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20 Common Culinary Terms

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|  | 4H |  |  U |  |  |  |  |  |  |  I |  |  |  M |  |  |  |  |  |  |
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|  | 5B |  A |  K |  E |  | 6B |  A |  R |  B |  E |  C |  U |  E |  |  |  |  |  |  |
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|  |  E |  | 11M |  | 12P |  |  O |  |  |  O |  |  | 13F |  |  A |  |  |  E |  |
| 14G |  R |  E |  A |  S |  E |  |  A |  | 15M |  I |  X |  |  R |  | 16S |  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. |