paste too gain flavor  
**4.** too cook from direct exposer to intense heat  
**9.** cutting technique too make into thin long strips

- 10.** dilute meat sediments  
**11.** a light distribution of a pureed food or liquid in another food  
**13.** spaghetti cooked intentionally too be firm  
**14.** separate water from milk especially in butter  
**15.** too cook vegetables with boiling water vapour  
**16.** too strip or tear into small pieces  
**19.** too dip in hot water too remove skin  
**23.** meat preservation tactics such as smoking or drying