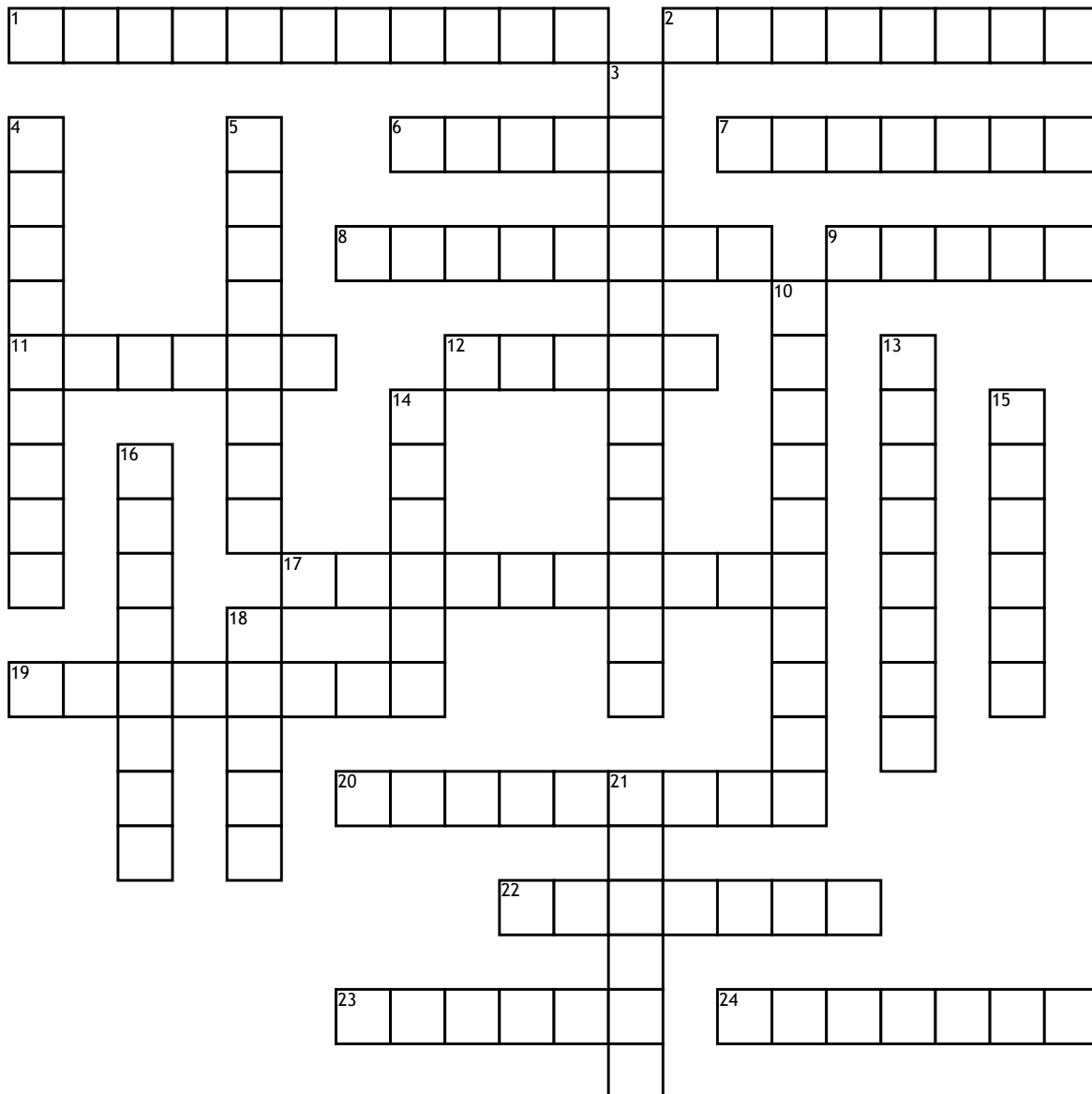


101 culinary terms



Across

1. the process of making something acid or sour with lemon or lime juice.
2. a type of clear soup made from richly flavored stock
6. to pour juices or melted fat over meat or other food while cooking to keep it moist.
7. the process of soaking the meat in a brine, or heavily salted water.
8. seperatley priced items from a menu, not as part of a set meal.
9. with its own juices from cooking, often reffering to steak or other meat.
11. meat cooked slowly in its own fat, usually reffering to duck.
12. the descriptor for a liquid which has been reduced until it is nearly dry, a processoften used in sauce making.
17. shredded or fineley cut vegetables and herbs, usually used as a garnish.

19. a combination cooking method that forst sears the food at a high temperature.

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

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

23. cooking till the ideal deggrees of doneness, often reffering to meat as medium rare.

24. cooked so its still tough when bitten, often reffering to pasta.

Down

3. a sauce made with butter, onions, and vinegar.

4. to plunge into boiling water, remove after moment, and then plunge into ice water.

5. coated with loosely cracked peppercorns amd then cooked, often reffering to steak.

10. served in the greek style of cooking, with olive oil, lemon juice, and several seasonings, often reffering to vegetables.

13. sprinkled with bread crumbs and cheese, or both, and browned.

14. to remove the central section of some fruits.

15. a thick, creamy soup, with a base of strained broth.

16. to roughly chop raw or uncooked food.
18. a dish in which ingredients are set into a geletine made from a meat stock or consomme.

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