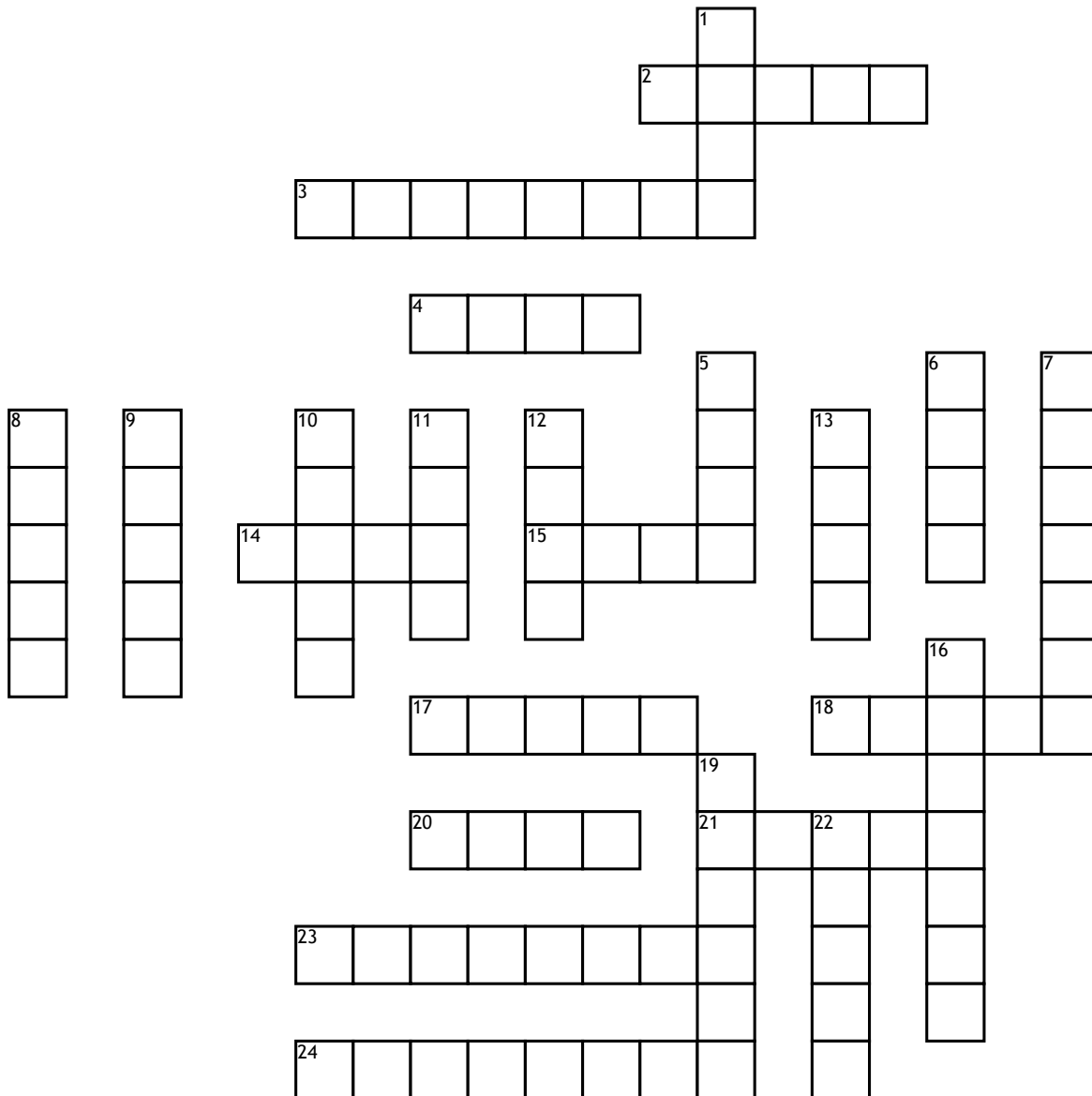


cooking terms crossword



Across

2. pour fat or juices over meat during cooking in order to keep it moist
 3. become or cause to become incorporated into a liquid so as to form a solution
 4. scrape off the outer coloured part of the peel off for use as flavouring
 14. remove the outer covering or skin
 15. cut into pieces with repeated sharp blows of an axe or knife
 17. take or move something somewhere suddenly and quickly
 18. overlay or cover with a smooth, shiny coating or finish
 20. beat with a whip or similar instrument
 21. use of fingertips to rub margarine into flour

23. a mixture of oil, wine, spices, or similar ingredients, in which meat, fish, or other food is soaked before cooking in order to flavour or soften it
 24. cut into short, thin strips

Down

1. cook by dry heat without direct exposure to a flame, typically in an oven
 5. turn over or cause to turn over with a sudden quick movement
 6. bend over on itself so that one part of it covers another
 7. join or merge to form a single unit or substance
 8. tear or cut into shreds
 9. cook using a grill

10. the thick white or pale-yellow fatty liquid which rises to the top of when milk is left to stand, and which can be eaten as an accompaniment to desserts or used as a cooking ingredient
 11. make or become liquefied by heating
 12. cut into small cubes
 13. reduce to a pulpy mass by crushing it
 16. decorate or embellish
 19. turn or be turned into ice or another solid as a result of extreme cold
 22. mix a substance with another substance so that they combine together