|  |  |
| --- | --- |
| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Chapter 25 Vocabulary

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  | 1 |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 2 |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | 3 |  |  |  |  |  |  |  | 4 |  |  |  | 5 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  | 6 |  |  |  |  | 7 |  |  |  |
|  |  |  |  |  |  | 8 |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 9 |  | 10 |  |  |  |  |  |  | 11 |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | 12 |  |  |  |  |  |  |  | 13 |  | 14 |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 15 |  |  | 16 |  |  | 17 |  |  | 18 |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 19 |  |  |  |  |  |  |  |  |  |  | 20 |  |  |  |  |
|  |  | 21 |  |  |  |  |  |  |  |  |  |  |  | 22 |  |  |  |  |  |
|  | 23 |  |  |  |  |  |  | 24 |  |  |  |  | 25 |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 26 |  |  |  |  |  |  | 27 |  |  |  |  | 28 |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | 29 |  |  |  |  |  |  | 30 |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **Across**  **1.** coat a food with a liquid that forms glossy finish  **3.** make a liquid clear by removing solid particles  **8.** cut food into smaller pieces or shreds by pressing against a grater  **12.** to mix thoroughly and add air to food  **14.** crush food into a smooth mixture with a masher or beater  **16.** use a pastry brush to coat a food with a liquid  **18.** cut a food into large thin pieces with a slicing knife  **19.** heat sugar until it liquefies and darkens in color  **20.** to cut food into small pieces with kitchen shears  **23.** to grind or mash cooked fruits or vegetables until they are smooth  **24.** cut off a very thin layer of peel with a paring knife  **25.** use a grinder to break up a food into a coarse, medium, or fine particles  **26.** put small pieces of food on the surface of another food  **27.** beat quickly and vigorously to incorporate air into a mixture, making it light and fluffy  **28.** dip a food briefly in boiling water and then in cold water  **29.** coat food with three different layers  **30.** make straight shallow cuts with a slicing knife in the surface of food | **Down**  **2.** coat a food with flour  **4.** pulverize food into crumbs, powder, or paste  **5.** gently mix a light fluffy mixture into a heavier one  **6.** cook a food in a sugar syrup  **7.** to beat ingredients combing until soft  **9.** to divide a food into four equal pieces  **10.** pour liquid over a food as it cooking  **11.** mix with a spoon or wire whisk in a circular motion  **13.** mix ingredients by tumbling them with tongs or a large spoon and fork  **15.** break or tear off small layers of food  **17.** cut a food into very thin strips  **21.** lightly sprinkle a food with flour or confectioners’ sugar  **22.** coat a food with three different layers |

   Clarify       Pare       Score       Slice       Sliver       Crush       Flake       Grate and shred       Grind       Mash       Purée       Quarter       Snip       Beat       Cream       Fold       Stir       Toss       Whip       Baste       Bread       Brush       Dot       Dredge       Dust       Flour       Glaze       Blanch       Candy       Caramelize