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

Cooking

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