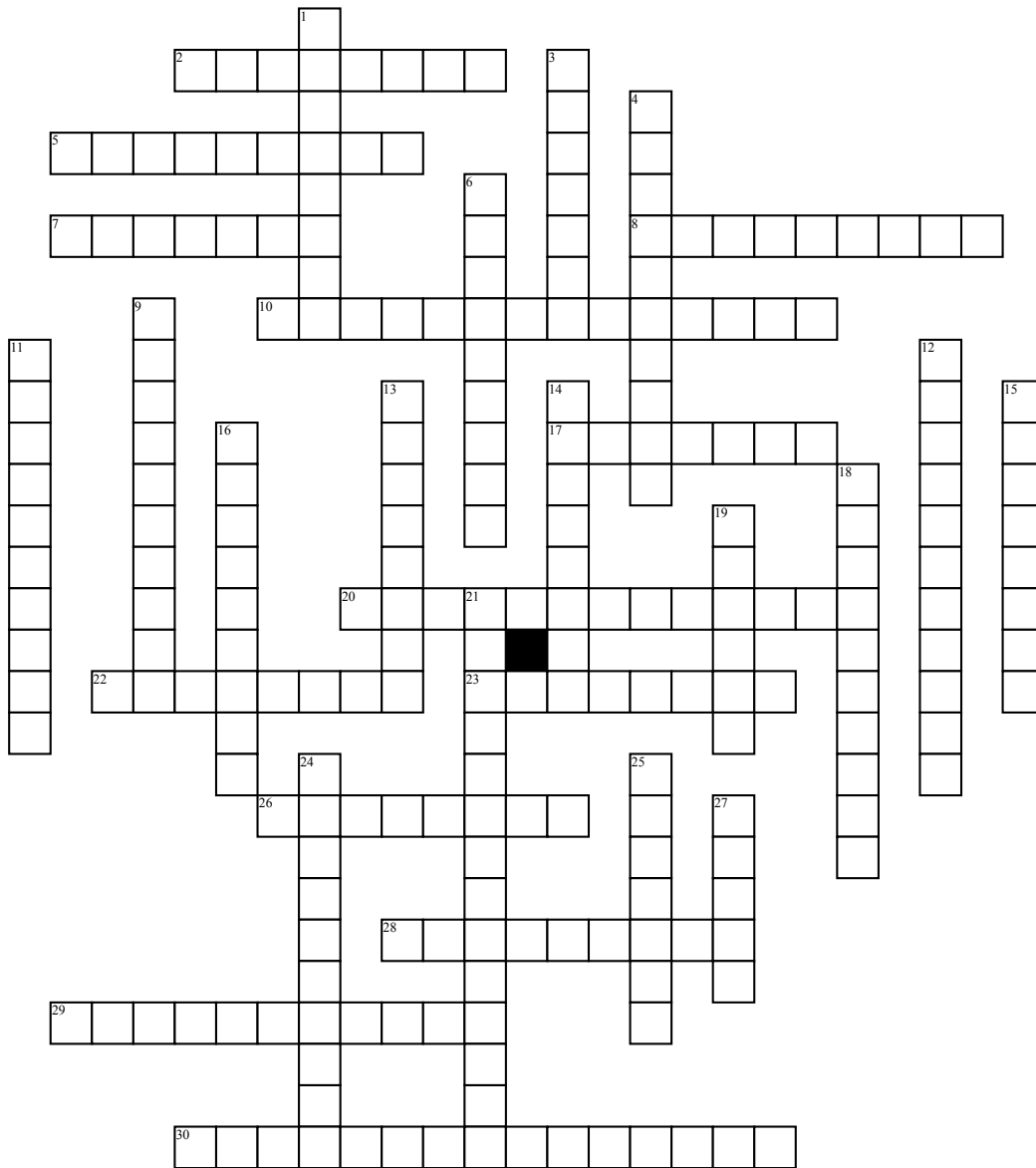


Cooking



Across

- 2. open face omelete
- 5. egg that is basted
- 7. large holes in bread
- 8. when heat radiates, indirect heat
- 10. method to blend
- 17. food made out of eggs ham and cheese
- 20. method to cook biscuits
- 22. to broil something
- 23. over easy eggs
- 26. to roast something

28. to simmer something

- 29. toast that is french
- 30. eggs that are not flipped

Down

- 1. a crumbly topping
- 3. to stew something
- 4. batter you pour
- 6. cup you bake with
- 9. batter you drop
- 11. frying deeply
- 12. eggs that are boiled out of the shell
- 13. to saute something

14. to poach something

- 15. when u steam something
- 16. to simmer something
- 18. soft boiled egg
- 19. stuff you cook pancakes with
- 21. method to cream
- 24. direct heat
- 25. water at 212 degrees F.
- 27. stuff u bake with