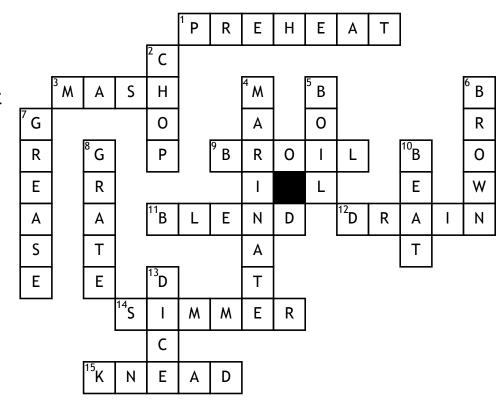
Cooking Vocabulary

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 using a spoon that the liquid gets very fast, circular hot and starts to bubble movements
- **6.** to cook over medium or high heat until surface of food browns or darkens



- ¹⁶B A K E
- **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

