

Cooking Vocabulary

Across

1. - to turn oven on ahead of time so it's ready when you need it

3. - to squash food with a fork, spoon, or masher

9. - to cook under direct heat

11. - to gently mix ingredients together

12. - to remove all liquid using a strainer or colander

14. - to cook in a liquid keeping a low boil and stirring when needed

15. - to press, fold, and stretch dough until it is smooth

16. - to cook food in an oven

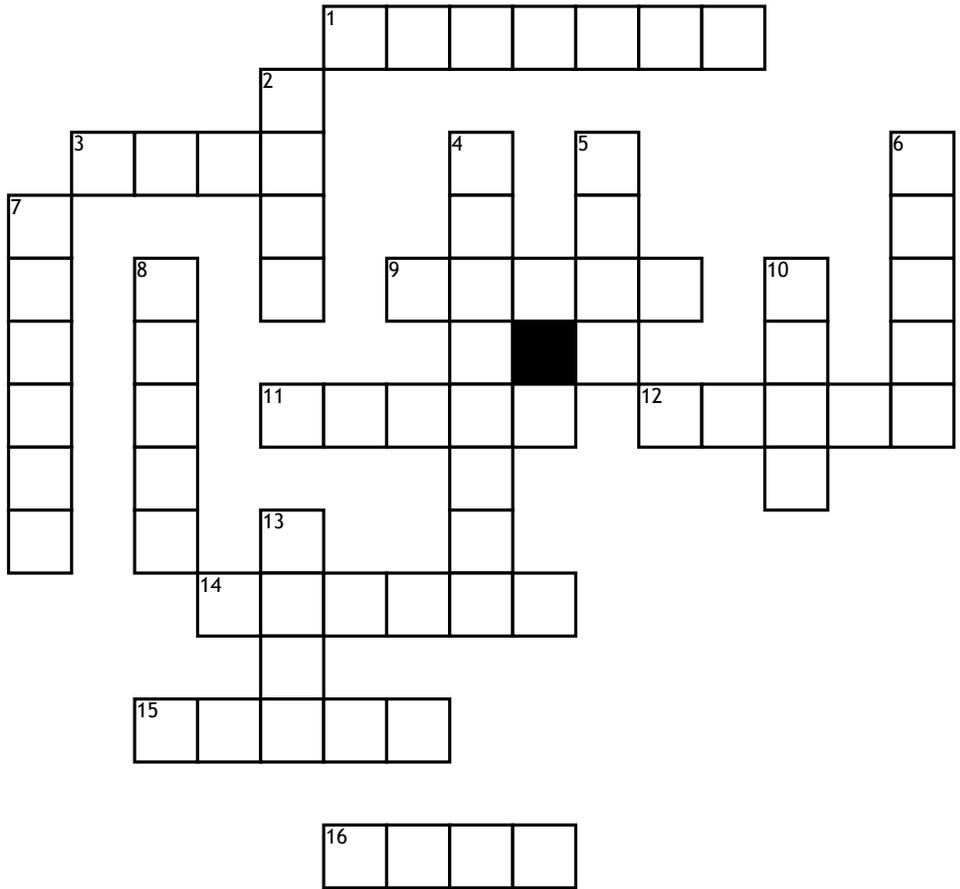
Down

2. - to cut into small pieces

4. - to soak food in a liquid to tenderize or to add flavor

5. - to heat food so that the liquid gets very hot and starts to bubble

6. - to cook over medium or high heat until surface of food browns or darkens



7. - to lightly coat with oil

8. - to scrape food against the holes of a grater making very small pieces

10. - to mix ingredients together using a spoon and using fast, circular movements

13. - to cut into small cubes

