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Cutting and Preparation Terms

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| **Across**  **3.** To cut food into small, equal size squares about ½ inch in size.  **6.** To cut food into small, uneven pieces.  **7.** To remove the stem and the very thin layer of peel of a fruit or vegetable with a paring knife or peeler.  **9.** To cut food into small, equal size squares about ¼ to 1/8 inch in size.  **10.** To remove the outer layer/skin, by stripping or pulling off with your fingers or a knife. | **Down**  **1.** To cut food into large, thick or thin flat pieces with a slicing knife. Use a sawing motion while gently pressing the knife down.  **2.** To make small, straight, shallow cuts with a slicing knife in the surface of a food; often done to tenderize meat or to let sauces soak in.  **4.** To reduce food into small pieces by pressing and rubbing it against the “teeth” of a grater.  **5.** To cut or break food into long, thin strips by using a knife, fork, or grater.  **8.** To cut food into very fine, uneven pieces. |