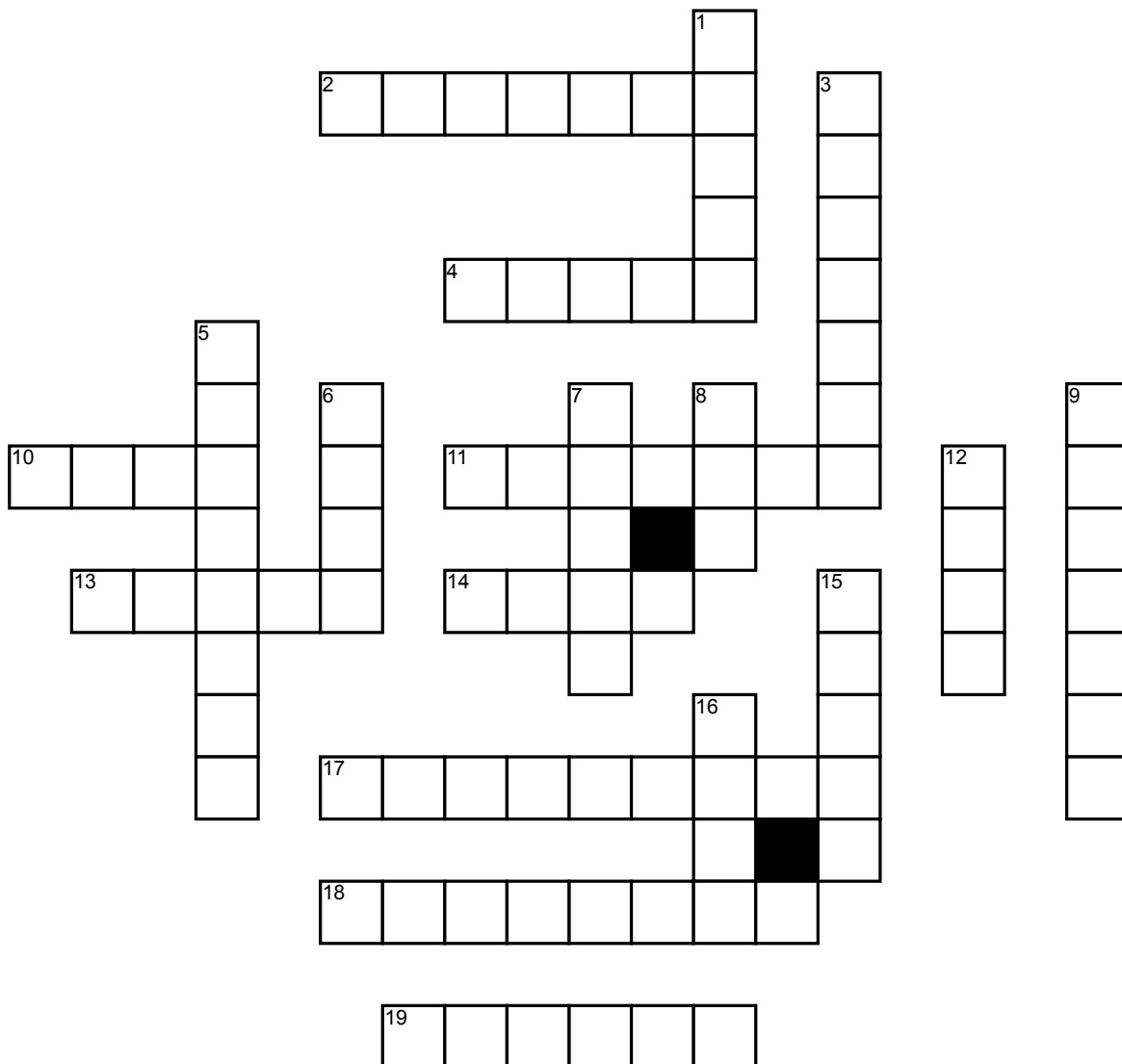


Name: _____ Date: _____ Period: _____

Food Preparation Terms



Across

- 2. a tart condiment that comes in many variety
- 4. distribute solid fat in small pieces evenly through dry ingredients using a fork
- 10. to strip off the outer skin
- 11. decorate food with colorful ingredients
- 13. fold dough and pressing it
- 14. make a mixture smooth

- 17. used in small amounts to complement food's flavor
- 18. let food stand for a length of time to tenderize
- 19. add ingredients for flavor

Down

- 1. pour off liquid from food
- 3. decorate food with colorful ingredients
- 5. cut into stripes

- 6. in to blend delicate ingredients
- 7. to soften fat with a spoon
- 8. to combine ingredients
- 9. has a mild & spicy flavor, originated from India
- 12. beat rapidly to increase volume
- 15. a finely chopped mixture, bright green in color
- 16. make a mixture smooth