Name _____

Cooking Terms: Meats

DIRECTIONS: Unscramble the words. Match them with their definitions. Write the word on the line.

strsu	nebo	ttfylubre
nrbie	ppiingsrd	bgietls
eendrr	kocchctspa	eziredetn

1. _____ To remove bones from poultry, fish, or meat.
2. _____ Exposing meat to salt before cooking.
3. _____ To cut a piece of meat through the middle, without cutting completely in half, and then to spread it out so that it resembles a butterfly.
4. _____ The juices and fats that come out of meat or poultry during cooking.
5. _____ The edible organs of poultry, usually the heart, gizzard, and liver.
6. _____ To cook the fat out of meat or poultry over a low heat, in order to preserve the drippings.
7. _____ To split poultry by removing the backbone so you can flatten it, resulting in crispier skin and even, quicker cooking.
8. _____ To prepare meat in such a way that it will be more tender.
9. _____ To tie whole poultry with string or skewers in order to ensure even cooking.