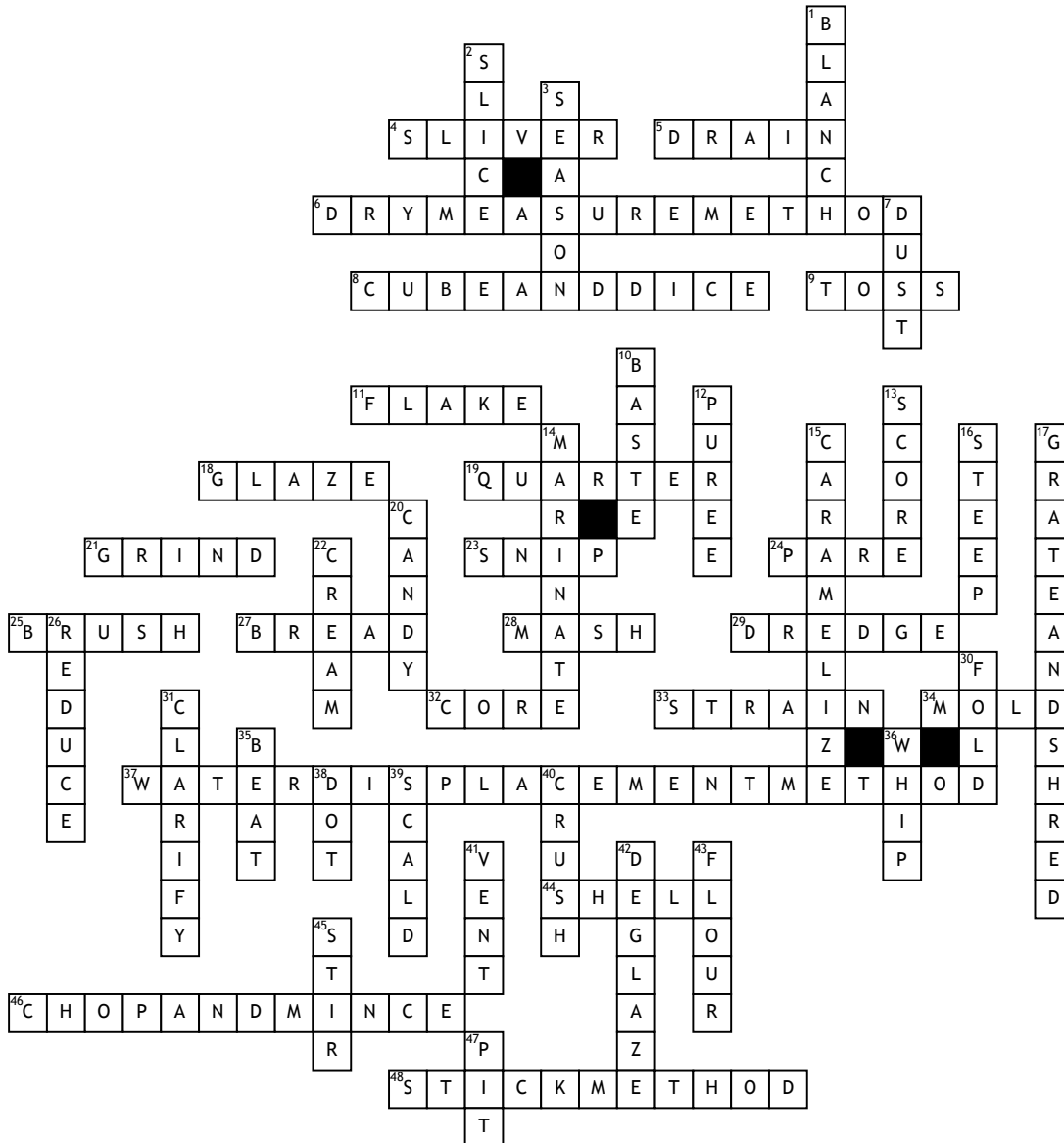


# cooking vocabulary



- 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 grind or mash cooked fruits or vegetables until they smooth. Tools for this task included a blender, a food processor, a food mill, and a sieve
  - 13. to heat 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