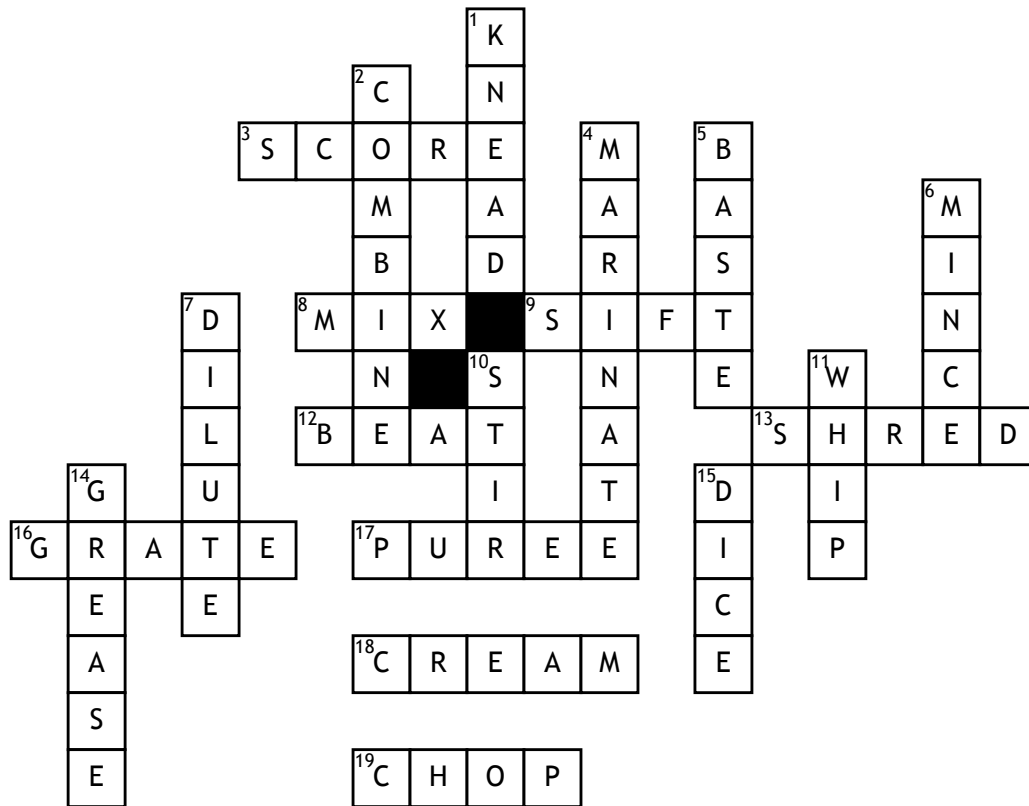


# Cooking Terms



## Across

3. to make very thin, straight cuts in the surface of a food, such as ham, using a knife

8. to combine two or more ingredients by beating or stirring, can use a mixing spoon or an electric mixer

9. to put a dry ingredient through a fine sieve like a flour sifter

12. to mix ingredients thoroughly in a bowl using an over and over motion

13. to tear food into long, thin pieces or to grate food coarsely on a grater

16. to rub food on a grater to make small particles

17. to press food through a food mill or strainer to make it smooth and semi-liquid

18. to beat until soft, creamy and smooth- example- sugar with butter

19. to cut food in to small pieces

## Down

1. to work dough by pressing and folding until it becomes smooth and elastic

2. to mix two or more ingredients together

4. to soak in an acid-oil mixture

5. to brush liquid over food as it cooks. Adds flavor and keeps food from drying out

6. to cut food into the smallest possible pieces

7. to add water to another liquid

10. to mix ingredients gently in a circular motion

11. to beat rapidly to incorporate air and increase volume

14. to rub with fat or oil

15. to cut into small cube

## Word Bank

grease

whip

cream

chop

mix

shred

score

mince

grate

puree

stir

combine

dilute

sift

knead

marinate

beat

dice

baste