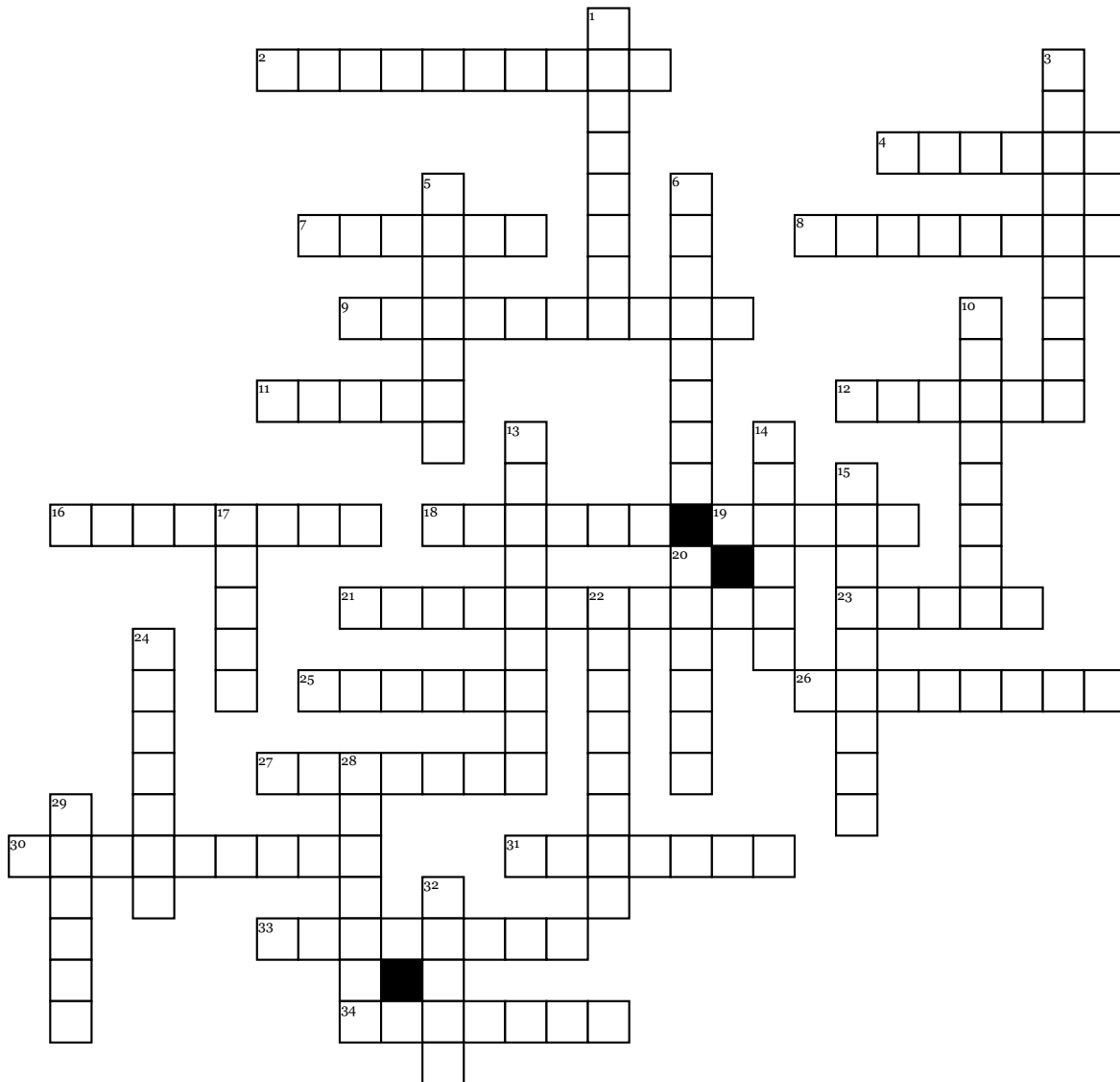


Name: \_\_\_\_\_

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

# 101 Culinary Terms



## Across

- 2.** Greek style of cooking  
**4.** a thick soup made with fruit or veggie puree  
**7.** meat cooked slowly in its own fat  
**8.** a type of clear soup  
**9.** shredded or finely cut veggies or herbs  
**11.** to pour juices or melted fat over foods while cooking to keep them moist  
**12.** The process when dry ingredients pass through a sifter  
**16.** to roughly chop raw or cooked food  
**18.** cooking until the ideal degree of doneness  
**19.** to put oil, vinegar, salt on foods  
**21.** process of making something acid of sour with lemon or lime juice  
**23.** a process often used in sauce making  
**25.** a boneless piece of meat

- 26.** to remove the fat from the surface of a hot liquid  
**27.** tough when bitten into (referring to pasta)  
**30.** to plunge into boiling water, remove after a moment, and the plunge into ice water to halt the cooking process  
**31.** to cover meat with a layer of fat  
**33.** a combination cooking method  
**34.** to slice thinly

## Down

- 1.** sprinkled with breadcrumbs and cheese or both and browned  
**3.** a container holding hot water  
**5.** to remove the string from a string bean  
**6.** to coat wet or moist food with a dry ingredient before cooking  
**10.** separately priced items from a menu, not part of a whole meal

- 13.** a small round of minced meat, fish, or a veggie coated with egg and bread crumbs  
**14.** to remove the central part of a fruit  
**15.** marinated for approximately one day in a sauce of olive oil, vinegar, herbs, veggies, and spices  
**17.** with its own juices from cooking  
**20.** a thick creamy soup  
**22.** coated with loosely cracked peppercorns and then cooked  
**24.** the process of soaking meat in a brine or heavily salted water, before cooking  
**28.** "glaze"  
**29.** the process of adding alcohol to a hot pan to make a burst of flames  
**32.** dish in which ingredients are set into a gelatine made from a meat stock and consommé