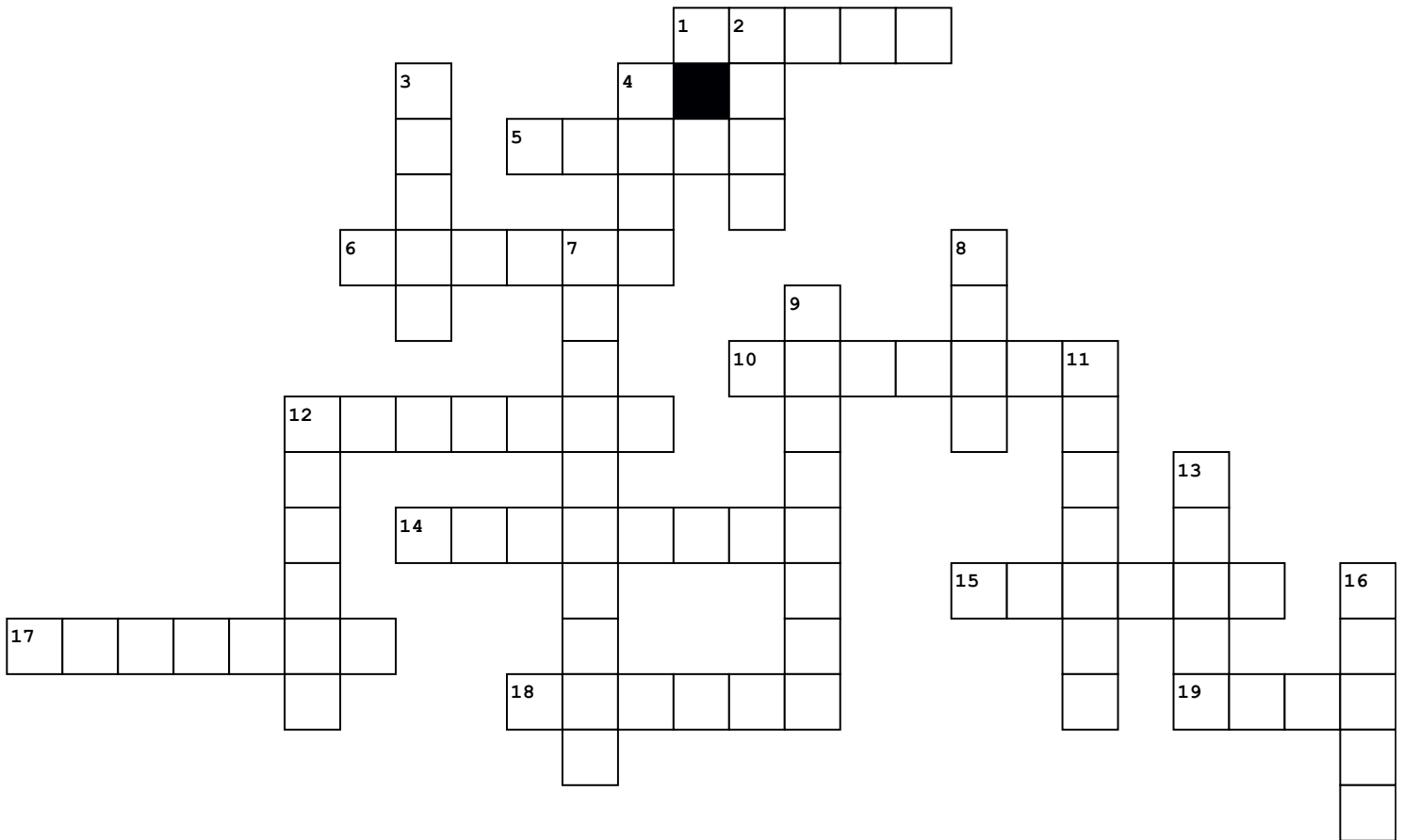


Recipe Basics Review : Olivia Cook



Across

1. kitchen tool used to grip and life hot, bulky foods
5. to finely divide foodin various sizes by rubbing it on a grater
6. the abbreviated version of this word is "min"
10. spoons kitchen tool used to stir and baste foods during cooking
12. kitchen tool that is used to lift and turn flat foods
14. cooker a heavy pot that cooks food more quickly than in a regular pot
15. kitchen utensil designed to extract juice from fruits
17. kitchen appliance that browns bread on both sides at the same time
18. sheet a pan that is flat and rectangular used for cookies and biscuits
19. a cutting motion that cuts food into very small cubes

Down

2. thermometer a kitchen tool used to measure the internal temp of meat and poultry
3. a way to cook overm under, or in front of hot coals or a gas or electric burner
4. pan pans that come in various sizes used for cakes
7. the abbreviated version of this word is "tbsp"
8. a motion used to beat rapidly to indroduce air bubbles into the food
9. roasting of meat slowly
11. a way to ornament food to appeal to the eye
12. kitchen tool that breaks up and removes clumps from ingredients
13. motion used to work dough with the "heel" of the hands
16. what is created from beating fat and sugar together until fluffy