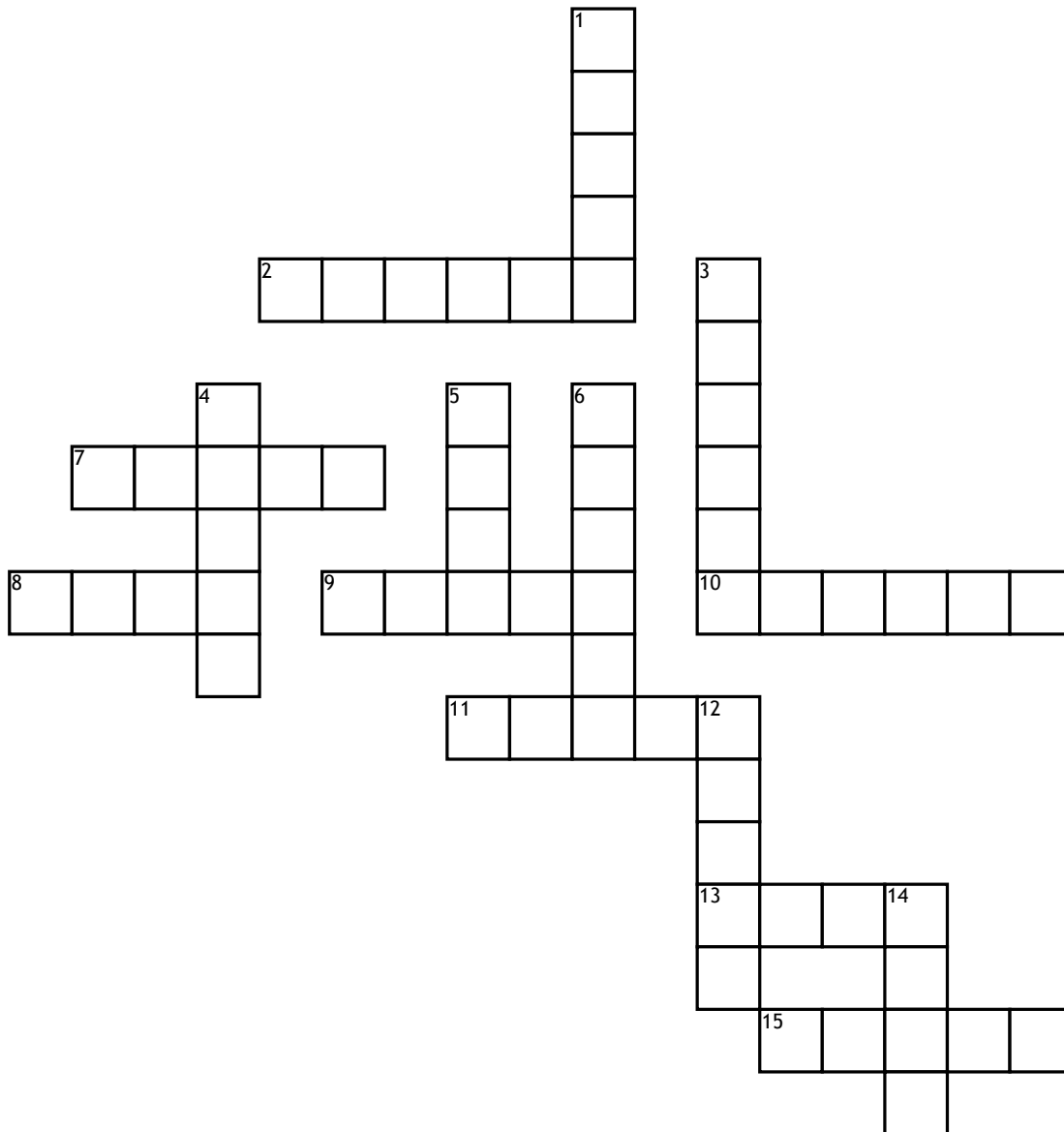


# Cooking Terms



## Across

2. usually executed with a rubber spatula or with a wire whisk for whipped cream and egg whites so that the mixture gently incorporates
7. transforming solid, firm food items into small pieces by rubbing the item against a grating instrument
8. passing a dry ingredient such as flour or sugar through a mesh bottom sieve
9. work (moistened flour or clay) into dough or paste with the hands

10. process of thickening and intensifying the flavor of a liquid mixture such as a soup, sauce, wine, or juice by simmering or boiling.

11. cook food by heating it in steam from boiling water

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

15. to mix foods together until they become a thick soft mixture

## Down

1. working solid shortening into dry ingredients with two knives or a pastry blender until well mixed

3. a state or temperature just below the boiling point

4. fried quickly in a little hot fat

5. cutting food into small cubes of equal size

6. technique used to coat wet or moist foods with a dry ingredient prior to cooking

12. cut up or grind (food, especially meat) into very small pieces

14. remove the outer covering or skin from a fruit or vegetable