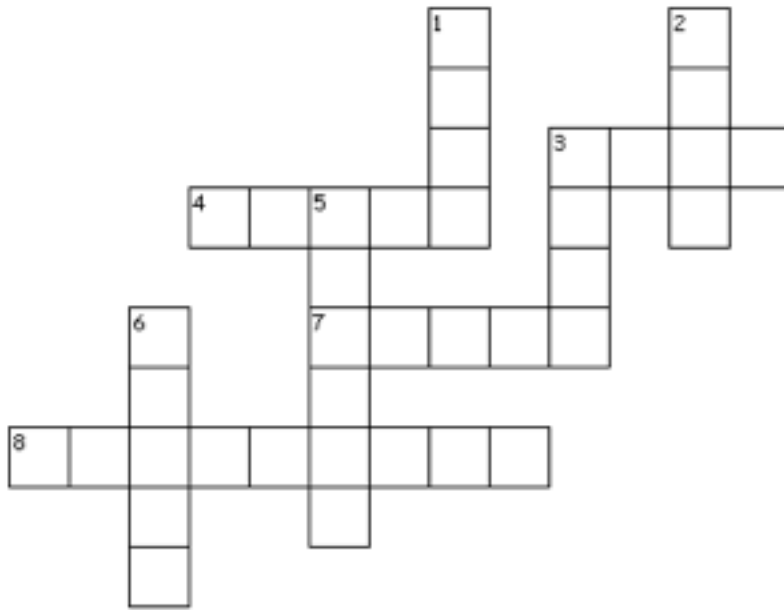


Word



Word List

Boil	Baste
Quarter	Mince
Simmer	Stir
Bake	Grate
Dice	

Across

3. Heating a liquid on high heat until there are lots of bubbles and steam.
4. Spreading the juices or sauce in the bottom of the pan over the food while it is still cooking.
7. Cutting food into very small pieces.
8. Cutting food into 4 pieces.

Down

1. Cutting food into cubes.
2. Blending food ingredients together using a spoon, spatula or another tool.
3. Cook food by dry heat usually in an oven.
5. Heating a liquid on the stove until you see some bubbles and steam.
6. Shredding food into small pieces.



E**C****A****L****A**