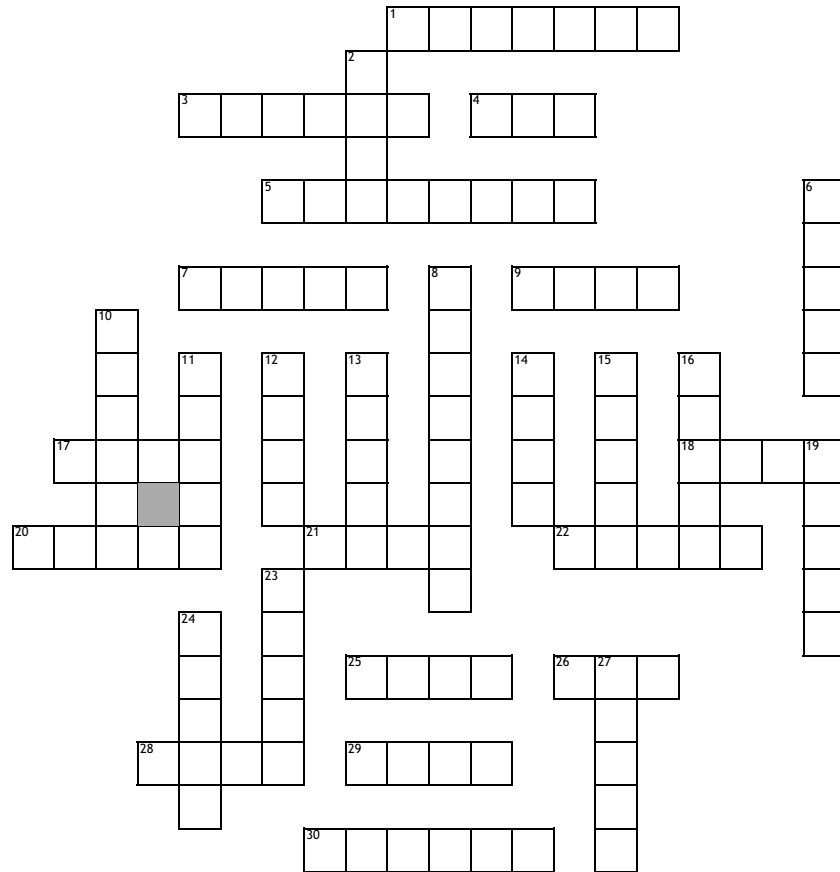


Recipe Terms & Definitions



Across

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