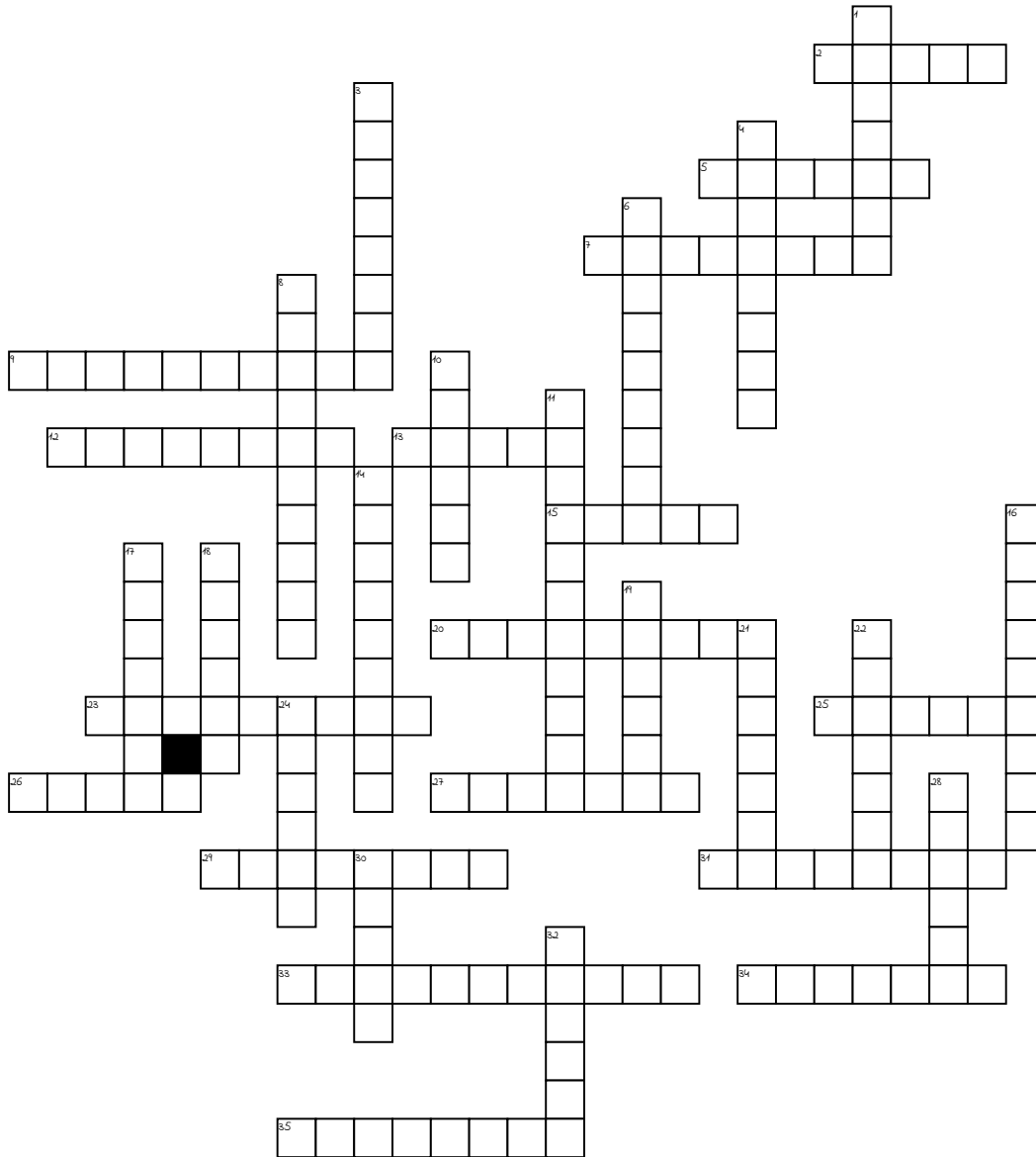


Name: _____

Date: _____

101 Culinary Terms



Across

2. to pour juices or melted fat over meat
 5. a thick sauce made with fruit or vegetable puree
 7. a combo cooking method that sears the food at high temp, then finished in a covered pot at low temp
 9. shredded or finely cut vegetables and herbs
 12. Coated with loosely cracked peppercorns and then cooked, often referring to steak.
 13. A dish in which ingredients are set into a gelatine made from meat stock or consomme.
 15. to put toppings on a salad or some other food
 20. a dish consisting of fish marinated for one day in a sauce
 23. a container holding hot water into which a pan is placed for slow cooking.
 25. a boneless piece of meat, poultry or fish
 26. The descriptor for a liquid which has been reduced until it is nearly dry, often used in sauce making.
 27. to slice thinly similar to julienne style but not as long
 29. to roughly chop raw or cooked food
 34. to coat wet or moist food with something dry before cooking
 33. a sauce made with butter, onions, and vinegar

34. Cooked so it is still tough when bitten, often referring to a pasta.

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

Down

1. to cover a meat with a layer of fat, such as bacon, before cooking.
 3. to remove the fat from the surface of a hot liquid
 4. a type of clear soup made from rich stock
 6. a small round roll of minced meat coated with bread or egg
 8. Served in the greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables.
 10. a thick and creamy soup, based on strained broth
 11. The process of making something acid or sour with lemon or lime juice.
 14. to plunge into boiling water, remove after a moment, and then plunge into ice water
 16. Sprinkled with breadcrumbs and cheese, or both, and browned.
 17. to remove and dissolve the browned food residue
 18. to remove the central section of some fruits
 19. The process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour.

24. to remove the string from a green bean or to thinly slice almonds

22. the process of soaking a meat in a brine, or heavily salted water

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

28. a meat cooked slowly in its own fat

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

32. the process of adding alcohol to make a flame in a hot pan