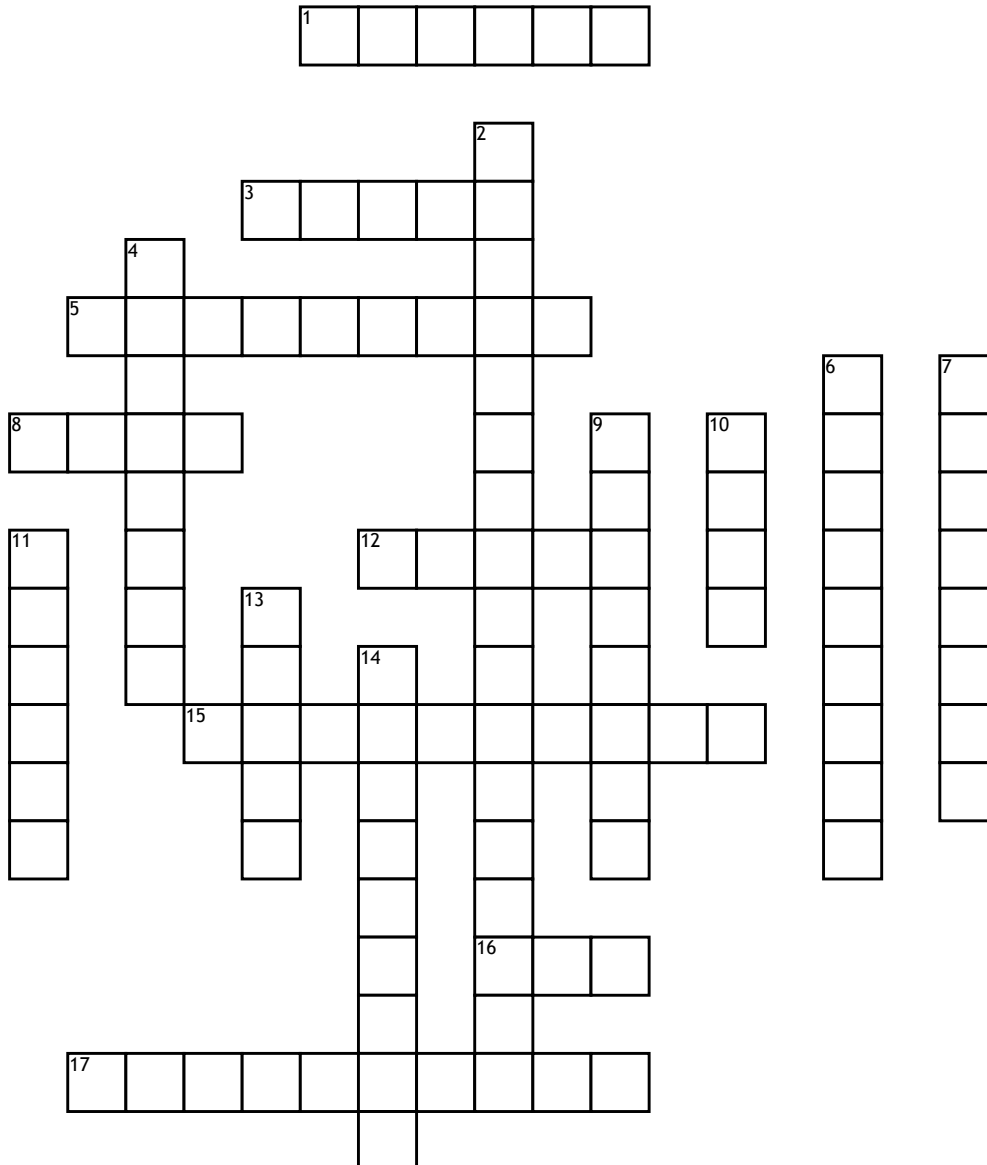


Name: _____

Date: _____

Food Cooking Methods



Across

- 1. Yellow summer vegetable with a thin curved neck and somewhat warty skin.
- 3. A form of dry-heat cooking that uses a hot pan and a small amount of fat to cook the food quickly.
- 5. Grow at the foot of the corn, just on top of the soil. (2 words)
- 8. Part of the female portion of corn's flower. It grows out of the top of the cornhusk and may be colored green, yellow or brown, depending upon the corn variety.
- 12. A cereal grain first domesticated by indigenous peoples in southern Mexico about 10,000 years ago.
- 15. In this instance, a light green and white squash with a bumpy texture. (Spanish)

16. Encompass the silk, husk, kernels and cob of the corn plant. Harvesting occurs when the plants mature.

17. Grow beneath the soil to anchor the corn.

Down

- 2. A pasta dish made with Parmesan cheese and butter. (2 words)
- 4. Form of cooking that involves dry heat applied to the surface of food, commonly from above or below.
- 6. Cooking process wherein a food, usually a vegetable or fruit, is scalded in boiling water, removed after a brief, timed interval, and finally plunged into iced water or placed under cold running water to halt the cooking process.
- 7. A green variety of smooth-skinned summer squash.

9. Cooking process involving boiling water continuously, causing it to vaporize into steam; the steam then carries heat to the nearby food, thus cooking the food. The food is kept separate from the boiling water but has direct contact with the steam, resulting in a moist texture to the food.

10. The outer membranous or green envelope of corn, which protect the kernels.

11. The male portion of the flower. It sits at the stop of the plant and attracts bees and other insects.

13. The main body of the plant. Depending on the variety, can grow several feet high and is quite sturdy. Fairly stable because it must support the ears of corn.

14. A pasta sauce made with bacon or ham, egg, and cream.