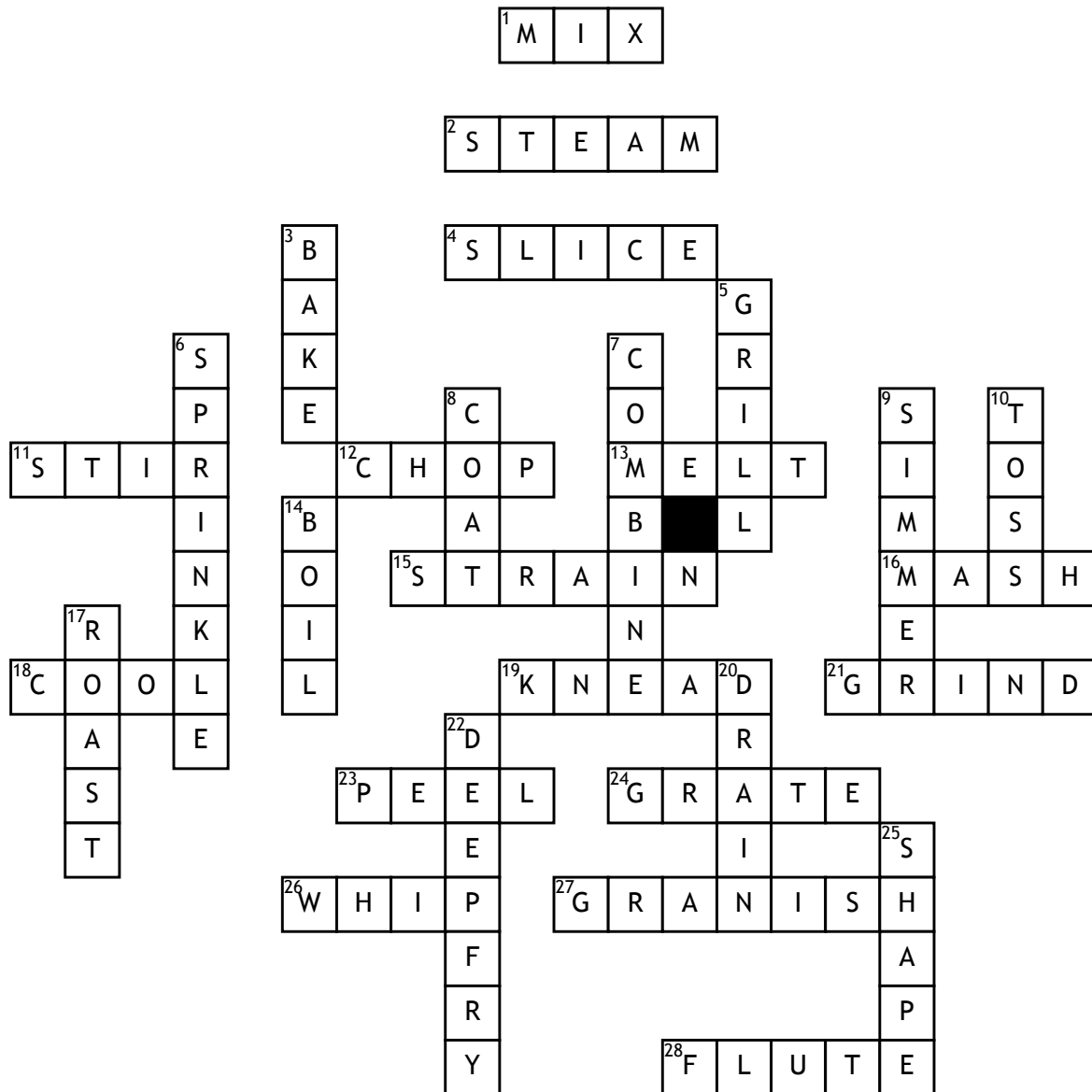


Period:

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 sharpen 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