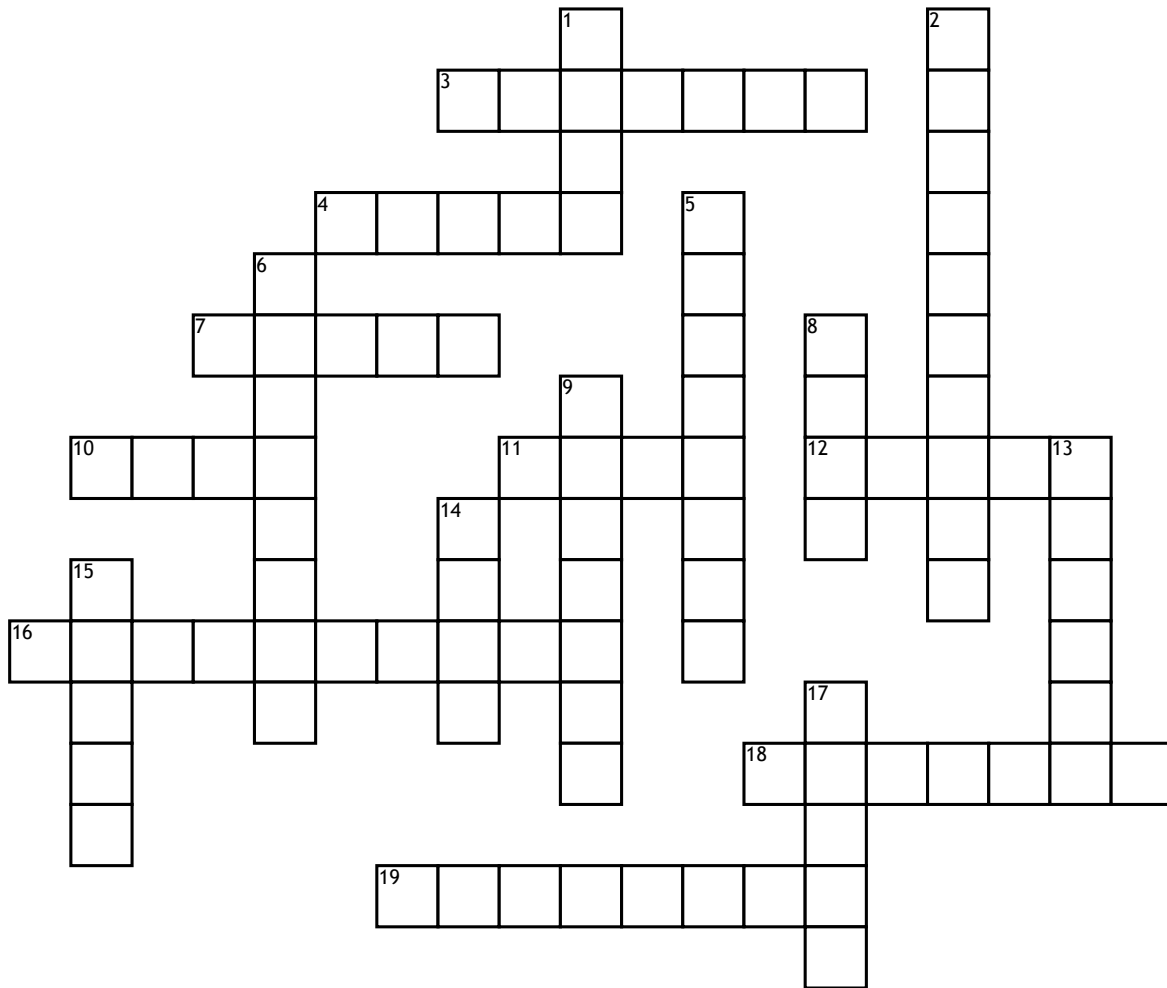


Meats



Across

- 3. Cooking meat in small pieces in moisture
- 4. Heat source above the food
- 7. Cooking quickly in a small amount of fat
- 10. Sheep less than a year old.
- 11. Pig or hog
- 12. Cooks food by surrounding it with hot air
- 16. _____ should be cooked to 155 degrees
- 18. _____ should be cooked to 165 degrees

- 19. Browning meat and then creating a moist cooking environment

Down

- 1. Cattle 1-3 months old
- 2. _____ should be cooked to 145 degrees
- 5. The Thermometer should be inserted in the _____ part of the meat
- 6. Small white flecks of fat that make meat tender
- 8. On poultry _____ meat has more saturated fat
- 9. Any bird raised for food

- 13. Dry heat cooking methods are used for which type of cuts of meats
- 14. Cattle more than a year old
- 15. Heat source below the food
- 17. Moist heat cooking methods are used for which type of cuts of meat