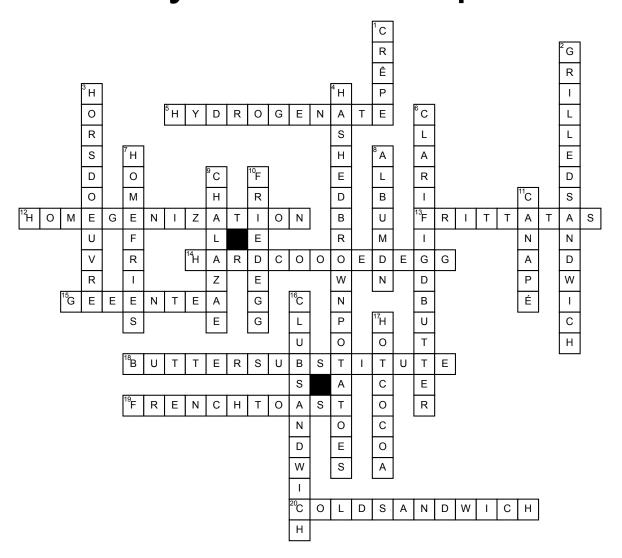
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culinary crossword puzzle



<u>Across</u>

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

Dow

- 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
- **6.** Butter that is created when the chef or manufacturer heats butter and then removes milk solids and water.
- 7. 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.

- 8. White part of an egg, which consists of protein and water
- 9. Membranes that hold an egg yolk in place
- **10.** Egg that has been fried in cooking fat at 145°F for at least 15 seconds. If it is going to be held for a few minutes, it should be cooked at 155°F. The yolk should be cooked to whatever doneness the customer requests.
- 11. 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.
- **16.** 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.
- 17. Popular breakfast drink made from cocoa powder or shaved chocolate and sugar stirred into heated milk or water.