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culinary crossword puzzle

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|  |  |  |  |  S |  | 7H |  |  |  |  |  |  |  |  |  |  H |  | 8A |  |  A |  |  |  |  |  |  |  E |  |  |
|  |  |  |  |  D |  |  O |  |  |  | 9C |  | 10F |  |  |  |  E |  |  L |  |  R |  |  |  |  |  |  |  D |  |  |
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|  | 12H |  O |  M |  E |  G |  E |  N |  I |  Z |  A |  T |  I |  O |  N |  |  B |  |  U |  | 13F |  R |  I |  T |  T |  A |  T |  A |  S |  |
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| **Across****5.** To combine with, treat with, or expose to the action of hydrogen.**12.** Process in which milk is strained through very fine holes to break down fat and then blended into one fluid.**13.**  Flat omelet that may be made in individual portions or in larger quantities.**14.** Product made by simmering, and then shocking, eggs.**15.**  Tea in which the leaves are not fermented.**18.** Any alternative used to replace butter in a recipe. Examples include margarine, olive oils, and soy-based oils.**19.** Sliced bread (preferably day old) dipped in an egg-and-milk mixture and cooked on a lightly oiled griddle or flat pan.**20.** Sandwich consisting of two slices of bread or two halves of a roll, a spread, and a filling. | **Down****1.**  Very thin pancake-type item with a high egg content. The result is a delicate, unleavened griddlecake.**2.** Another type of hot sandwich in which the outside of the bread is buttered and browned on the griddle or in a hot oven**3.** Hot or cold bite-sized finger food that is served before a meal.**4.**  Potatoes prepared by steaming or simmering them in lightly salted water and then peeling, chilling, and shredding. Shredded potatoes are cooked on a lightly oiled griddle on medium heat to a light golden brown on both sides.**6.**  Butter that is created when the chef or manufacturer heats butter and then removes milk solids and water.**7.** Raw potatoes that have been peeled and then sliced, diced, or shredded and then cooked on a well-oiled griddle or pan-fried until golden brown and cooked though.**8.** White part of an egg, which consists of protein and water**9.**  Membranes that hold an egg yolk in place**10.** Egg that has been fried in cooking fat at 145°F for at least 15 seconds. If it is going to be held for a few minutes, it should be cooked at 155°F. The yolk should be cooked to whatever doneness the customer requests.**11.**  Small, open-faced cold sandwich that is a type of hors d'oeuvre. They usually are made from bread or toast cutouts, English muffins, crackers, melba toasts, and tiny unsweetened pastry shells.**16.** Three slices of toasted bread spread with mayonnaise and filled with an assortment of sliced chicken and/or turkey, ham, bacon, cheese, lettuce, and tomato.**17.** Popular breakfast drink made from cocoa powder or shaved chocolate and sugar stirred into heated milk or water. |