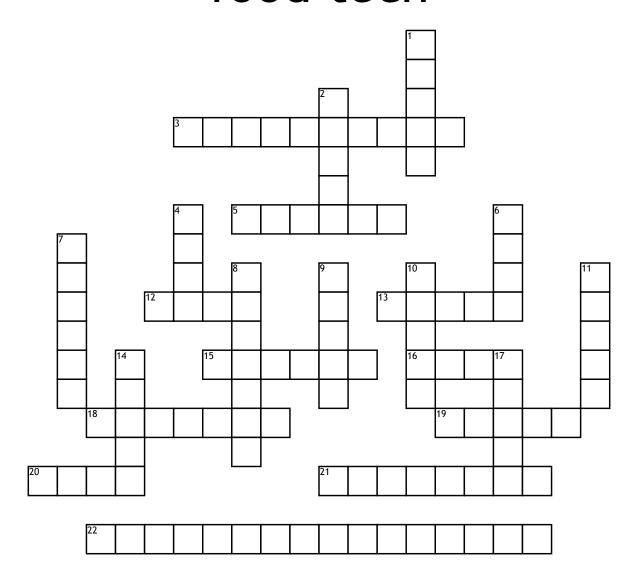
Name:	Date:	

food tech



Across

- 3. To heat sugar until it liquefies
- **5.** An uncooked pourable mixture
- **12.** The outer, colored part of the peel of citrus fruit
- **13.** To cook food on a rack under or over direct heat
- **15.** To rub the interior surface of a cooking dish or pan with oil
- **16.** To brown the surface of meat by quick-cooking
- **18.** To cook by completely immersing food in hot fat.

- **19.** To rub foods against a serrated surface to produce shredded or fine bits
- **20.** To combine light ingredients such as whipped cream or beaten egg whites
- 21. To soak in a flavored liquid
- 22. helps things rise

<u>Down</u>

- 1. To coat foods with glossy mixtures such as jellies or sauces
- **2.** a certian tempeture to survive
- **4.** To cut food into very small cubes
- 6. To cook in bubbling water

- **7.** A spoonful of soft food such as whipped cream or mashed potatoes
- **8.** To quickly cook small pieces of food over high heat
- **9.** To beat ingredients
- **10.** To coat foods such as salad with a sauce
- **11.** To cook gently over very low heat in barely simmering liquid just to cover.
- **14.** To blend dough together with hands or in a mixer to form a pliable mass
- 17. To cook a large piece of meat or poultry uncovered with dry heat