COOKING TERMS

Name ___________________________ Period ______________

INSTRUCTIONS: Below is a list of cooking terms in scrambled form. Using any Dictionary of Food Preparation terms unscramble each word and write it in the blank to the left of its definition.

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1. ____ to beat rapidly to incorporate air and to increase volume. Tools: wire whisk, rotary beater.
2. ____ to heat a liquid such as milk to the simmering point. The liquid forms bubbles along the sides of the container.
3. ____ to rub food on a grater to make small particles. Tool: grater.
4. ____ to mix ingredients thoroughly, usually in a bowl, using an over-and-over motion. Tools: mixing spoon, wire whisk, rotary beater, electric mixer.
5. ____ to cut food into small pieces. Tools: knife, food chopper.
6. ____ to mix two or more ingredients together. Tools: mixing spoon, wire Whisk
7. ____ to cut into small cubes. Tool: knife
8. ____ to cut into small squares. Tool: knife.
9. ____ to cut a very thin layer of peel from fruits or vegetables. Tool: vegetable peeler.
10. ____ to mix ingredients gently in a circular motion. Tool: mixing spoon.
11. ____ to combine two mixtures by gently cutting down through the mixture, across the bottom, and turning over near the surface. Spoon stays in mixture until well blended. Tools: mixing spoon, rubber scraper.
12. _____ to mix two or more ingredients together thoroughly. Tools: mixing spoon, wire whisk, rotary beater, electric mixer.

13. _____ to put a food, such as a peach, in boiling water, for a very short time so it will peel more easily; to slightly pre-cook vegetables before freezing.


15. _____ to put a dry ingredient through a fine sieve. Tool: flour sifter, strainer.

16. _____ to tear food into long, thin pieces; to grate food coarsely on a grater.

17. _____ to work dough by pressing and folding until it became smooth and elastic.

18. _____ to brush or pour liquid over food as it cooks. Basting adds flavor and keeps food from drying out. Melted fat, sauces, or meat drippings may be used. Tools: baster, brush.

19. _____ to combine two or more ingredients by beating or stirring. Tools: mixing spoon, wire whisk, rotary beater, electric mixer.

20. _____ to cut food into the smallest possible pieces. Tools: knife, scissors.

21. _____ to press food through a food mill or fine strainer to make it smooth and semi-liquid.

22. _____ to soak in an acid-oil mixture.

23. _____ to rub with fat or oil.

24. _____ to make very thin, straight cuts in the surface of a food, such as ham. Tool: knife.

25. _____ to add water to another liquid.