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

Cooking Equipment

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| **Across****6.** DRAINS SOLIDS FROM LIQUIDS**9.** TO ROAST MEATS IN OVEN**12.** POUND MEAT AND MAKE MORE TENDER**18.** TO SHRED,SLICE OR GRATE FOOD**22.** PAN USED TO BAKE A CHEESECAKE IN**23.** LEVELS INGREDIENTS AFTER MEASURING**27.** TO BAKE PIES IN**28.** TO LIFT AND TURN PANCAKES, HAMBURGERS AND EGGS**29.** USED TO CUT PIZZA AS WELL AS OTHER FOODS**30.** TO OPEN CANS**33.** TO MASH COOKED FOODS, SUCH AS POTATOES**34.** USES ELECTRICITY TO MIX AND BEAT INGREDIENTS**35.** PROTECTS COUNTERS FROM HOT PANS, ALSO USED TO COOL FOOD ON**37.** HAS A HANDLE AND POURING LIP, USED TO MEASURE LIQUIDS**38.** USED TO MEASURE DRY INGREDIENTS...LIKE FLOUR OR SUGAR | **Down****1.** USED TO CUT FAT IN WITH FLOUR WHEN MAKING PASTRY OR BISCUITS**2.** HANDHELD, DRAINS FOOD**3.** MULTIPURPOSE KNIFE**4.** USED TO TURN FOOD SUCH AS BACON**5.** HANDHELD TOOL USED TO WHIP EGG WHITES OR CREAM**7.** FOR LONG , SLOW COOKING OF STEW, SOUPS AND MEATS**8.** GRILLS MEAT, PANCAKES AND EGGS**10.** FREESTANDING & DRAINS FOOD**11.** MIXES, CHOPS, GRATES, SLICES, PUREES' INGREDIENTS**13.** PEELS VARIOUS FRUITS AND VEGETABLES**14.** PAN USED TO BAKE BREAD, POUND CAKE, AND MEAT LOAF IN**15.** A 9 x 13 PAN USED TO BAKE CAKES, ROASTS AND CASSEROLES**16.** SCRAPES SIDES OF BOWL**17.** DEEP,HAS HANDLE AND CAN COOK A VARIETY OR FOODS**19.** TO BAKE MUFFINS OR CUPCAKES IN**20.** READS THE INTERNAL TEMPERATURE OF MEAT**21.** DRAINS DISHES**24.** USED TO MIX FOOD IN, VARIOUS SIZES**25.** AIDS IN POURING FOODS INTO SMALL MOUTHED CONTAINERS**26.** TO CUT OPEN PACKAGES AND CUT HERBS**31.** USED TO SEPARATE PARTICLES TO MAKE LIGHT AND FLUFFY**32.** TO BAKE COOKIES, CREAM PUFFS AND FREESTANDING BREADS ON**36.** USED TO SERVE SOUP, STEW AND BEVERAGES |