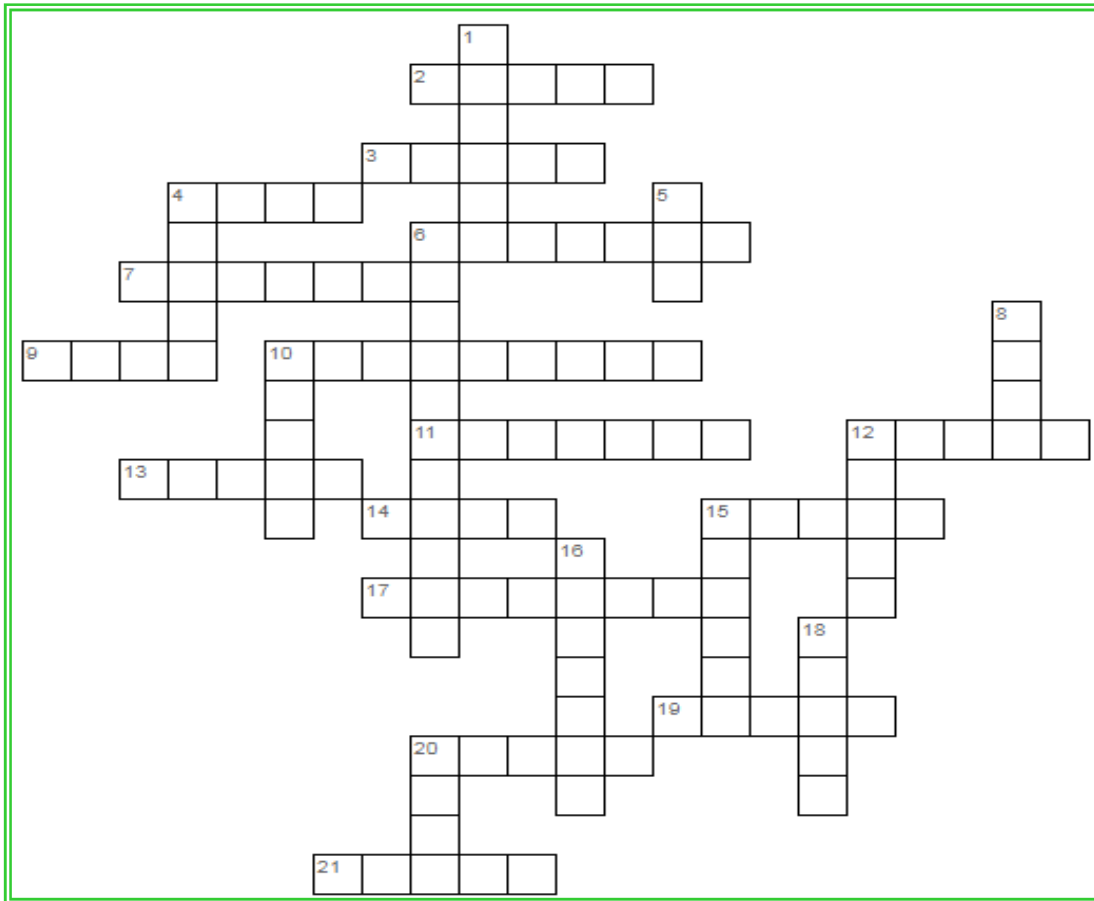


Recipe Crossword Puzzle



Across

- 2 To remove liquid from a solid food by pouring off the liquid, putting the food through the colander, or drying with paper towels.
- 3 To boil over hot coals or on a griddle.
- 4 To cook food in hot liquid, 212 degrees Fahrenheit, having bubbles that rise to and break on the surface of the liquid.
- 6 To cook food by completely immersing in hot fat, also known as 'french frying'.
- 7 To blend or mix two or more ingredients.
- 9 To remove the skin/layer by stripping or pulling off with your fingers.
- 10 To cook food in the microwave oven using little or no liquid.
- 11 To cook bite-sized small pieces of food quickly over high heat in a small amount of fat while stirring constantly.
- 12 To cut or break food into long, thin strips by using a knife, fork or grater.
- 13 Less than 1/8 tsp. or the amount of an ingredient that can be held between the thumb and forefinger.
- 14 To mix using a spoon or wire whisk with a circular motion

15 To sprinkle or coat a food with flour.

17 To roast slowly on a rack or spit over hot coals or some other direct heat source and baste with spicy sauce.

19 Flat and even. To check for correct measurement get at 'eye-level' for liquids or use a straight-edge spatula.

20 To stir or mix ingredients until they are thoroughly combined and smooth.

21 To work a ball of dough with the heels of the hands repeating press, fold, and turn motions until the dough is smooth and elastic.

