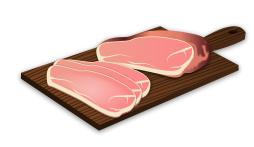
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Cutting terms

Across

- 2. To remove the stem and the very thin layer of peel of a fruit or vegetable with paring knife or peeler
- **3.** To cut or break food into long, thin strips by using a knife, fork, or grater
- **6.** To cut food into very fine, uneven pieces.
- 7. To make small, straight, shallow, cuts with a slicing knife in the surface of a food; often done to tenderize meat or to let sauces soak in

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9. To cut food into small, uneven pieces
10. To reduce food into small pieces by pressing and rubbing it agaisnt the "Teeth" of a grater.

Down

- 1. Thin, skinny, even strips
- **4.** To cut food into small, equal size squares about 1/4 inch

- 5. To cut food into large thick or thin flat pieces with a slicing knife. Using a sawing motion while gently pressing the knife
- **8.** To cut food into small, equal size squares about 1/2 inch in size