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

Food Preparation terms

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|  |  |  |  |  |  |  |  |  |  |  |  | R |  |  |  | R |  | E |  |
|  |  |  |  |  |  |  |  | 5  C | A | N | D | Y |  |  |  | O |  | P |  |
|  |  |  |  | 6  B |  |  |  |  |  |  |  |  |  | 7  C |  | W |  | F |  |
|  |  |  |  | R |  |  |  | 8  F | L | O | U | R |  | O |  | N |  | R |  |
|  |  |  |  | O |  | 9  B |  |  |  |  |  |  |  | A |  |  |  | Y |  |
|  |  | 10  C |  | I |  | O |  |  |  | 11  C |  |  |  | T |  | 12  B |  |  |  |
|  | 13  C | O | O | L |  | N |  | 14  C | H | O | P |  |  |  | 15  B | R | U | S | H |
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|  |  | 16  B | A | K | E |  |  |  |  | 17  D | R | A | I | N |  | I |  | 18  B |  |
|  |  | I |  |  |  | 19  B |  | 20  B |  | L |  |  |  |  |  | S |  | R |  |
| 21  B | I | N | D |  | 22  C | A | R | A | M | E | L | I | Z | E |  | E |  | E |  |
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|  |  |  | 23  B | E | A | T |  | 24  B | L | A | N | 25  C | H |  |  | 26  B |  | D |  |
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|  | 27  F | L | U | T | E |  |  | 28  C | L | A | R | I | F | Y |  | I |  |  |  |
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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 |