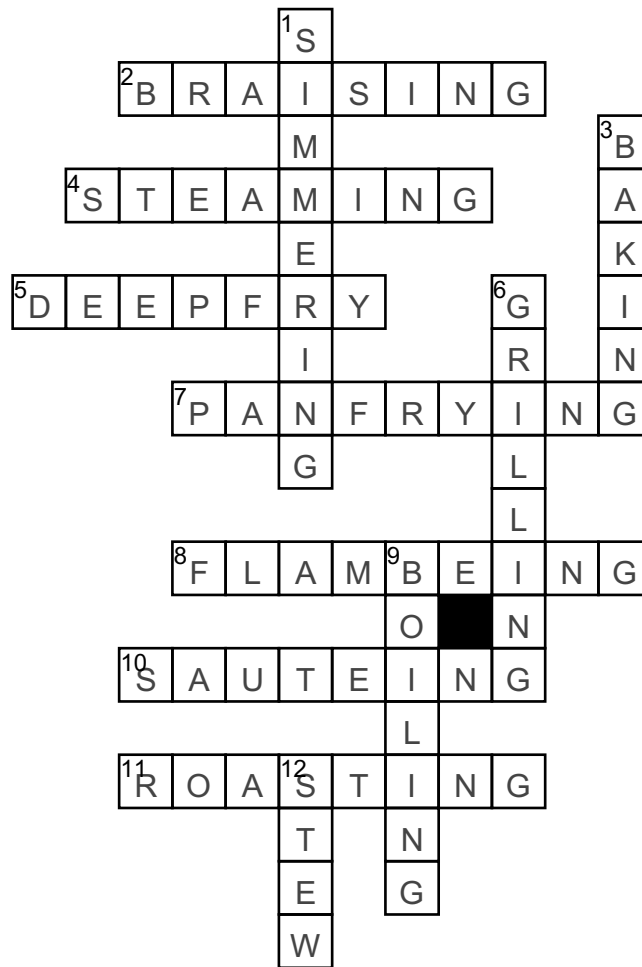


Cooking methods



Across

2. Browning food in fat then cooked with liquid in covered pan.
4. Food placed in a covered pan above boiling water
5. To cook food in large amount of hot oil.
7. Frying in a little oil in frying pan
8. Flaming food after frying.
10. Small pieces of food cooked in a little hot oil.
11. Cooking meat in oven in small amount of liquid

Down

1. Cooking uncovered below boiling point in liquid (not oil).
3. Cooking wet ingredients in oven to rise.
6. Cooking under the oven grill or on BBQ
9. Cooking food in deep boiling liquid (not oil).
12. Cooking food in a little liquid with lid on and at a simmer