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Cooking Terms

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| **Across****4.** a technique used in grilling, baking, braising, roasting in which the food is cooked at a high tempeture until a carmalized crust forms**5.** to boil water continuosly, causing it to vaporize into steam**10.** to cute food into cubes, the size of which cary from 1/4 to 3/4 inch**12.** a method of pulling apart meat**14.** something with multiple ingrediants together**17.** A portion of food cut into short, thin strips**21.** Preserve meats by various methods such as salting, drying, or smoking**22.** Combining fat and water**24.** the cooking of food in oil or other fat**26.** to beat food with a whisk or mixer to incorporate air and produce volume.**29.** Covering the food with liquor and setting aside briefly**30.** is cooked food, usually veggies or legumes**32.** to turn a cloudy liqued clear by removing sediments**33.** the action of removing browned bits of food on the bottom of the pan**34.** a thin glossy coating applied to foods **35.** Cook by exposing to direct heat, intense radiant heat | **Down****1.** Fried quickly in a little hot fat**2.** to brush or spoon fat, sauce, or liqued over meats**3.** is an tiem or substance used as a decoration**6.** The process of pulling foods through dry ingredients to coat them before cooking**7.** A dish of meat and vegtables cooked slowly in liquid in a closed dish or pan**8.** Cook by dry heat without direct exposure to a flame, typically in an oven or on a hot surface**9.** a food preparation technique in which foods are cooked in hot liqueds kept just below the boiling point**11.** Fry lightly and then stew it slowly in a closed container**13.** To cook by heating the food in steam from boiling water**15.** A method used to make the food white or pale by extracting color**16.** describes pasta, veggies, rice or beans that are cooked to be a firm bite**18.** To fry rapidly over a high heat while stirring briskly**19.** Cook by simmering in a small amount of liquid**20.** the gentile heating of vegtibles in a little oil or butter**23.** Soaking food in a marinade**25.** The process of letting the meat rest after cooking**27.** Partly cook by boiling**28.** A method of gently mixing ingredients, usually delicate or whipped ingredients that cant withstand stirring or beating**31.** a cooking method that uses dry heat |