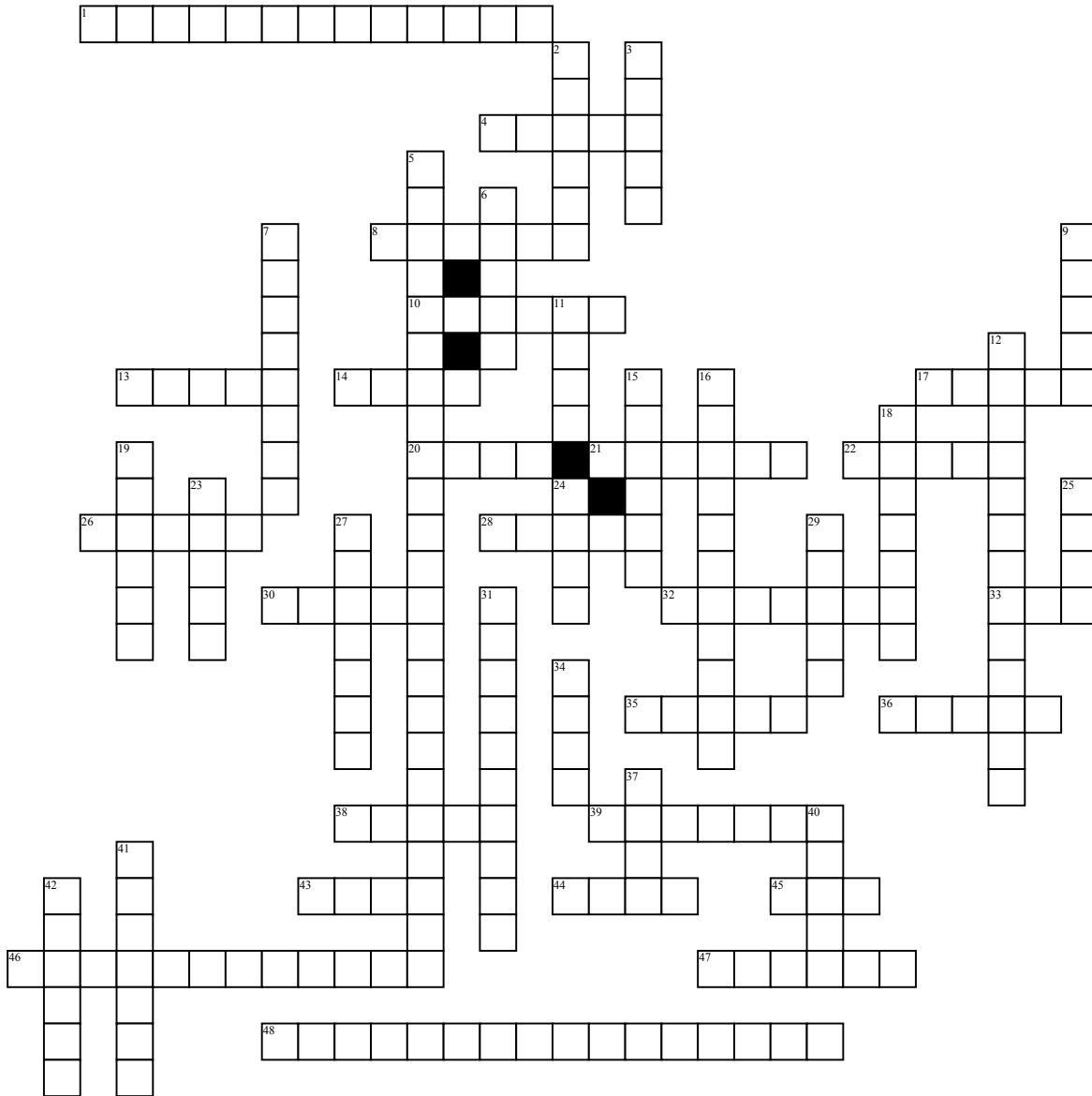


# cooking vocabulary words



**Across**

- 1. finely chopped
- 4. to coat a food with liquid that forms a glossy finish
- 8. to separate food partials for a liquid
- 10. to boil a mixture in order to evaporate the liquid
- 13. to separate water from solid food
- 14. to cut food into small pieces with kitchen shears.
- 17. to pulverize food into crumbs, powder, or paste.
- 20. to cut off a very thin layer of peel with a paring knife.
- 21. combining two or more ingredients thoroughly so they blend
- 22. to grind or mash cooked fruits or vegies.
- 26. to pour liquid over a food as it cooks
- 28. to make a straight, shallow cut with a slicing knife.
- 30. to brake or tear off small layers of food
- 32. to loosen the flavorful food particles
- 33. to put a small piece of food, such as butter, on the surface of another food.
- 35. to coat a food, such as chicken or fish with flour
- 36. to cut food into large, thin pieces with a slicing knife.
- 38. to remove the touch outer coating of a food
- 39. applying a thin layer of one food onto another food for flavor and texture.
- 43. to crush food into a smooth mixture.
- 44. to lightly sprinkle a food with flour.

**45. to remove a stone or seed**

- 46. to cut food such as cheese or carrots, into smaller pieces.
  - 47. to coat food heavily with flour
  - 48. this method is used for measuring shortening
- Down**
- 2. to add such flavoring as herbs or spices
  - 3. to coat a food with three different layers
  - 5. this method is used for liquids.
  - 6. to cook a food briefly in boiling water
  - 7. to add flavor by soaking it in a cold, seasoned liquid
  - 9. to use a pastry brush to coat food with a liquid
  - 11. to remove the center of a fruit, such as apple or pineapple
  - 12. small squared pieces
  - 15. to cut food such as almonds, into very thin strips.
  - 16. this method is used for fat that comes in 1/4 – pound sticks.
  - 18. to dived a food into four equal pieces
  - 19. to dip a food briefly in boiling water
  - 23. to soak dry ingredients
  - 24. to shape food by hand
  - 25. to leave an opening in a container so steam can escape.
  - 27. to make a liquid clear by removing solid particles.
  - 29. to heat liquid to just below the boiling point

**31. to heat sugar until it liquefies and darkens in color.**

- 34. to beat quickly and vigorously to incorporate
- 37. to mix ingredients.
- 40. to use a grinder to break up a food into course, medium, or fine particles.
- 41. dividing food into smaller parts using sharp-bladed tool.
- 42. adjusting food scale by subtracting containers weight so food can be weighed.