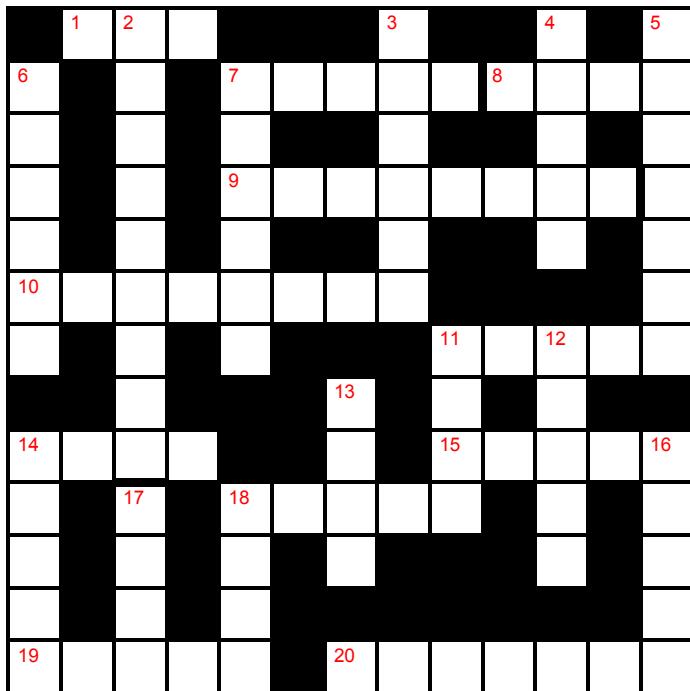


Cooking_methods_13x13_2008-10-10

B.B. Huria



Across

- 1 To decorate with frosting (3)
- 7 To cut marks into the surface of a food, usually meat, to help it cook and improve its appearance (5)
- 8 Cutting down to the desired size or shape (4)
- 9 To soak food in a flavouring mixture, the marinade, prior to cooking to tenderize it and add flavour (8)
- 10 To cook outside over an open fire, usually made of charcoal (8)
- 11 To retain moisture in food during cooking by spooning cooking juices or fat over the dish (5)

- 14 To simmer food slowly immersed in liquid (4)

- 15 To work through ingredients, most commonly in a dough and usually with the hands, to mix evenly the ingredients (5)

- 18 To separate the backbone (chine) from the rib bones prior to cooking to facilitate serving (5)

- 19 To cut food, especially meat, into small pieces before cooking (5)

- 20 To boil food until partially cooked before finishing the process by a different method (7)

Down

- 2 To oven-cook food, usually a stew, slowly in a covered casserole dish (9)

- 3 To brown food lightly in fat then cook it slowly in a little liquid in a covered pot (6)

- 4 To shred food using a serrated-edged grater (5)

- 5 Cover with liquid (7)

- 6 To pour alcoholic spirit over food, often pancakes, and set it alight, burning off the alcohol but leaving the flavour of the spirit (6)

- 7 To cook in liquid kept at just below boiling point (6)

- 11 To cook in an oven using dry heat (4)

- 12 To cook food gently, usually in a little fat, until the juices are released (5)

- 13 To cook food in a liquid at a temperature of 100° C (212° F) (4)

- 14 To cook food, often rice or vegetables, in the steam that rises from boiling water placed below it (5)

- 16 Coat or stuff with a spicy paste (5)

- 17 To rotate upside down (4)

- 18 To preserve food, usually meat, fish, or poultry, by drying, salting, or smoking (4)