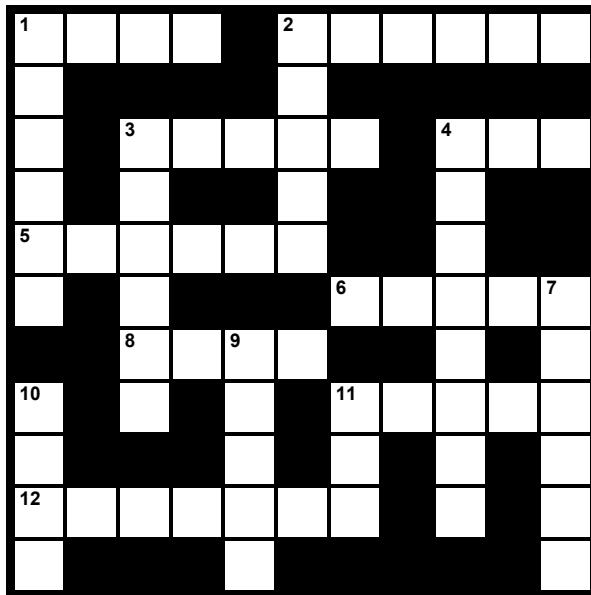


# 2003-09-01\_Cooking\_11x11

B.B. Huria



## Across

- 1 Stir vigorously. (4)
- 2 To cook slowly in a small amount of liquid in a covered pan. (6)
- 3 To cook meat in an uncovered pan by dry heat in an oven. (5)
- 4 To combine ingredients until evenly distributed. (3)
- 5 Cook in nearly boiling water. (6)

- 6 To reduce to particles in a grinder, blender or food processor. (5)
- 8 To cut a solid food into cubes. (4)
- 11 To break food into small pieces, usually with a fork. (5)
- 12 To make a liquid clear by removing impurities or solids, as by heating or filtering out fat or other impurities. (7)

## Down

- 1 To preheat in boiling water or steam; also used to prepare food for canning, freezing or drying. (6)
- 2 To cover meat or other foods with liquid before cooking. (5)
- 3 To rapidly boil down the volume of a liquid to concentrate flavour. (6)
- 4 Soak foods in marinade. (8)
- 7 To cover or coat food with flour or a similar fine, dry substance before cooking. (6)

## (6)

- 9 To cook by direct exposure to radiant heat (as over a fire or under a grill). (5)
- 10 To cut into small cubes. (4)
- 11 To cook in hot fat. (3)