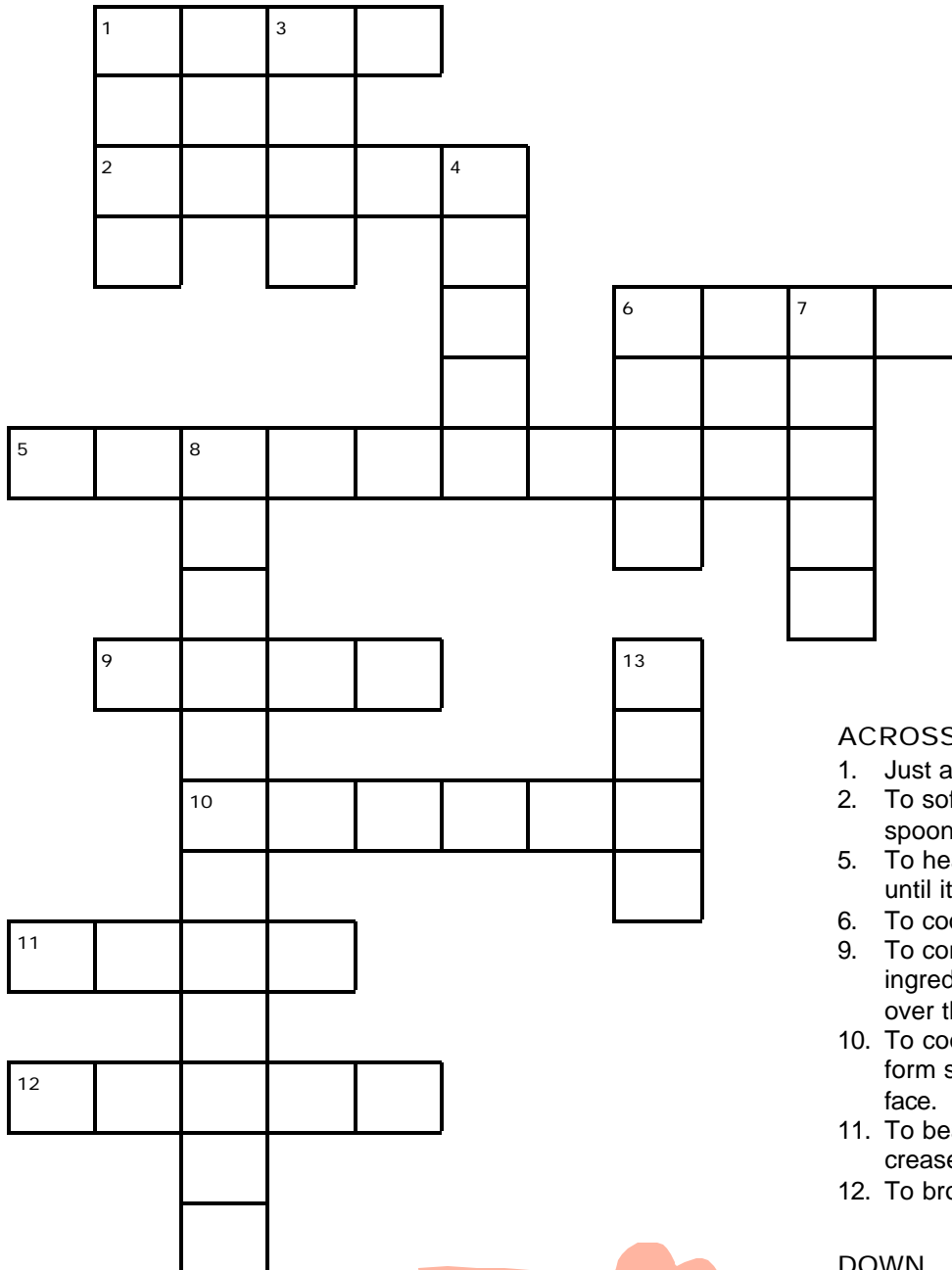
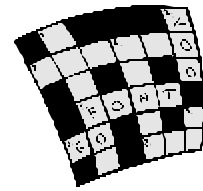


COOKING TERMS CROSSWORD



ACROSS

1. Just a tiny bit, less than 1/8 tsp.
2. To soften a fat, like margarine, with a spoon before you add other ingredients
5. To heat sugar, or foods containing sugar, until it browns.
6. To cook in an oven.
9. To combine ingredients by gently lifting ingredients from the bottom of the bowl over the ingredients on the top.
10. To cook a liquid just below boiling, bubbles form slowly and break just below the surface.
11. To beat rapidly to incorporate air and increase volume.
12. To brown or cook in a small amount of fat.

DOWN

1. To cut into small cubes.
3. To simmer food in a small amount of liquid.
4. To cut into very small pieces.
6. To cook in liquid or water in which bubbles rise continually.
7. To push down, fold, and stretch a dough.
8. To restore concentrated food, like frozen orange juice, to it's original state by adding water.
13. To cut off the outside covering, like peeling off apple skin.



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