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Food Preparation Terms

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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 |