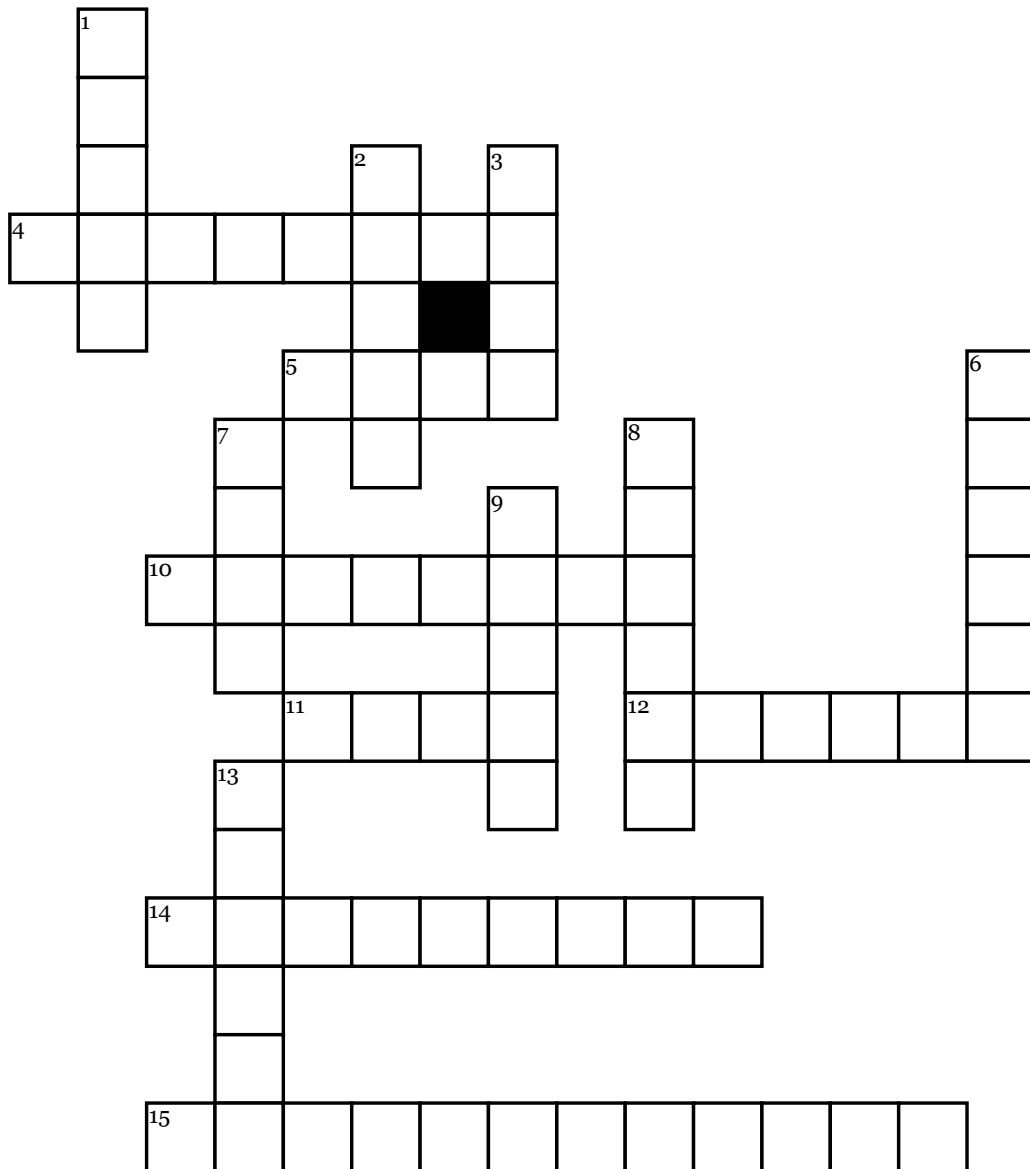


# Preparation



## Across

- 4.** To cause a solid food to turn into or become part of a liquid.
- 5.** To lightly sprinkle the surface of a food with crumbs, flour, or sugar.
- 10.** To soak food in a cold, seasoned liquid, usually containing an acid, in order to add flavor to or tenderize the food.
- 11.** To change food from a solid to a liquid by applying heat.
- 12.** To separate solid from liquid materials by pouring the mixture through a strainer or sieve.

- 14.** To make something easy to chew by applying a process or a substance that breaks down connective tissue or fiber.
- 15.** To expose to warmth in order to free from a frozen state.

## Down

- 1.** To remove liquid from a solid food by pouring off the liquid, putting the food through a colander, or drying with paper towels.
- 2.** To sprinkle or coat a food with flour
- 3.** To leave an opening in the covering of a food through which steam can escape.

- 6.** To increase the flavor of a food by adding herbs, spices, or other ingredients; to prepare a cooking utensil for cooking.

- 7.** To immerse food in a liquid for the purpose of wetting, softening, dissolving, or cleaning.

- 8.** To rub fat on the surface of a food or a cooking utensil.

- 9.** something you use to pour or spoon juices, melted fat, or sauces over the surface of a food during cooking.

- 13.** To lower a food's temperature to freezing or below by placing it in a freezer.