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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Food Preparation terms

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| **Across**  **2.** To pulverize  **5.** To cook in a sugar syrup until coated or crystallized  **8.** To sprinkle or coat with flour  **13.** To let a food stand until it no longer feels warm to the touch  **14.** To cut into small pieces  **15.** To apply sauce, melted fat, or other liquid with a basting or pastry brush  **16.** To cook in the oven with dry heat  **17.** To remove liquid from a food product  **21.** To thicken or smooth out the consistency of a liquid  **22.** To heat sugar until a brown color and characteristic  **23.** To mix ingredients together with a circular up-and-down motion using a spoon, whisk, rotary or electric beater  **24.** To scald or parboil in water or steam  **27.** To make grooves or folds in dough  **28.** To make a liquid clear by removing solid particles  **29.** To break fish into small pieces with a fork  **30.** To stir ingredients until they are thoroughly combined | **Down**  **1.** To cook in a large amount of hot fat  **3.** To cook in a small amount of hot fat  **4.** To turn the surface of a food brown by placing it under a brolier  **6.** To cook uncovered under a direct source of heat  **7.** To thoroughly cover a food with a liquid or dry mixture  **9.** To remove bones from fowl or meat  **10.** To mix or blend two or more ingredients together  **11.** To cook by submerging in simmer liquid  **12.** To cook in a small amount of liquid  **18.** To coat with dry bread or cracker crumbs  **19.** To spoon pan juices, melted fat, or another liquid over surface of food during cooking to keep the food moist and add flavor  **20.** To cook on a rack or spit over hot coals or some other source of direct heat  **25.** To make a food cold by placing it in a refrigerator or in a bowl over crushed ice  **26.** To cook in liquid over 212°F (100°F |