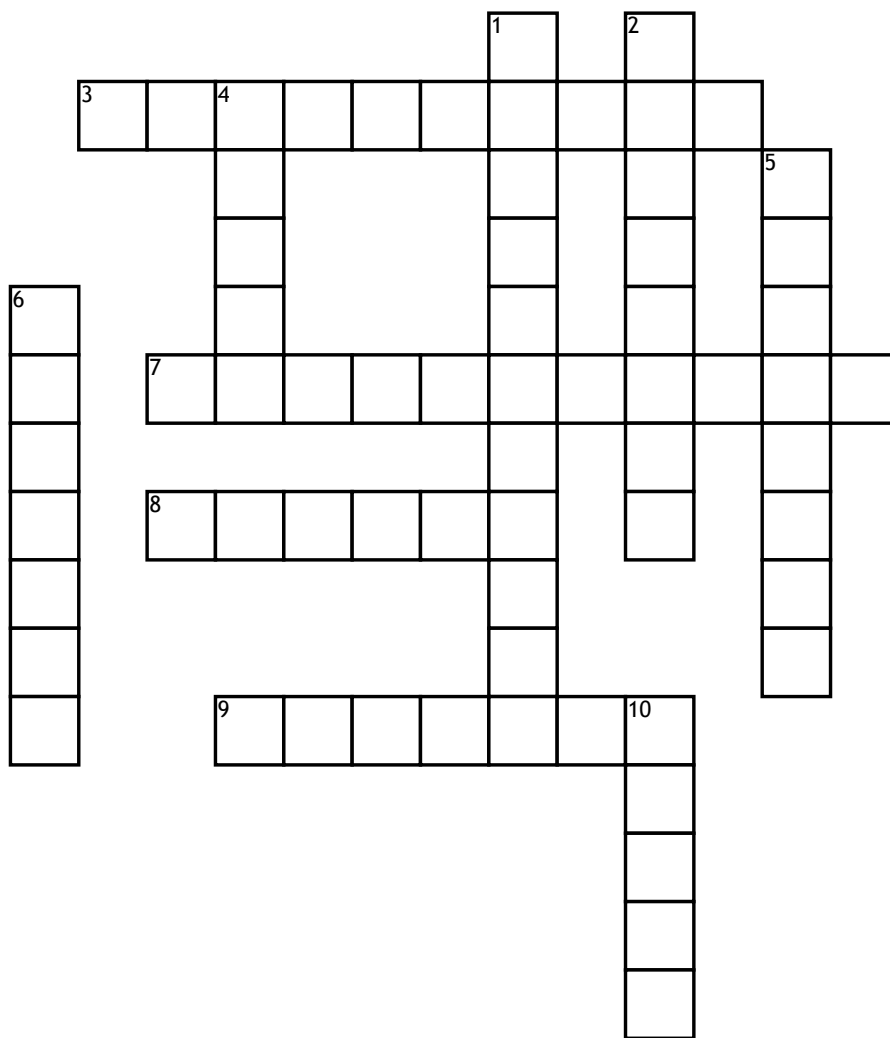


Name: _____ Date: _____ Period: _____

101 culinary terms



Across

- 3. served in the Greek style, with olive oil, lemon juice and several seasonings
- 7. the process of making something acid or sour
- 8. cooking until the ideal degree of doneness, often referring to meat
- 9. cooked so it's still tough when bitten, often referring to pasta

Down

- 1. making something acid
- 2. sprinkled with bread crumbs and cheese, or both, and browned
- 4. ingredients that are made in gelitian
- 5. coated with pepper corns
- 6. separately priced items from a menu, not as part of a set meal.
- 10. jucies from your food

Word Bank

acidulation	al denta	au gratin	la carte	acidulation
aspic	au jus	a la grecque	a point	au poivre