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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 |