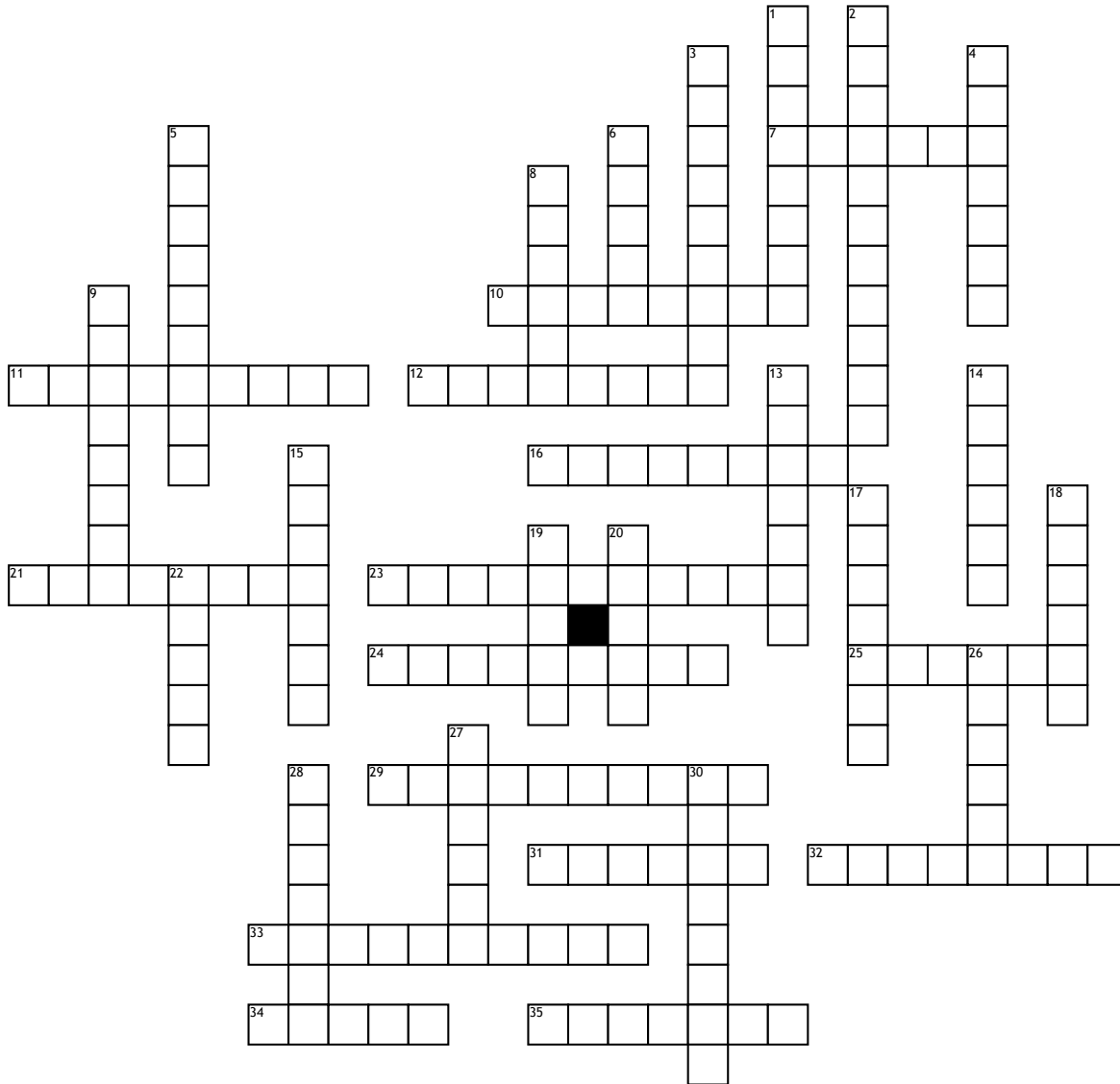


Name: _____

Date: _____

101 Culinary Words



Across

7. to remove the central section of some fruits, which contain seeds and tougher material that is not usually eaten
10. separately priced items from a menu, not as part of a set meal.
11. 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.
12. a type of clear soup made from richly flavored stock that has been clarified, a process of using egg white to remove fat.
16. coated with loosely cracked peppercorns and then cooked, often referring to steak.
21. sprinkled with breadcrumbs and cheese, or both, and browned.
23. the process of making something acid or sour with lemon or lime juice.
24. a small round roll of minced meat, fish, or vegetable coated with egg and breadcrumbs
25. meat cooked slowly in its own fat, usually referring to duck
29. shredded or finely cut vegetables and herbs, usually used as a garnish for soup
31. a boneless piece of meat, poultry, or fish; the French version, spelled as "filet," is also used when referring a cut of beef that is boneless, such as filet mignon
32. to remove the fat from the surface of a hot liquid such as a sauce, or stew, also know as defatting or fat trimming.

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

34. to put oil, vinegar, or other toppings on a salad or other food.

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

Down

1. 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
2. a sauce made with butter, onions, and vinegar, usually served with seafood dishes.
3. a container holding hot water into which a pan is placed for slow cooking, otherwise know as a "water bath" or "double boiler"
4. to remove and dissolve the browned food residue, or "glazed", from a pan to flavor sauces, soups, and gravies
5. a dish consisting of fish marinated for approximately one day in a sauce of olive oil, vinegar, herbs, vegetables, and spices, and then poached or fried and allowed to cool.
6. a dish in which ingredients are set into a gelatine made from a meat stock or consommé
8. a thick sauce made with fruit or vegetable puree, used as a base or garnish
9. a combination-cooking method that first sears the food at high temperature while sitting in some amount of liquid

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

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

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

17. to slice thinly, similar to julienne style, but not as long
18. the process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour.

19. with its own juices from cooking, often referring to steak or other meats.

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

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

26. the process of adding alcohol such as brandy, cognac, or rum to a hot pan to create a burst of flames

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

28. to remove the string from a string bean or to thinly slice almonds

30. a coat wet or moist foods with dry ingredient before cooking to provide an even coating.