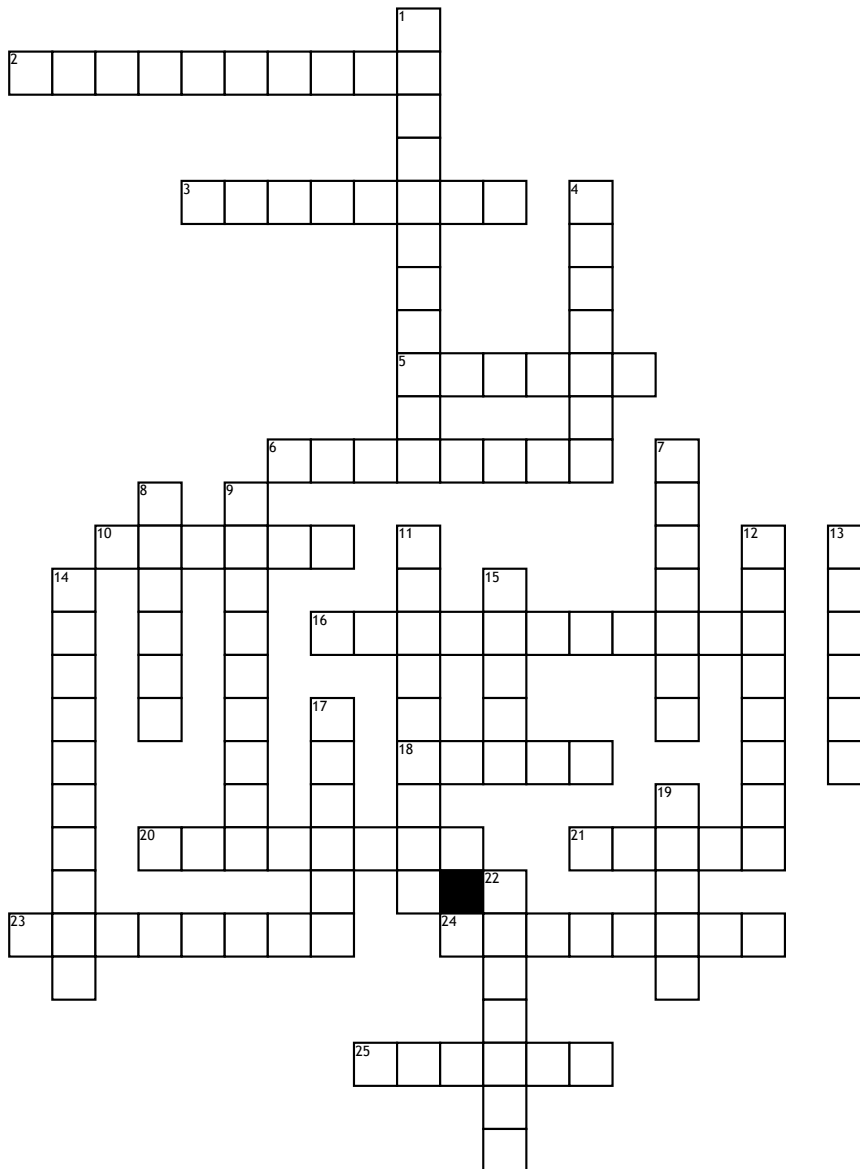


Name: _____

Date: _____

101 Culinary words



Across

2. shredded or fined vegetables and herbs, usually used as a garnish for soup
3. separately priced items from a menu, not as part of a set meal.
5. cooking until the ideal degree of doneness, often referring to meat as medium rare
6. 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.
10. a thick sauce made with fruit or vegetable puree, used as a base or garnish
16. the process of making something acid or sour with lemon or lime juice.
18. the descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making.
20. sprinkled with breadcrumbs and cheese, or both, and browned.
21. to pour juices or melted fat over meat or other food while cooking to keep it moist

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

24. a combination-cooking method that first sears the food at high temperature while sitting in some covered pot a low temperature while sitting in some amount of liquid.

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

Down

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

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

7. 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

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

9. 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.

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

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

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

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

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

17. 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. a dish in which ingredients are set into a gelatin made from a meat stock or consommé

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