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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 |