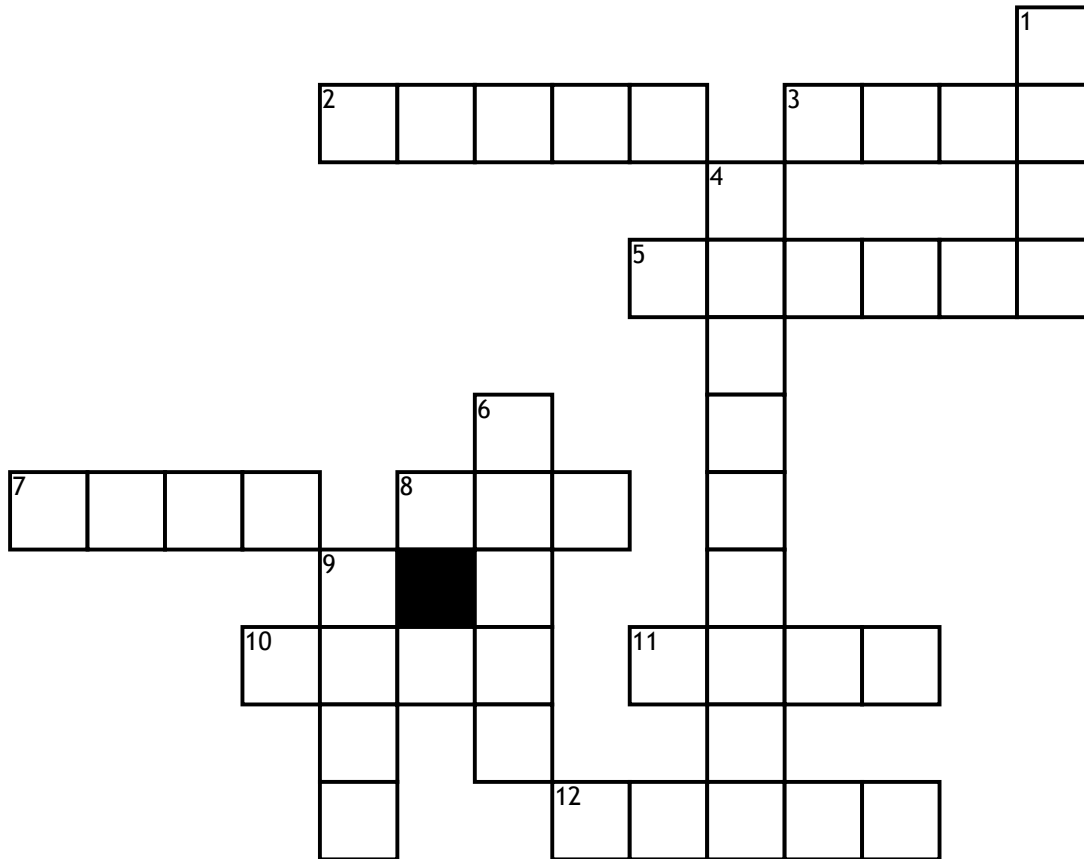


COMBINING & COOKING



Across

2. COOK FOOD OVER LOW HEAT IN SMALL AMOUNT OF HOT SIMMERING LIQUID SUCH AS MILK OR WATER.
3. MAKE A SMOOTH MIXTURE WITH RAPID CIRCULAR MOTION USING A WHISK OR SPOON OR MIXER INCORPORATING AIR MAKING FOOD LIGHT AND FLUFFY.
5. COOK FOOD OVER LOW HEAT IN A LIQUID JUST BELOW THE BOILING POINT; BUBBLES FORM SLOWLY.
7. USE FORKS OR SPOONS TO MIX FOODS LIGHTLY WITH A LIFTING MOTION. LIFT FOOD AND THEN LET IT DROP GENTLY BACK INTO THE BOWL.

8. COOK FOOD IN SKILLET OVER MEDIUM HEAT WITH A SMALL AMOUNT OF FAT SUCH AS OIL OR BUTTER.

10. COOK FOOD OVER HIGH HEAT IN LIQUID AS BUBBLES CONSTANTLY RISE TO THE SURFACE.

11. COOK FOOD IN AN OVEN.

12. , MAKE FOOD SMOOTH AND CREAMY WITH A SPOON OR MIXER. PRESS THE FOOD AGAINST THE SIDES OF THE BOWL WITH THE BACK OF THE SMOON. START WITH FOODS SOFTENED BY LETTING THEM REACH ROOM TEMPERATURE.

Down

1. MIX FOODS WITH A CIRCULAR MOTION USING A SPOON OR FORK OR OTHER UTENSIL.

4. COOK FOOD IN AN APPLIANCE USING ENERGY PRODUCED BY APPLIANCE IN WAVES. DO NOT USE ALUMINUM FOIL IN THESE APPLIANCES.

6. COOK AN INGREDIENT OVER VERY HOT HEAT ON A METAL STRIPPED SURFACE.

9. COMBINE INGREDIENTS BY USING A GENTLE CIRCULAR MOTION WITH A SCRAPER OR SPATULA. CUT DOWN INTO THE MIXTURE. SLIDE ACROSS THE BOTTOM OF THE BOWL TO BRING SOME OF THE MIXTURE UP AND OVER THE SURFACE. THE MIXTURE WILL STAY LIGHT AND AIRY IF YOU USE GENTLE STROKES.