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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  |