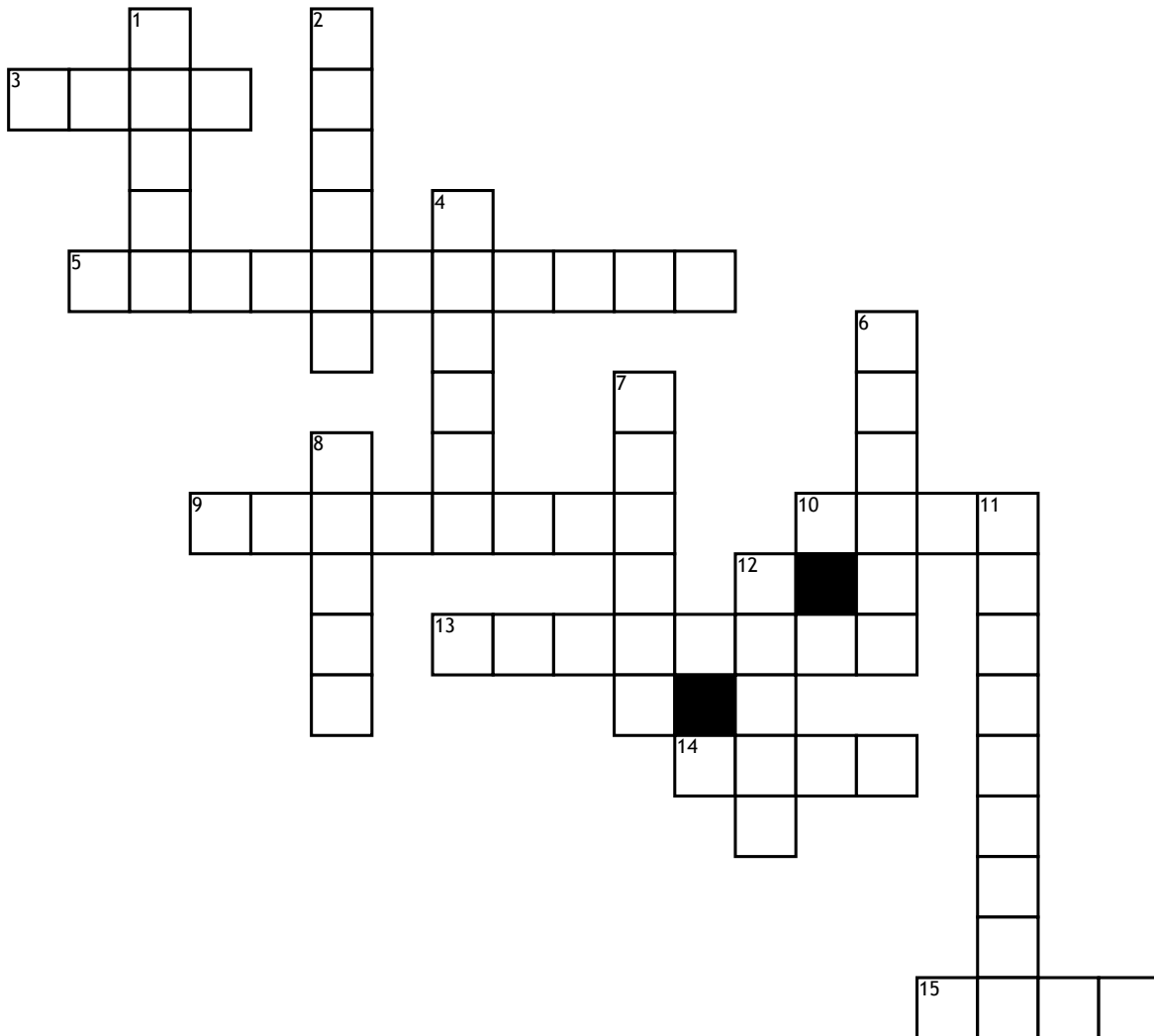


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# FOODS1



**Across**

- 3. To immerse food in a liquid for the purpose of wetting, softening, dissolving, or cleaning.
- 5. To expose to warmth in order to free from a frozen state.
- 9. To soak food in a cold, seasoned liquid, usually containing an acid, in order to add flavor to or tenderize the food.
- 10. To leave an opening in the covering of a food through which steam can escape.
- 13. To cause a solid food to turn into or become part of a liquid.
- 14. To lightly sprinkle the surface of a food with crumbs, flour, or sugar.

- 15. To change food from a solid to a liquid by applying heat.

**Down**

- 1. To pour or spoon pan juices, melted fat, or sauces over the surface of a food during cooking, using a baster, cup, or spoon, to keep the food moist and add flavor.
- 2. To increase the flavor of a food by adding herbs, spices, or other ingredients; to prepare a cooking utensil for cooking. (EX. Cast iron skillet)
- 4. To separate solid from liquid materials by pouring the mixture through a strainer or sieve.

- 6. To lower a food's temperature to freezing or below by placing it in a freezer.
- 7. To rub fat on the surface of a food or a cooking utensil.
- 8. To remove liquid from a solid food by pouring off the liquid, putting the food through a colander, or drying with paper towels.
- 11. To make something easy to chew by applying a process or a substance that breaks down connective tissue or fiber.
- 12. To sprinkle or coat a food with flour.