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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_ | Period: \_\_\_\_\_\_\_ |

Cooking

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|  |  |  | 11 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 12 |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  | 13 |  |  |  | 14 |  |  |  |  |  |  |  |  |  |  | 15 |  |  |
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|  |  |  |  |  |  |  |  |  |  | 24 |  |  |  |  |  |  |  | 25 |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 26 |  |  |  |  |  |  |  |  |  |  | 27 |  |  |  |  |  |  |  |  |  |
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| --- | --- |
| **Across****2.** open face omelete**5.** egg that is basted**7.** lorge holes in bread**8.** when heaat radiates, indirect heat**10.** method to blend**17.** food made out of eggs ham and cheese**20.** method to cook buscuits**22.** to broil something**23.** over easy eggs **26.** to roast something**28.** to simmer something **29.** toast that is french**30.** eggs that are not flipped  | **Down****1.** a crumbly topping**3.** to stew something**4.** batter you pour **6.** cup you bake with**9.** batter you drop**11.** frying deeply**12.** eggs that are boiled out of the shell**13.** to saute something **14.** to poach something **15.** when u steam something**16.** to simmer something **18.** soft boiled egg**19.** stuff you cook pancakes with**21.** method to cream**24.** direct heat **25.** water at 212 degrees F.**27.** stuff u bake with |