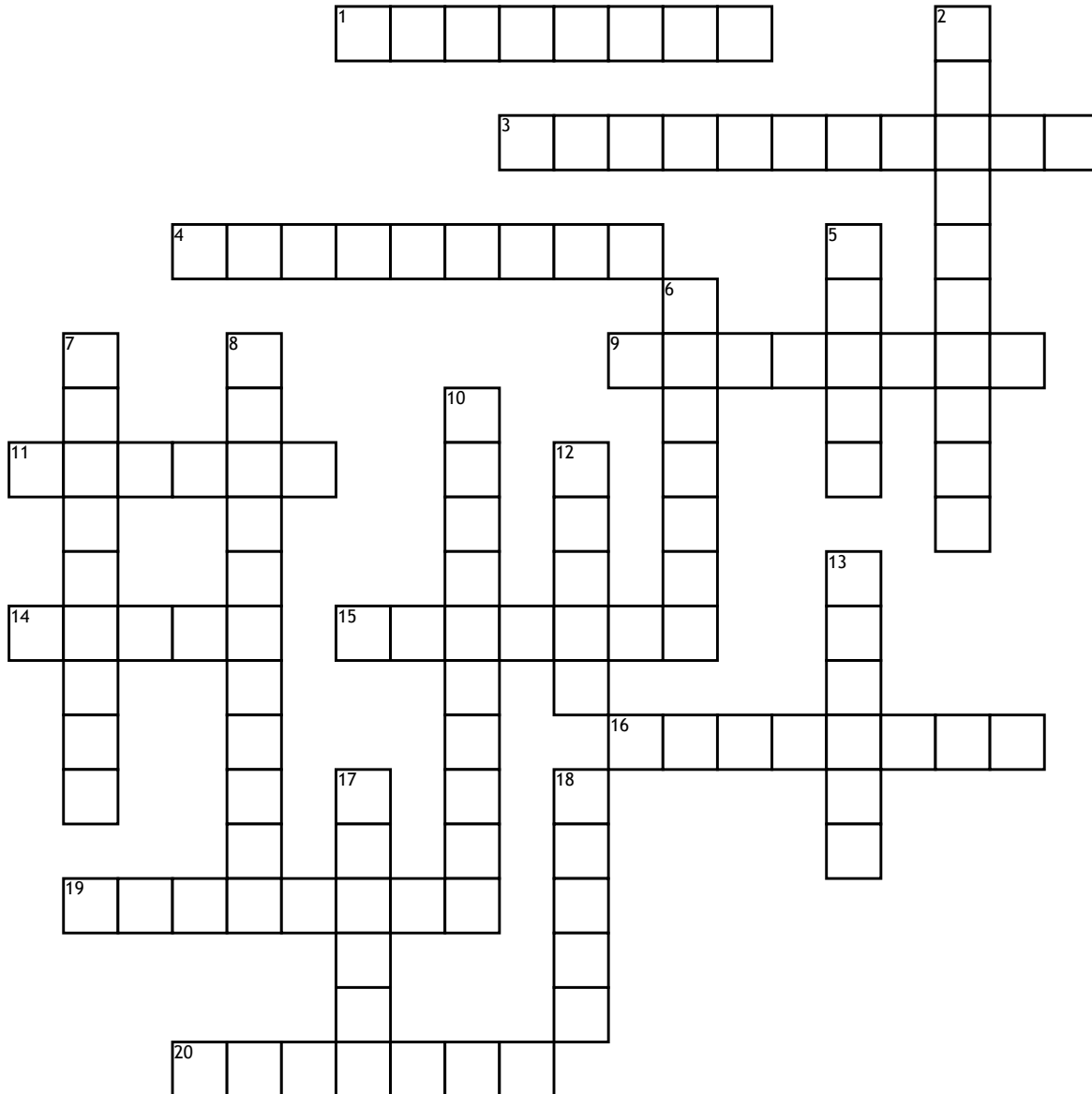


Name: _____

Date: _____

101 Culinary Terms



Across

1. sprinkled with breadcrumbs and cheese, or both, and browned
3. the process of making something acid or sour with lemon or lime juice
4. to plunge into boiling water, remove after moment, and then plunge into iced water to halt the cooking process, usually referring to vegetable or fruit
9. a combination-cooking method that first sears, the food at high temperature, then finished it in some amount of liquid
11. a thick, creamy soup, with a base of strained broth of shellfish or game
14. to pour juices or melted fat over meat or other food while cooking to keep it moist

15. to cover a meat with a layer of a fat, such as bacon, before cooking, effectively maintaining the moisture of the meat while it cooks to avoid overcooking

16. coated with loosely cracked peppercorns and then cooked, often referring to steak

19. separately priced items from a menu, not as of a set meal

20. cooked so it's tough when bitten, often referring to pasta

Down

2. shredded or finely cut vegetables and herbs, usually used as a garnish for soup

5. the descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making

6. the process of soaking meat in a brine, or heavily salted water, before cooking, similar to marination

7. a container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler"

8. a sauce made with butter, onions, and vinegar, usually served with seafood dishes

10. served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables

12. a dish in which ingredients are set into a gelatin made from a meat stock or consomme

13. cooking until the ideal degree of doneness, often referring to meat as medium rare

17. the process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour

18. with its own juices from cooking, often referring to steak or other meat