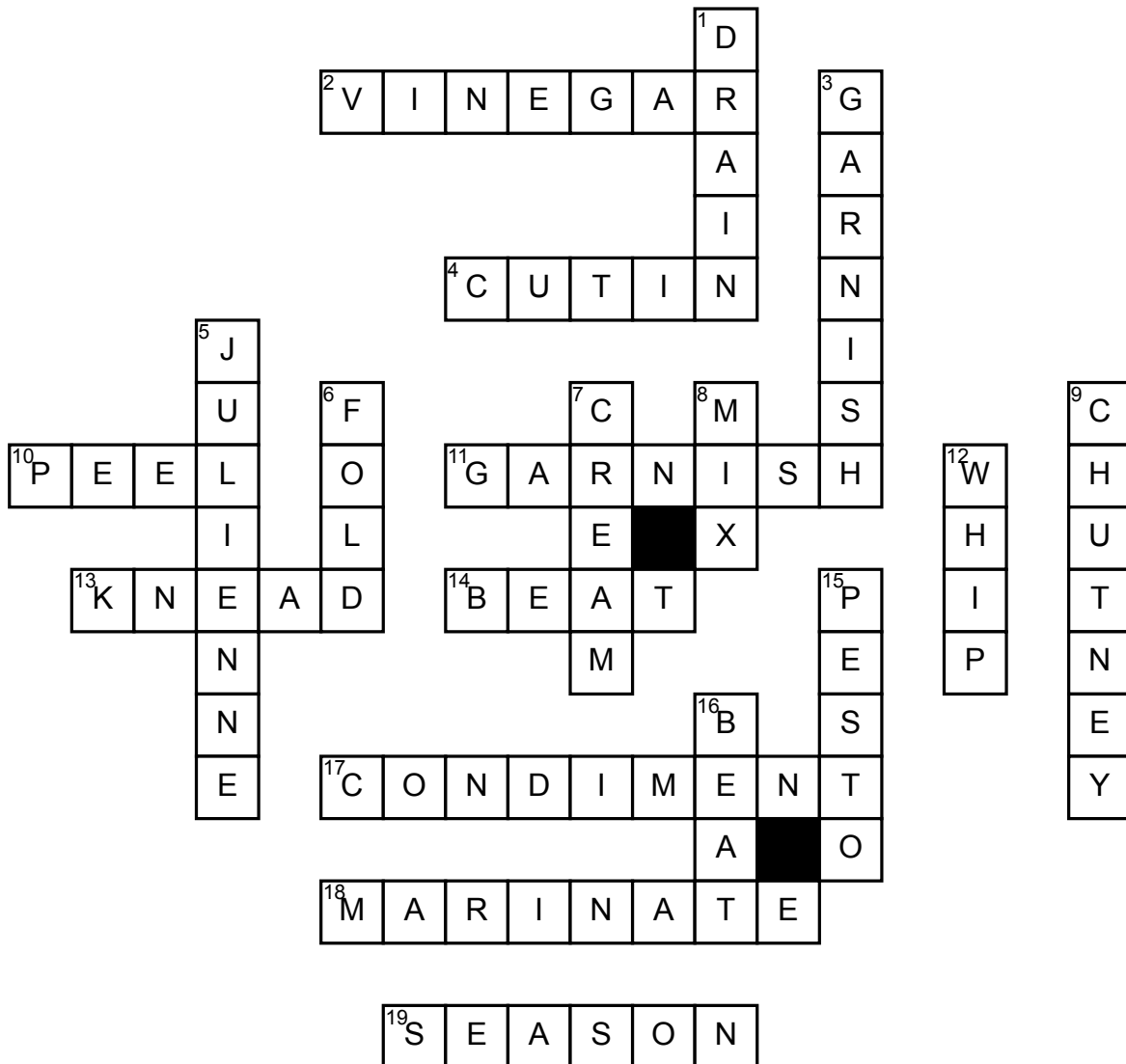


Name: _____ Date: _____ Period: _____

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