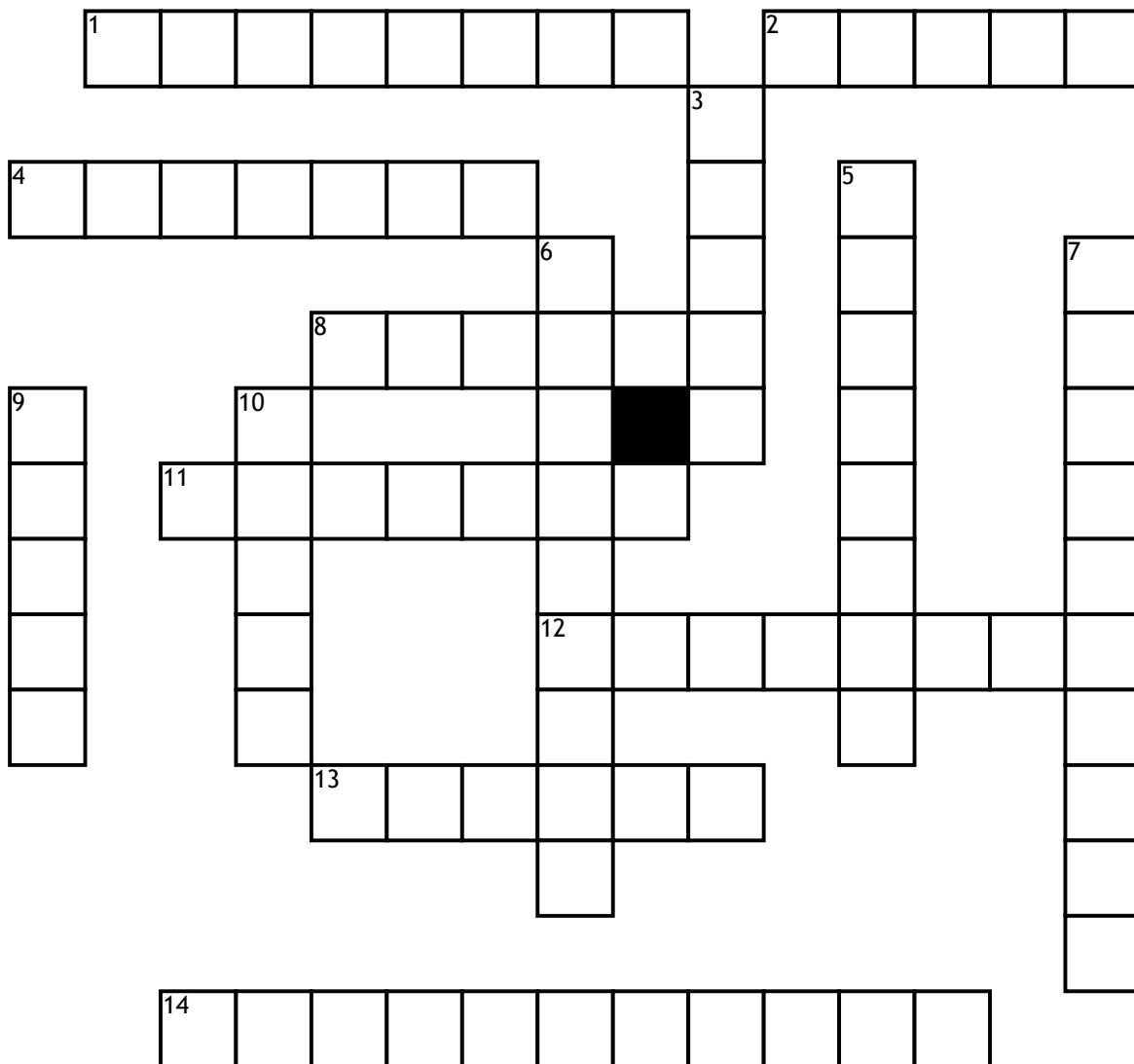


Name: _____ Date: _____ Period: _____

101 Culinary



Across

1. separately priced items from a menu, not as part of a set meal
2. with its own juices from cooking, often referring to steak or other meat
4. cooked so its still tough when bitten, often referring to pasta
8. the process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour
11. 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

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

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

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

Down

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

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

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

7. severed in Greek style of cooking with olive oil, lemon juice, and several seasonings, often referring to vegetables

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

10. to pour juices or melting fat over meat or other food while cooking to keep in moist