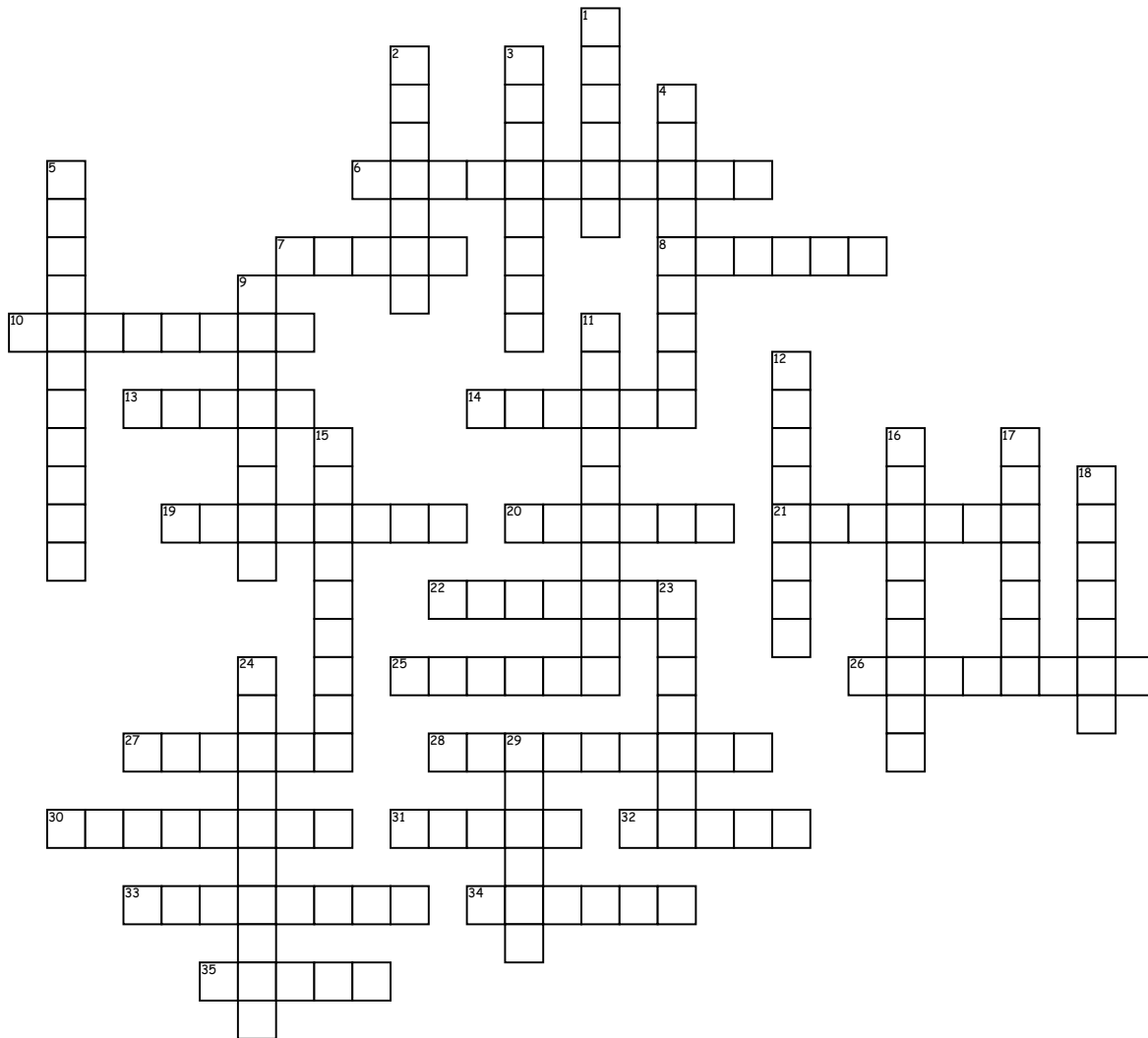


Name: \_\_\_\_\_

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

# 101 Culinary Terms Every Chef Should Know



**Across**

- 6. Sauce made with butter, onions, and vinegar.
- 7. To pour juices or melted fat over meat.
- 8. Meat cooked in it's own fat.
- 10. Coated with loosely cracked peppercorns.
- 13. Ingredients set into a gelatin.
- 14. To remove the center of some fruits.
- 19. A type of clear soup.
- 20. Cooking until the ideal degree.
- 21. To de-string a string bean or thinly slice an almond.
- 22. To remove browned food residue.
- 25. A thick, creamy soup.
- 26. To coat wet foods with a dry ingredient.

- 27. When dry ingredients pass through a sifter.
- 28. Fish marinated for exactly one day.
- 30. Separately priced menu items.
- 31. With it's own juices from cooking.
- 32. To place toppings on a salad or other food item.
- 33. To roughly chop raw or cooked food.
- 34. A boneless piece of meat, poultry, or fish.
- 35. A liquid reduced until nearly dry.

**Down**

- 1. Adding alcohol to create a burst of flames.
- 2. Cook so it's still tough when bitten.
- 3. Sprinkled with breadcrumbs and cheese.

- 4. To plunge into boiling water.
- 5. The process of making something sour.
- 9. Seared, then finished in a covered pot.
- 11. Shredded or finely cut greens.
- 12. To remove fat from a hot liquid.
- 15. A small round ball of minced meat, fish, or vegetable coated with breadcrumbs.
- 16. A container holding hot water.
- 17. To cover meat with a layer of fat.
- 18. Soaking meat into a brine.
- 23. To slice thinly, similar to julienne style.
- 24. Served in the Greek style of cooking.
- 29. A thick sauce made with fruit or vegetable puree.