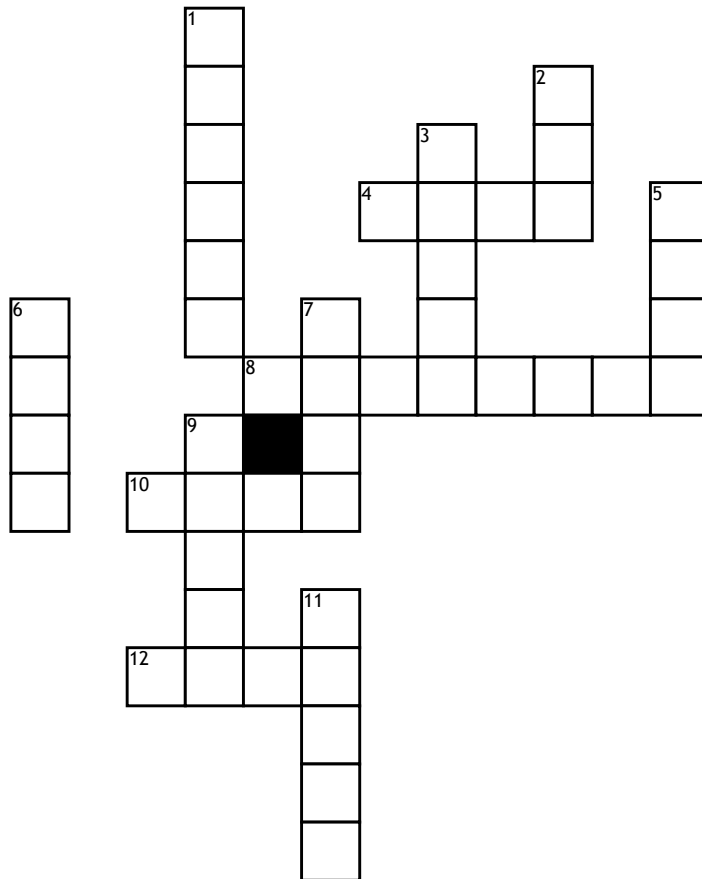


Cooking Terms



Across

4. Lightly sprinkling surface of food with powdered sugar or flour
 8. Cut into thin stick size shapes
 10. Cut into smaller cubes
 12. Remove outer layer

Down

1. Rub fat on surface of cooking utensil, or food
 2. Divides parts with sharp utensil
 3. Combine solid fat with flour using pastry blender, 2 forks, or fingers

5. Remove center of food generally pineapples or apples

6. Cut into small pieces (roughly)

7. Cut into small squares of equal size

9. Chop or cut into very fine pieces

11. Cut into thin, flat pieces