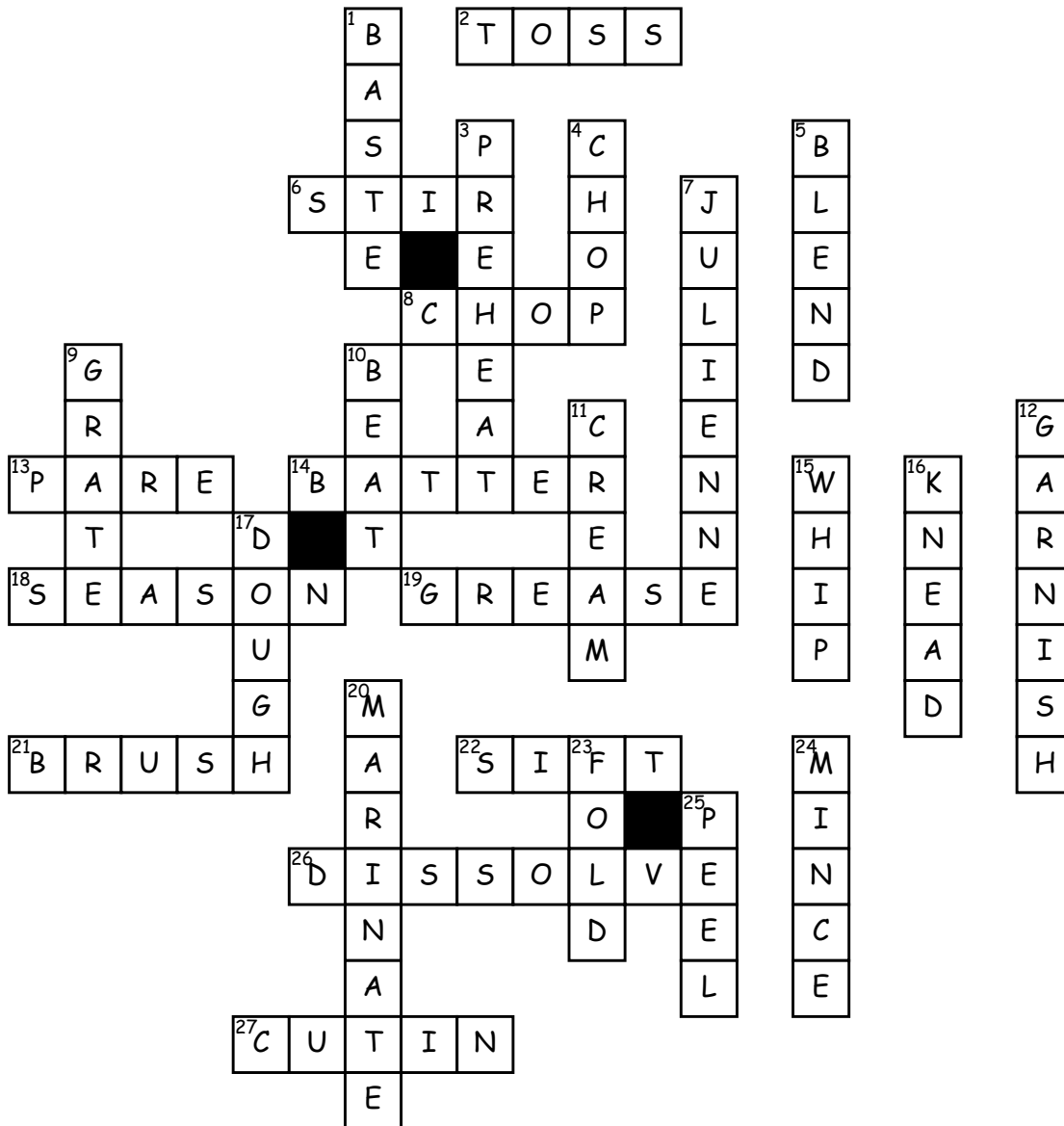


Name: _____

FOOD PREPARATION TERMS



Across

2. To lightly mix ingredients so as NOT to mash them.
6. To mix, usually with a spoon, in a circular motion.
8. To cut in small cubes.
13. To remove outer covering by cutting it off.
14. A mixture of dry ingredients and liquid that can be beaten.
18. To add seasonings such as salt, pepper, herbs or spices to a food to heighten the flavor.
19. To spread the sides and/or bottom of a pan with shortening.
21. To cover the surface lightly with another food such as fat.
22. To pass one or more dry ingredients through a sifter.
26. To cause a dry substance to pass into a solution in a liquid.

27. To distribute solid fat into dry ingredients. Done with a pastry blender. (two words)

Down

1. To moisten food while cooking to prevent drying and sometimes to add flavor.
3. To heat the oven to the desired temperature before putting the food in.
4. To cut with a sharp knife or chopper with an up-and-down motion.
5. To mix two or more ingredients thoroughly.
7. To cut foods into strips.
9. To rub into small pieces by moving food over a grater.
10. To add air or make a mixture smooth by mixing vigorously with an over-and-over motion with a spoon, wire whisk, rotary beater, or electric mixer.

11. To soften fats and mix other ingredients by rubbing with the back of a spoon against the sides of a bowl.

12. To decorate food with small pieces of colorful food to make it attractive.
15. To beat rapidly, incorporating air to produce expansion.
16. To fold, stretch, and turn dough to make it smooth and elastic.
17. A mixture of liquid and dry ingredients stiff enough to be kneaded.
20. To let food stand in an oil-acid mixture to flavor and make tender.
23. To combine ingredients using a gentle up-and-over motion to prevent air loss. Often done with a spoon or wire whisk.
24. To cut or chop into tiny pieces.
25. To remove outer covering by stripping it off.