Chapter 3: Eggs and Dairy Products

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| **Across****2.** DISH, MADE OF EGGS, THAT CAN BE SAVORY OR SWEET**4.** ALSO CALLED FRESH CHEESES**7.** A SAVORY EGG CUSTARD BAKED IN A CRUST**9.** EGG DISH MADE SLIGHTLY BEATING EGGS AND THEN COOKING THEM IN A SKILLET WITH A FILLING**12.** ANY ALTERNATIVE USED TO REPLACE BUTTER IN A RECIPE**17.** EGGS THAT ARE FRIED AND THEB STEAMED IN A COVERED PAN**18.** THE WATERY PART OF MILK THAT IS SEPARATED FROM THE CURD SOLIDS IN THE PROCESS OF MAKING CHEESE**20.** PROCESS IN WHICH MILK IS STRAINED THROUGH VERY FINE HOLES TO BREAK DOWN FAT AND THEN IS BLENDED INTO ONE FLUID**21.** VARIETY OF BAKED EGGA THAT HAVE BEEN BAKED IN A FLAT-BOTTOMED DISH**23.** THE POINT AT WHICH AN OIL OR FAT BEGINS TO BURN**24.** EGGS REMOVED FROM THE THE SHELL AND SIMMERED IN WATER**25.** PROCESS OF ADDING BACTERIAL CULTURES TO MILK AND THEN HEATING THE MIXTURE FOR SEVERAL HOURS**26.** DAIRY LIQUID THAT CONTAINS FAR MORE FAT THAN MILK**27.** THE MEMBRANES IN AN EGG THT HOLD THE EGG YOLK IN PLACE**28.** PROCESS IN WHICH MILK IS HEATED TO KILL MICROORGANISMS THAT CAUSE SPOILAGE AND DISEASE WITHOUT AFFECTING ITS NUTRITIONAL VALUE | **Down****1.** SLIGHTLY COOKED EGGS**3.** ANOTHER NAME FOR FLAT OMELETS**5.** DESCRIBES TYPES OF CHEESE THAT ARE AGED WITH THE MODIFICATION OF ADDING RIPENING AGENTS, WHICH GIVE THE CHEESE ITS UNIQUE FEATURES**6.** CHEESE MADE BY GRINDING, BLENDING AND FORMING ONE OR MORE NATURAL CHEESES, WITH EMULSIFIERS TO MAKE THE PRODUCT UNIFORM**8.** COMMON CONDITION THAT IS DIGESTIVE AND IS A NEGATIVE REACTION TO MANY CULTURED DAIRY PRODUCTS**10.** ESCRIBED AS "UP" AND ITS FRIED EGGS THAT ARE FRIED ONLY AT THE BOTTOM**11.** THE WHITE OF AN EGG **13.** PROCESS OF SEPARATING A MILK'S SOLIDS FROM ITS LIQUID IN ORDER TO MAKE CHEESE**14.** REFERS TO A DIETARY SUPPLEMENT CONTAINING LIVE BACTERIA THAT IS TAKEN ORALLY TO RESTORE BENEFICIAL BACTERIA TO THE BODY**15.** DESCRIBES EGGS THAT ARE FRIED ON THE BOTTOM THEN TURNED OVER AND FRIED VERY LIGHTLY ON THEIR TOP SIDES**16.** ROTEIN, FOUND IN MILK, TO WHICH SOME PEOPLE HAVE AN ALLERGIC REACTION**19.** SMALL, CERAMIC, OVEN-PROOF DISHES**22.** EGGS THAT ARE CRACKED OPEN AND COMBINED IN A CONTAINER |