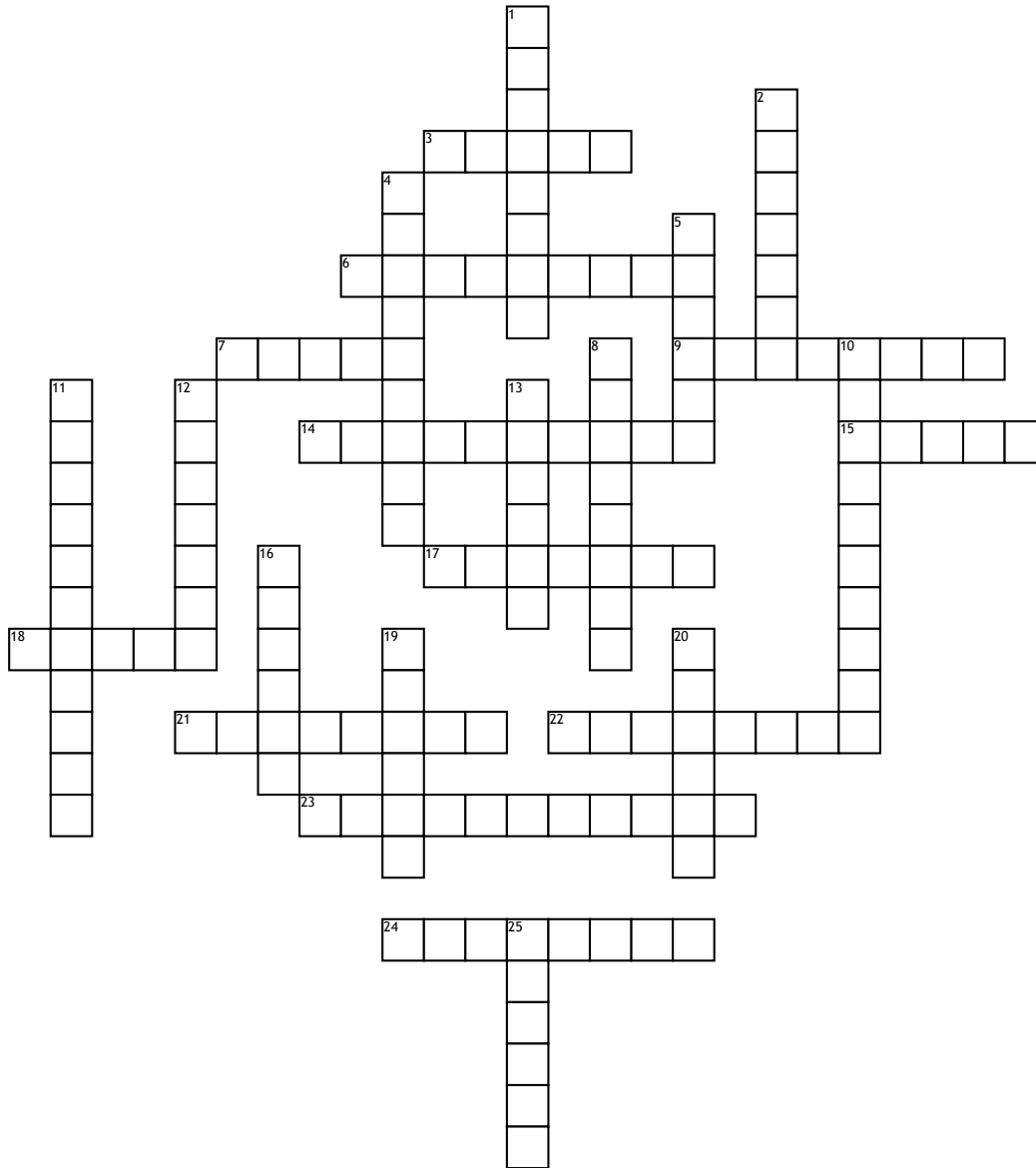


Name: \_\_\_\_\_

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# 101 Culinary Terms



## Across

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

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

7. A dish in which ingredients are set into a gelatine made from a meat stock or consomme.

9. Sprinkled with breadcrumbs and cheese, or both, and browned.

14. Shredded or finely cut vegetables and herbs, usually used as garnish for soup.

15. With its own juices from cooking, often referring to steak or other meat.

17. The process of soaking meat in brine, or heavily salted water, before cooking, similar to marination.

18. To pour juices or melted fat over meat or other food while cooking to keep it moist.

21. To roughly chop raw or cooked food by peeling, seeding, and chopping to make it ready to be served or combined with other ingredients, usually.

22. Coated with loosely cracked peppercorns and then cooked, often referring to steak.

23. A sauce made with butter, onions, and vinegar, usually served with seafood dishes.

24. Separately prices items from a menu, not as part of a set meal

## Down

1. A type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fat.

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

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.

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

8. A combination-cooking method that first sears the food at high temperatures, then finished it in a covered pot at low temperature while sitting in some amount of liquid.

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

11. The process of making something acid or sour with lemon or lime juice.

12. Cooked so it's still tough when bitten, often referring to pasta.

13. A thick sauce made with fruit or vegetable puree, used as a base or garnish.

16. To remove the central section of some fruits, which contain seeds and tougher material that is not usually eaten.

19. A thick, creamy soup, with a base of strained broth of shellfish or game.

20. Cooking until the ideal degree of doneness, often referring to meat as medium rare.

25. Meat cooked slowly in its own fat, usually referring to duck.