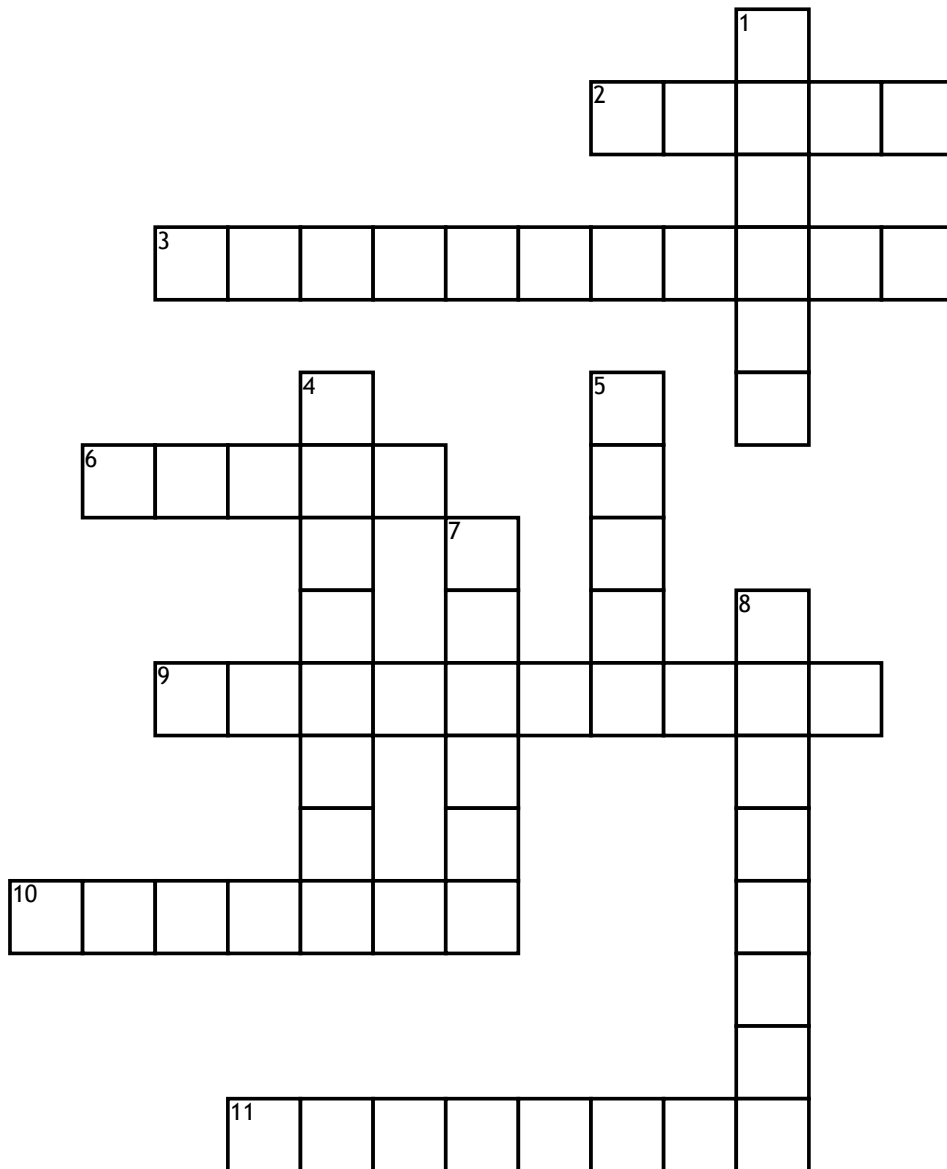


Name: _____

Date: _____

101 Culinary Words



Across

2. a dish in which ingredients are set into a gelatin made from a meat stock or consomme
3. the process of making something acid or sour with lemon or lime juice
6. with its own juices from cooking, often referring to steak or other meat
9. served in Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables.
10. cooked so its still tough when bitten, often referring to pasta.
11. separately priced items from a menu, not as part of the set meal.

Down

1. cooking until the ideal degree of doneness, often referring to meat as medium rare
4. sprinkled with breadcrumbs and cheese, or both, and browned.
5. the deciptor for a liquid which has been ruduced until it is nearly dry, a process often used in sauce making.
7. the proccess when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material often referring to flour
8. coated with loosely cracked peppercorns and then cooked, referring to steak or other meat