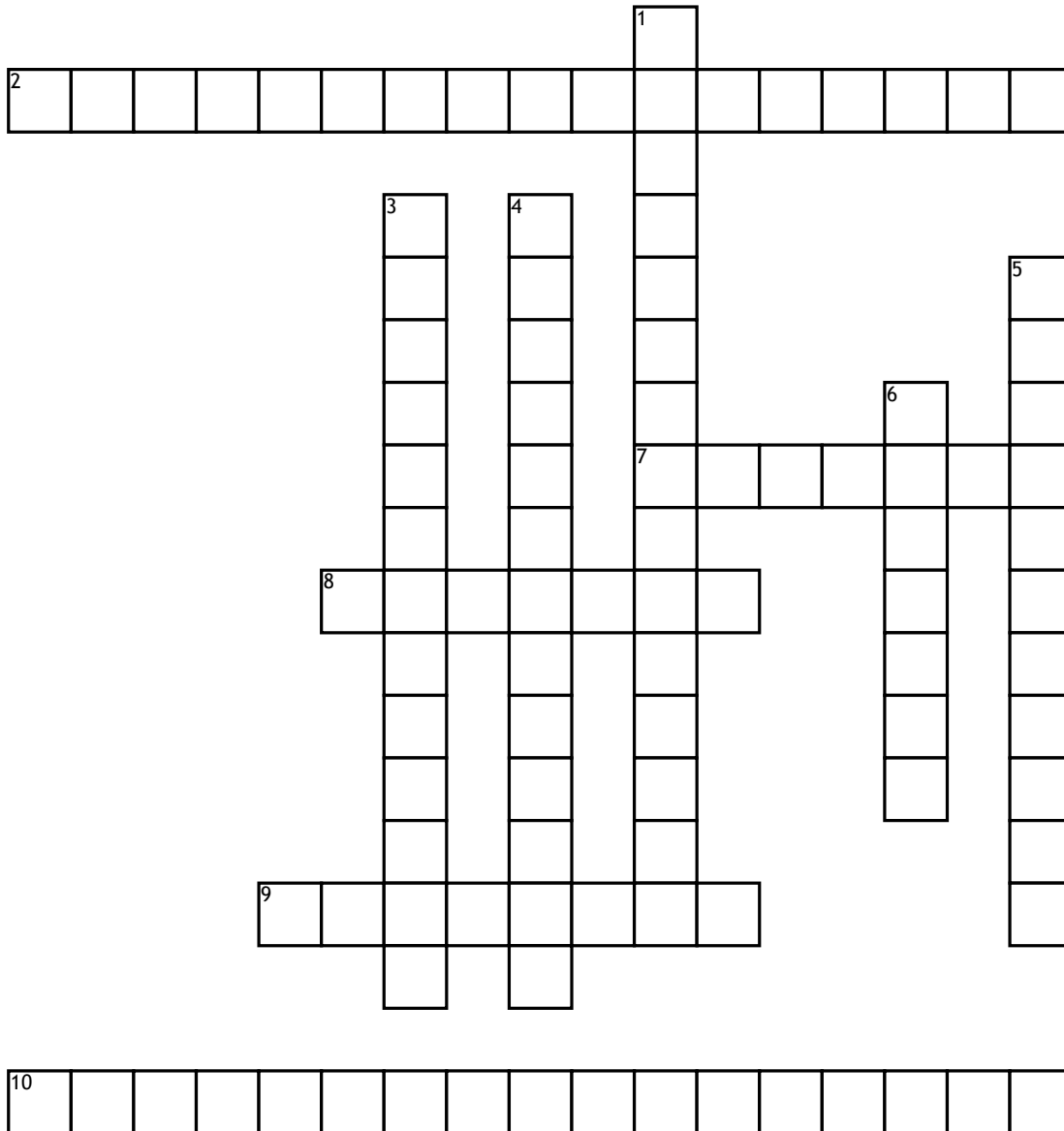


Name: _____

Date: _____

Starch Cookery



Across

2. Sautéed onions and potatoes
7. Cooked cornmeal
8. The rice is sautéed, then the liquid is added in small portions throughout the cooking until absorbed, adding more until the rice is tender and creamy
9. Pureed potatoes with egg and seasonings, then baked
10. Scallop potatoes with gruyere cheese

Down

1. Potatoes tossed with oil and seasoning, then baked until caramelized and tender
3. Rice is added to a boiling liquid, then covered, and simmered until tender
4. Shredded potatoes formed into pancakes and pan fried
5. A rice cooking method where liquid is added all at once, to sautéed rice, brought back to a boil, then covered and reduced to a simmer or finished in the oven until tender
6. Potato dumplings