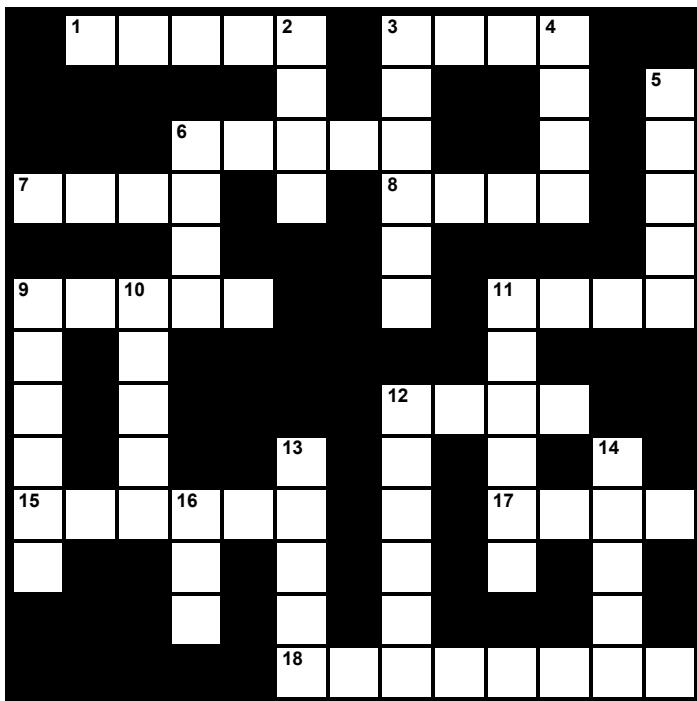


Cooking_13x13_2003-09-01
B.B. Huria



Across

- 1 To let stand for a few minutes in water that has just been boiled to enhance flavor and colour. (5)
- 3 To cut food into small pieces with a knife. (4)
- 6 Mix together different ingredients. (5)
- 7 To cut a solid food into cubes. (4)
- 8 To cut into small cubes. (4)
- 9 To cover meat or other foods with liquid before cooking. (5)
- 11 Bring to, or maintain at, the

boiling point, as of water and other liquids. (4)

- 12 To brown and seal surface of meat quickly with intense heat. (4)
- 15 Boil slowly at low temperature. (6)
- 17 To let food stand at room temperature until it is no longer warm to the touch. (4)
- 18 Soak foods in marinade. (8)

Down

- 2 To strip off or pull away outer covering of fruit or vegetable. (4)

3 Cook in nearly boiling water. (6)

- 4 Strip the skin off. (4)
- 5 To cook by direct exposure to radiant heat (as over a fire or under a grill). (5)
- 6 Stir vigorously. (4)
- 9 To cook slowly in a small amount of liquid in a covered pan. (6)
- 10 Cook something by letting steam pass over it. (5)

- 11 To preheat in boiling water or steam; also used to prepare food for canning, freezing or drying. (6)

- 12 To cut into long thin pieces with a knife. (6)
- 13 To combine fat with sugar until mixture is light and fluffy. (5)
- 14 To cook meat in an uncovered pan by dry heat in an oven. (5)
- 16 To combine ingredients until evenly distributed. (3)