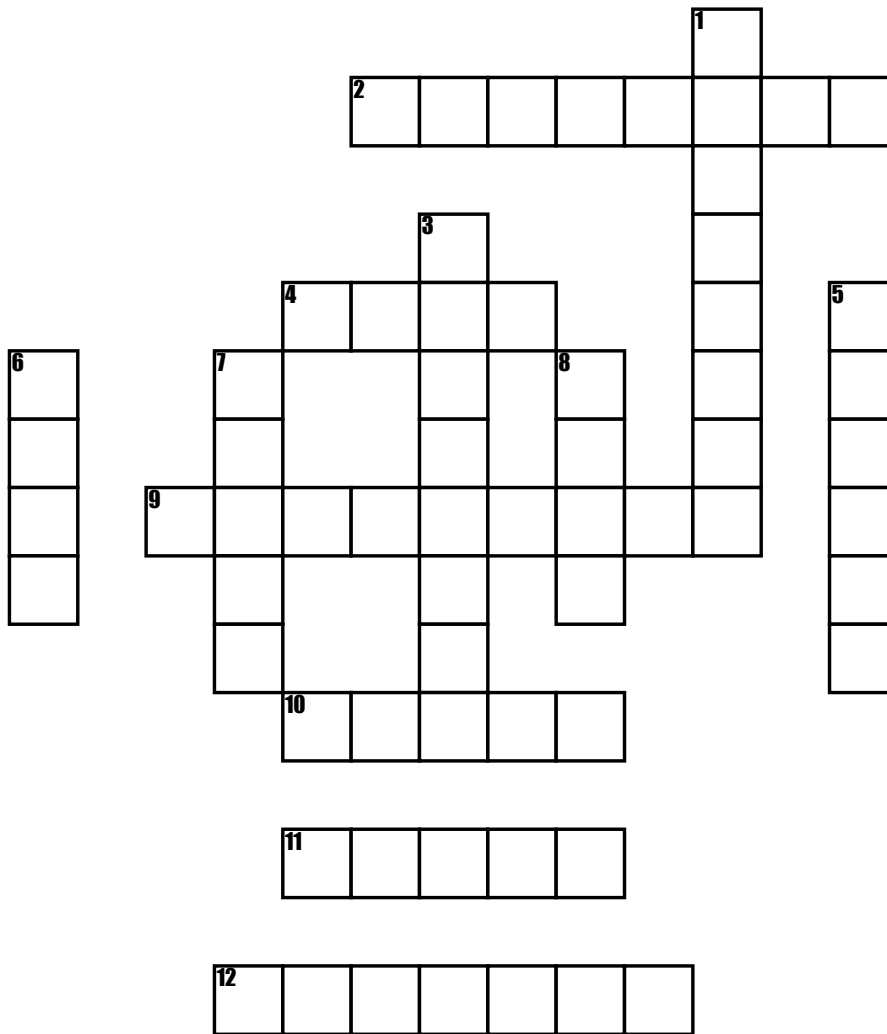


# Cooking



## Across

**2.** The art of cooking

**4.** The drying out of meat by using salts or spices

**9.** To make meat more tender

**10.** Work into a dough or paste with your hands

## Word Bank

spices

marinate

garnish

tenderize

dough

steam

cure

preserve

skim

knead

culinary

oven

**11.** A thick, malleable mixture of flour and liquid, used for baking into bread or pastry

**12.** Used to decorate a dish

## Down

**1.** To soak in a marinade

**3.** Canned to make last longer

**5.** Makes flavor better

**6.** Uses heat to bake food

**7.** Cooking with hot water vapor

**8.** To remove fat from the top of a liquid