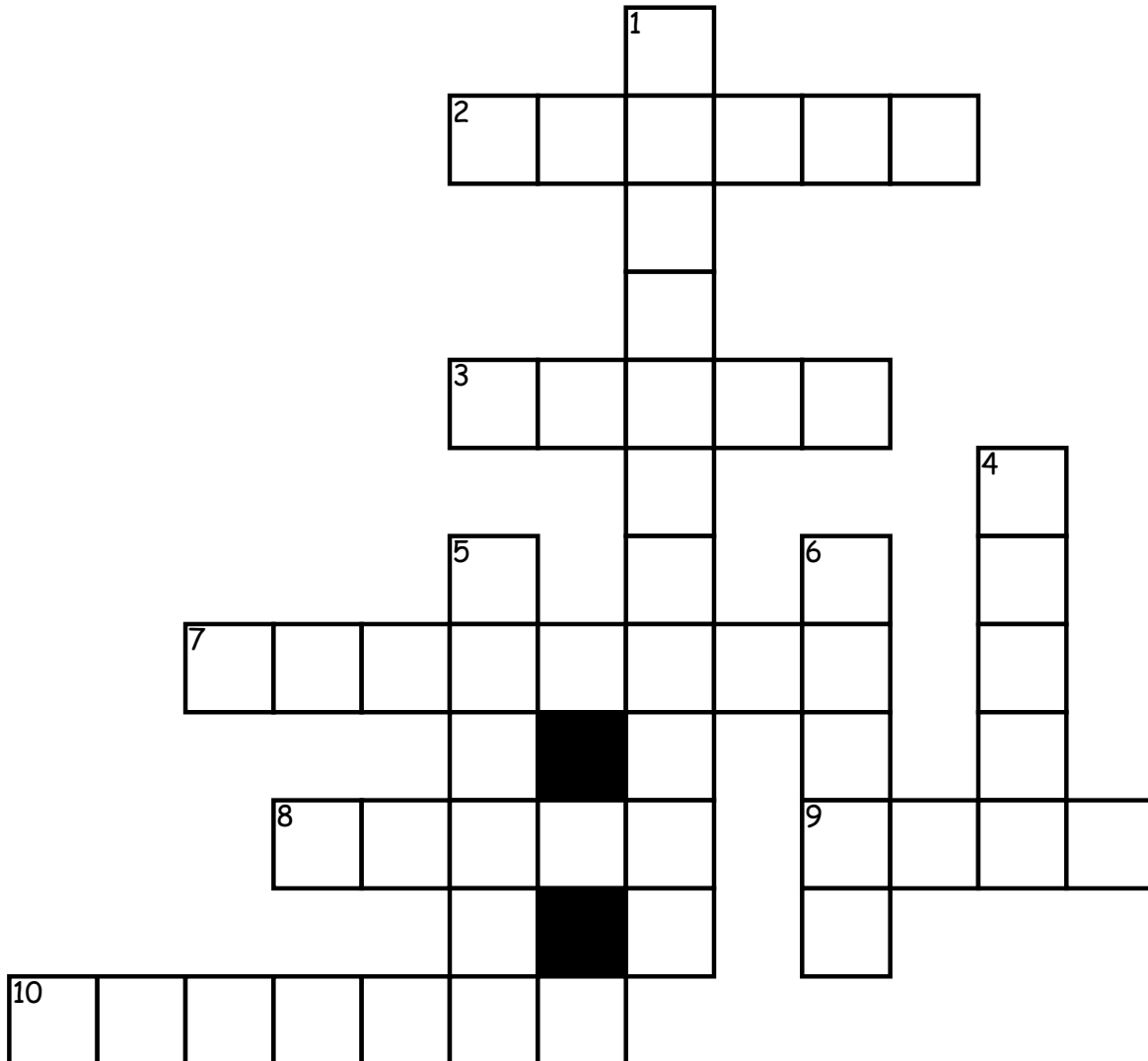


french onion soup



Across

2. Your eyes burn when you cut it
3. What do you use to cut food?
7. What do we call a long, narrow French loaf?
8. White wine is the substitute for what other liquid in this recipe?
9. Which stock are we using in this recipe?
10. Which type of cheese is used in the recipe on this page?

Down

1. What does the ml stand for in metric measurements eg. 250ml?
4. What do we call the "spoon" that transfers the soup from the pot to the bowls?
5. It is yellow, we spread it on bread and we can use it to fry food in a pan
6. To which food group does Thyme and Bay leaves belong?