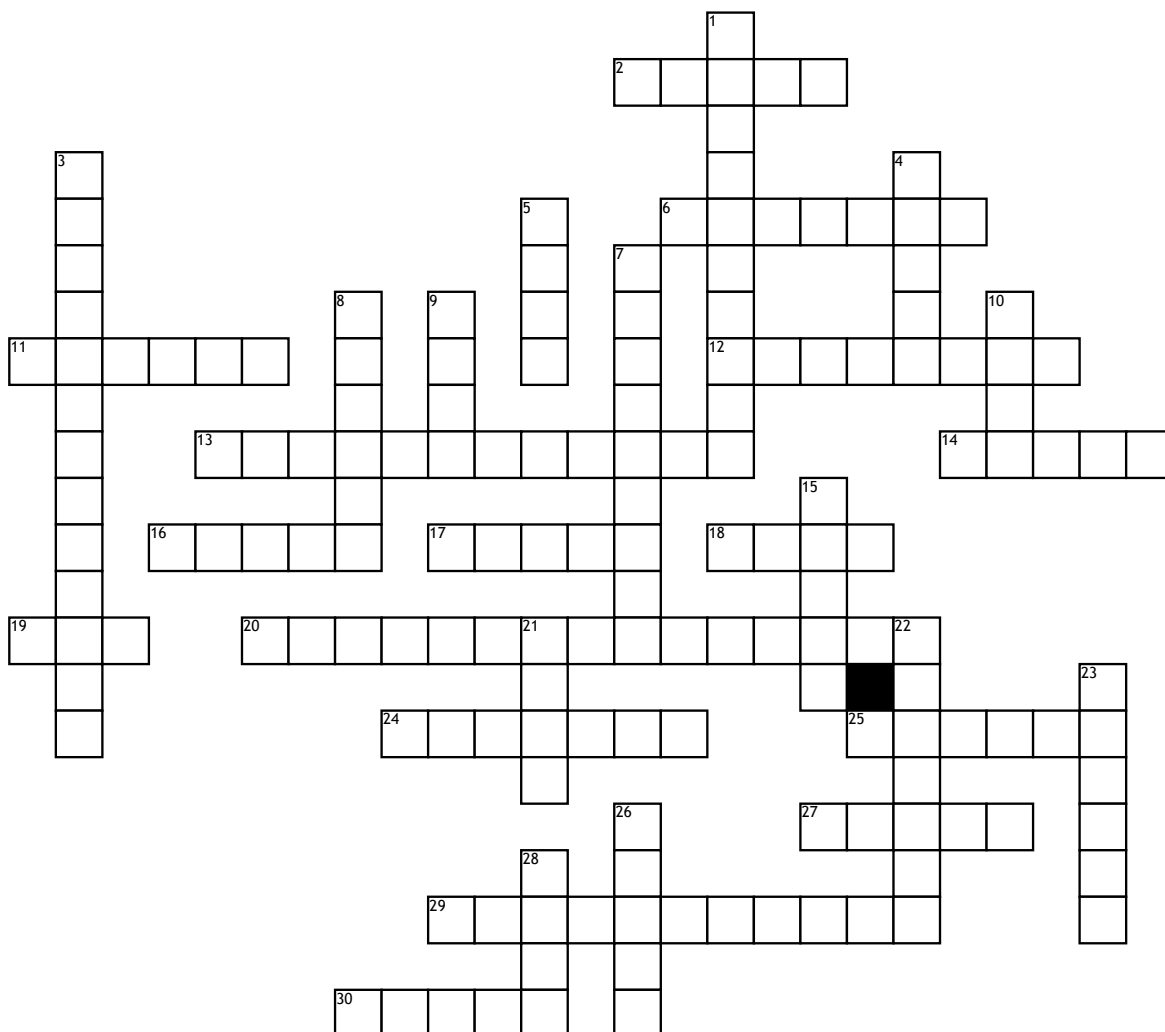


Name: _____ Date: _____

Basic Kitchen Utensils and Cooking Terms



Across

2. four of these make a gallon
 6. to determine the quantity or size of food (dry or liquid)
 11. to stir or beat two more more foods together --- just like the Micheal Jackson song
 12. used to protect your hand from hot surfaces -- but don't wear in the snow
 13. metal with small holes -- good for plating green beans
 14. to cook food in a skillet until a desirable color on outside --- such as hamburger
 16. to work a solid fat into dry ingredients --- usually done with a pastry blender
 17. to combine two or more ingredients until smooth---by hand or mixer

18. to beat food lightly and rapidly using a wire whisk -- no "nay nay" required
 19. this letter -- c-- is its abbreviation
 20. used to measure out ingredients like flour or sugar
 24. a pan to bake banana bread in
 25. utensil used to take the skin off of carrots or potatoes
 27. to work dough with the heels of your hands
 29. pan used to bake chocolate chip cookies
 30. sixteen ounces

Down

1. "Tbsp"
 3. a pliable scraper
 4. to beat butter and sugar together until light and creamy consistency
 5. to cut foods with a knife

7. used to protect your hand from hot surfaces
 8. elastic protein present in wheat flou
 9. to cook food-- using the indirect, dry heat of an over
 10. to mix ingredients with a kitchen utensil so they do not stick while cooking
 15. refers to chopping a food into tiny irregular pieces
 21. to put a dry ingredient through a sieve to remove the lumps and incorporate air
 22. to heat the oven to a specific temperature before using it
 23. to coat a pan with a thin layer of oil/butter so food doesn't stick
 26. used to chop, slice, or dice
 28. a method of gently mixing ingredients -- usually egg whites -- into another mixture