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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 |