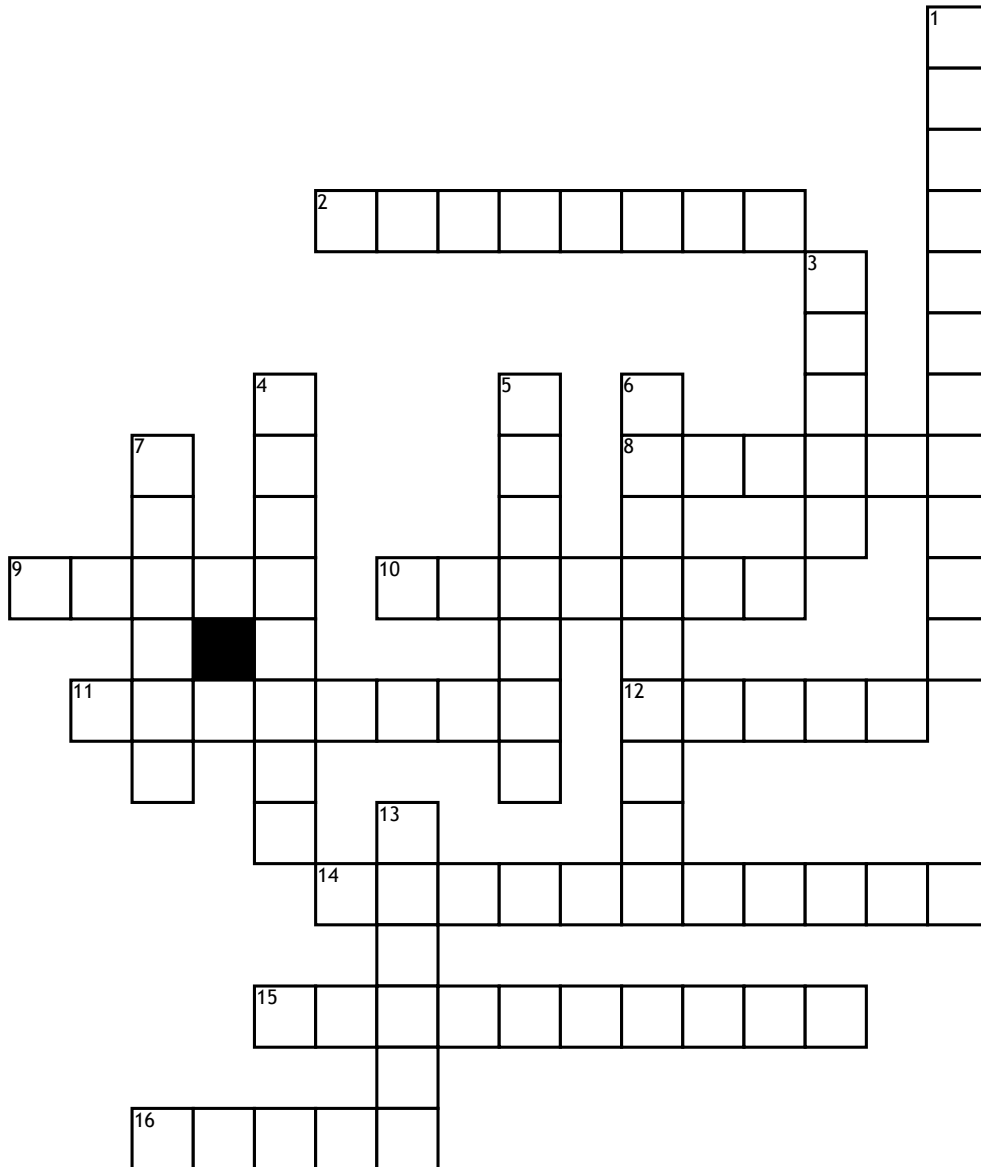


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# 101 culinary



## Across

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

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

9. The descriptor for a liquid which has been.

10. cooked so its still tough when bitten, often referring to pasta.

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

12. With its own juices form cooking, often referring to steak or other meat.

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

15. served in the greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetable.

16. to pour juices or melted fat over meat or other food while cooking to keep in moist

## Down

1. The process of making something acid or sour with lemon or lime juice.

3. A dish in which ingredients are set into a gelatine made from a meat stock breadcrumbs and cheese, or both, and browned.

4. Separately priced items from a menu, not as part of a set meal.

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

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

7. a thick, creamy soup, with a base of strained broth ( see coulis) of shellfish or game

13. The process when dry ingredients pass through a sifter and air is circulated though, changing the composition of the material, often referring to flour.