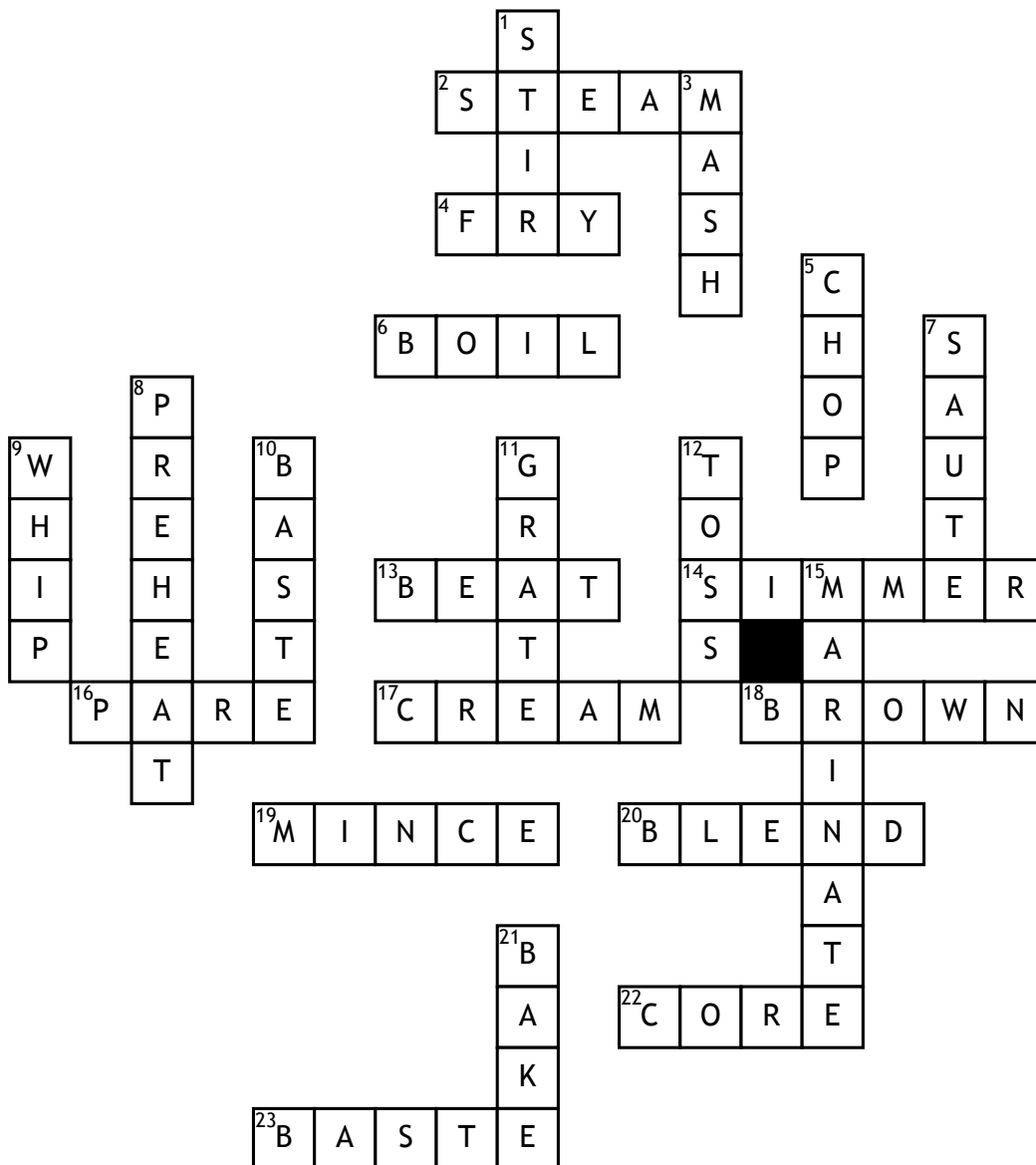


Kitchen Cooking Terms



Across

2. Cook over boiling water with vapors
 4. To cook in hot fat
 6. Cook in liquid hot enough to boil rapidly
 13. to stir rapidly to make a mixture smooth using a whisk or electric mixer
 14. cook just below boiling point so the liquid barely bubbles
 16. To remove a thin layer of skin or peel from fruits and vegetables
 17. To beat ingredients usually a fat and sugar until smooth and fluffy
 18. to cook in a small amount of fat over high heat to brown the surface

19. To cut into tiny pieces

20. to thoroughly combine 2 or more ingredients either by hand, whisk or mixer
 22. To remove the center or core of food
 23. To use a pastry brush to lightly coat food with a liquid before, during or after cooking

Down

1. to move the spoon in a circular motion
 3. Using an up and down motion with a potato masher until food becomes smooth texture
 5. To cut into small, uneven pieces
 7. To cook in a small amount of fat

8. heat an oven to the right temperature before using

9. to use the same up and down motions used in beating but at a much faster pace
 10. Using a large spoon or baster to pour liquid over the food while it is cooking
 11. to break food into small pieces like cheese
 12. Mix ingredients lightly by tumbling them with a fork and spoon
 15. Place food in a container and cover it with a seasoned liquid for a period of time to enhance the flavor
 21. Cook in an oven without a cover