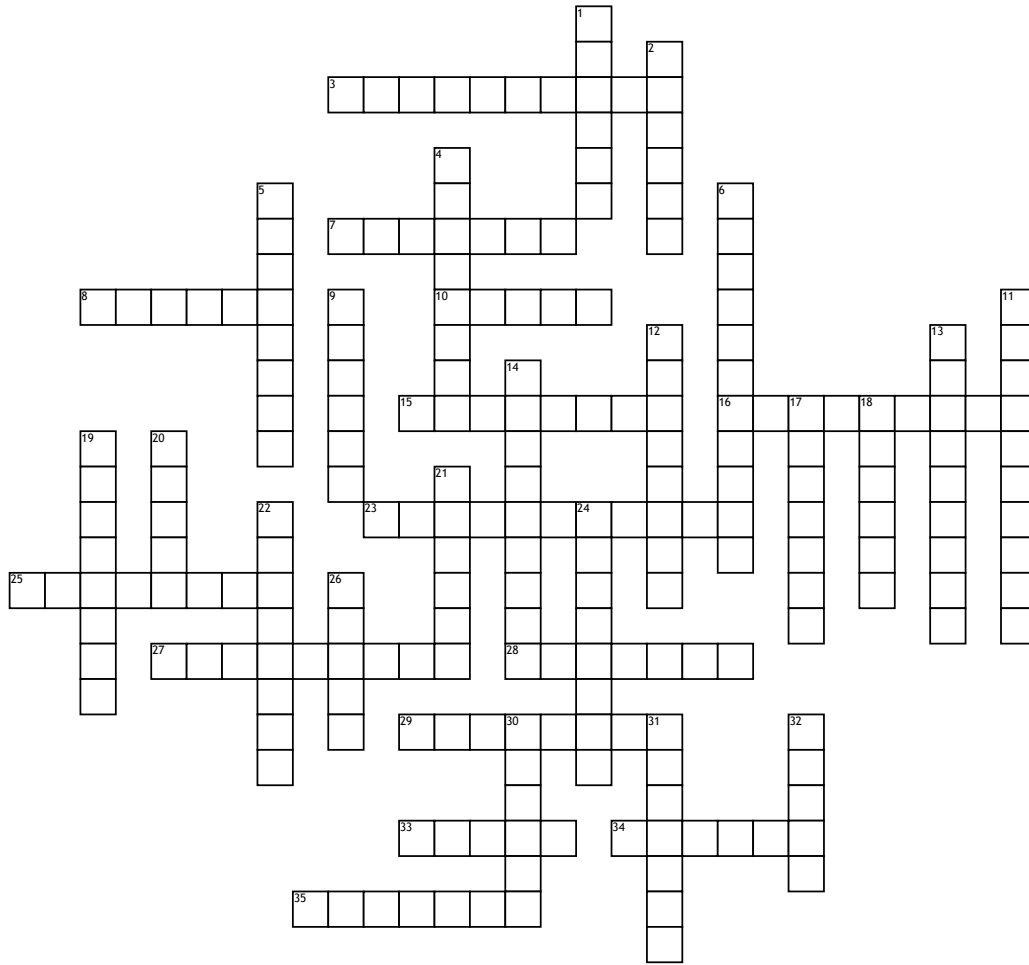


101 Culinary Terms



Across

3. Shredded or finely cut vegetables and herbs, usually a garnish for soup
 7. Soaking meat in a brine, or heavily salted water, before cooking
 8. Thick sauce made with fruit or vegetable puree, used as a base or garnish
 10. The descriptor for a liquid which has been reduced until it is nearly dry
 15. To remove the fat from the surface of a hot liquid such as sauce, soup, or stew
 16. Plunge into boiling water and then plunge into iced water
 23. Making something acid or sour with lemon or lime juice
 25. Combination-cooking method that first sears the food at high temperature
 27. Dish consisting of fish marinated for approximately one day
 28. Slice thinly, similar to julienne style, but not as long
 29. Separately priced items from a menu, not as part of a set meal

33. Are set into a gelatine made from a meat stock or consommé

34. Boneless piece of meat, poultry, or fish
 35. Cover a meat with a layer of fat, such as bacon

Down

1. Process of adding alcohol such as brandy, cognac, or rum to a hot pan to create a burst of flames
 2. When dry ingredients pass through a sifter and air is circulated through
 4. Roughly chopped to make it ready to be served or combined
 5. Type of clear soup made from richly flavored stock that has been clarified
 6. Sauce made with butter, onions, and vinegar
 9. Ideal degree of doneness, often meat as medium rare
 11. Olive oil, lemon juice, and several seasonings, often veggies
 12. Coat wet or moist foods with a dry ingredients before cooking to provide an even coating
 13. Container holding hot water into which a pan is placed for slow cooking

14. Small round roll of minced meat

17. Cooked so it's still tough when bitten, often referring to pasta
 18. Meat cooked slowly in its own fat
 19. Remove and dissolve the browned food residue
 20. Its own juices from cooking, often referring to steak or other meat
 21. Thick, creamy soup, with a base of strained broth
 22. Sprinkles with breadcrumbs and cheese, or both, and browned
 24. Coated with loosely cracked peppercorns and then cooked, often steak
 26. Put oil, vinegar, salt, or other toppings on a salad or other food
 30. Remove the central section of some fruits
 31. Remove the string from a string bean or to thinly slice almonds
 32. Pour juices or melted fat over meat or other food while cooking to keep it moist

Word Bank

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|----------|--------------|----------|------------|--------------|-----------|-------------|
| Effiler | A La Grecque | Degrease | Bain Marie | Croquette | Coring | A point |
| Coulis | Au Gratin | Aerate | Au poivre | Beurre Blanc | Dredging | Acidulation |
| Concasse | Au Jus | Confit | Bisque | Chiffonade | Deglazed | Blanching |
| Fillet | Dress | Au Sec | Baste | Braising | Barding | Brining |
| Al Dente | Emincer | Aspic | Consomme | A La Carte | Escabeche | Flambe |