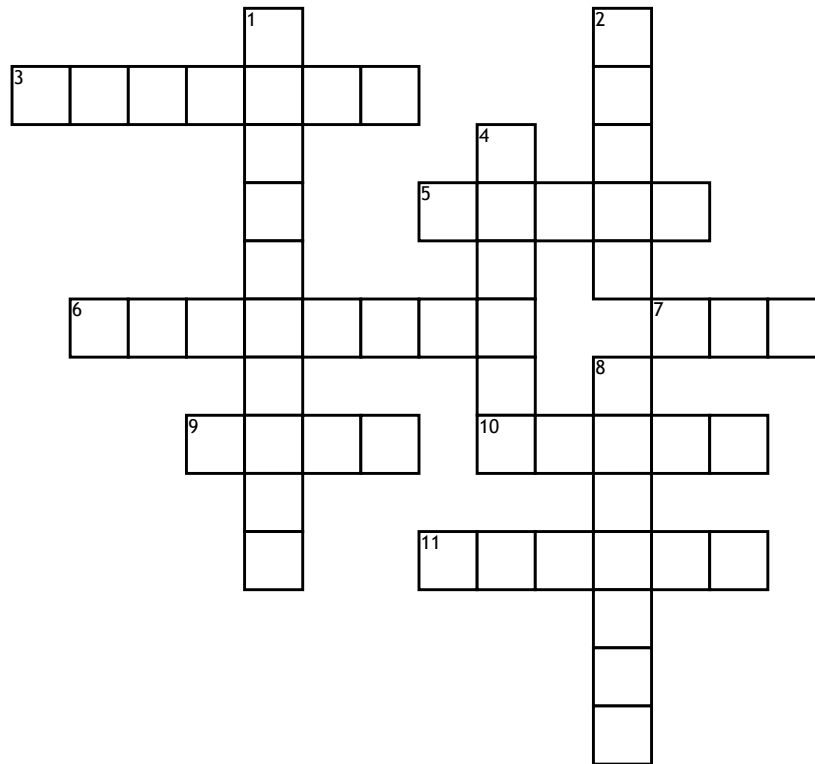


Name: _____

Date: _____

Cooking Terminology Crossword



Across

- 3. to remove the glaze from a pot with hot liquid, to be used as a sauce
- 5. a small amount that you can hold between your fingers
- 6. not hot or cold, close to body temperature
- 7. to cook in hot fat
- 9. to cut food in small cubes of uniform size and shape
- 10. to cook with dry heat in the oven

- 11. to cook vegetables slightly in rapidly boiling water

Down

- 1. to turn sugar brown with heat and give it a special taste
- 2. to cook in hot liquid just below the boiling point
- 4. to cook slowly in liquid that is barely boiling. The bubbles of the boiling liquid are rising slowly.
- 8. to decorate a dish with spices, herbs, and raw vegetables