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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  |