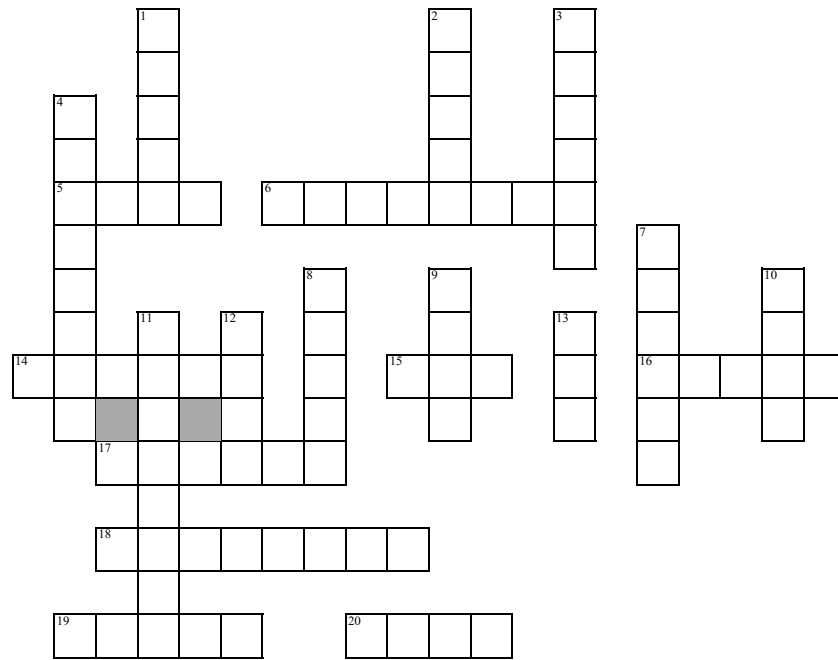


20 Common Culinary Terms



Across

5. To cook food in an oven using dry heat.
6. To cook foods on a rack or a spit over coals.
14. To coat the interior of a pan or dish with shortening, oil, or butter to prevent food from sticking during cooking.
15. To combine ingredients usually by stirring.
16. To cook food on a rack or in a steamer set over boiling or simmering water.
17. To cut the bones from a piece of meat, poultry, or fish.
18. To soak fruit in a flavoured liquid mixture.
19. To incorporate two or more ingredients thoroughly.
20. To cut solids into pieces with a sharp knife or other chopping device.

Down

1. To remove the shells from seafood.
2. To cut vertically down.
3. To cook a pot or pan of food just below boiling point.
4. This extremely hot chile is from Mexico and the Caribbean.
7. To improve the flavour of food by adding salt, pepper and other spices and flavours.
8. Like baking but concerning meat or poultry, it is to cook food in an oven using dry heat.
9. To cook in bubbling water
10. To mix foods thoroughly to a smooth consistency using a spoon, fork, whisk or electric beater/mixer.
11. To soak in a sauce or flavoured liquid for a long period of time, usually a meat, poultry or fish.
12. To remove the rind or skin from a fruit or vegetable using a knife or vegetable peeler.
13. To cook food (non-submerged) in hot fat or oil over moderate to high heat.