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cooking vocabulary

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|  | 46  C | H | O | P | A | N | D | M | I | N | C | E |  |  |  |  | A |  | R |  |  |  |  |  |  |  |  |  |  |
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| **Across**  **4.** to cut a food, such as almonds, into very thin strips.  **5.** to separate water from solid food, such as vegetables or cooked pasta, by putting the food in a colander or strainer  **6.** this is a common method for measuring shortening.  **8.** both of these terms refer to cutting food into small, square pieces. Cubed pieces are ½ inch square. To dice make them 1/8 to ¼ inch square  **9.** to mix ingredients, such as salad greens and dressing, by tumbling them with tongs or a large spoon and fork  **11.** to break or tear off small layers of food, often cooked fish, with a fork  **18.** to coat a food with a liquid that forms a glossy finish.  **19.** to divide a food into four equal pieces  **21.** to use a grinder to break up a food into coarse, medium, or fine particles. Meat and coffee beans are often ground.  **23.**  to cut food into small pieces with kitchen shears. This technique is usually used with fresh herbs or dried fruit.  **24.** to cut off a very thin layer of peel with a paring knife. A peeler can also be used.  **25.** to use a pastry brush to coat a food with liquid, such as melted butter or a sauce.  **27.** to coat a food with three different layers.  **28.** to crush food into a smooth mixture with a masher or beater  **29.** to coat food heavily with flour, bread crumbs or cornmeal.  **32.** to remove the center of a fruit, such as an apple or pineapple  **33.** to separate solid particles from liquid, such as broth  **34.** to shape a food by hand or by placing it in a decorative mold  **37.** some cooks prefer this technique, which takes a liquid measuring cup.  **44.** to remove the tough outer coating of a food, such as eggs or nuts  **46.** chopping means to cut food into small, irregular pieces. To mince is to chop finely.  **48.** this convenient method is used for fat that comes in ¼ pound sticks, usually butter and margarine. | **Down**  **1.** to dip a food briefly in boiling water and then in cold water to stop the cooking process.  **2.**  to cut a food into large, thin pieces with a slicing knife. Use a sawing motion while pressing the knife down gently.  **3.** to add such flavorings as herbs and spices to a food  **7.** to lightly sprinkle a food with flour or confectioners’ sugar  **10.** to pour liquid over a food as it cooks, using a baster or spoon. Foods are often basted in sauces or pan juices.  **12.** to grind or mash cooked fruits or vegetables until they smooth. Tools for this task included a blender, a food processor, a food mill, and a sieve  **13.** to make straight, shallow cuts with a slicing knife in the surface of a food. Scoring is often done to tenderize a meat like ham and let sauces sink in.  **14.** to add flavor to a food by soaking it in a cold, seasoned liquid. The liquid is usually discarded.  **15.** to heat sugar until it liquefies and darkens in color. Other foods may be caramelized to release their sugar content.  **16.** to soak dry ingredients such as tea or herbs  **17.** to cut food, such as cheese or carrots, into smaller pieces or shreds by pressing and rubbing the food against the rough surface of a grater  **20.** to cook a food in a sugar syrup. Some root vegetables, fruits, and fruit peels are prepared in this way  **22.** to beat ingredients, such as shortening and sugar, combining until soft and creamy.  **26.** to boil a mixture in order to evaporate the liquid and intensify the flavor. also called "cooking down"  **30.** used to gently mix a light, fluffy mixture into a heavier one.  **31.** to make a liquid clear by removing solid particles. A broth is clarified by removing the fat and straining.  **35.**  to mix thoroughly and add air to foods. Use a spoon and a vigorous over- and – over motion or a mixer or food processor.  **36.** to beat quickly and vigorously to incorporate air into mixture, making it light and fluffy.  **38.** to put small pieces of food, such as butter, on the surface of another food.  **39.** to heat liquid to just below the boiling point. also, to blanch food  **40.** to pulverize food into crumbs, powder, or paste with a rolling pin, blender, or food processor.  **41.** to leave an opening in a container so stream can escape during cooking  **42.**  to loosen the flavorful food particles in a pan after food been browned.  **43.** to coat a food, such as chicken or fish, with flour  **45.** often applies to food that is cooking. Mix with a spoon or wire whisk in a circular motion. This distributes heat and keeps foods from sticking to a pan.  **47.** to remove a stone or seed from fruit using a sharp knife |