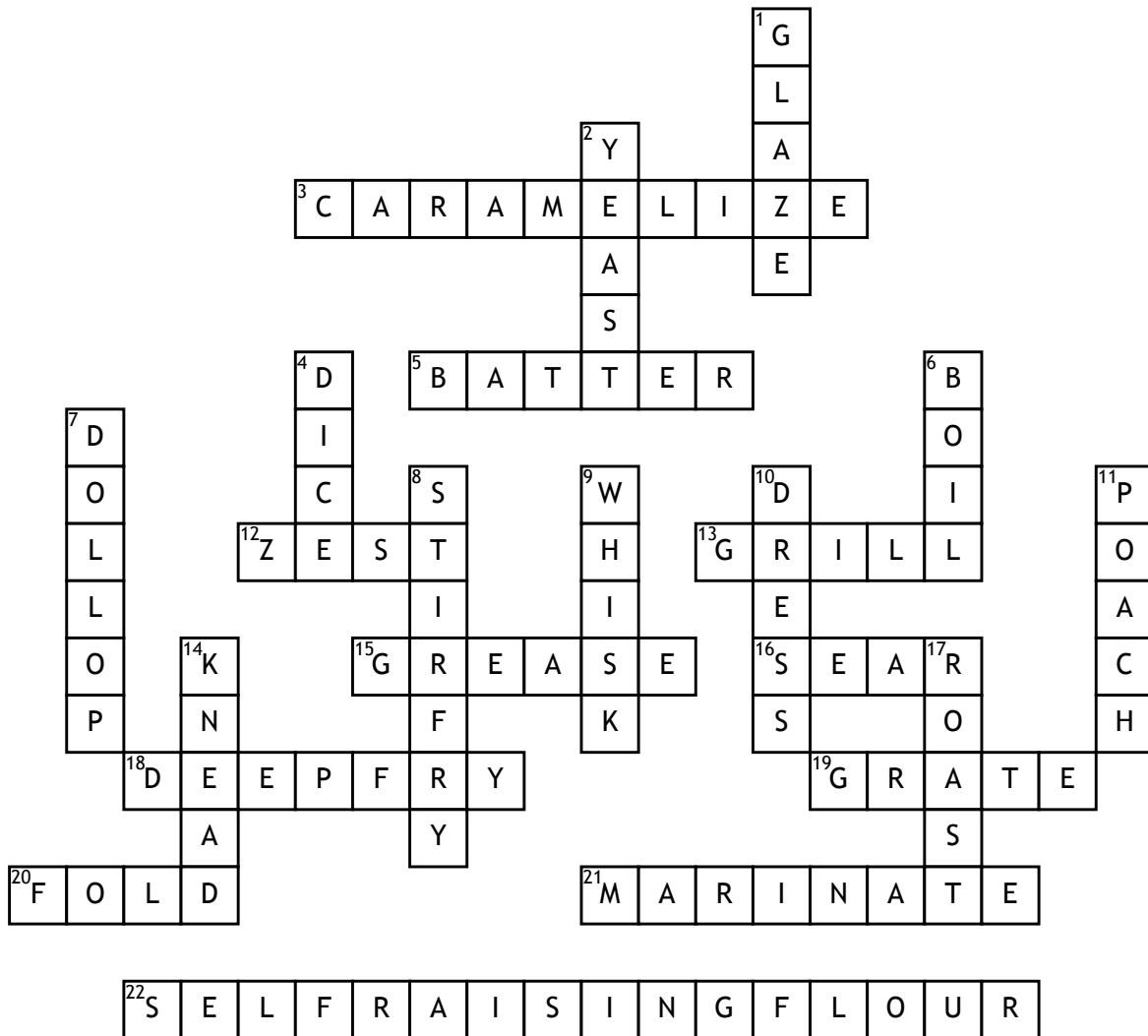


Name: \_\_\_\_\_

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

## Down

1. To coat foods with glossy mixtures such as jellies or sauces  
 2. a certain temperature 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