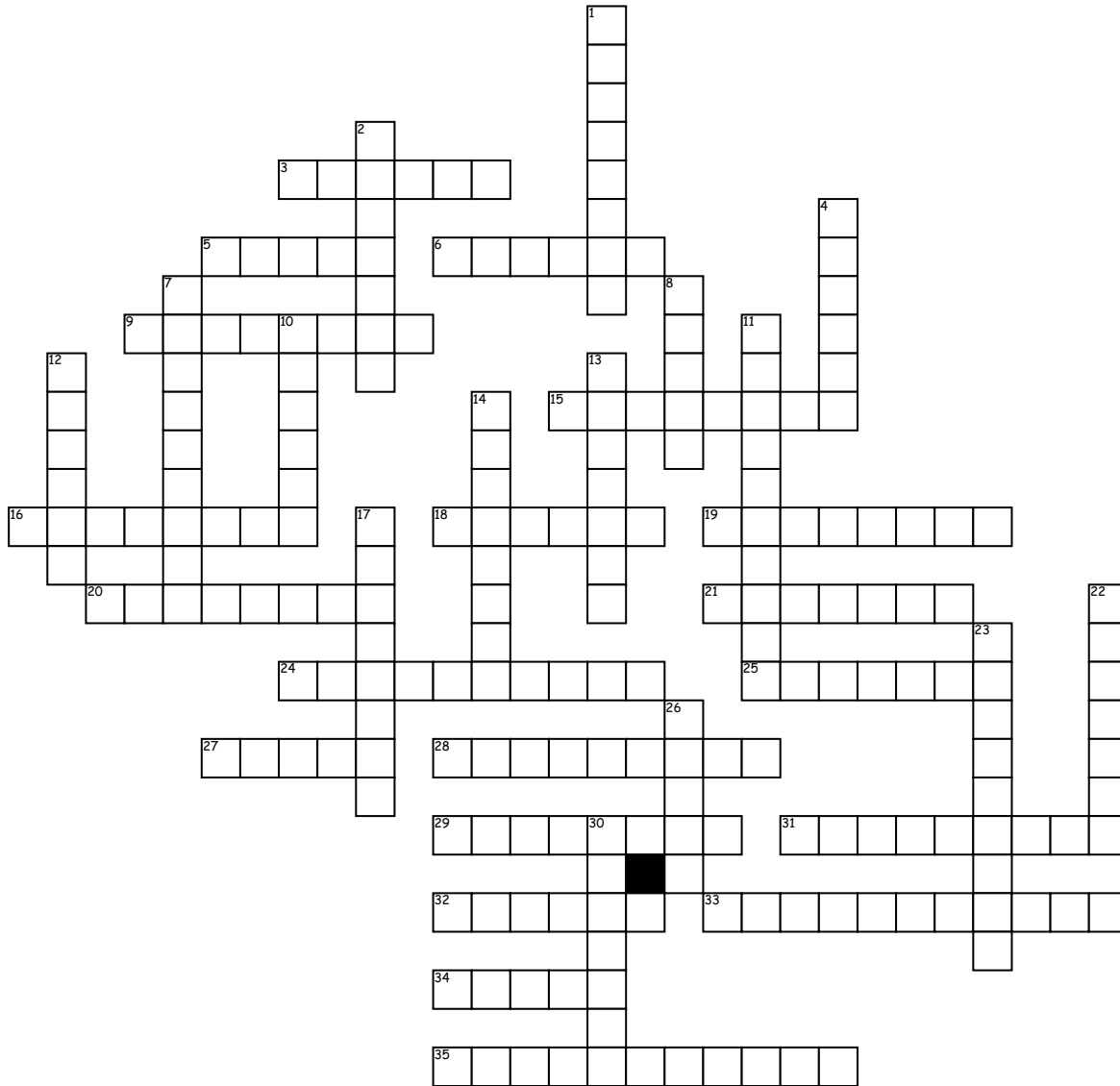


Name: _____

Date: _____

101 Culinary Terms



Across

3. 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
5. to pour juices or melted fat over meat or other food while cooking to keep it moist
6. cooking until the ideal degree of doneness, often referring to meat as medium rare
9. separately priced items from a menu, not as part of a set meal
15. 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
16. coated with loosely cracked peppercorns and then cooked, often referring to steak
18. a thick sauce made with fruit or vegetable puree, used as a base or garnish
19. a type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fat
20. sprinkled with breadcrumbs and cheese, or both, and browned
21. 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
24. served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables
25. to remove the string from a string bean or to thinly slice almonds
27. with its own juices from cooking, often referring to steak or other meat

28. a container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler"
29. 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
31. 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
32. meat cooked slowly in its own fat, usually referring to duck
33. the process of making something acid or sour with lemon or lime juice
34. the descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making
35. a sauce made with butter, onions, and vinegar, usually served with seafood dishes

Down

1. to coat wet or moist foods with a dry ingredient before cooking to provide an even coating
2. cooked so it's still tough when bitten, often referring to pasta
4. to remove the central section of some fruits, which contain seeds and tougher material that is not usually eaten
7. 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
8. a dish in which ingredients are set into a gelatine made from a meat stock or consommé
10. the process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour

11. shredded or finely cut vegetables and herbs, usually used as a garnish for soup
12. a thick, creamy soup, with a base of strained broth (see coulis) of shellfish or game
13. the process of soaking meat in a brine, or heavily salted water, before cooking, similar to marination
14. coated with loosely cracked peppercorns and then cooked, often referring to steak
17. 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
22. to remove and dissolve the browned food residue, or "glaze", from a pan to flavor sauces, soups, and gravies
23. a small round roll of minced meat, fish, or vegetable coated with egg and breadcrumbs
24. a small round roll of minced meat, fish, or vegetable coated with egg and breadcrumbs
26. to put oil, vinegar, salt, or other toppings on a salad or other food
30. to slice thinly, similar to julienne style, but not as long