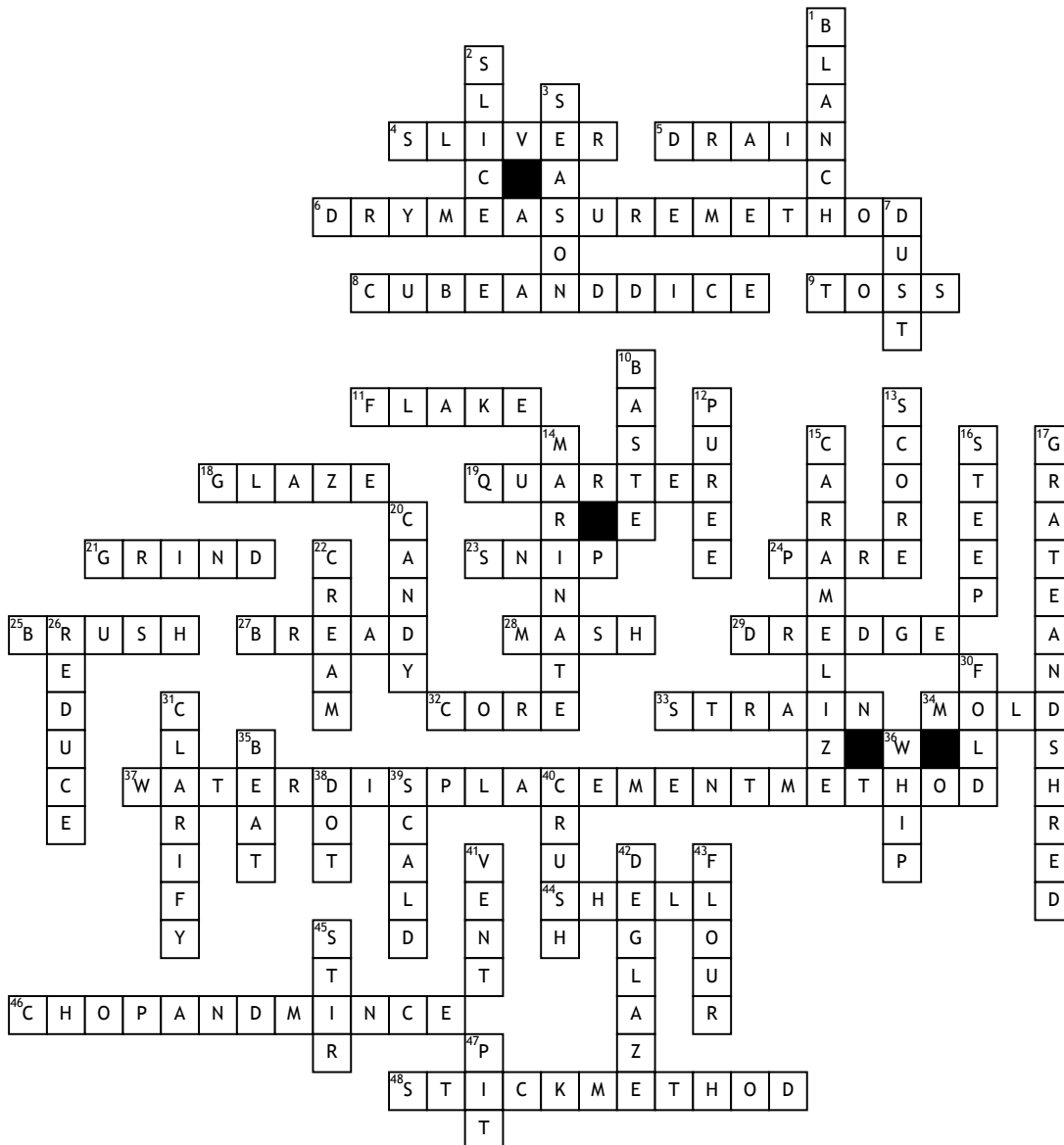


Name: _____

Date: _____

cooking vocabulary



Across

4. to cut a food, such as almonds, into very thin strips.
5. to separate water from solid food, such as vegetables or cooked pasta, by putting the food in a colander or strainer
6. this is a common method for measuring shortening.
8. both of these terms refer to cutting food into small, square pieces. Cubed pieces are ½ inch square. To dice make them 1/8 to ¼ inch square
9. to mix ingredients, such as salad greens and dressing, by tumbling them with tongs or a large spoon and fork
11. to break or tear off small layers of food, often cooked fish, with a fork
18. to coat a food with a liquid that forms a glossy finish.
19. to divide a food into four equal pieces
21. to use a grinder to break up a food into coarse, medium, or fine particles. Meat and coffee beans are often ground.
23. to cut food into small pieces with kitchen shears. This technique is usually used with fresh herbs or dried fruit.
24. to cut off a very thin layer of peel with a paring knife. A peeler can also be used.
25. to use a pastry brush to coat a food with liquid, such as melted butter or a sauce.
27. to coat a food with three different layers.
28. to crush food into a smooth mixture with a masher or beater
29. to coat food heavily with flour, bread crumbs or cornmeal.
32. to remove the center of a fruit, such as an apple or pineapple
33. to separate solid particles from liquid, such as broth
34. to shape a food by hand or by placing it in a decorative mold

37. some cooks prefer this technique, which takes a liquid measuring cup.

44. to remove the tough outer coating of a food, such as eggs or nuts
46. chopping means to cut food into small, irregular pieces. To mince is to chop finely.
48. this convenient method is used for fat that comes in ¼ pound sticks, usually butter and margarine.

Down

1. to dip a food briefly in boiling water and then in cold water to stop the cooking process.
2. to cut a food into large, thin pieces with a slicing knife. Use a sawing motion while pressing the knife down gently.
3. to add such flavorings as herbs and spices to a food
7. to lightly sprinkle a food with flour or confectioners' sugar
