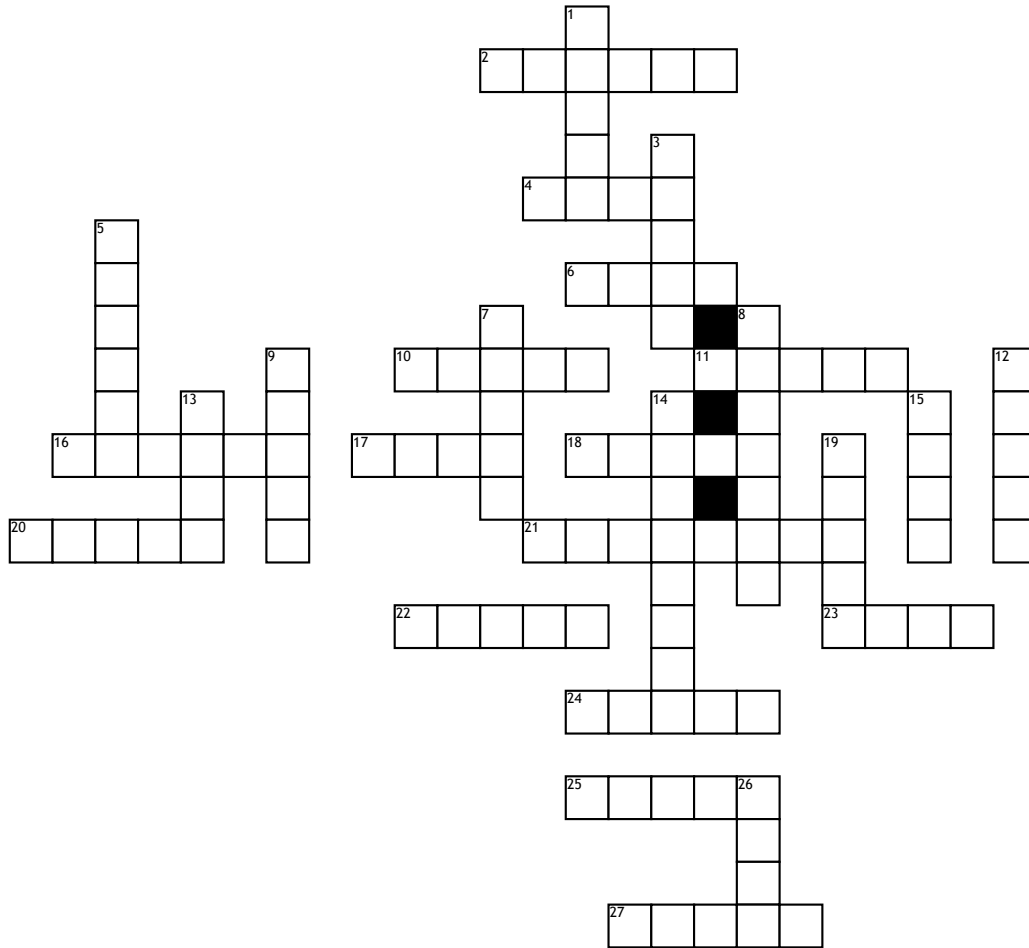


Cooking Terms



Across

2. to combine a delicate mixture such as whipped cream to a more solid material
 4. to cook meat quickly at a high temperature until brown and seals in juices
 6. to beat rapidly in order to incorporate air and make light and fluffy
 10. to cook gently in hot liquid
 11. to make the surface of the food brown in color by broiling, frying or toasting
 16. to rub shortening, oil or fat on a cooking surface of bake ware
 17. to put dry ingredients through a sieve to incorporate air
 18. to spread a liquid coating on a food with brush or paper towel

20. to spread or pour liquid over cooking food
 21. to soak in a seasoned liquid, called a marinade to add flavor or tenderize
 22. to cook over steam rising from boiling water
 23. to cut away the skin of a vegetable or fruit with peeler or a knife
 24. to cover with a food or coating of crumbs
 25. to work dough by folding, pressing and turning until smooth and elastic
 27. to tear into thin pieces or strips

Down

1. to cut food into thin flat pieces
 3. to cook under direct heat in order to brown food

5. to cut into thin, long pieces usually with nuts
 7. to cook uncovered in a small amount of fat in a pan
 8. to set the oven to cooking temperature in advance of cooking to reach desired temperature
 9. to soften and blend until smooth and light
 12. to form a standing edge on a pastry such as a pie crust
 13. to cook in an oven or oven-type appliance
 14. to cut into long, thin strips
 15. to cut into small squares
 19. to cover with boiling water and let stand to extract flavor
 26. to cut in to very small cubes

Word Bank

Julienne	bake	dice	steam	slice	pare	sift
steep	sliver	brush	poach	grease	preheat	knead
brown	bread	cream	Fold in	sear	shred	saute
marinade	cube	baste	Whip	broil	flute	