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

cooking vocabulary

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 1B |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | 2S |  |  |  |  |  |  |  |  |  L |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  L |  | 3S |  |  |  |  |  |  |  A |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  | 4S |  L |  I |  V |  E |  R |  | 5D |  R |  A |  I |  N |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  C |  |  A |  |  |  |  |  |  |  C |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 6D |  R |  Y |  M |  E |  A |  S |  U |  R |  E |  M |  E |  T |  H |  O | 7D |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  O |  |  |  |  |  |  |  |  |  U |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 8C |  U |  B |  E |  A |  N |  D |  D |  I |  C |  E |  | 9T |  O |  S |  S |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  T |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 10B |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 11F |  L |  A |  K |  E |  |  |  A |  | 12P |  |  |  |  | 13S |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 14M |  |  S |  |  U |  |  | 15C |  |  C |  | 16S |  | 17G |  |
|  |  |  |  |  |  | 18G |  L |  A |  Z |  E |  |  | 19Q |  U |  A |  R |  T |  E |  R |  |  |  A |  |  O |  |  T |  |  R |  |
|  |  |  |  |  |  |  |  |  |  |  | 20C |  |  |  |  R |  |  E |  |  E |  |  |  R |  |  R |  |  E |  |  A |  |
|  |  |  | 21G |  R |  I |  N |  D |  | 22C |  |  A |  | 23S |  N |  I |  P |  |  |  E |  | 24P |  A |  R |  E |  |  E |  |  T |  |
|  |  |  |  |  |  |  |  |  |  R |  |  N |  |  |  |  N |  |  |  |  |  |  |  M |  |  |  |  P |  |  E |  |
|  | 25B | 26R |  U |  S |  H |  | 27B |  R |  E |  A |  D |  |  | 28M |  A |  S |  H |  |  | 29D |  R |  E |  D |  G |  E |  |  |  A |  |
|  |  |  E |  |  |  |  |  |  |  A |  |  Y |  |  |  |  T |  |  |  |  |  |  |  L |  |  |  | 30F |  |  N |  |
|  |  |  D |  |  | 31C |  |  |  |  M |  |  | 32C |  O |  R |  E |  |  | 33S |  T |  R |  A |  I |  N |  | 34M |  O |  L |  D |  |
|  |  |  U |  |  |  L |  | 35B |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  Z |  | 36W |  |  L |  |  S |  |
|  |  |  C |  | 37W |  A |  T |  E |  R | 38D |  I | 39S |  P |  L |  A | 40C |  E |  M |  E |  N |  T |  M |  E |  T |  H |  O |  D |  |  H |  |
|  |  |  E |  |  |  R |  |  A |  |  O |  |  C |  |  |  |  R |  |  |  |  |  |  |  |  |  I |  |  |  |  R |  |
|  |  |  |  |  |  I |  |  T |  |  T |  |  A |  | 41V |  |  U |  | 42D |  | 43F |  |  |  |  |  P |  |  |  |  E |  |
|  |  |  |  |  |  F |  |  |  |  |  |  L |  |  E |  | 44S |  H |  E |  L |  L |  |  |  |  |  |  |  |  |  D |  |
|  |  |  |  |  |  Y |  |  |  | 45S |  |  D |  |  N |  |  H |  |  G |  |  O |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  T |  |  |  |  T |  |  |  |  L |  |  U |  |  |  |  |  |  |  |  |  |  |
|  | 46C |  H |  O |  P |  A |  N |  D |  M |  I |  N |  C |  E |  |  |  |  |  A |  |  R |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  R |  |  |  | 47P |  |  |  |  Z |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  | 48S |  T |  I |  C |  K |  M |  E |  T |  H |  O |  D |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  T |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **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  |