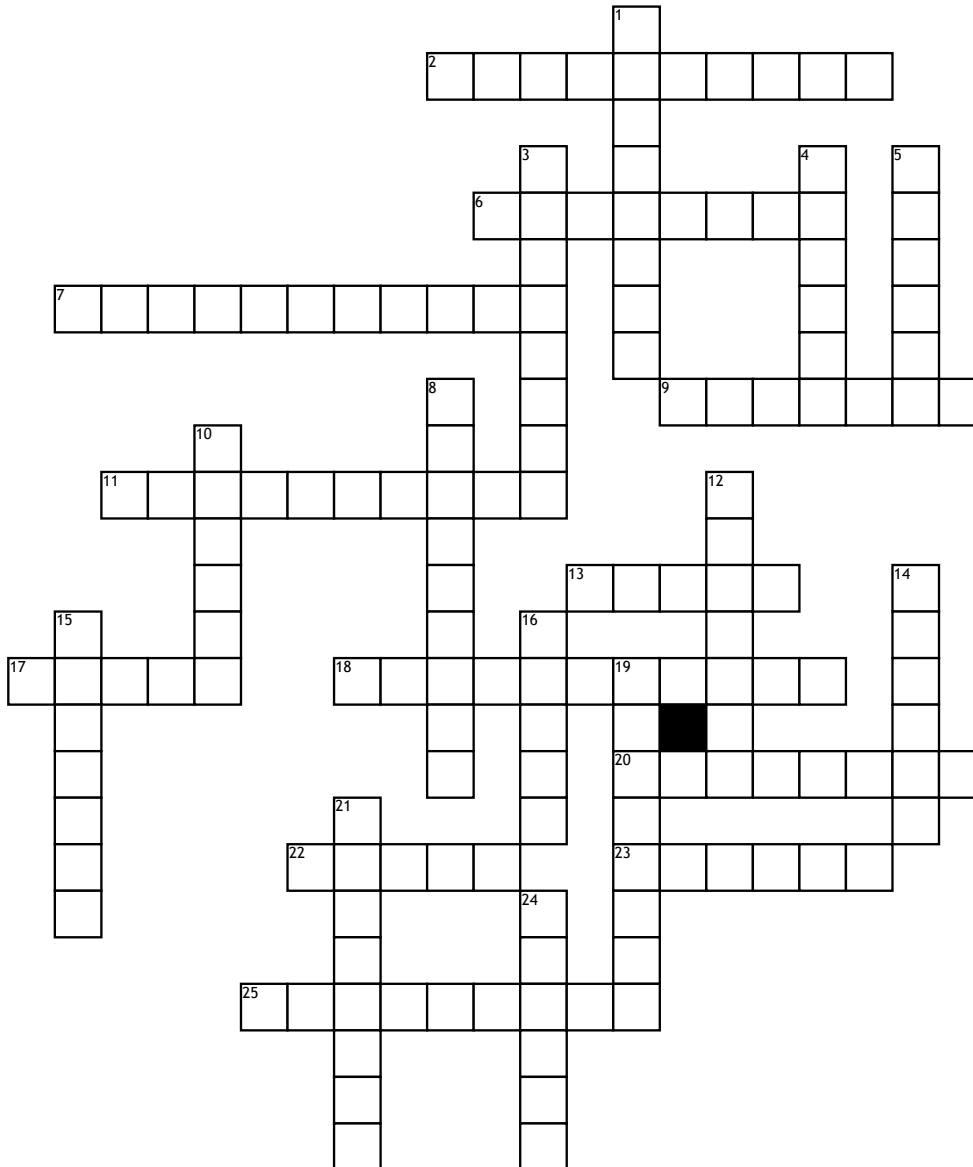


Name: _____

Date: _____

101 Culinary Terms



Across

2. served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables
6. a type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fat
7. a sauce made with butter, onions, and vinegar, usually served with seafood dishes
9. cooked so it's still tough when bitten, often referring to pasta
11. shredded or finely cut vegetables and herbs, usually used as a garnish for soup
13. a dish in which ingredients are set into a gelatin made from a meat stock or consommé
17. to pour juices or melted fat over meat or other food while cooking to keep it moist
18. the process of making something acid or sour with lemon or lime juice
20. Sprinkled with breadcrumbs and cheese, or both, and browned

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

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

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

Down

1. a combination-cooking method that first sears the food at high temperature, then finished it in a covered pot at low temperature while sitting in some amount of liquid
3. 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 referring to tomatoes
4. the process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour
5. meat cooked slowly in its own fat, usually referring to duck

8. 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

10. A thick, creamy soup, with a base of strained broth (see coulis) of shellfish or game

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

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

15. 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

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

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

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

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