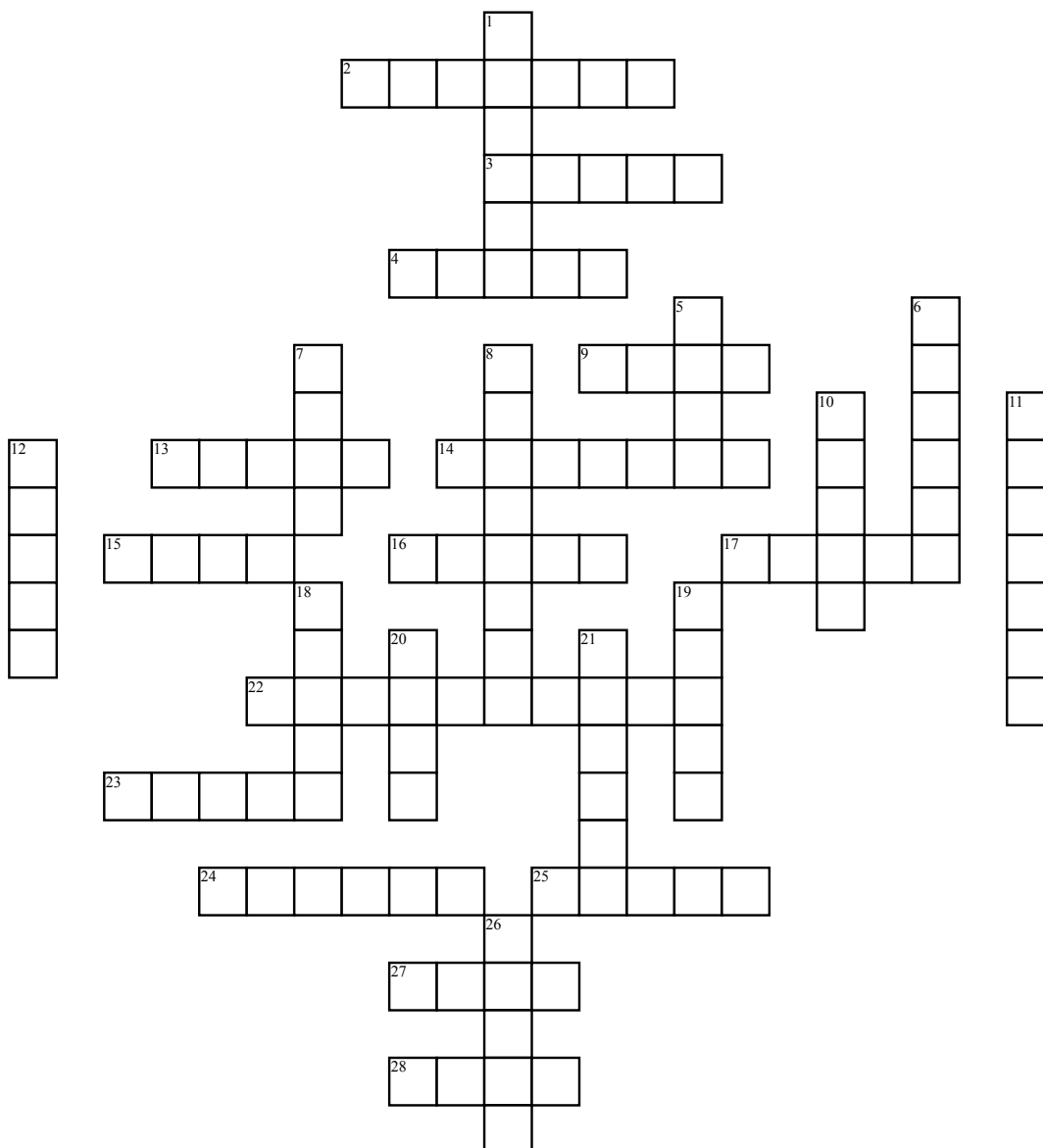# Cooking Definitions

Across

2. A technique for removing and dissolving browned foods.

3. When food ingredients are finely divided into uniform pieces.

4. A process of combining two or more ingredients so they lose individual characteristics.

9. To remove skin or rind from something.

13. To work solid shortening into dry ingredients.

14. What you call pasta when it is firm at the bite.

15. To loosen the skin of vegetables; just below a boiling point.

16. To work into uniform mixture by pressing, folding, and stretching.

17. You spread butter, oil, or glaze onto food with this.

22. The process of browning sugar.

23. To cook food quickly with minimal amount of fat over relatively high heat.

24. To gently mix ingredients- usually delicate or whipped ingredients.

25. A partially cooking surface of meat to remove fat.

27. To cut food into bite-sized pieces using the quick, heavy blows of a knife.

28. To cut foods into small cubes of equal size.

Down

1. A procedure in which alcohol is added to a hot pan to create a burst of flames.

5. To smoothen a mixture by briskly whipping or stirring it.

6. To scald in boiling water, then stick into cold water; shocking your food.

7. A method of cooking food in boiling water.

8. A French cut; using a culinary knife to cut food into long strips.

10. A product consisting of finely milled wheat.

11. An item or substance used as decoration for prepared food dish or drinks.

12. To expose food in direct radiant heat; one side at a time.

18. To transform solid, firm food into small pieces.

19. To mix foods together until they become a thick, soft mixture.

20. To use prolonged dry heat, normally in an oven.

21. A preparation technique where food is cooked in hot liquid just below a boil.

26. A moist-heat technique. To cook by submerging food into liquid.