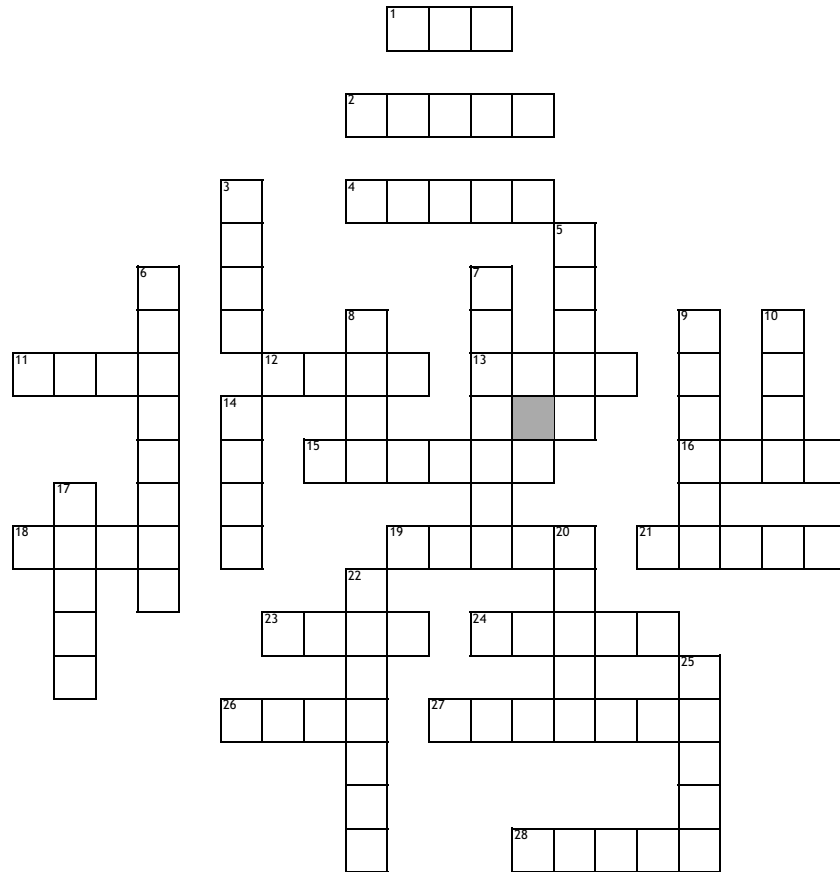


Food Preparation Terms



Across

1. to combine two or more ingredients into one mass
2. to cook with vapor produced by a boiling liquid
4. to cut into thin, flat pieces
11. to mix with a circular motion
12. Cut into small pieces
13. to change from a solid to a liquid through the application of heat
15. to separate solid from liquid materials
16. to break a food by pressing it with the back of a spoon, a masher, or forcing it through a ricer
18. to let food stand until it no longer feels warm to the touch
19. To work a dough by pressing it with the heels of the hand
21. to mechanically break down a food into a finer texture
23. to remove the outer layer
24. to reduce a food into small bits by rubbing it on the sharpened teeth of a utensil
26. to beat quickly and steadily by hand with a whisk or rotary beater
27. to decorate foods by adding other attractive and complementary foodstuffs to the food or serving dish
28. to make grooves or folds in dough

Down

3. To cook in oven with dry heat
5. to broil over hot coals or to fry on a griddle
6. to scatter drops of liquid or particles of powder over the surface of a food
7. To mix or blend two or more ingredients together
8. to thoroughly cover a food with a liquid or dry mixture
9. to cook in liquid that is barely at boiling point
10. to mix lightly
14. To cook in liquid over 212 F
17. to cook uncovered in the oven with dry heat
20. to remove liquid from a food product
22. to cook in a large amount of hot fat
25. to form