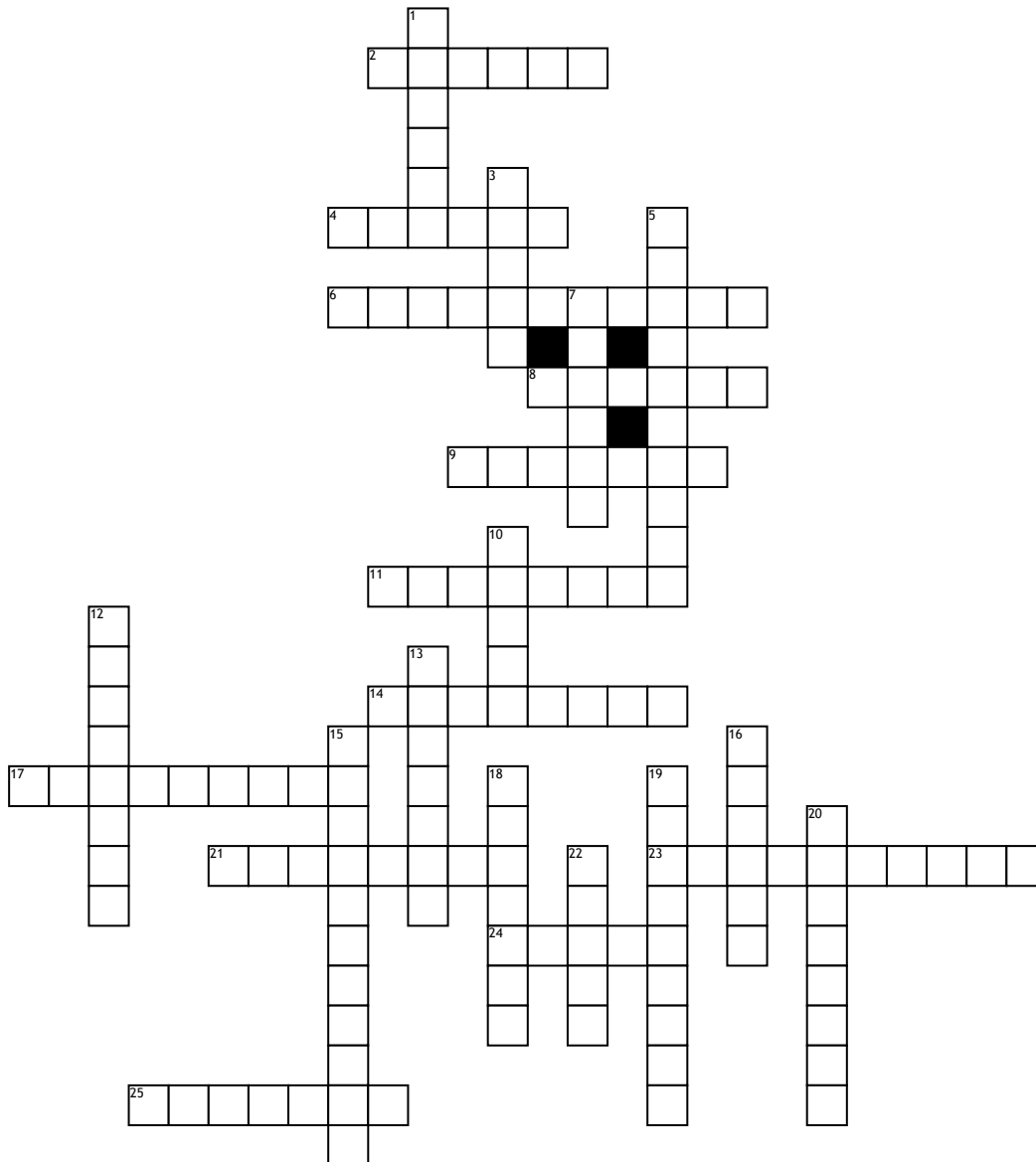


Name: \_\_\_\_\_

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

# 101 Culinary Words



## Across

2. to remove the central section of some fruits, which contain seeds and tougher materials that is not usually eaten.

4. A thick, creamy soup, with a base of strained broth.

6. The process of making something acid or sour with lemon or lime juice.

8. meat cooked slowing in its own fat usually referring to duck.

9. The process of soaking meat in a brine, or heavily salted water before cooking, similar to marination.

11. a type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fat.

14. Separately priced items from a menu, not as part of a set meal.

17. A container holding hot water into which a pan is placed for slow cooking, otherwise known as a water bath or double boiler.

21. Sprinkled with breadcrumbs and cheese, or both, and browned.

23. Served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables.

24. The descriptor for a liquid which has been reduced until it is nearly dry, a process often used in making sauce.

25. To cover meat with layer of fat, such as bacon, before cooking, Effectively maintaining the moisture of the meat while it cooks to avoid overcooking,

## Down

1. a thick sauce made with fruit or veggies puree, used as a base or garnish.

3. With its own juices from cooking, often referring to steak or other meat.

5. shredded or finely cut veggies and herbs, usually referring to garnish for soup.

7. Cooking until the ideal degree of doneness, often referring to meat as medium rare.

10. A dish in which ingredients are set into a gelatine made from meat stock or consommé

12. Coated with loosely cracked peppercorns and then cooked, often referring to steak.

13. Cooked so it's still tough when bitten, often referring to pasta.

15. A sauce made with butter, onions, and vinegar, usually served with seafood dishes.

16. The process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material often referring to flour.

18. 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.

19. To plunge into boiling water, remove after moment, and then plunge into ice water to halt the cooking process, usually referring to veggies or fruit.

20. 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.

22. To pour juices or melted fat over meat or other food while cooking to keep it moist.