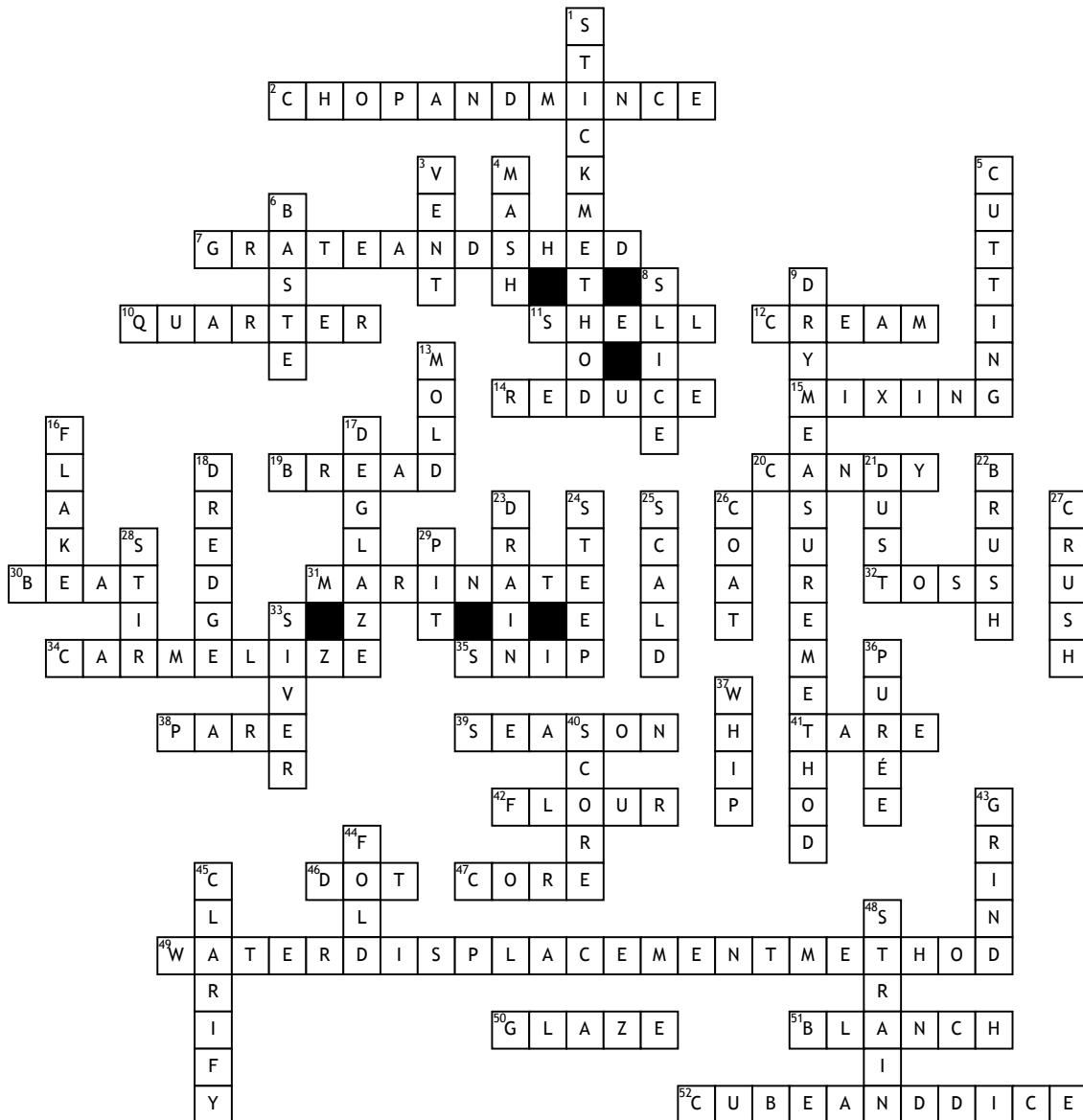


Name: _____ Date: _____ Period: _____

Cooking Terms Crossword Puzzle



Across

2. You would do this to cut your food into smaller pieces
7. This is used to cut food into smaller pieces by using a grater
10. This is used to divide food into four equal pieces
11. This is the outer covering of a pecan
12. This is used to beat ingredients until soft and creamy
14. To _____ is to boil a liquid until it is evaporated
15. To _____ is to combine two or more ingredients together
19. Some people do this before frying or baking their chicken or food
20. Kids love to eat this
30. This means to mix thoroughly while adding air to your food
31. I like to _____ my steak for hours before putting it on the grill
32. To _____ is to mix ingredients by tumbling them
34. This means to heat sugar until it liquifies
35. To _____ is to cut food into smaller pieces with kitchen shears
38. Knife used to cut a thin layer of a peel
39. To _____ is to add herbs and spices to food
41. to _____ is to divide ingredients that don't belong
42. Most people cover their chicken in this before frying it
46. You do this to food to make sure the heat goes all the way through and it cooks

47. I always like to remove the _____ of my apple before eating it
 49. Method that separates water from food or fat particles
 50. Whenever I go to Krispy Kreme I always ask for a _____ donut
 51. You would do this to stop the cooking process of food
 52. You would do this to cut your food into smaller, cube like pieces
- ## Down
1. Something that helps you cut how much butter you want
 3. to leave an opening in a container for air to escape
 4. To _____ is to crush food into a smooth mixture
 5. This means to divide food into smaller pieces
 6. This means to pour liquid over food as it cooks
 8. This is how you cut food into large, thin pieces
 9. Used for measuring shortening
 13. To _____ is to shape food by hand
 16. To break or tear small layers of food is what ? _____
 17. This means to loosen flavorful food particles in a pan
 18. You _____ your chicken in some type of coating before frying it
 21. To _____ is to lightly sprinkle sugar on food
 22. This is a tool used to coat food with liquid
 23. I always like to _____ my noodles before making spaghetti

24. this means to soak dry ingredients into hot liquid
25. This means to heat a liquid just before boiling point
26. This means to put a thin layer of food onto another
27. To _____ is to make food into crumbs, powder, or paste.
28. You do this when you're mixing liquids together
29. I like to remove the _____ from my peach from before eating it
33. This is how you cut food into very thin strips
36. To _____ is to grind or mash cooked food or fruits until smooth
37. You do this to make air come into your mixture of food
40. This is used to make straight shallow cuts
43. To _____ is to break food up into coarse, medium or fine particles
44. To _____ is to gently mix a light mixture into a heavier one
45. To _____ means to make liquid clear by removing solid particles
48. To separate solid particles from liquid