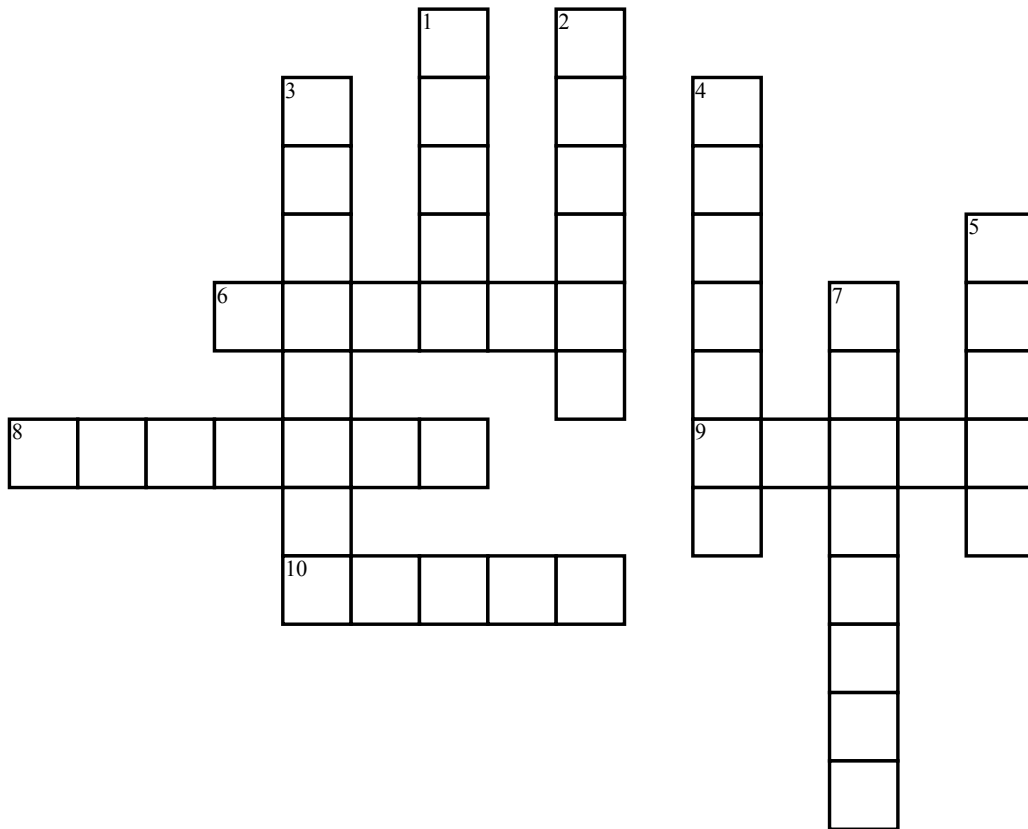


METHODS OF COOKING



Across

- 6. to cook food in water that is bubbling gently. Usually foods that need to cook for a long time.
- 8. which means to cut food into bite size pieces, brown it and then cook it covered, with moisture added
- 9. to cook by exposing food to hot, dry air in an oven
- 10. to cook food on metal bars over radiant heat.

Down

- 1. means to cook food by exposing it to steam

- 2. to cook in a moderate amount of fat over a moderate heat. Usually breaded foods like cutlets or chicken
- 3. to brown the food first and then cook it covered, with moisture added
- 4. to submerge something completely in cooking oil, like french fries
- 5. means to toss quickly in a pan with very little fat and a fairly high heat
- 7. to cook food in water that is hot but not bubbling. Usually tender, delicate foods, like eggs

Word Bank

- | | | | | |
|-------|----------|--------|--------|----------|
| grill | braising | panfry | simmer | poaching |
| saute | deepfry | roast | steam | stewing |