Down

1 To cook large pieces of meat or poultry slowly over low heat in a small amount of hot liquid in a tightly covered pan.

4 To cook uncovered under a direct heat source.

5 To cook food in a small amount of hot fat.

6 To expose to warmth in order to free from a frozen state.

8 To cut food into small, equal size squares about 1/4 to 1/8 inch in size.

10 To cut food into very fine, uneven pieces.

12 To lightly brown or cook food in a small amount of hot fat over moderate heat; Pieces of food are cut into small or thin pieces preserving texture, moisture, flavor.

15 To lower a food's temperature to freezing or below by placing it in a freezer.

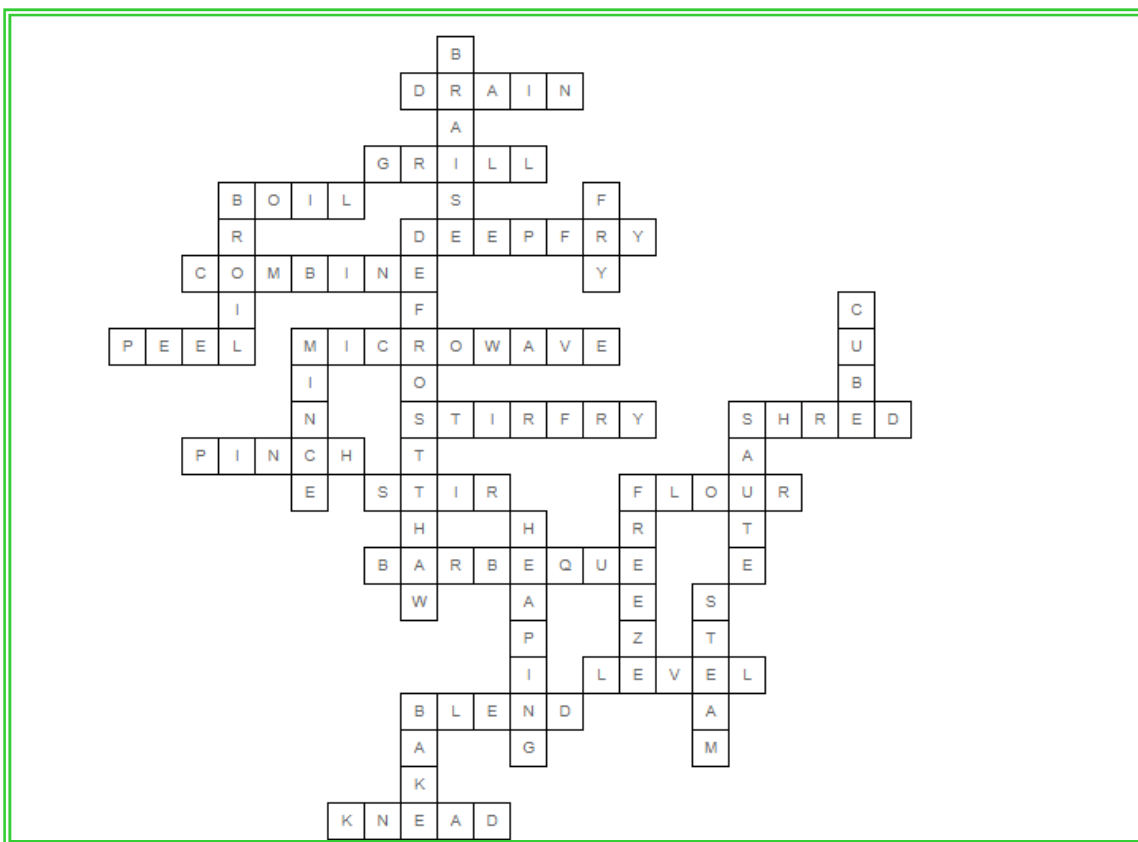
16 A very full or large amount. Example: Measuring cup that is overflowing.

18 To cook food in a pan using vapor produced by a boiling liquid.

20 To cook in an oven with dry, hot air.

Puzzles help reduce stress!

Recipe Crossword Puzzle—Answer Key



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