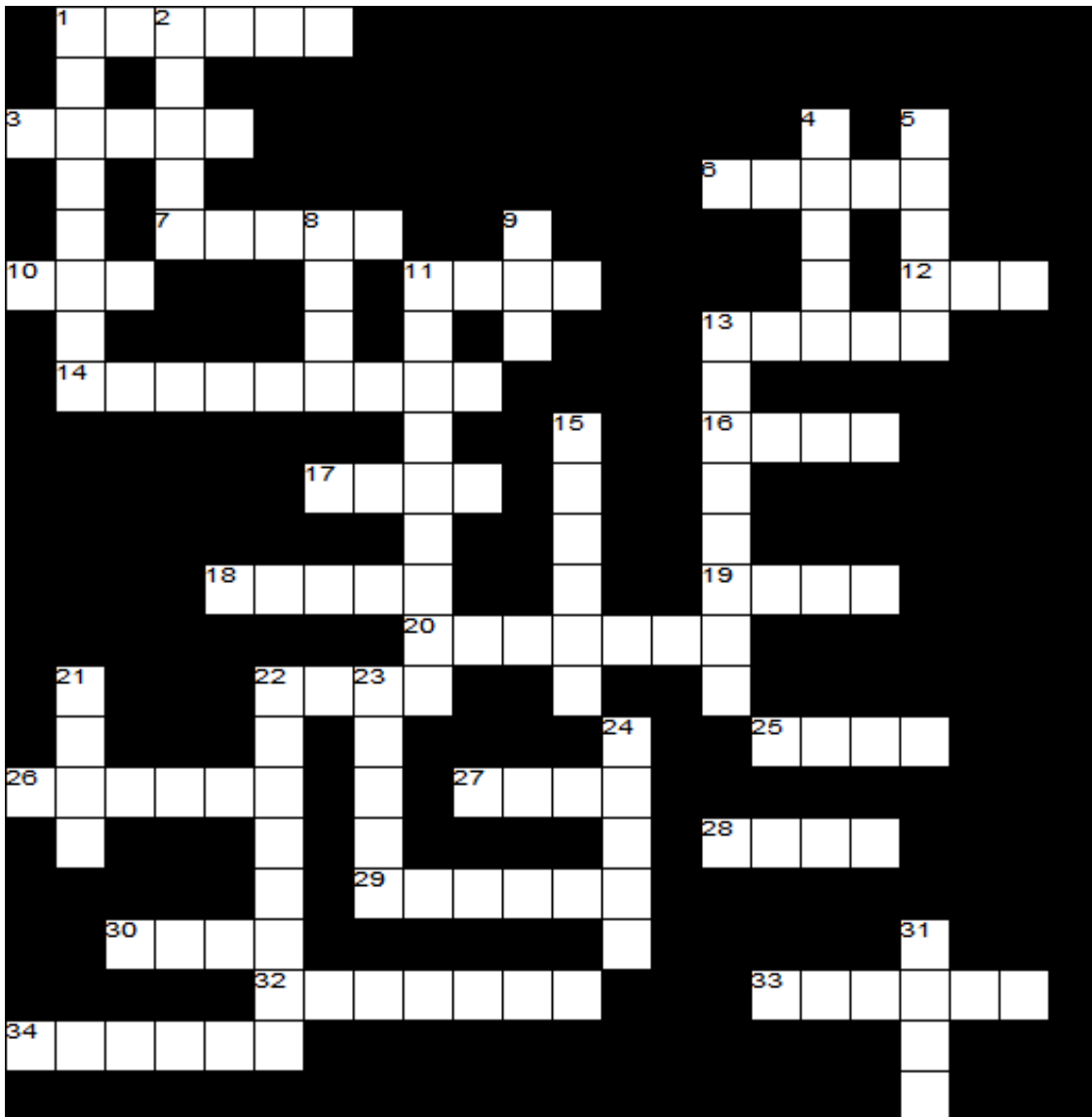


Cooking Vocabulary



Across:

1. to apply on a surface(6)
3. to work and press into a mass with or as if with the hands(5)
6. a cooking utensil of parallel bars on which food is exposed to heat(5)
7. sliced bread browned on both sides by heat(5)
10. to combine or blend into one mass(3)
11. to undergo combustion(4)
12. to penetrate with or as if with an edged instrument(3)
13. to cut up and serve meat(5)
14. a sandwich consisting of ground beef in a split bun(9)

- 16. to cut into pieces(4)
- 17. to cook by dry heat especially in an oven(4)
- 18. paste in processed form (such as macaroni)
- 19. to mix by stirring(4)
- 20. to exert pressure especially on opposite sides of(7)
- 22. an ingredient that gives savor, piquancy, or zest(4)
- 25. to lose an outer layer (as of skin)
- 26. a creamy food spread made by churning milk(6)
- 27. to cut into small cubes(4)
- 28. to generate bubbles of vapor when heated(4)
- 29. a sausage with a mild flavor, heated and served in a roll(6)
- 30. a person who prepares food for eating(4)
- 32. a common garden vegetable served in salads(7)
- 33. a large, rounded, edible, and red vegetable(6)
- 34. a food consisting of the coagulated curd of milk(6)

Down:

- 1. two slices of bread filled with tomato, pastrami or any filling(8)
- 2. to process a raw coffee bean by drying or heating(5)
- 4. a typically small, informal, and inexpensive restaurant(5)
- 5. to cut with or as if with a knife(5)
- 8. to make a slight movement(4)
- 9. to cook in a pan over heat especially with the use of fat(3)
- 11. the first meal of the day(9)
- 13. long green vegetable, cut and sliced in salads and sandwiches(8)
- 15. a black spice making a meal very hot and spicy(6)
- 21. to cause to flow in a stream(4)
- 22. to spread in drops or particles(8)
- 23. the main meal of the day(5)
- 24. to measure a definite quantity as heavy or light(5)
- 31. action of putting vegetables or fruits under water to clean them(4)