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Food Preparation Terms

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|  |  |  |  | 5J |  |  |  |  |  |  |  |  |  |  I |  |  |  |  |  |
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|  |  | 13K |  N |  E |  A |  D |  | 14B |  E |  A |  T |  |  | 15P |  |  I |  |  T |  |
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| **Across****2.** a tart condiment that comes in many variety **4.**  distribute solid fat in small pieces evenly through dry ingredients using a fork**10.** to strip off the outer skin**11.** decorate food with colorful ingredients**13.** fold dough and pressing it**14.** make a mixture smooth**17.** used in small amounts to complement food’s flavor**18.** let food stand for a length of time to tenderize**19.** add ingredients for flavor | **Down****1.** pour off liquid from food**3.** decorate food with colorful ingredients**5.** cut into stripes**6.** in to blend delicate ingredients**7.** to soften fat with a spoon**8.** to combine ingredients **9.** has a mild & spicy flavor, originated from India**12.** beat rapidly to increase volume**15.** a finely chopped mixture, bright green in color**16.** make a mixture smooth |