|  |  |
| --- | --- |
| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Cooking Terms

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  | 1 |  |  |  |  |  | 2 |  |  |  |  |  | 3 |  |  |
|  |  |  | 4 |  |  |  |  | 5 |  |  |  |  |  |  |  |  |  |  | 6 |
|  |  |  |  |  |  |  |  |  |  |  |  |  | 7 |  | 8 |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 9 |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  | 10 |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  | 11 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | 12 |  |  |  |  |  | 13 |  | 14 |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | 15 |  | 16 |  |  |  |  |
| 17 |  |  |  |  |  |  |  |  |  |  | 18 |  |  |  |  |  | 19 |  | 20 |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 21 |  |  |  |  |  | 22 |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 23 |  | 24 | 25 |  |  | 26 |  |  | 27 |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | 28 |  |  |  |  |  |  |
|  |  |  |  |  | 29 |  |  |  |  |  |  |  |  |  | 30 |  | 31 |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 32 |  |  |  |  |  |  |  | 33 |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 34 |  |  |  |  |  | 35 |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **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 |