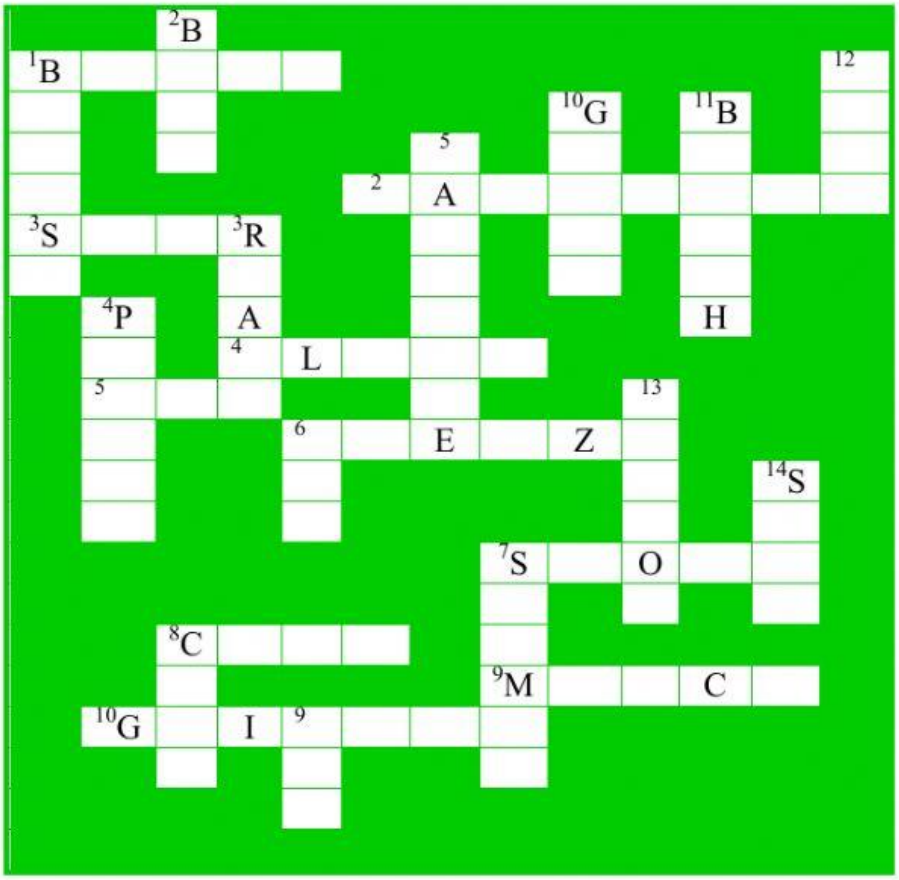
CROSSWORD **Meat preparation**



CLUES

Across

1. to cook meat or fish under direct heat or over heat on metal bars;
2. to leave food in a marinade before cooking it;
3. o move a liquid or substance around, using a spoon or something similar, in order to mix it thoroughly;
4. to cut something into slices;
5. to divide something into two or more pieces with a knife;
6. to become hard, and often turn to ice, as a result of extreme cold; to make something do this;
7. to preserve meat or fish by hanging it in smoke from wood fires to give it a special taste;
8. to cut something into pieces with a sharp tool such as a knife;

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9. to cut food, especially meat, into very small pieces using a special machine;
10. to cook something on a flat round iron plate that is heated on a stove or over a fire;

Down

1. to cook meat or vegetables very slowly with a little liquid in a closed container;
2. to cook something in boiling water;
3. to cook food, especially meat, without liquid in an oven or over a fire;
4. to preserve food in vinegar or salt water;
5. to cook food on a metal frame for cooking food on over an open fire outdoors;
6. to cook something in hot fat or oil;
7. to cook something by keeping it almost at boiling point; to be cooked in this way;
8. to treat food or tobacco with smoke, salt, etc. in order to preserve it;
9. to make something not wet, damp or sticky; without water or moisture;
10. to cook food under or over a very strong heat;
11. to prepare food, especially vegetables, by putting it into boiling water for a short time;
12. to cook food in an oven without extra fat or liquid;
13. to add salt, pepper, etc. to food in order to give it more flavor;
14. to cook something slowly, or allow something to cook slowly, in liquid in a closed dish;

LIVEWORKSHEETS