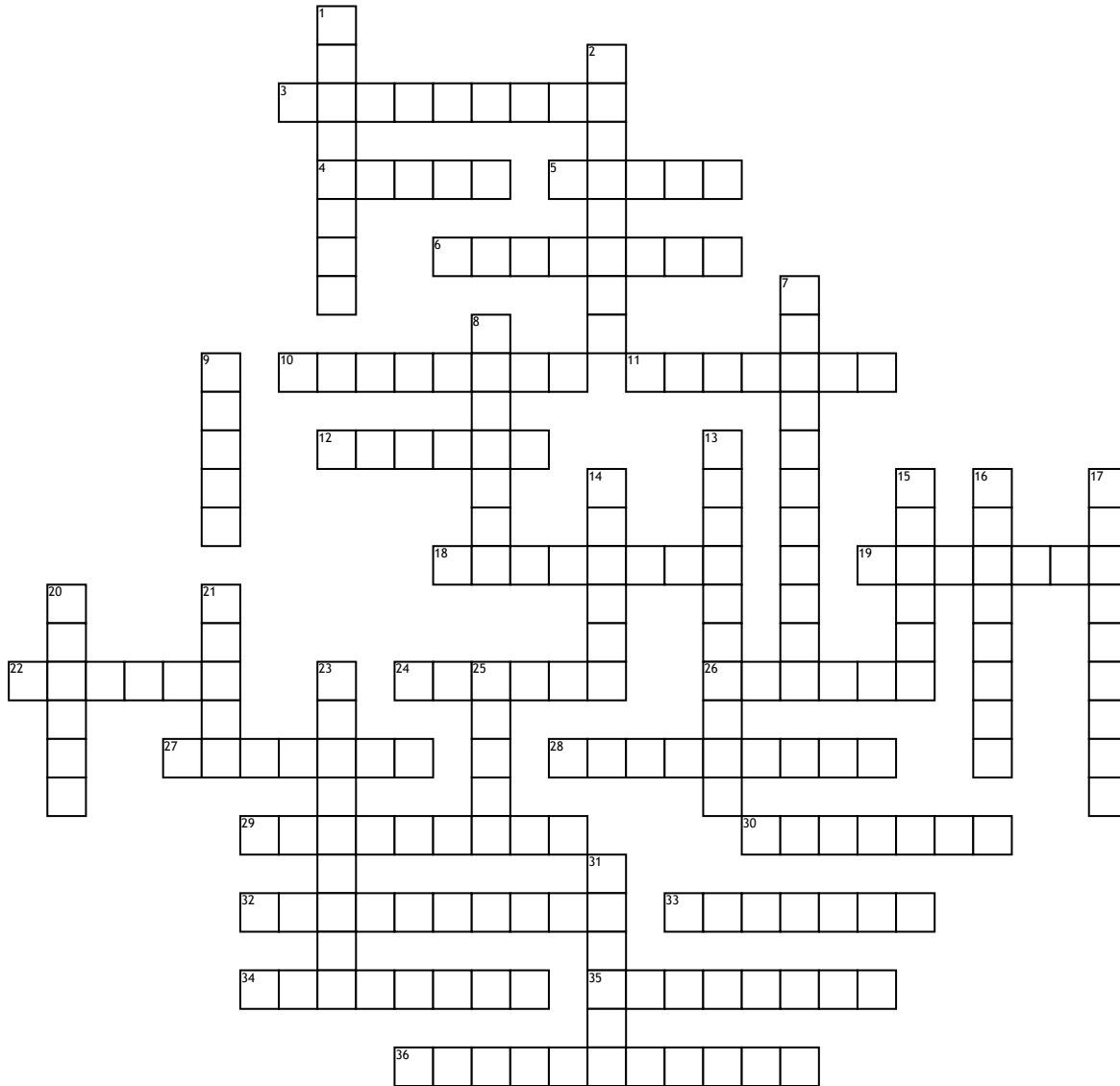


Name: _____

Date: _____

101 Culinary Terms



Across

3. A container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler"
4. With its own juices from cooking, often referring to steak or other meat
5. to put oil, vinegar, salt, or other toppings on a salad or other food
6. to roughly chop raw or cooked food by peeling, seeding, and chopped
10. a type of clear soup made from richly flavored stock that has been clarified
11. To cover a meat with a layer of fat
12. to remove the central section of some fruits
18. a combination cooking method that first serves the food at high temperature while sitting it in some amount of liquid
19. cooked so it's still tough when bitten, often referring to pasta
22. A thick sauce made with fruit or vegetable
24. adding alcohol to a hot pan
26. meat cooked slowly in its own fat
27. to remove and dissolve the browned food residue
28. A small round roll of minced meat, fish, or vegetable
29. a dish consisting of fish marinated for approximately one day in a sauce of olive oil

30. the process of soaking meat in a brine, or heavily salted water
32. shredded or finely cut vegetables and herbs, usually used as a garnish for soup
33. to remove the string from a string bean
34. sprinkled with bread crumbs and cheese, or both, and browned
35. coated with loosely cracked peppercorns and then cooked, often referring to steak
36. a sauce made with butter, onions, and vinegar, usually served with seafood

Down

1. Separately priced items from a menu, not as part of a set meal
2. to remove the fat from the surface of a hot liquid
7. The process of making something acid or sour with lemon or lime juice
8. to slice thinly, similar to julienne style, but not as long
9. the descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making
13. served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables
14. A thick creamy soup, with a base of strained broth of shellfish or game
15. a boneless piece of meat
16. to coat wet or moist foods with a dry ingredient

17. removing all fat from rib bones
20. cooking until the ideal degree of doneness, often referring to meat as medium rare
21. To pour juices or melted fat over meat or other food while cooking to keep it moist
23. to plunge into boiling water, remove after moment, and then plunge into iced water to halt the cooking process
25. A dish in which ingredients are set into a gelatine made from a meat stock or consommé
31. The process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour