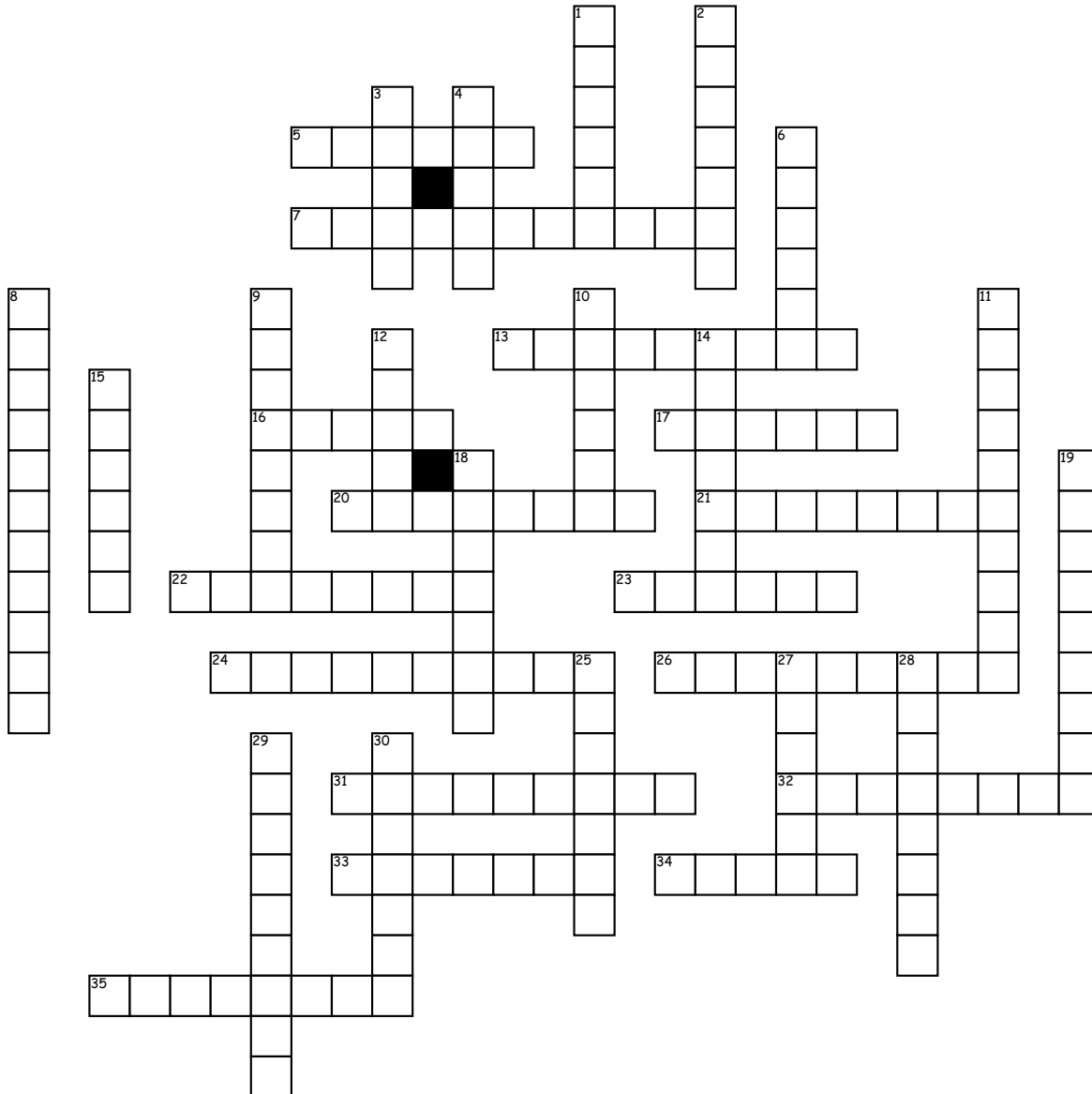


Name: _____

Date: _____

101 Culinary Words



Across

5. a thick, creamy soup, with a base of strained broth of shellfish or game
7. the process of making something acid or sour with lemon or lime juice
13. a small round roll of minced meat, fish, or vegetable coated with egg and breadcrumbs
16. to put oil, vinegar, salt, or other toppings on a salad or other food
17. A boneless piece of meat, poultry, or fish; the French version, spelled as "filet," is also used when referencing a cut of beef that is boneless, such as filet mignon
20. to remove the fat from the surface of a hot liquid such as a sauce, soup, or stew, also known as defatting or fat trimming
21. a type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fat
22. sprinkled with breadcrumbs and cheese, or both, and browned
23. to remove the central section of some fruits, which contain seeds and tougher material that is not usually eaten
24. shredded or finely cut vegetables and herbs, usually used as a garnish for soup
26. 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
31. 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
32. separately priced items from a menu, not as part of a set meal

33. to remove and dissolve the browned food residue, or "glaze", from a pan to flavor sauces, soups, and gravies
34. the descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making
35. coated with loosely cracked peppercorns and then cooked, often referring to steak

Down

1. cooking until the ideal degree of doneness, often referring to meat as medium rare
2. 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
3. a dish in which ingredients are set into a gelatine made from a meat stock or consommé
4. with its own juices from cooking, often referring to steak or other meat
6. meat cooked slowly in its own fat, usually referring to duck
8. a sauce made with butter, onions, and vinegar, usually served with seafood dishes
9. to coat wet or moist foods with a dry ingredient before cooking to provide and even coating
10. a thick sauce made with fruit or vegetable puree, used as a base or garnish
11. served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables
12. to pour juices or melted fat over meat or other food while cooking to keep it moist
14. to slice thinly, similar to julienne style, but not as long

15. the process of adding alcohol such as brandy, cognac, or rum to a hot pan to create a burst of flames
18. the process of soaking meat in a brine, or heavily salted water, before cooking, similar to marination
19. a container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler"
25. to remove the string from a string bean or to thinly slice almonds
27. the process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour
28. 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
29. the process of removing all fat, meat, and cartilage from rib bones on a rack roast by cutting between the bones with a sharp paring knife, often referring to lamb, beef, or pork rib
30. cooked so it's still tough when bitten, often referring to pasta