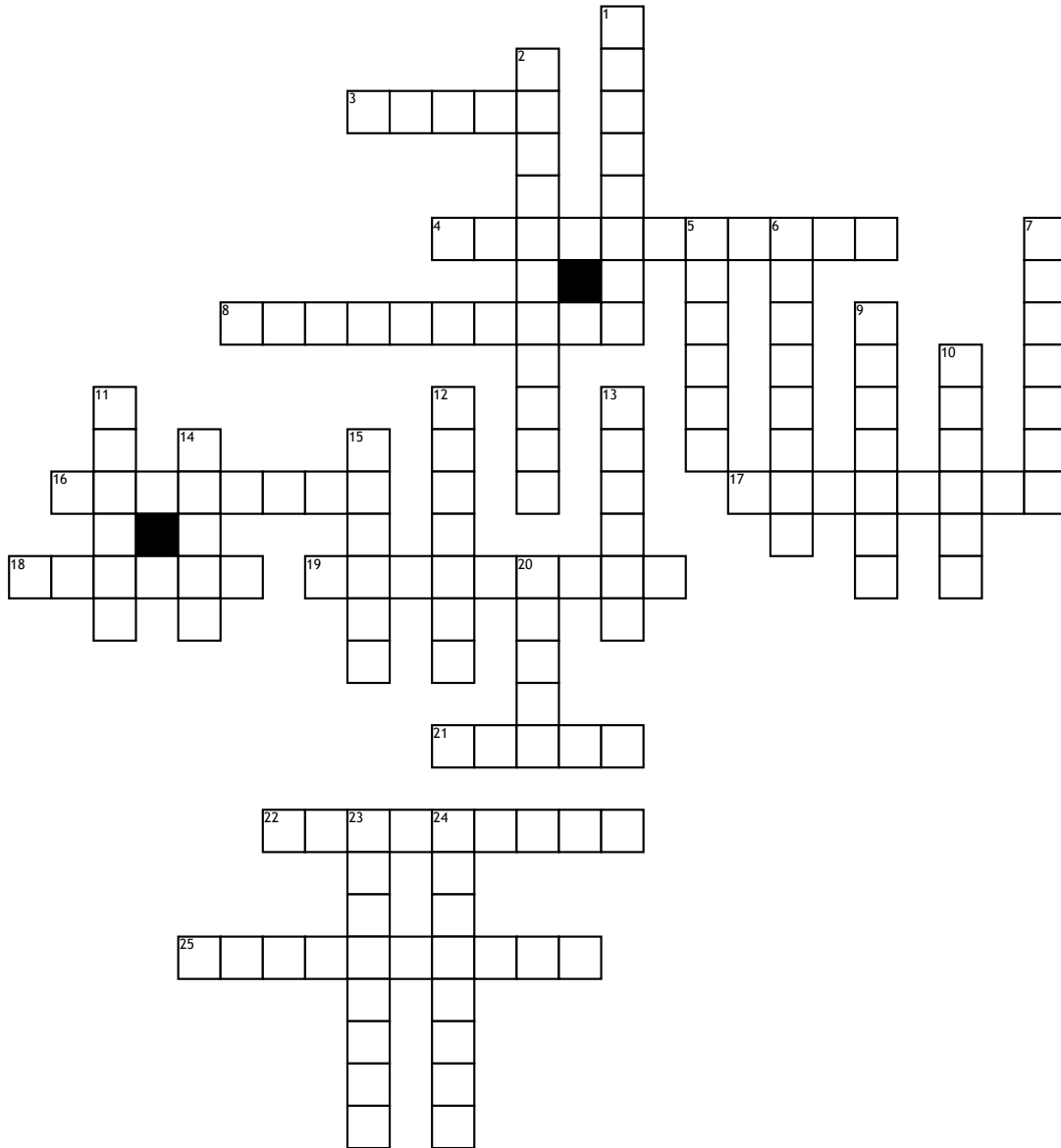


Name: \_\_\_\_\_

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

# 101 Culinary Words



## Across

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

4. a sauce made with butter, onions, and vinegar, usually served with seafood dishes

8. shredded or finely cut vegetables and herbs, usually used as a garnish for soup

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

17. 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

18. meat cooked slowly in its own fat, usually referring to duck

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

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

22. 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

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

## Down

1. separately priced items from a menu, not as part of a set meal.

2. the process of making something acid of sour with lemon or lime juice

5. a thick, creamy soup, with a base of strained broth of shellfish or game

6. coated with loosely cracked peppercorns and then cooked, often referring to steak

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

9. to cover a meat with layer of fat, such as bacon, before cooking, effectively maintaining the moisture of the meat while it cooks to avoid overcooking

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

11. cooking until the ideal degree of doneness, often referring to meat as rare

12. cooked so it's still tough when bitten, often referring to pasta

13. a thick sauce made with fruit or vegetable puree, used as a base or garnish

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

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

20. with its own juices from cooking, often referring to steak or other meat

23. sprinkled with breadcrumbs and cheese, or both, and browned

24. 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