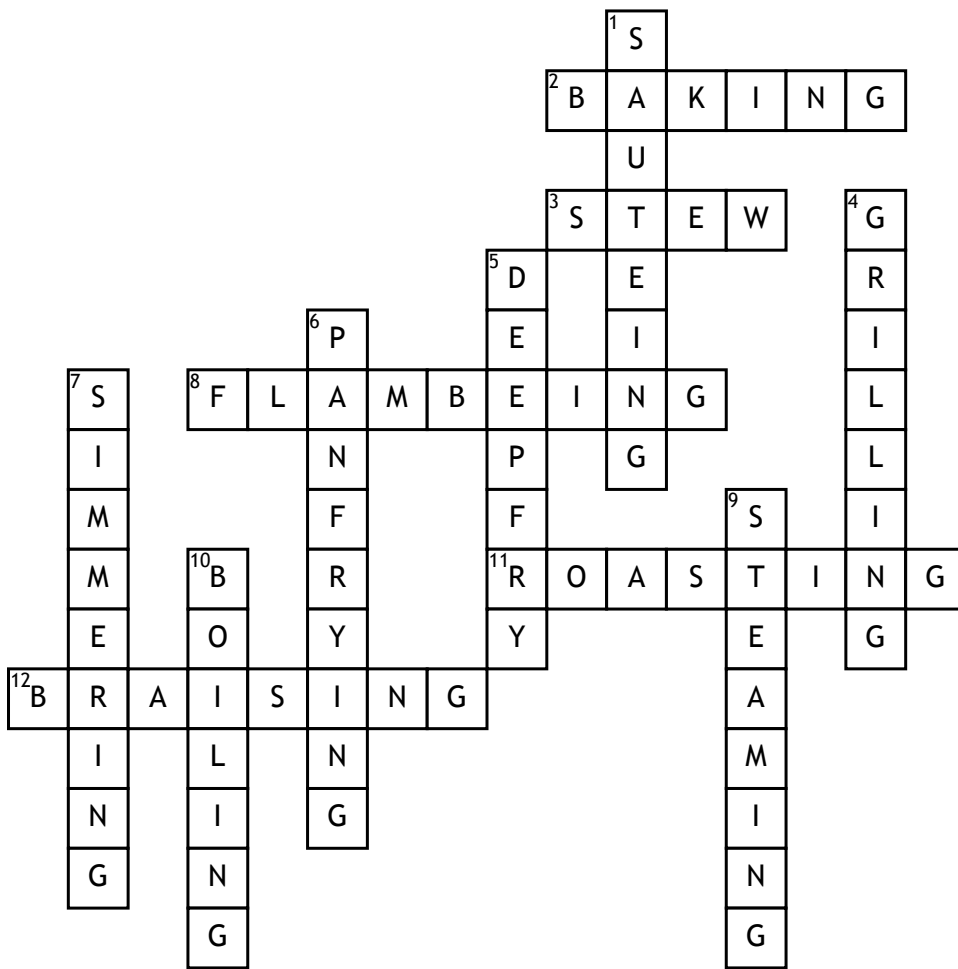


Name: _____

Date: _____

Cooking methods



Across

2. Cooking wet ingredients in oven to rise.

3. Cooking food in a little liquid with lid on and at a simmer

8. Flaming food after frying. Starts with F

11. Cooking meat in oven in small amount of liquid

12. Browning food in fat then cooked with liquid in covered pan. Starts with B

Down

1. Small pieces of food cooked in a little hot oil.

4. Cooking under the oven grill or on BBQ

5. To cook food in large amount of hot oil.

6. Frying in a little oil in frying pan

7. Cooking uncovered below boiling point in liquid (not oil).

9. Food placed in a covered pan above boiling water

10. Cooking food in deep boiling liquid (not oil).