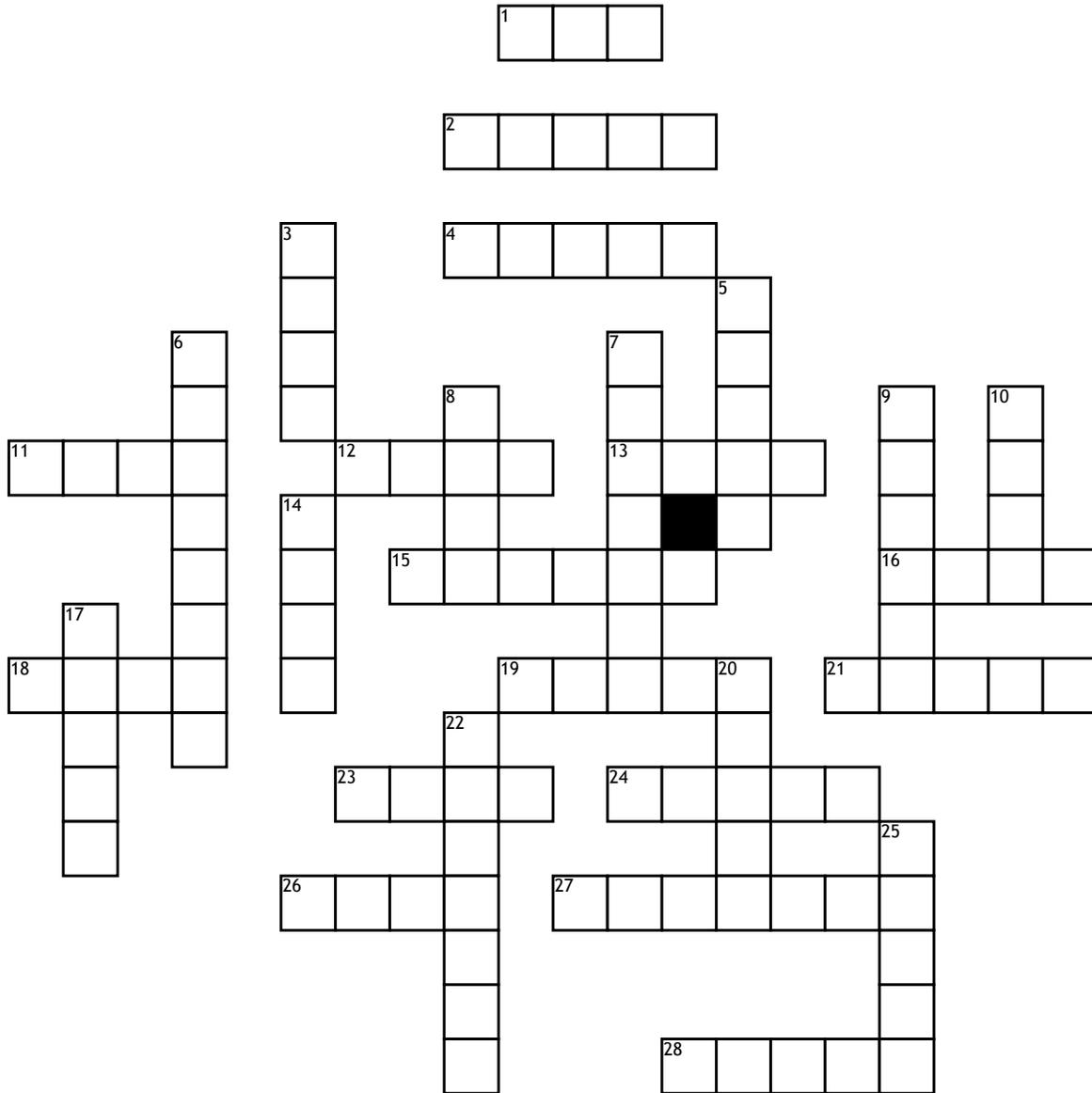


# Food Preparation Terms



**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