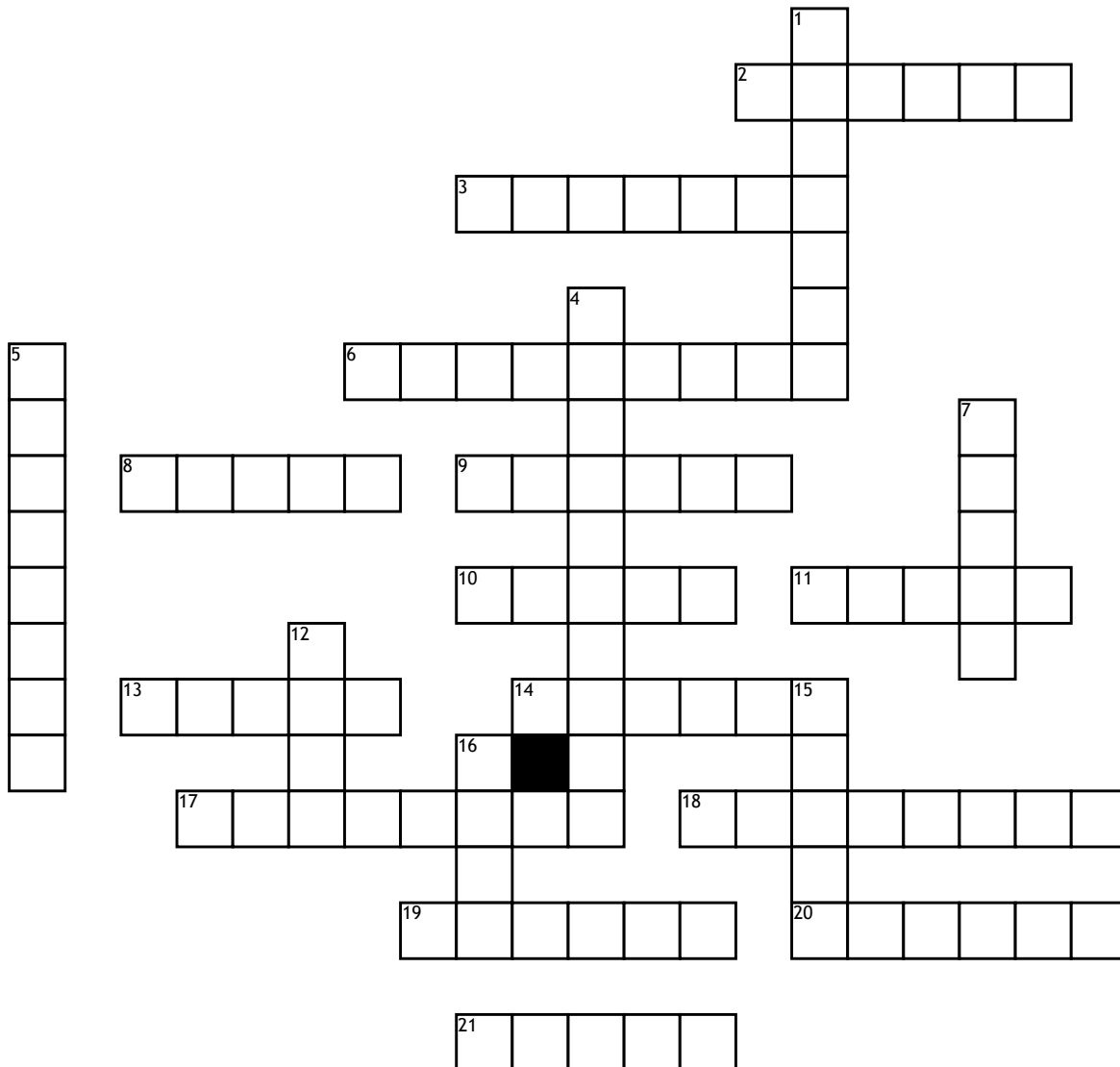


# COOKERY TERMS



## Across

2. To flame foods by dousing in alcohol and setting alight  
 3. To dissolve the thin glaze of juices and brown bits on the surface of a pan  
 6. To cook by braising; usually fowl or rabbit  
 8. To cut narrow gashes partway through the outer surface of food  
 9. Oven-baked dish on which a golden brown crust of bread crumbs, cheese or creamy sauce forms  
 10. To work and press dough with the palms of the hands or mechanically  
 11. To cook very gently in hot liquid kept just below the boiling point

13. To mash foods until perfectly smooth

14. To remove the bones from meat or fish(V)

17. To flavor and moisturize meat, poultry, seafood or vegetable by soaking them in or brushing them with a marinade

18. Dredged with flour and sauteed in butter

19. To make solid fat into liquid by melting it slowly

20. To cook slowly in liquid over low heat at a temperature of about 180°.

21. To cook and/or brown food in a small amount of hot fat

## Down

1. Italian term used to describe pasta that is cooked until it offers a slight resistance to the bite

4. To heat sugar in order to turn it brown and give it a special taste

5. To cut vegetables, fruits, or cheeses into thin strips

7. To cut or chop food into extremely small pieces

12. To brown very quickly by intense heat

15. To secure poultry with string or skewers

16. To remove the outermost skin of a fruit or vegetable