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

Cooking

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  | 1S |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 2F |  R |  I |  T |  T |  A |  T |  A |  | 3S |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  R |  |  |  |  |  |  T |  | 4P |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 5B |  A |  S |  T |  E |  D |  E |  G |  G |  |  |  |  E |  |  O |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  U |  |  |  | 6B |  |  W |  |  U |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 7T |  U |  N |  N |  E |  L |  S |  |  |  |  A |  |  I |  | 8R |  A |  D |  I |  A |  T |  I |  O |  N |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  E |  |  |  |  K |  |  N |  |  B |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | 9D |  |  | 10B |  L |  E |  N |  D |  I |  N |  G |  M |  A |  T |  H |  O |  D |  |  |  |  |  |  |  |
|  |  |  | 11D |  |  |  R |  |  |  |  |  |  |  |  N |  |  |  |  T |  |  |  |  |  |  | 12P |  |  |  |  |
|  |  |  |  E |  |  |  O |  |  |  |  |  | 13S |  |  G |  | 14P |  |  T |  |  |  |  |  |  |  O |  | 15S |  |  |
|  |  |  |  E |  |  |  P |  | 16S |  |  |  |  A |  |  C |  | 17O |  M |  E |  L |  E |  T |  E |  |  |  A |  |  T |  |  |
|  |  |  |  P |  |  |  B |  |  I |  |  |  |  U |  |  U |  |  A |  |  R |  |  |  |  | 18C |  |  C |  |  E |  |  |
|  |  |  |  F |  |  |  A |  |  M |  |  |  |  T |  |  P |  |  C |  |  |  | 19B |  |  |  O |  |  H |  |  A |  |  |
|  |  |  |  R |  |  |  T |  |  M |  |  |  |  E |  |  |  |  H |  |  |  |  A |  |  |  D |  |  E |  |  M |  |  |
|  |  |  |  Y |  |  |  T |  |  E |  |  | 20B |  I |  S | 21C |  U |  I |  T |  M |  E |  T |  H |  O |  D |  |  D |  |  I |  |  |
|  |  |  |  I |  |  |  E |  |  R |  |  |  |  N |  |  R |  |  N |  |  |  |  T |  |  |  L |  |  E |  |  N |  |  |
|  |  |  |  N |  | 22B |  R |  O |  I |  L |  I |  N |  G |  | 23E |  G |  G |  S |  O |  V |  E |  R |  |  E |  |  G |  |  G |  |  |
|  |  |  |  G |  |  |  |  |  N |  |  |  |  |  |  A |  |  |  |  |  |  R |  |  |  D |  |  G |  |  |  |  |
|  |  |  |  |  |  |  |  |  G |  | 24C |  |  |  |  M |  |  |  | 25B |  |  |  |  |  E |  |  S |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 26R |  O |  A |  S |  T |  I |  N |  G |  |  O |  | 27D |  |  |  G |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  N |  |  |  |  N |  |  |  |  I |  |  O |  |  |  G |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  D |  |  |  |  G |  |  |  |  L |  |  U |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  U |  | 28S |  I |  M |  M |  E |  R |  I |  N |  G |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  C |  |  |  |  E |  |  |  |  N |  |  H |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 29F |  R |  E |  N |  C |  H |  T |  O |  A |  S |  T |  |  |  |  G |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  I |  |  |  |  H |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  O |  |  |  |  O |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 30S |  U |  N |  N |  Y |  S |  I |  D |  E |  U |  P |  E |  G |  G |  S |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **Across****2.** open face omelete**5.** egg that is basted**7.** lorge holes in bread**8.** when heaat radiates, indirect heat**10.** method to blend**17.** food made out of eggs ham and cheese**20.** method to cook buscuits**22.** to broil something**23.** over easy eggs **26.** to roast something**28.** to simmer something **29.** toast that is french**30.** eggs that are not flipped  | **Down****1.** a crumbly topping**3.** to stew something**4.** batter you pour **6.** cup you bake with**9.** batter you drop**11.** frying deeply**12.** eggs that are boiled out of the shell**13.** to saute something **14.** to poach something **15.** when u steam something**16.** to simmer something **18.** soft boiled egg**19.** stuff you cook pancakes with**21.** method to cream**24.** direct heat **25.** water at 212 degrees F.**27.** stuff u bake with |