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## culinary crossword puzzle



## Across

5. To combine with, treat with, or expose to the action of hydrogen.
6. Process in which milk is strained through very fine holes to break down fat and then blended into one fluid.
7. Flat omelet that may be made in individual portions or in larger quantities.
8. Product made by simmering, and then shocking, eggs.
9. Tea in which the leaves are not fermented.
10. Any alternative used to replace butter in a recipe. Examples include margarine, olive oils, and soy-based oils.
11. Sliced bread (preferably day old) dipped in an egg-and-milk mixture and cooked on a lightly oiled griddle or flat pan.
12. Sandwich consisting of two slices of bread or two halves of a roll, a spread, and a filling.

## Down

1. Very thin pancake-type item with a high egg content. The result is a delicate, unleavened griddlecake.
2. Another type of hot sandwich in which the outside of the bread is buttered and browned on the griddle or in a hot oven
3. Hot or cold bite-sized finger food that is served before a meal.
4. Potatoes prepared by steaming or simmering them in lightly salted water and then peeling, chilling, and shredding. Shredded potatoes are cooked on a lightly oiled griddle on medium heat to a light golden brown on both sides.
5. Butter that is created when the chef or manufacturer heats butter and then removes milk solids and water.
6. Raw potatoes that have been peeled and then sliced, diced, or shredded and then cooked on a well-oiled griddle or pan-fried until golden brown and cooked though.
7. White part of an egg, which consists of protein and water
8. Membranes that hold an egg yolk in place
9. Egg that has been fried in cooking fat at $145^{\circ} \mathrm{F}$ for at least 15 seconds. If it is going to be held for a few minutes, it should be cooked at $155^{\circ}$. The yolk should be cooked to whatever doneness the customer requests.
10. Small, open-faced cold sandwich that is a type of hors d'oeuvre. They usually are made from bread or toast cutouts, English muffins, crackers, melba toasts, and tiny unsweetened pastry shells.
11. Three slices of toasted bread spread with mayonnaise and filled with an assortment of sliced chicken and/or turkey, ham, bacon, cheese, lettuce, and tomato.
12. Popular breakfast drink made from cocoa powder or shaved chocolate and sugar stirred into heated milk or water.
