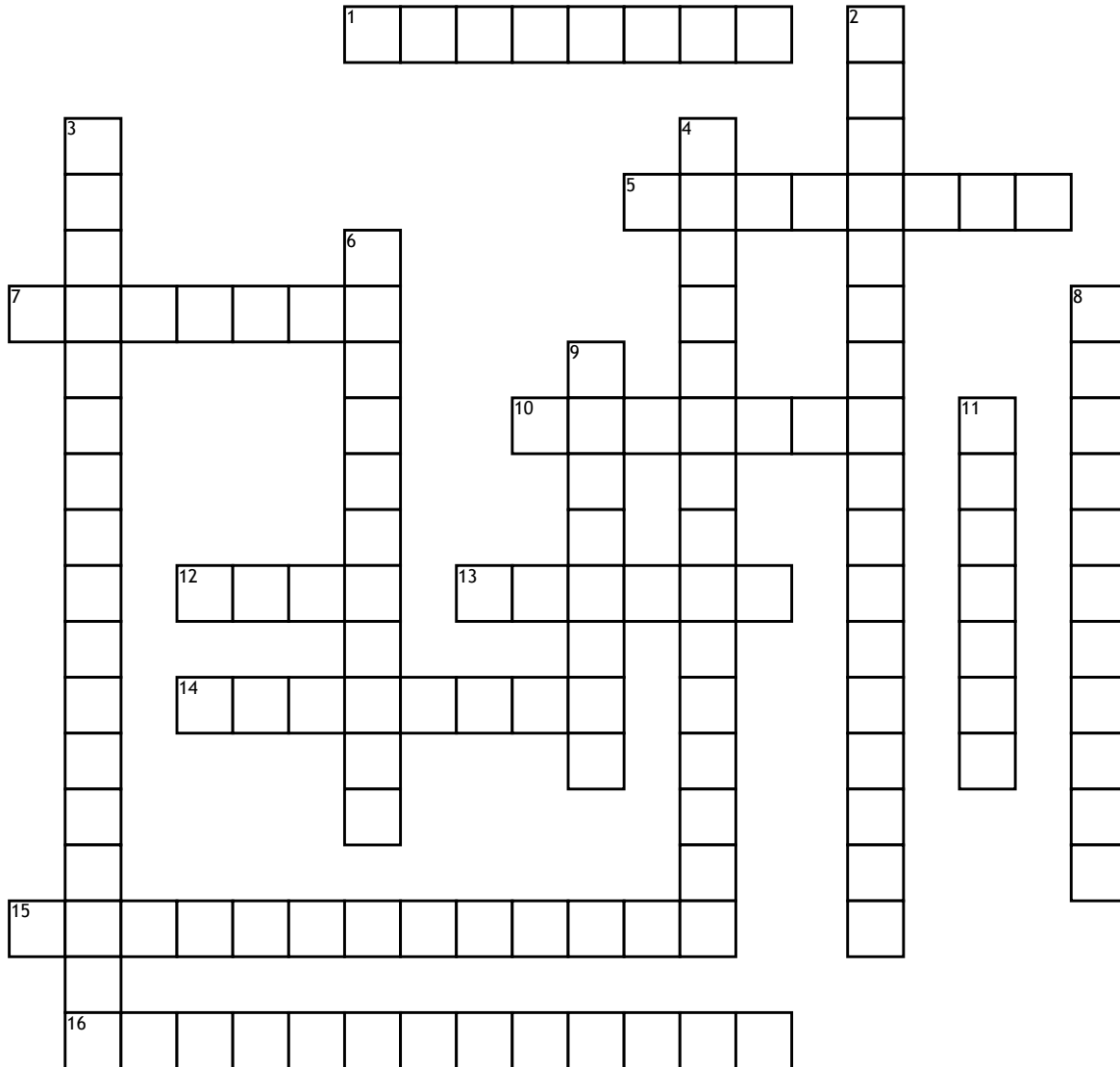


Starch Cookery



Across

1. Lyonnaise
5. Rosti
7. Potato dumplings
10. Cooked cornmeal
12. Simmering
13. Pilaf
14. Pureed potatoes with egg and seasonings, then baked
15. Shredded potatoes formed into pancakes and pan fried
16. Rice is added to a boiling liquid, then covered and simmered until tender

Down

2. Scalloped potatoes with gruyere cheese
3. Sauteed onions and potatoes
4. Potatoes tossed in oil and seasonings, then baked until caramelized and tender
6. A rice cooking method where liquid is added all at once, to sauteed rice, brought back to a boil, then covered and reduced to a simmer or finished in the oven until tender

8. Gratin

9. Roasted

11. Rice is sauteed, then liquid is added in small portions throughout the cooking until absorbed, adding more until the rice is tender and creamy