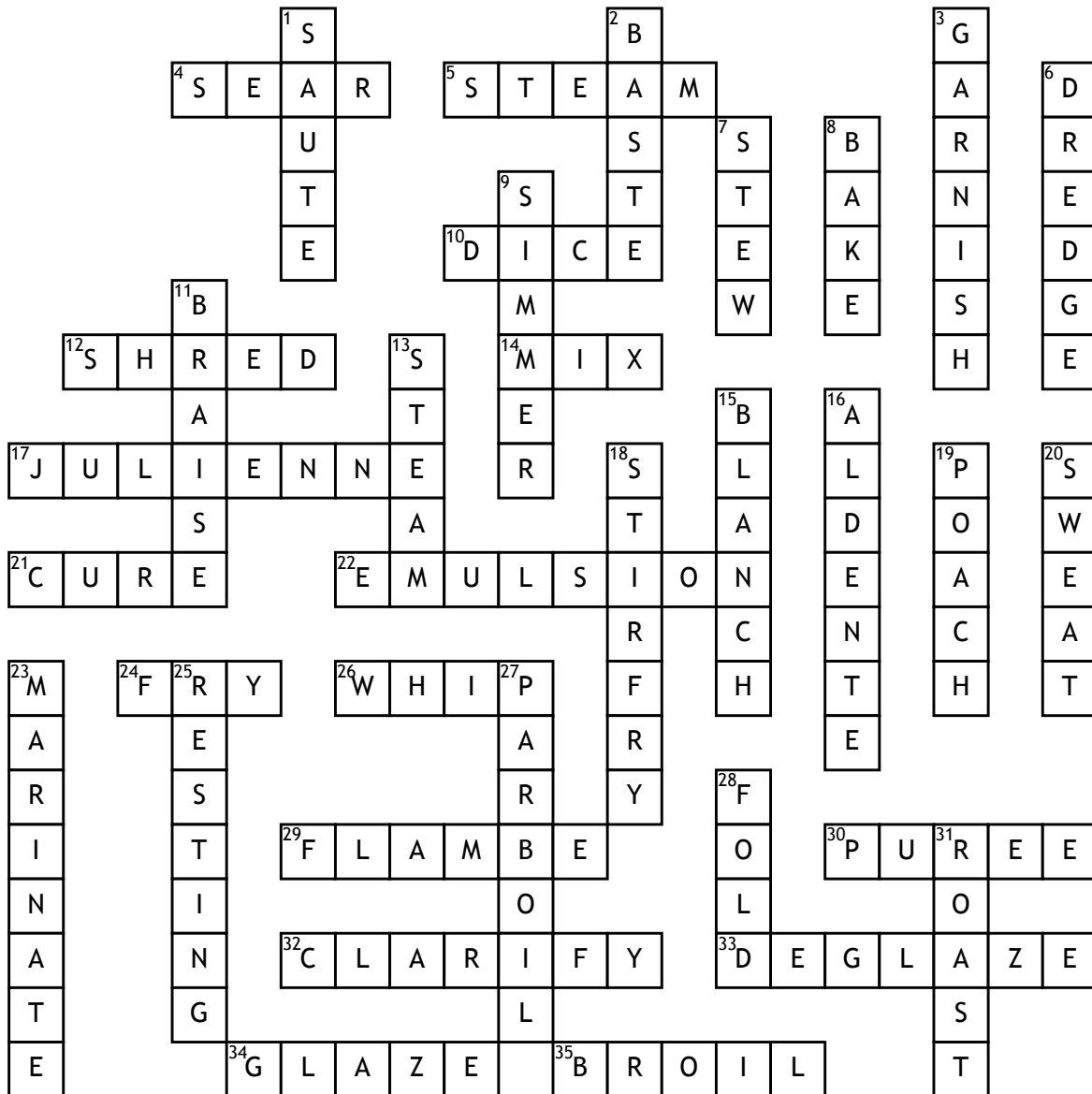


Name: _____

Date: _____

Cooking Terms



Across

4. a technique used in grilling, baking, braising, roasting in which the food is cooked at a high temperature until a caramelized crust forms
5. to boil water continuously, causing it to vaporize into steam
10. to cut food into cubes, the size of which vary from 1/4 to 3/4 inch
12. a method of pulling apart meat
14. something with multiple ingredients together
17. A portion of food cut into short, thin strips
21. Preserve meats by various methods such as salting, drying, or smoking
22. Combining fat and water
24. the cooking of food in oil or other fat
26. to beat food with a whisk or mixer to incorporate air and produce volume.
29. Covering the food with liquor and setting aside briefly
30. is cooked food, usually veggies or legumes

32. to turn a cloudy liquid clear by removing sediments

33. the action of removing browned bits of food on the bottom of the pan

34. a thin glossy coating applied to foods

35. Cook by exposing to direct heat, intense radiant heat

Down

1. Fried quickly in a little hot fat

2. to brush or spoon fat, sauce, or liquid over meats

3. is an item or substance used as a decoration

6. The process of pulling foods through dry ingredients to coat them before cooking

7. A dish of meat and vegetables cooked slowly in liquid in a closed dish or pan

8. Cook by dry heat without direct exposure to a flame, typically in an oven or on a hot surface

9. a food preparation technique in which foods are cooked in hot liquids kept just below the boiling point

11. Fry lightly and then stew it slowly in a closed container

13. To cook by heating the food in steam from boiling water

15. A method used to make the food white or pale by extracting color

16. describes pasta, veggies, rice or beans that are cooked to be a firm bite

18. To fry rapidly over a high heat while stirring briskly

19. Cook by simmering in a small amount of liquid

20. the gentle heating of vegetables in a little oil or butter

23. Soaking food in a marinade

25. The process of letting the meat rest after cooking

27. Partly cook by boiling

28. A method of gently mixing ingredients, usually delicate or whipped ingredients that can't withstand stirring or beating

31. a cooking method that uses dry heat