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Food Preparation Terms

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| **Across**  **4.** To heat liquid just below the boiling point  **6.** To return to a previous state by adding water  **8.** To soak meat in a solution  **10.** To cut or break into thin pieces  **11.** What is it called when you spoon pan juices over the surface of food during cooking to keep food moist  **17.** What is the term used for referring to heating sugar until a brown color  **18.** To make a liquid clear by removing solid particles  **20.** To cut into thin, flat pieces  **22.** To prepare a food for cooking  **23.** To cook food in a small amount of hot fat  **24.** To cut food into thin, stick-sized strips  **27.** To decorate foods  **28.** To cook by submerging in simmer liquid  **30.** To soak meat in a solution  **31.** To remove the large black or white vein along a shrimp’s back | **Down**  **1.** To cook over a simmering liquid  **2.** To cook pieces of meat in butter and in seasoned liquid  **3.** To make grooves in dough  **5.** To turn food in a microwave oven one quarter to one half turn  **7.** To cook without fat  **9.** What is cooking on a rack or spit over hot coals called  **12.** To lift a food off the floor of a microwave oven  **13.** To cook uncovered in the oven with dry heat  **14.** To remove one part from another  **15.** To cut or chop in very fine pieces  **16.** To mechanically break down a food  **19.** To cook uncovered in the oven  **21.** To push a fist firmly into the top of risen yeast dough  **25.** To make small, shallow cuts on the surface of a food  **26.** What is it called when you thicken or smooth out the consistency of a liquid  **29.** To reduce a food into small bits |