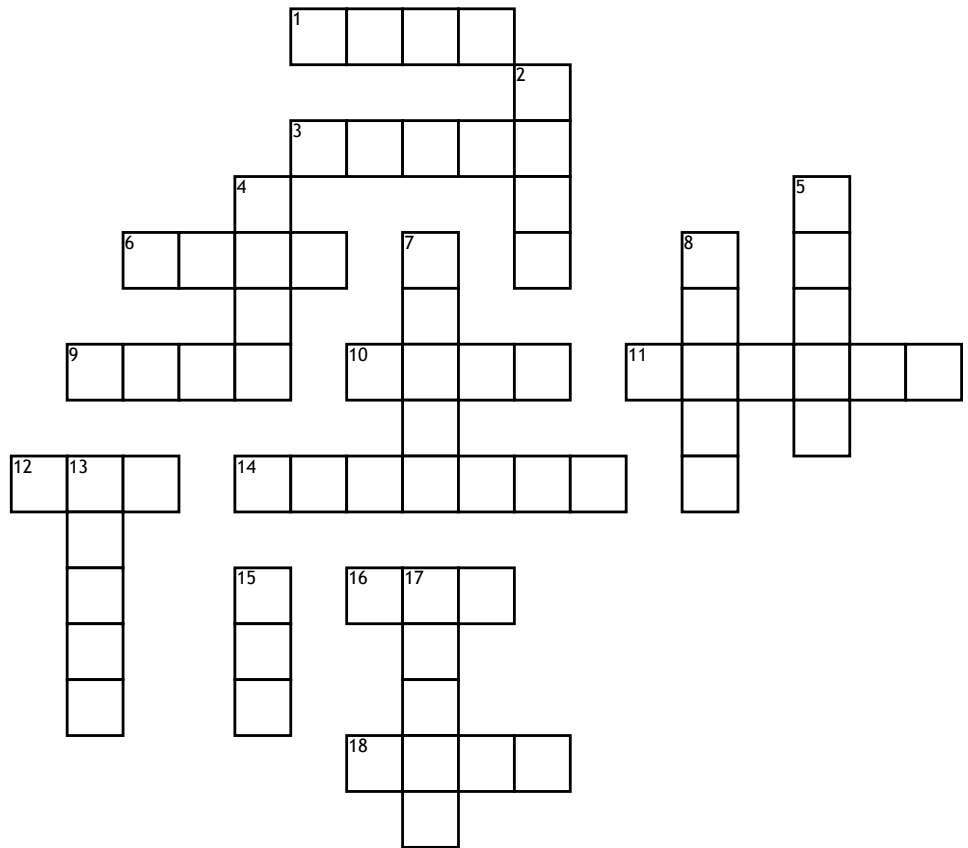


# Cooking Verbs

## Across

1. to clean something using water
3. to cut something into thin, flat pieces
6. to cut something into pieces with an axe, knife, or other sharp instrument
9. to remove the skin of fruit and vegetables
10. to crush food, usually after cooking it, so that it forms a soft mass
11. to improve the flavour of savoury food by adding salt, herbs, or spices when cooking or preparing it
12. to cook food in hot oil or fat
14. to press something firmly, especially from all sides in order to change its shape, reduce its size, or remove liquid from it
16. to put two or more numbers or amounts together to get a total
18. to cut food into small squares



## Down

2. to turn from something solid into something soft or liquid
4. to cook food by putting it in water
5. to beat eggs, cream, etc. with a special tool in order to add air and make the food light
7. to rub food against a grater in order to cut it into a lot of small pieces
8. to press something, especially a mixture for making bread, firmly and repeatedly with the hands and fingers
13. to cook food in an oven or over a fire
15. to combine, so that the result cannot easily be separated into its parts:
17. to remove the liquid from something.