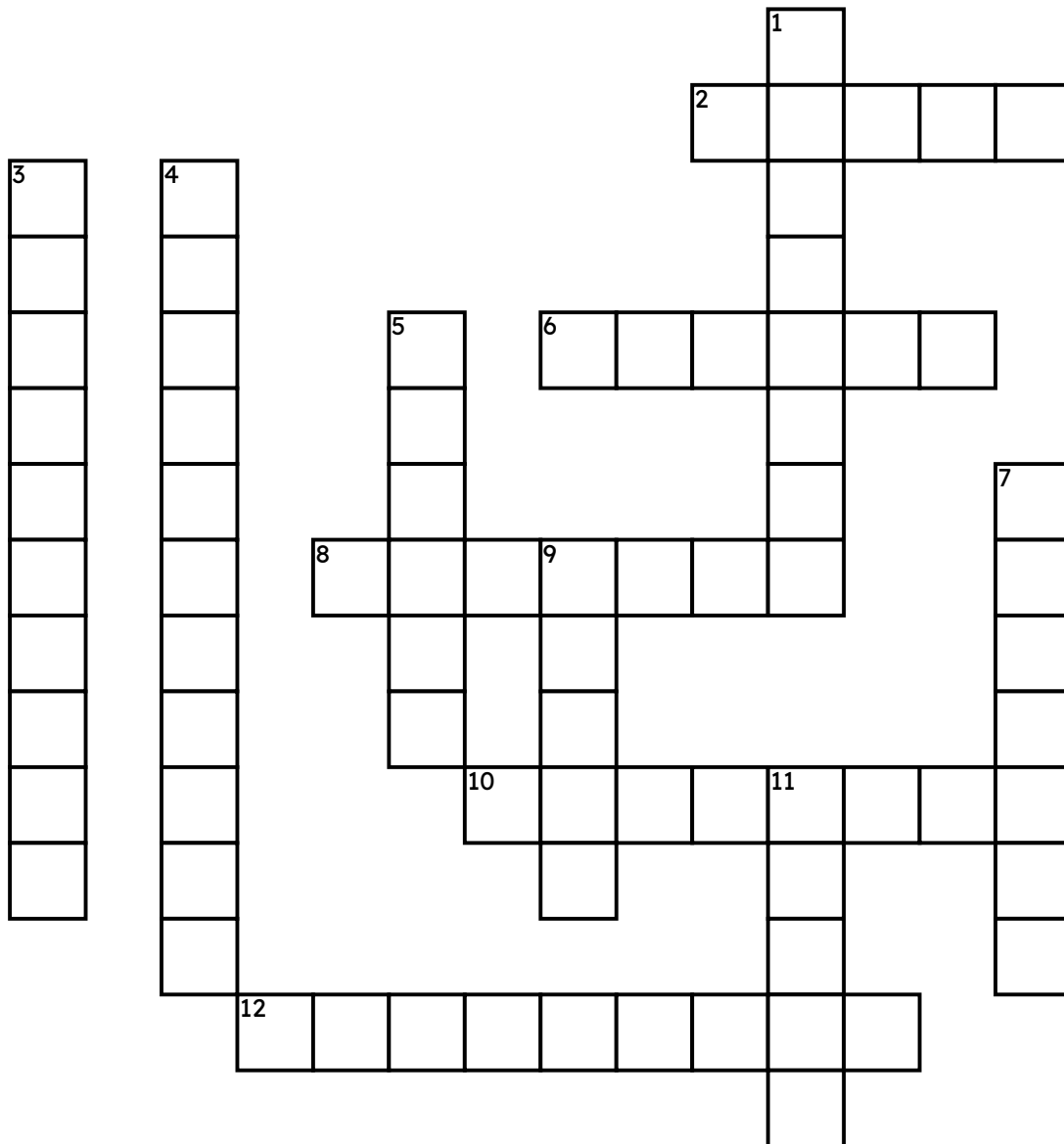


Name: _____

Date: _____

101 culinary



Across

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

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

8. separately priced items from a menu not as part of a set meal

10. sprinkled with breadcrumbs and cheese or both and browned

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

Down

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

3. served in the greek style of cooking with olive oil lemon juice and several seasonings often referring to vegetables

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

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

7. cooked so it is still tough when bitten often referring to pasta

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

11. a dish in which ingredients are set into a gelatin made from a meat stock or consomme