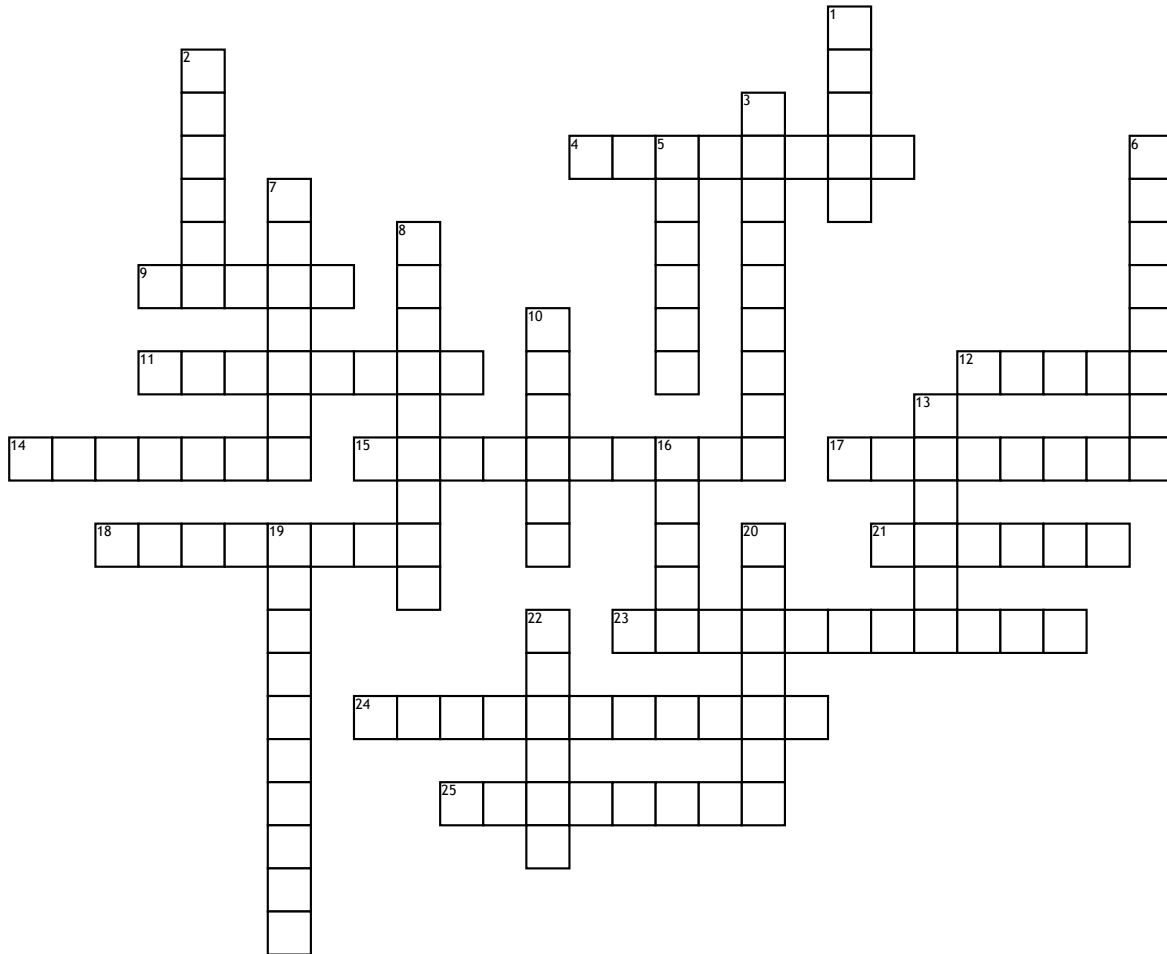


# 101 culinary words



## Across

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

9. a dish in which ingredients are set into a gelatin made from a meat stock or consommé

11. a combination-cooking method that first sears the food at high temperature, the finished it in a covered pot at low temperature while sitting in some amount of liquid

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

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

15. shredded or finely cut vegetables and herbs, usually used to garnish for soup

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

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

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

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

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

25. a type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fat

## Down

1. to pour juices or melted fat over meat or other food while cooking to keep it moist

2. a thick sauce made with fruit or vegetable puree, used as a base or garnish

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

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

6. 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

7. the process of soaking meat in a brine, or heavily salted water, before cooking, similar to marination

8. to plunge into boiling water, remove after moment, and then plunge into iced water to halt the cooking process, usually referring to vegetable or fruit

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

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

16. the descriptor for a liquid which has been reduced until it is nearly dry, a process often in sauce making

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

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

22. to remove the central section of some fruits, which contains seeds and tougher material that is not usually eaten