

Name: _____

Meal Preparation, Part I

G I Y I E L D S D N A R B L A N O I T A N I A
O E C A J T A E H Y R D H G N H Z G Z Q W Z Z
V L N J V D R E S S E D F I S H U N P P H O K
J Q Z E G U E E R T N E G Y F L N I J U O R Y
D T Y N R A E S I A R B M M Z D I K H L L G W
E A S D J I F E T A E M W R I N T O F L E A R
E E T A G F C O F I L L E T N A P O I D S N C
P H U Y N D D B O K R Y F D T R R C S A A M O
F T C R I P D P R D M C F X S B I E H T L E A
A S L T H A L S P A L E S T A E C R T E E A G
T I I L C S A V L Q N A N J O R I U M S C T U
F O A U A N L I O R B D B U R O N S A A U S L
R M T O O M B W E T S Z S E P T G S E U T R A
Y N E P P G N I L I O B S K L S Q E T T S G T
N P R K S D R A W N F I S H N S M R S E L Q E
D Y R E C I P E S S T I R F R Y N P Z L V Z I

Find the following words in the puzzle.

Words are hidden     and .

POULTRY	ENTREE	NATIONALBRAN	ROAST	YIELD
FILLET	BRAISE	DS	SAUTE	
BROIL	FISH	UNIT PRICING	STEAM	
PULL DATE	ORGAN MEATS	DRY HEAT	STEW	
FOOD LABELS	GENERIC	STIR FRY	POACHING	
MOIST HEAT	BRANDS	PRESSURE	STORE BRAND	
DEEP FAT FRY	MEAT	COOKING	DRESSED FISH	
BOILING	MENU	COAGULATE	WHOLESALE	
	DRAWN FISH	RECIPES	CUTS	
		RETAIL CUTS		

SOLUTION

Meal Preparation, Part I

G . Y I E L D S D N A R B L A N O I T A N . .
. E . . . T A E H Y R D G . . W . .
. . N . . D R E S S E D F I S H U N . P H O .
. . . E . . E E R T N E N I . U O R .
D T . . R . E S I A R B . . . D I K . L L G .
E A S . . I F . T A E M . . . N T O F L E A .
E E T . G . C O F I L L E T . A P O I D S N C
P H U Y N . . B O T R R C S A A M O
F T C R I . . . R D M . . . S B I E H T L E A
A S L T H A L E . . A E C R . E E A G
T I I L C N A N . O R I U M S C T U
F O A U A . L I O R B D B U R O N S A A U S L
R M T O O . . W E T S . S E . T G S E U T . A
Y . E P P G N I L I O B . . L S . E T T S . T
. . R . . D R A W N F I S H . S . R S E . . E
. . R E C I P E S S T I R F R Y . P

Word directions and start points are formatted: (Direction, X, Y)

POULTRY (E,14,14)	ENTREE (W,12,10)	NATIONALBRAN DS (W,19,3)	ROAST (W,12,15)	YIELD (E,13,15)
FILLET (W,18,7)	BRAISE (E,14,2)	UNIT PRICING (E,10,11)	SAUTE (W,20,5)	STEAM (E,3,15)
BROIL (W,8,1)	FISH (W,7,6)	DRY HEAT (W,16,6)	STEW (E,2,12)	POACHING (S,17,4)
PULL DATE (E,5,8)	ORGAN MEATS (N,22,15)	STIR FRY (W,8,9)	STORE BRAND (W,12,4)	DRESSED FISH (W,19,13)
FOOD LABELS (E,4,2)	GENERIC BRANDS (W,18,12)	PRESSURE COOKING (N,23,16)	WHOLESALE CUTS (N,21,16)	
MOIST HEAT (E,7,16)	MEAT (E,11,9)	COAGULATE (E,6,14)		
DEEP FAT FRY (E,2,7)	MENU (W,13,5)	RECIPES (E,2,5)		
BOILING (N,20,13)	DRAWN FISH (W,22,1)	RETAIL CUTS (N,1,15)		

PUZZLE INFO

Meal Preparation, Part I

This worksheet was created with the Word Search Generator on Super Teacher Worksheets (www.superteacherworksheets.com).

Puzzle Word List:

FOOD LABELS	RECIPES	PULL DATE
STORE BRAND	WHOLESALE CUTS	POULTRY
DRAWN FISH	MOIST HEAT	PRESSURE COOKING
STEW	ROAST	DEEP FAT FRY
MENU	YIELD	UNIT PRICING
GENERIC BRANDS	RETAIL CUTS	FISH
DRY HEAT	BOILING	STEAM
BROIL	STIR FRY	ENTREE
NATIONAL BRANDS	MEAT	ORGAN MEATS
FILLET	DRESSED FISH	POACHING
BRAISE	SAUTE	COAGULATE

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