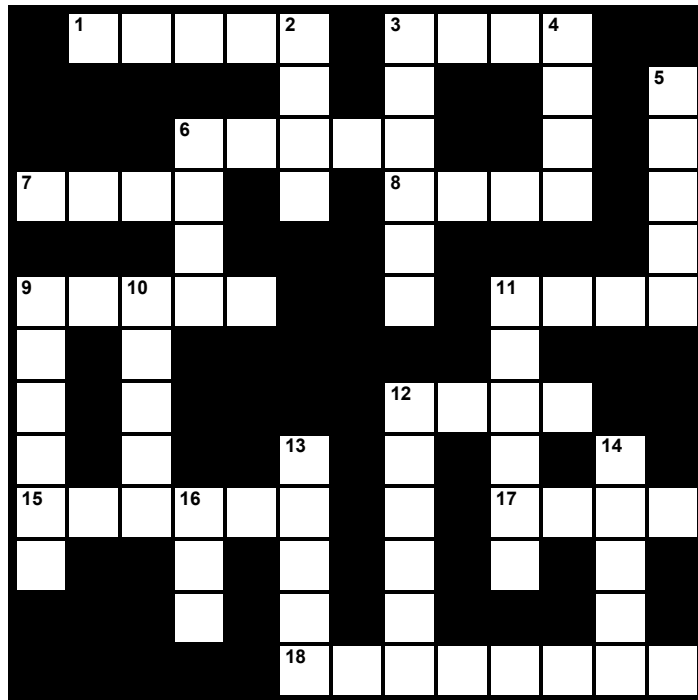


Cooking_13x13_2003-09-01

B.B. Huria



Across

- | | | | |
|--|--|--|---|
| <p>1 To let stand for a few minutes in water that has just been boiled to enhance flavor and colour. (5)</p> <p>3 To cut food into small pieces with a knife. (4)</p> <p>6 Mix together different ingredients. (5)</p> <p>7 To cut a solid food into cubes. (4)</p> <p>8 To cut into small cubes. (4)</p> <p>9 To cover meat or other foods with liquid before cooking. (5)</p> <p>11 Bring to, or maintain at, the</p> | <p>boiling point, as of water and other liquids. (4)</p> <p>12 To brown and seal surface of meat quickly with intense heat. (4)</p> <p>15 Boil slowly at low temperature. (6)</p> <p>17 To let food stand at room temperature until it is no longer warm to the touch. (4)</p> <p>18 Soak foods in marinade. (8)</p> | <p>3 Cook in nearly boiling water. (6)</p> <p>4 Strip the skin off. (4)</p> <p>5 To cook by direct exposure to radiant heat (as over a fire or under a grill). (5)</p> <p>6 Stir vigorously. (4)</p> <p>9 To cook slowly in a small amount of liquid in a covered pan. (6)</p> <p>10 Cook something by letting steam pass over it. (5)</p> <p>11 To preheat in boiling water or steam; also used to prepare food for canning, freezing or drying. (6)</p> | <p>12 To cut into long thin pieces with a knife. (6)</p> <p>13 To combine fat with sugar until mixture is light and fluffy. (5)</p> <p>14 To cook meat in an uncovered pan by dry heat in an oven. (5)</p> <p>16 To combine ingredients until evenly distributed. (3)</p> |
|--|--|--|---|

Down

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