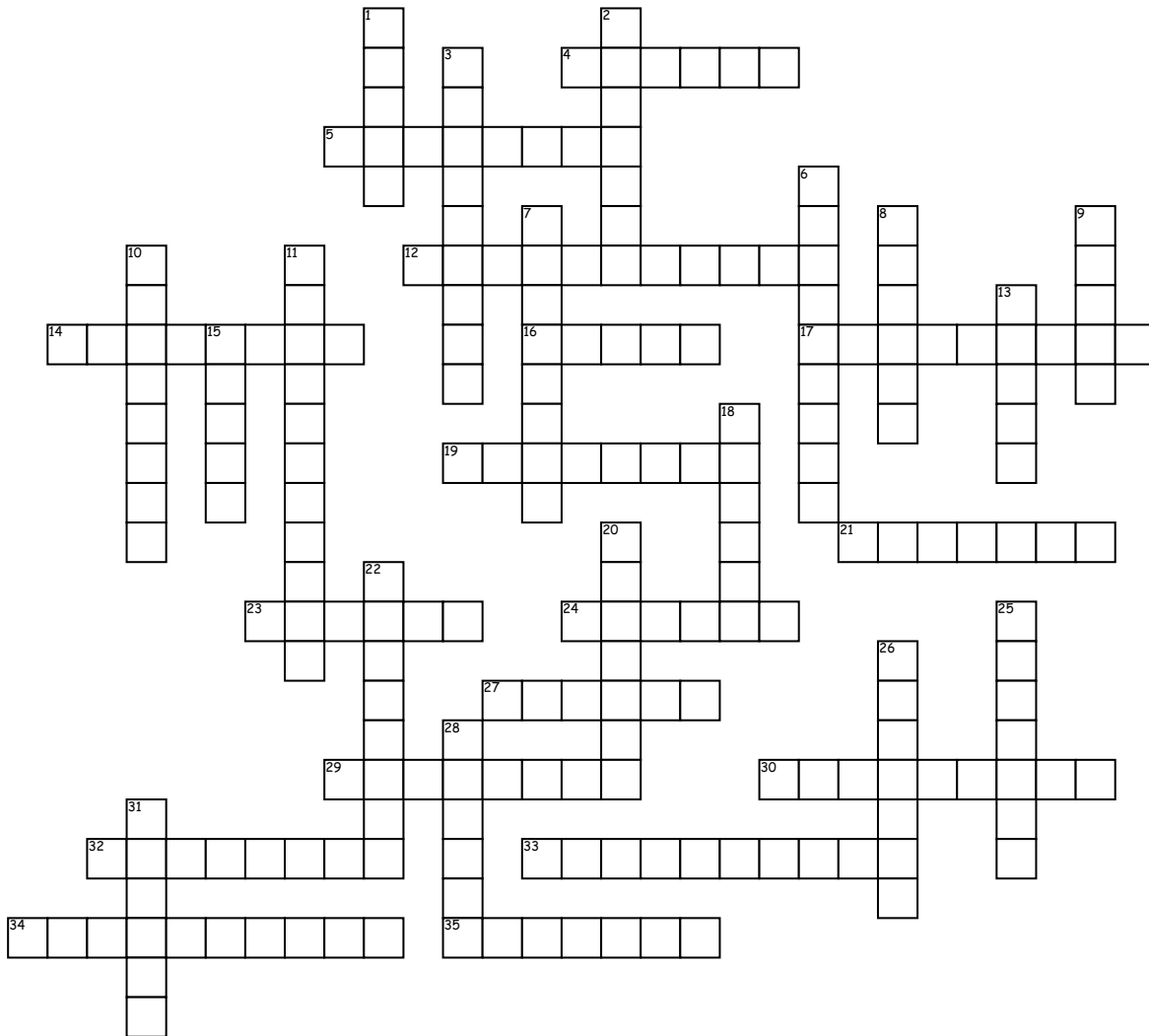


# 101 Culinary Terms



## Across

4. the process of adding alcohol such as yager  
 5. coated with loosely cracked peppercorns and then cooked often referring to steak  
 12. a sauce made with butter, onions, and vinegar usually served with seafood  
 14. sprinkled with breadcrumbs and cheese  
 16. to put oil vinegar salt or other toppings on a salad  
 17. a container holding hot water into which a pan is placed for slow cooking  
 19. a type of clear soup made from richly flavored stock that has been clarified  
 21. to remove and dissolve the browned food  
 23. a thick sauce made with fruit  
 24. a boneless piece of meat  
 27. cooking until the ideal degree of doneness  
 29. a combination cooking method the first sears the food at high temperatures

30. to plunge into boiling water  
 32. to roughly chop raw or cooked food by peeling  
 33. Served in the Greek style of cooking  
 34. shredded or finely cut vegetables and herbs, usually used as a garnish for soup  
 35. to remove the string from a string bean

## Down

1. with its own juices from cooking often referring to steak  
 2. cooked so it is still tough when bitten  
 3. a small round roll of minced meat or fish  
 6. a dish consisting of marinated fish  
 7. to coat wet or moist food with a dry ingredient  
 8. to remove the central section of some fruits  
 9. A dish in which ingredients are set into a gelatine made from meat stock  
 10. to remove the fat from the surface

11. the process of making something acid or sour  
 13. to pour juices or melted fat over meat or other food while cooking to keep it moist  
 15. the descriptor for a liquid which has been reduced until it is nearly dry  
 18. the process when dry ingredients pass through a sifter and air is circulated through  
 20. the process of soaking meat in a brime or heavily salted water  
 22. Separately priced items from a menu, not as part of a set meal  
 25. to cover a meat with a layer of fat, such as bacon, before cooking, effectively containing the moisture  
 26. to slice thinly  
 28. a thick creamy soup  
 31. meat cooked slowly in its own fat