10. to pour liquid over a food as it cooks, using a baster or spoon. Foods are often basted in sauces or pan juices.
12. to heat sugar until it liquefies and darkens in color. Other foods may be caramelized to release their sugar content.
13. to make straight, shallow cuts with a slicing knife in the surface of a food. Scoring is often done to tenderize a meat like ham and let sauces sink in.
14. to add flavor to a food by soaking it in a cold, seasoned liquid. The liquid is usually discarded.
15. to heat sugar until it liquefies and darkens in color. Other foods may be caramelized to release their sugar content.
16. to soak dry ingredients such as tea or herbs
17. to cut food, such as cheese or carrots, into smaller pieces or shreds by pressing and rubbing the food against the rough surface of a grater

20. to cook a food in a sugar syrup. Some root vegetables, fruits, and fruit peels are prepared in this way
22. to beat ingredients, such as shortening and sugar, combining until soft and creamy.
26. to boil a mixture in order to evaporate the liquid and intensify the flavor. also called "cooking down"
30. used to gently mix a light, fluffy mixture into a heavier one.
31. to make a liquid clear by removing solid particles. A broth is clarified by removing the fat and straining.
35. to mix thoroughly and add air to foods. Use a spoon and a vigorous over- and - over motion or a mixer or food processor.
36. to beat quickly and vigorously to incorporate air into mixture, making it light and fluffy.
38. to put small pieces of food, such as butter, on the surface of another food.
39. to heat liquid to just below the boiling point. also, to blanch food
40. to pulverize food into crumbs, powder, or paste with a rolling pin, blender, or food processor.
41. to leave an opening in a container so steam can escape during cooking
42. to loosen the flavorful food particles in a pan after food been browned.
43. to coat a food, such as chicken or fish, with flour
45. often applies to food that is cooking. Mix with a spoon or wire whisk in a circular motion. This distributes heat and keeps foods from sticking to a pan.
47. to remove a stone or seed from fruit using a sharp knife