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

Food preperation terms

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| **Across**  **2.** Cook in a liquid that's barely boiling  **6.** To change a solid into a liquid  **11.** Cut or break into thin pieces  **15.** Beat quickly and steadily  **18.** A liquid that adds a glossy layer  **19.** To work a dough  **20.** Cpat food with crumbs and egg  **21.** Create layers with a dry or liquid mixture  **22.** Mix in circular motion  **25.** Remove outer layer  **26.** Softin solid fats  **28.** Mix invridents together  **29.** Make soft shallow foods on cuts  **30.** Combine solid fat with flour | **Down**  **1.** Cool in hot fat  **3.** Cut or chop into fine pieces  **4.** What is to cook in dry heat ?  **5.** Cut thin flat pieces  **7.** Cook a liquid  **8.** Heat to desire temperature BEFORE  **9.** Cut in small pieces  **10.** Remove from a form  **12.** Cut out or tear into large thin pieces  **13.** Rub food against grater to make small pieces  **14.** Cook with vapor produced by boiling  **16.** Cut into small squares  **17.** Stir ingredients until thoroughly combined  **23.** Break food with the back of a spoon  **24.** Cut into very small squares  **27.** Let food sit until no longer warm |