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20 Common Culinary Terms

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| 14  G | R | E | A | S | E |  | A |  | 15  M | I | X |  | R |  | 16  S | T | E | A | M |
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| **Across**  **5.** To cook food in an oven using dry heat.  **6.** To cook foods on a rack or a spit over coals.  **14.** To coat the interior of a pan or dish with shortening, oil, or butter to prevent food from sticking during cooking.  **15.** To combine ingredients usually by stirring.  **16.**  To cook food on a rack or in a steamer set over boiling or simmering water.  **17.** To cut the bones from a piece of meat, poultry, or fish.  **18.** To soak fruit in a flavoured liquid mixture.  **19.** To incorporate two or more ingredients thoroughly.  **20.** To cut solids into pieces with a sharp knife or other chopping device. | **Down**  **1.** To remove the shells from seafood.  **2.** To cut vertically down.  **3.** To cook a pot or pan of food just below boiling point.  **4.** This extremely hot chile is from Mexico and the Caribbean.  **7.** To improve the flavour of food by adding salt, pepper and other spices and flavours.  **8.** Like baking but concerning meat or poultry, it is to cook food in an oven using dry heat.  **9.** To cook in bubbling water  **10.** To mix foods thoroughly to a smooth consistency using a spoon, fork, whisk or electric beater/mixer.  **11.** To soak in a sauce or flavoured liquid for a long period of time, usually a meat, poultry or fish.  **12.** To remove the rind or skin from a fruit or vegetable using a knife or vegetable peeler.  **13.** To cook food (non-submerged) in hot fat or oil over moderate to high heat. |