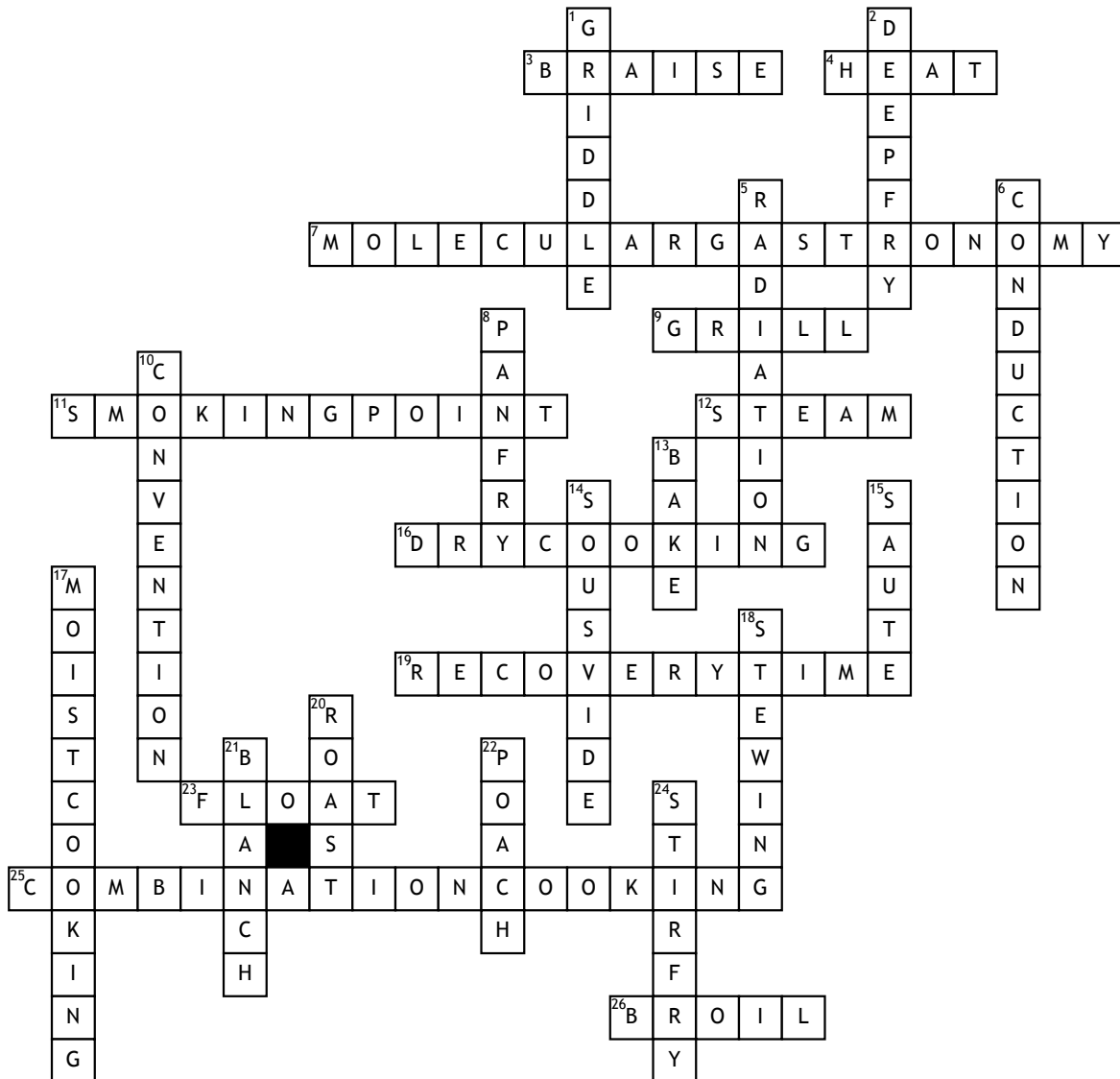


Culinary Cooking Methods



Across

- 3. FOOD IS TYPICALLY SAUTE FIRST THEN FINISHED COOKING IN LIQUID IN A OVEN
- 4. THE TRANSFER OF ENERGY FROM HEAT SOURCE TO FOOD
- 7. FOOD THAT PUSHES THE BOUNDARIES OF NORMAL CUISINE
- 9. USES GRATE TO COOK FOOD
- 11. THE POINT WHERE THE FAT AND OIL BEGINS TO BREAK DOWN
- 12. SURROUNDING THE FOOD IN EVAPORATED WATER
- 16. COOKING METHOD WHERE NO MOISTURE IS ADDED
- 19. TIMES IT TAKES TO THE OIL TO REHEAT

- 23. THE POINT WHEN FOOD ITEM RISES TO THE SURFACE OF THE OIL
 - 25. INVOLVES DRY AND MOIST HEAT
 - 26. HIGH HEAT FROM HEAT SOURCE ABOVE THE FOOD
- Down**
- 1. COOKING FOOD ON A HOT FLAT SURFACE
 - 2. COOKING METHOD WHERE FOOD IS USUALLY BREADED
 - 5. TRANSFER BY WAVES OF ENERGY
 - 6. TRANSFER OF HEAT FROM ONE ITEM TO ANOTHER
 - 8. COOKING FOOD IN MODERATE AMOUNT OF FAT IN A PAN
 - 10. MOVEMENT OF MOLECULES

- 13. SURROUNDING FOOD WITH DRY AIR COOKED COVERED
- 14. TERM MEAN "UNDER VACUUM"
- 15. COOKING FOOD RAPIDLY IN A SMALL AMOUNT OF OIL CREATING BROWNNESS
- 17. COOKING METHOD WITH STEAM OR WATER
- 18. FOOD IS CUT INTO SMALL PIECES AND COOKED IN MINIMUM AMOUNT OF LIQUID
- 20. SURROUNDING FOOD WITH DRY AIR COOKED UNCOVERED
- 21. PARTIALLY COOKING FOOD
- 22. COOKING METHOD WHERE NO AIR BUBBLES BREAK THE SURFACE
- 24. ASIAN COOKING USING A WOK