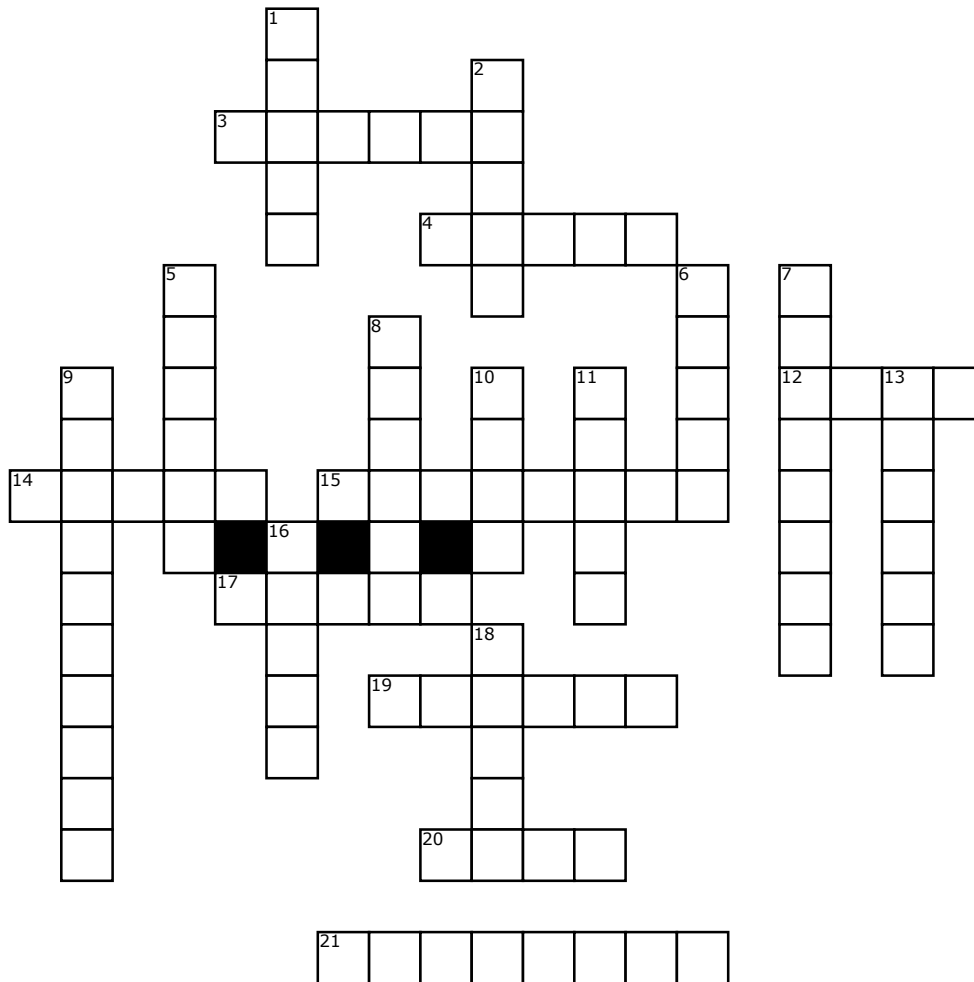


Culinary Crossword



Across

- 3.** to stay just below the boiling point while heating
4. To work dough into a soft, uniform texture
12. shelled and crushed coffee or cocoa beans
14. Place food under a preheated grill
15. when you pick out one item from a menu, you order this way (3 French words)
17. Process of cooking food in hot liquids just below the boiling point
19. Another spice used to make pumpkin pie

20. Tool used to blend ingredients together smoothly

21. Something you can put in a turkey or on a salad

Down

- 1.** To apply dry heat to food either from above or below
2. Mixture of salt, water, and seasoning used to preserve foods
5. A topping, usually for a casserole, made up of breadcrumbs or grated cheese
6. An accompaniment to turkey at Thanksgiving is cranberry
7. spice used in making pumpkin pie

8. tender cut of meat, can also refer to chicken or fish

9. process of soaking foods in seasoned and acidic liquid before cooking

10. Cut into small squares

11. spiced Indian meat or vegetable dish, usually served over rice

13. uncooked wet mixture that can be turned into cakes

16. To pour juices or melted fat over meat or other food while cooking

18. to cook gently in bubbling liquids

Word Bank

- | | | | | | |
|------------|----------|--------|--------|----------|----------|
| marinating | simmer | poach | Knead | baste | Broil |
| nibs | Whip | Gratin | Fillet | alacarte | Dice |
| Batter | dressing | sauce | cloves | Grill | Cinnamon |
| curry | Saute | brine | | | |