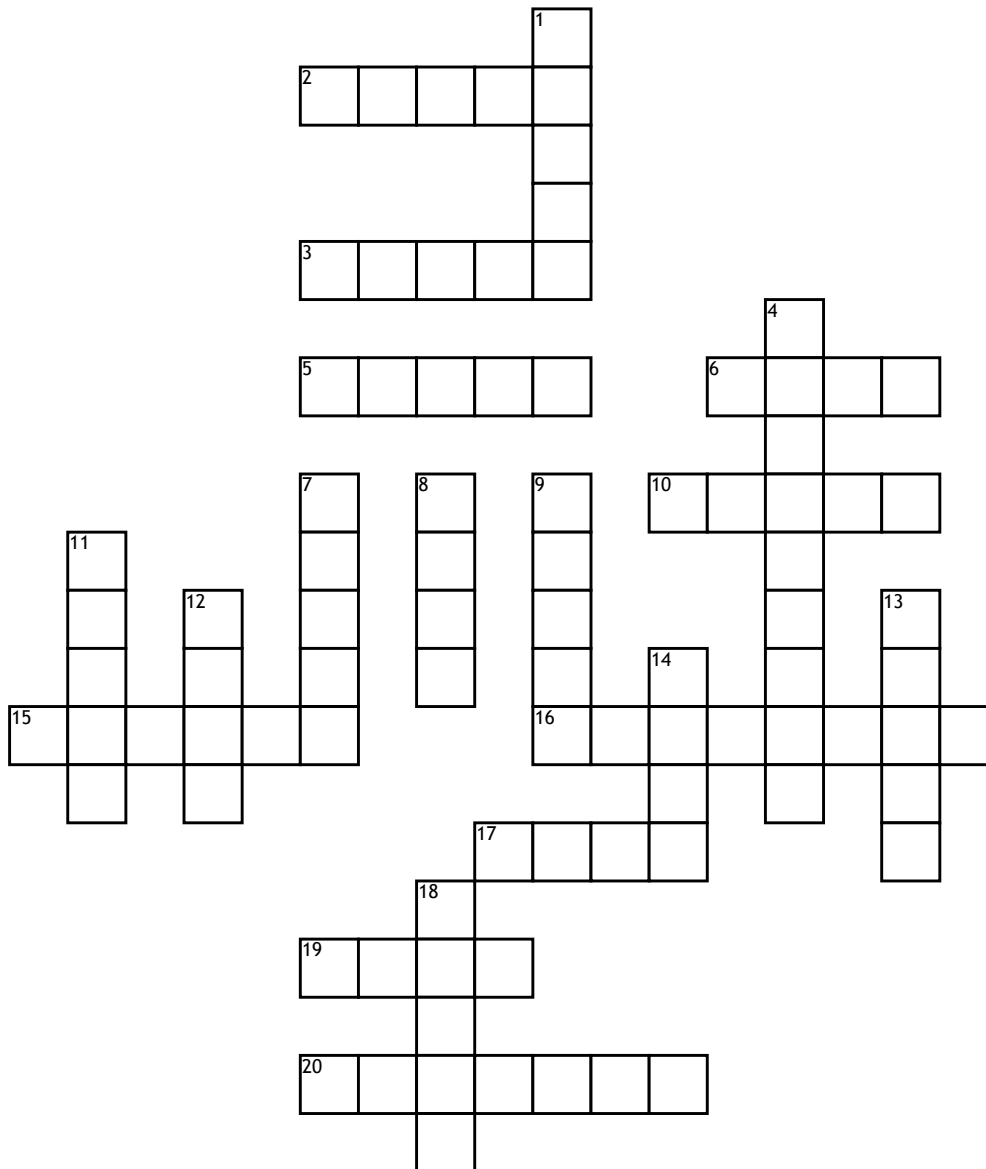


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Kitchen Fundamentals



## Across

2. Cooking food over an open fire  
 3. Reduce to small shreds by rubbing it on a grater  
 5. Immerse briefly in boiling water  
 6. Move fast or suddenly in a specified direction  
 10. Thick white fatty liquid that rises to the top when milk is left to sit  
 15. Fry food lightly and then stew it slowly in a closed container

16. Cause the water or other liquid to run out

17. Cut into small cubes

19. Make or become warm

20. Fry rapidly over a high heat while stirring briskly

## Down

1. Thin broad piece of food cut from a larger portion

4. Tear or cut into shreds

7. fried quickly in a little hot fat

8. Cut something into small pieces

9. Mix with another substance so they can combine together as a mass

11. Make small cuts in the surface

12. cause to reach the temperature at which it bubbles

13. Cut up or grind into small pieces

14. Cook by dry heat without direct exposure to a flame

18. Cook by direct radiant heat