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| **Across**  **2.** gently mix a light, fluffy mixture into heavier one.  **3.** beat ingredients, such as shortening and sugar, combining until soft and creamy.  **7.** to make straight, shallow cuts with a slicing knife in the surface of a food.  **9.** crush food into a smooth mixture with a masher or beater.  **13.** use a pastry brush to coat a food with a liquid, such as melted butter or a sauce  **18.** cut foods into small irregular pieces. To mince is to chop finely.  **20.** heat liquid to just below the boiling point  **21.** coat food heavily with flour, bread crumbs, or cornmeal  **23.** cut food into small pieces with kitchen shears.  **25.** mix ingredients, such as salad, greens, and dressing.  **27.** to pulverize food into crumbs, powder, or paste with a rolling pin, blender, or food processor.  **28.** cut off a very thin layer of peel with a paring knife.  **29.** soak dry ingredients, such as tea or herbs, in hot liquid to extract flavor or soften the texture  **30.** cut a food, such as almonds, into very thin strips.  **31.** to leave an opening in a container so steam can escape during cooking. | **Down**  **1.** cutting food into small, square pieces. Cubed pieces are about ½ inch square dice is 1/8 inch to ¼ inches square.  **4.** make a liquid clear by removing solid particles.  **5.** cut a food into large, thin pieces with a slicing knife. Use a sawing motion while pressing the knife gently.  **6.** grinder to break up food into coarse, medium, or fine particles.  **8.** remove the center of a fruit, such as and apple or pineapple  **10.** heat sugar until it liquefies and darkens in color  **11.** lightly sprinkle a food with flour or confectioners’ sugar  **12.** coat a food with three different layers. The food is first coated with flour.  **14.** to break or tear off small layers of food.  **15.** beat quickly and vigorosly to incorporate air into mixture, making it light and fluffy  **16.** dip a food briefly in boiling water and then in cold water to stop the cooking process  **17.** shape a food by hand or by placing in a decorative liquid  **19.** put small pieces of food, such as butter, on the surface of another food.  **22.** boil mixture in order to evaporate the liquid and intensify the flavor  **24.** to divide a food into four equal pieces.  **26.** grind or mash cooked fruits or vegetables until they are smooth. |

   silver       flake       fold       toss       whip       bread       chop and mince       cube and dice       pare       score       slice       crush       grind       mash       puree       quarter       snip       cream       brush       dot       dredge       dust       blanch       caramelize       core       mold       reduce       scald       strain       vent       clarify