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

Cooking methods

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| **Across**  **2.** Cooking that takes place after you remove food from heat source  **3.** moisture that escapes into the air  **5.** \_\_\_ cooking that uses both dry and moist cooking techniques  **8.** To use metal and the radiation of hot air, oil or fat to transfer heat is a \_\_\_ cooking technique  **10.** To quickly brown food at the start of the cooking process  **12.** When the proteins in food change from a liquid or semi-liquid state to a drier solid state.  **15.** Cooking technique that uses liquid instead of oil for heat energy needed to cook food  **17.** To cook food directly under a primary heat source.  **18.** A coating made of eggs and crumbs  **19.** Foods that are cooked completely submerged in heated fat | **Down**  **1.** A long slow cooking process that makes tough cuts of meat more tender  **4.** The process of cooking sugar to high temperatures  **6.** To partially Cook food  **7.** To coat food with flour or finely ground crumbs  **9.** To cook food in liquid between 150-185 degrees  **11.** A combination cooking technique with food items cut into small pieces  **13.** To cook foods in a closed environment using vapors  **14.** To cook food in liquid that is heated between 185-200 degrees F.  **16.** To loosen pan drippings with a small amount of liquid |