

Name: _____

Date: _____

Cooking Terms

Across

1. To boil down to reduce the volume.
5. To cook slowly in liquid over low heat at a temperature of about 180°. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.
6. To cook by dry heat, usually in the oven.
8. To work and press dough with the palms of the hands or mechanically, to develop the gluten in the flour.
9. To cook and/or brown food in a small amount of hot fat.
10. To cut food in small cubes of uniform size and shape.
13. To incorporate a delicate substance, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles.
18. To rub on a grater that separates the food in various sizes of bits or shreds.
19. To soften a fat, especially butter, by beating it at room temperature. Butter and sugar are often creamed together, making a smooth, soft paste.
22. To remove the outermost skin of a fruit or vegetable.
23. To cut narrow grooves or gashes partway through the outer surface of food.

24. To cut or chop food into extremely small pieces.

25. A method of cooking, in which the heat source is above or below the food

26. A pinch is the trifling amount you can hold between your thumb and forefinger.

28. To cook in steam in a pressure cooker, deep well cooker, double boiler, or a steamer made by fitting a rack in a kettle with a tight cover.

29. To briefly submerge food into boiling water and then into an ice bath to halt further cooking. It is a technique used to soften and bring out the chlorophyll in green vegetables.

30. To cut vegetables, fruits, or cheeses into thin strips.

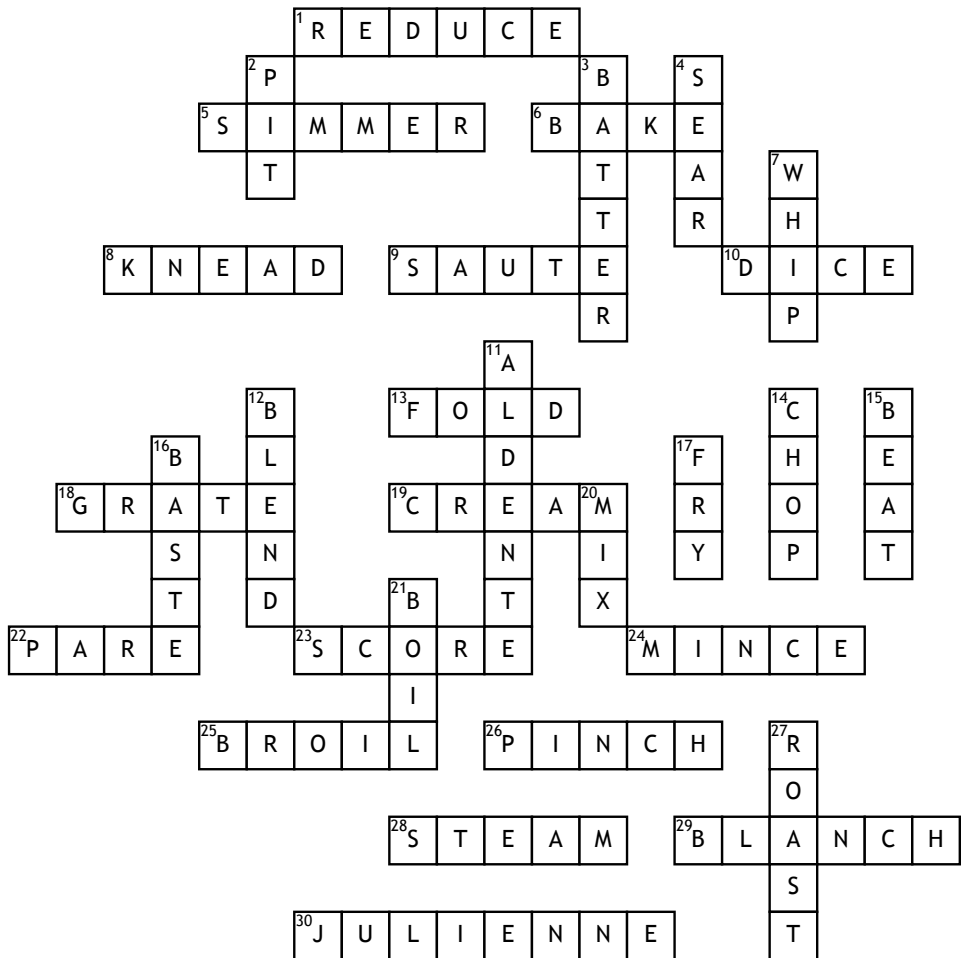
Down

2. To remove pits from fruits.

3. An uncooked mixture usually containing milk, flour, and eggs. It can be thick enough to be poured or spooned (as with muffins), or thin, to coat foods before being fried in oil.

4. To brown very quickly by intense heat. This method increases shrinkage but develops flavor and improves appearance.

7. To beat rapidly to incorporate air and produce expansion, as in heavy cream or egg whites.



11. Describing the degree of doneness for pastas and other foods where there is a firm center. Not overdone or too soft.

12. A mixture of two or more flavors to produce its own unique character, and quality.

14. A small cut also referred to as a quick, heavy blows of a cleaver or knife when preparing foods.

15. To stir vigorously in a circular motion.

16. To spoon, brush or pour fat, drippings or liquid continually over a baking or roasting food (usually poultry) in order to promote a moist finished product, to add flavor, and to glaze it.

17. To cook in hot fat.

20. To combine ingredients usually by stirring.

21. To heat a liquid to the point of breaking bubbles on the surface or to cook submerged in a boiling liquid.

27. To cook by dry heat in an oven.

