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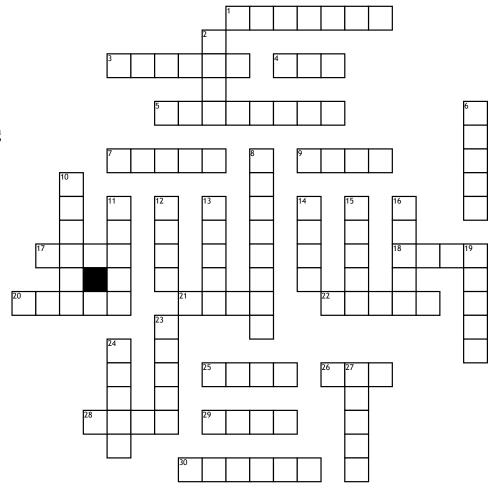
Recipe Terms & Definitions

<u>Across</u>

- 1. to bring a health unit, such as an oven, to a certain temperature before using it
- **3.** to add salt, pepper, herbs, and other seasonings to a food
- **4.** to combine two or more ingredients by beating or stirring
- **5.** to cut into long, thin strips.
- **7.** to blend ingredients until soft and smooth, such as butter with sugar
- **9.** to put dry ingredients through a sifter to break up particles and mix thoroughly
- 17. to remove a thin layer of skin or peeling from fruits and vegetables
- 18. to mix ingredients lightly
- **20.** to press and fold dough with the hands until it is smooth
- **21.** to heat a solid food, such as butter, until it becomes a liquid
- **22.** to mix two or more ingredients together
- 25. to cut into small pieces
- **26.** to cook in hot fat such as grease
- **28.** to cook with dry heat, usually in an oven
- **29.** to beat rapidly until the mixture is fluffy
- **30.** to cook in liquid that is just below the boiling point

Down

- 2. to lower the temperature of a food, usually to room temperature
- **6.** to refrigerate a food until it is completely cold
- **8.** to soak food in a sauce before cooking to make it more tender or more flavorful
- **10.** to rub a surface with fat, such as shortening, oil, or butter
- 11. to place a coating over a food, such as bread crumbs



- **12.** to heat a liquid until bubble rise constantly to the surface
- **13.** to break food into small pieces by rubbing it against a grater
- 14. to mix ingredients with an over-and-over motion
- **15.** to cook by direct heat, as in a broiler
- **16.** to combine shortening and dry ingredients with a pastry blender or two knives
- **19.** to cook in a small amount of fat
- **23.** to cut into very small pieces
- **24.** to cook over boiling water
- **27.** to cook meat or poultry in the oven by dry heat

