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food tech

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| **Across**  **3.** To heat sugar until it liquefies  **5.**  An uncooked pourable mixture  **12.** The outer, colored part of the peel of citrus fruit  **13.**  To cook food on a rack under or over direct heat  **15.** To rub the interior surface of a cooking dish or pan with oil  **16.** To brown the surface of meat by quick-cooking  **18.** To cook by completely immersing food in hot fat.  **19.** To rub foods against a serrated surface to produce shredded or fine bits  **20.** To combine light ingredients such as whipped cream or beaten egg whites  **21.** To soak in a flavored liquid  **22.** helps things rise | **Down**  **1.** To coat foods with glossy mixtures such as jellies or sauces  **2.** a certian tempeture to survive  **4.**  To cut food into very small cubes  **6.** To cook in bubbling water  **7.**  A spoonful of soft food such as whipped cream or mashed potatoes  **8.** To quickly cook small pieces of food over high heat  **9.** To beat ingredients  **10.** To coat foods such as salad with a sauce  **11.** To cook gently over very low heat in barely simmering liquid just to cover.  **14.** To blend dough together with hands or in a mixer to form a pliable mass  **17.**  To cook a large piece of meat or poultry uncovered with dry heat |