



ANSWERS

- Dutch oven** A thick-walled pot with a tight-fitting lid. It can be used both on the stove top and in the oven and are useful for braises, stews, soups, and sauces.
- Double boiler** A special pot that consists of two saucepans that fit together so that water can be put in the lower pan to boil, sending heat up into the second saucepan in which food is cooked.
- Skewer** A thin wooden or metal shaft that is used to hold together meat and/or vegetables for grilling, broiling, or roasting.
- Springform pan** A kind of bakeware where the sides can be separated from the bottom. Often used for cheesecakes, crusted tarts, and ice cream cakes because they can be removed without damage to their tops, bottoms, or sides.