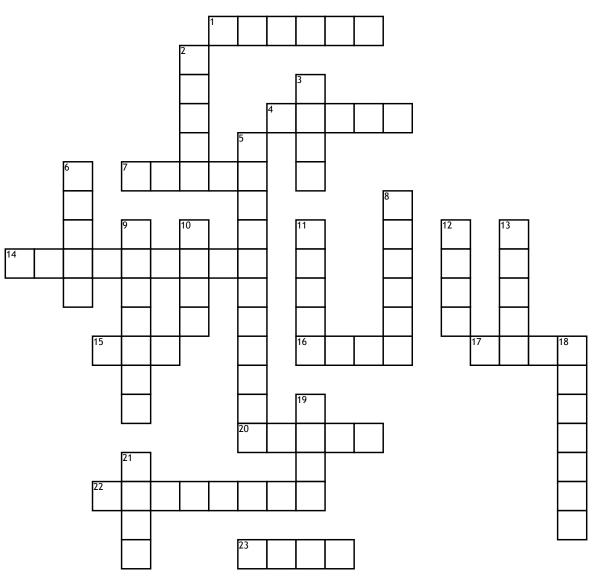
Food Prep Crossword



<u>Across</u>

1. A good way to store meat is to _____ it

- **4.** A tool used to blend ingredients together smoothly
- 7. After everything is done
- you _____ the kitchen
- 14. You use a tenderizer to _____ meat
- 15. Be careful not to get a16. One way to mix foods
- together is to_____them
- **17.** Cooking term that rhymes with ship

20. You can use this tool to serve soups

22. Term for folding one ingredient over another23. Cooking term that rhymes with cheat

<u>Down</u>

To cut big long peices
 Sometimes you must let frozen food

- **5.** To make a recipe you need to have all the
- 6. You use a blender to
- **8.** When a liquid is kept just below boiling

9. You need to ______ all your ingredients correctly
10. Cut into small cubes
11. You need to use many different ______ to cook
12. Before preparing any meal you your hands
13. Amount of an ingredient that fits in between 2 fingers
18. To use an oven you first need to ______ it
19. When measuring liquids be sure to carefully ______ them into the measuring cup
21. Sometimes you need to set water to