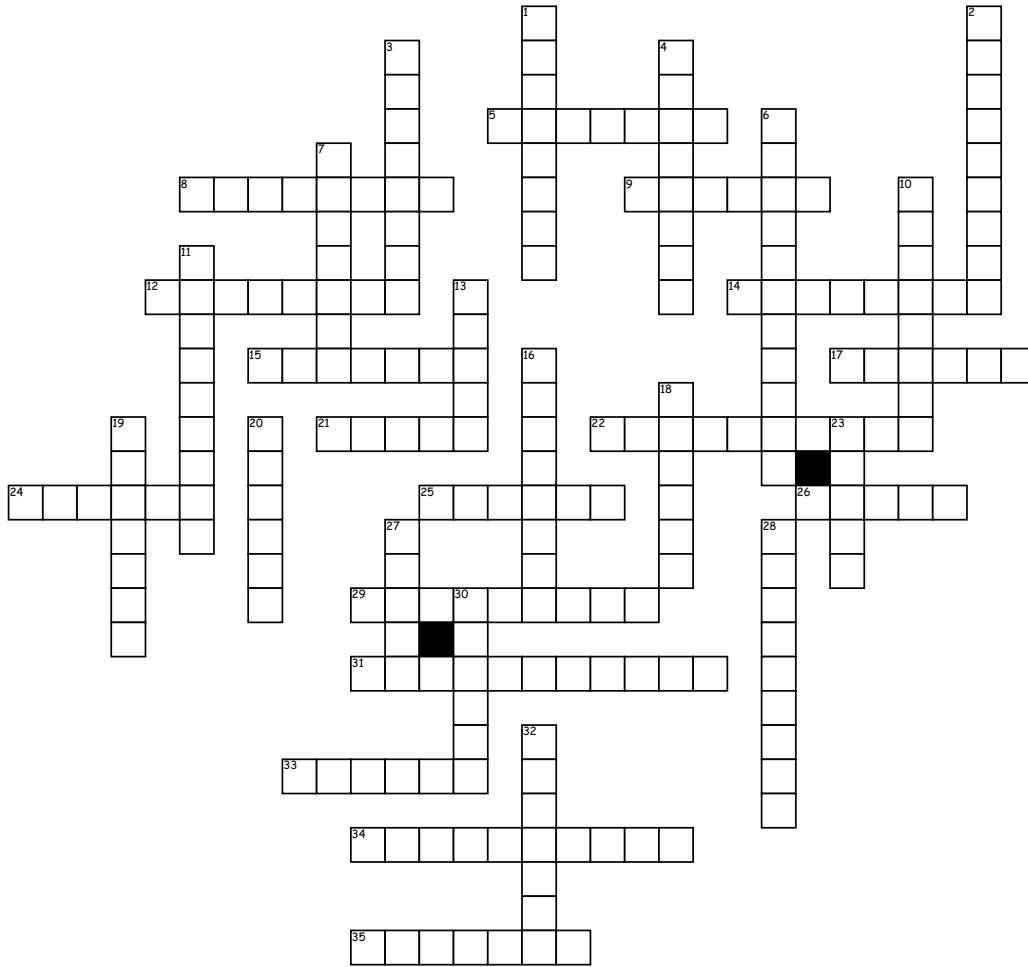


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# 101 Culinary Terms



## Across

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

8. 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.

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

12. To coat wet or moist foods with dry ingredient before cooking to provide an even coating.

14. Separately priced items from a menu, not as part of a set meal.

15. To remove and dissolve the browned food residue, or "glaze", from a pan to flavor sauces, soups, and gravies.

17. The process of adding alcohol such as brandy, cognac, or rum to a hot pan to create a burst of flames.

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

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

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

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

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

29. A dish consisting of fish marinated for approximately one day in a sauce of olive oil, vinegar, herbs, vegetables, and spices, and then poached or fried and allowed to cool.

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

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

34. Served in Greek style of cooking, with olive oil, lemon juice, and several seasonings often referring to pasta.

35. To remove the string from a string bean or to thinly slice almonds.

## Down

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

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

3. 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.

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

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

7. 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.

10. To remove the fat from the surface of a hot liquid such as a sauce, soup, or stew, also known as defatting or fat trimming.

11. A small round roll of minced meat, fish, or vegetable coated with egg and breadcrumbs.

13. To put oil, vinegar, salt, or other toppings on a salad or other food.

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

18. A boneless piece of meat, poultry, or fish; the French version, spelled as "filet," is also used when referencing a cut of beef that is boneless, such as filet mignon.

19. To slice thinly, similar to julienne style, but not as long.

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

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

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

28. To plunge into boiling water, removed after moment, and then plunge into iced water to halt the cooking process, usually referring to vegetable or fruit.

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

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

## Word Bank

A la carte

Aerate

Acidulation.

Dredging

Fillet

A point

Barding

Deglaze

Baste

Flambe

Au sec

Emincer

Au gratin

Coulis

Concasse

Brining

Escabeche

Al dente

Beurre blanc

Braising

Bisque

Aspic

Croquette

Au poivre

Effiler

Confit

Blanching

Dress

Degrease

Consomme

Coring

Au jus

Chiffonade

A la grecque

Bain Marie