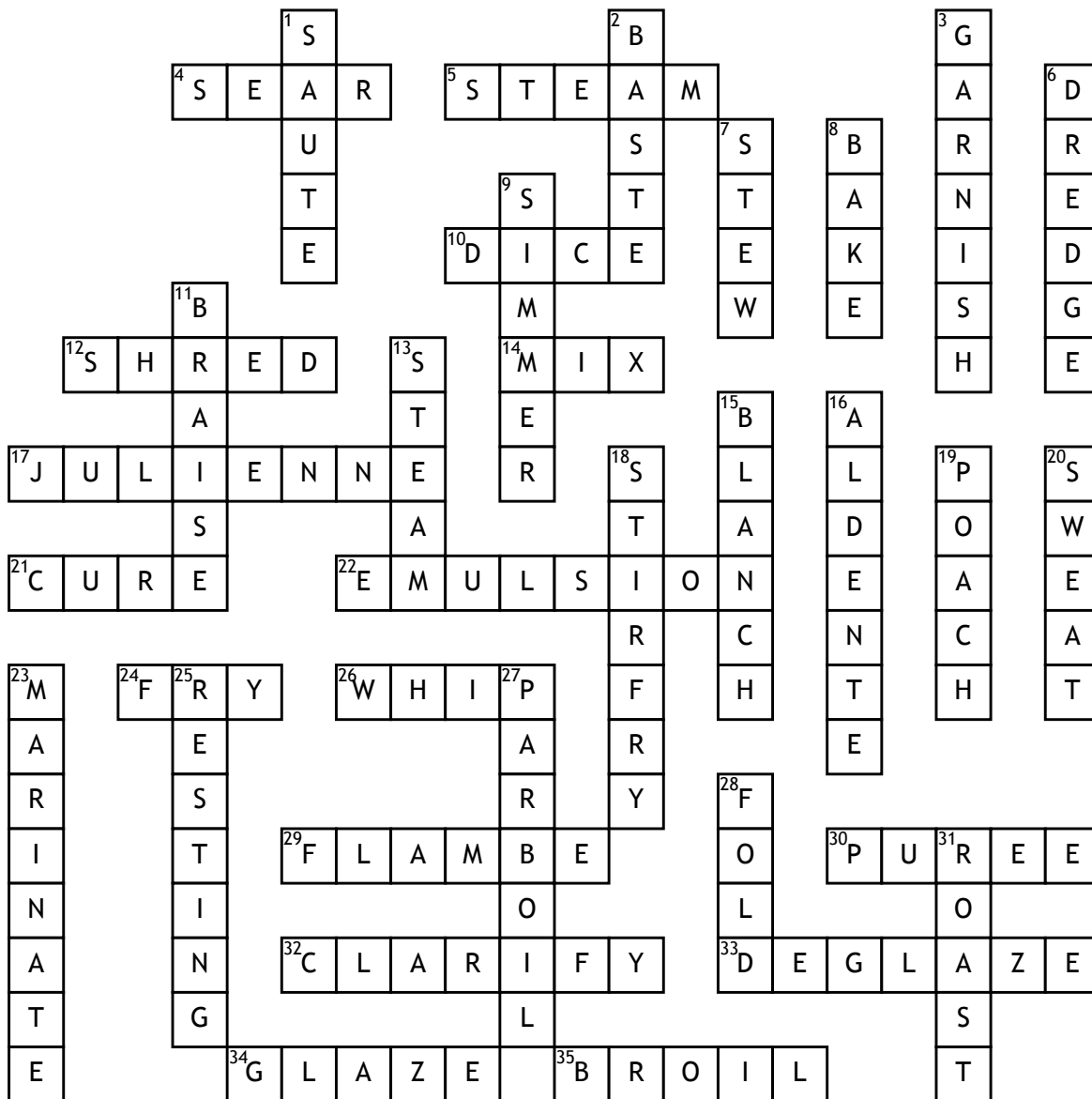


Cooking Terms



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