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Cooking Terms

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| **Across**  **4.** mix with a spoon or wire whisk in a circular motion; this distributes heat and keep foods form sticking to a pan  **5.** subtracting the weight of the container to find the weight of the food alone  **6.** to cut off a very thin layer of peel with a paring knife  **8.** to cut a food into large, thin pieces with a slicing knife  **9.** to beat ingredients, such as shortening and sugar, combining until soft and creamy  **10.** to crush food into a smooth mixture with a masher or beater  **14.** to mic ingredients by tumbling them with tongs or a large spoon and fork  **17.** to crush food into a smooth mixture with a masher or beater  **20.** to cut food into small pieces with kitchen shears  **21.** to cut a food into very thin strips  **22.** to put small pieces of food on the surface of another food  **23.** dividing food into smaller parts using sharp bladed tool  **24.** to chop finely  **25.** used to gently mic a light, fluffy mixture into a heavier one  **28.** to cut food into small, irregular pieces  **29.** to boil mixture in order to evaporate the liquid and intensify the flavor  **30.** to use a pastry brush to coat food with a liquid, such as melted butter or a sauce | **Down**  **1.** combining two or more ingredients thoroughly so they blend  **2.** to coat a food with three different layers  **3.** to add flavor to a food by soaking it in a cold, seasoned liquid  **7.** to break or tear off small layers of food, often fish, with a fork  **11.** applying thin layer of one food onto another food for flavor and texture  **12.** pieces are about ½ inch square  **13.** to mic thoroughly and add air to foods  **15.** to beat quickly and vigorously to incorporate air into a mixture, making it light and fluffy  **16.** to pour over a food as it cooks, using a baster or spoon  **18.** to use a grinder to break up a food into coarse, medium, or fine particles  **19.** to pulverize food into crumbs, powder, or paste, with a rolling pin, blender, or food processor  **26.** to make straight shallow cuts with a slicing knife in the surface of food  **27.** make them 1/8 to ¼ in square |