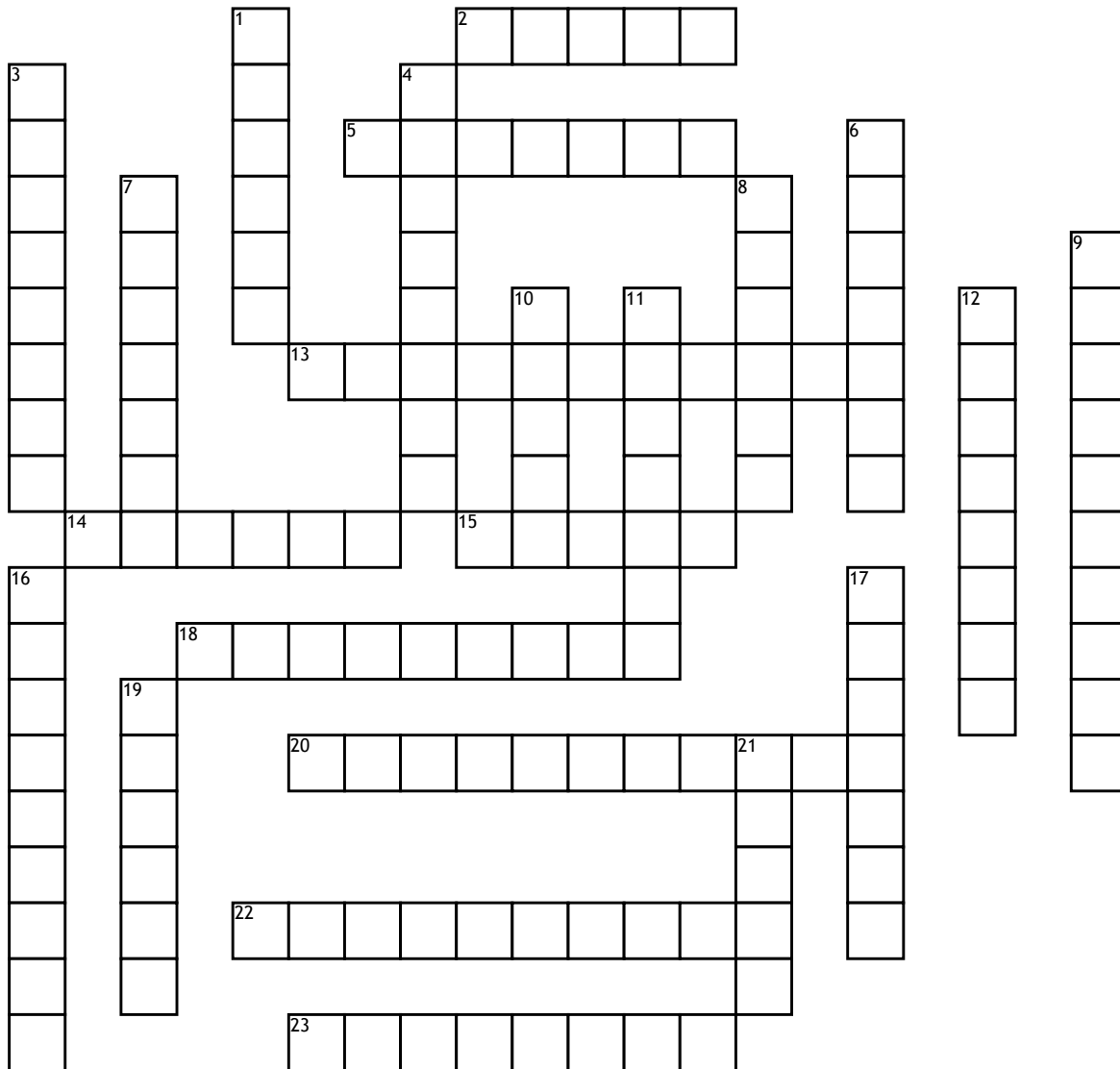


Name: _____

Date: _____

101 culinary terms



Across

2. to pour juices or melted fat over meat or other food while cooking to keep it moist
 5. the process of soaking meat in a brine, or heavily salted water, before cooking, similar to marination
 13. the process of making something acid or sour with lemon or lime juice
 14. the process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour
 15. a dish in which ingredients are set into a gelatin made from a meat stock or consommé
 18. to plunge into boiling water, remove after moment, and then plunge into ice water to halt the cooking process, usually referring to vegetable or fruits
 20. a sauce made with butter, onions, and vinegar, usually served with seafood dishes
 22. shredded or finely cut vegetables and herbs, usually used as a garnish for soup

23. sprinkled with breadcrumbs and cheese, or both, and drowned

Down

1. a thick, creamy soup, with a base of strained broth of shellfish or game
 3. coated with loosely cracked peppercorns and then cooked, often referring to steak
 4. a combination- cooking method that first sears the food at high temperature, then finished it in a covered pot at a low temperature while sitting in some amount of liquid
 6. cooked so it's still tough when bitten, often referring to pasta
 7. a type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fat
 8. cooking until the ideal degree of doneness, often referring to meat as medium rare
 9. served in the Greek style of cooking with olive oil, lemon juice, and several seasonings, often referring to vegetables

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

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

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

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

17. 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

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

21. the descriptor for liquid which has been reduced until nearly dry, a process used in sauce making