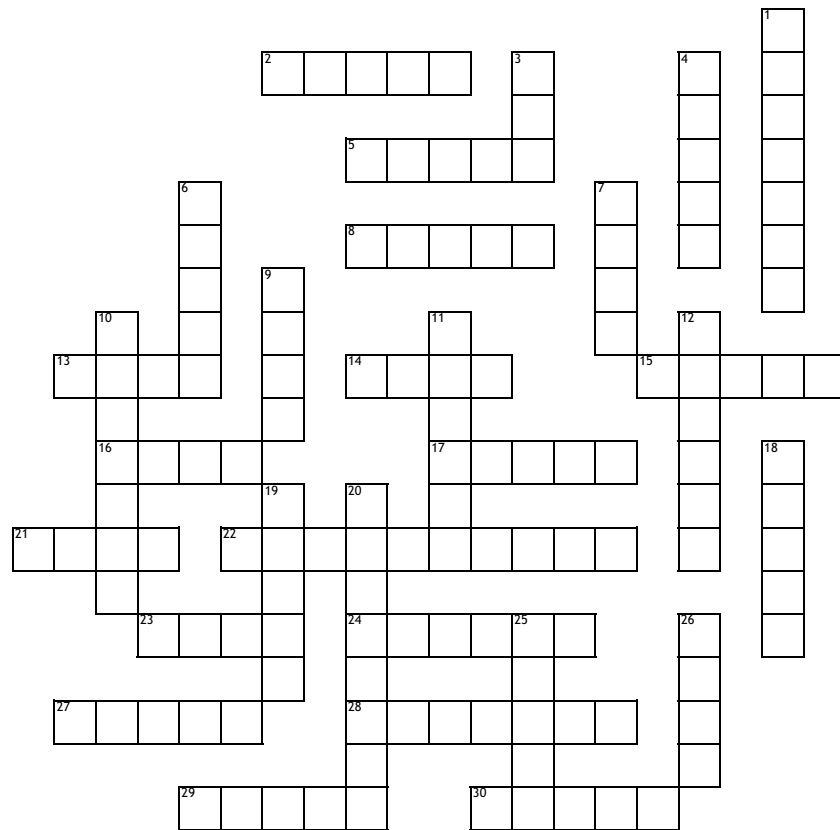


# Food Preparation terms



## Across

2. To pulverize
5. To cook in a sugar syrup until coated or crystallized
8. To sprinkle or coat with flour
13. To let a food stand until it no longer feels warm to the touch
14. To cut into small pieces
15. To apply sauce, melted fat, or other liquid with a basting or pastry brush
16. To cook in the oven with dry heat
17. To remove liquid from a food product
21. To thicken or smooth out the consistency of a liquid
22. To heat sugar until a brown color and characteristic
23. To mix ingredients together with a circular up-and-down motion using a spoon, whisk, rotary or electric beater
24. To scald or parboil in water or steam
27. To make grooves or folds in dough
28. To make a liquid clear by removing solid particles
29. To break fish into small pieces with a fork
30. To stir ingredients until they are thoroughly combined

## Down

1. To cook in a large amount of hot fat
3. To cook in a small amount of hot fat
4. To turn the surface of a food brown by placing it under a broiler
6. To cook uncovered under a direct source of heat
7. To thoroughly cover a food with a liquid or dry mixture
9. To remove bones from fowl or meat
10. To mix or blend two or more ingredients together
11. To cook by submerging in simmer liquid
12. To cook in a small amount of liquid
18. To coat with dry bread or cracker crumbs
19. To spoon pan juices, melted fat, or another liquid over surface of food during cooking to keep the food moist and add flavor
20. To cook on a rack or spit over hot coals or some other source of direct heat
25. To make a food cold by placing it in a refrigerator or in a bowl over crushed ice
26. To cook in liquid over 212°F (100°F)