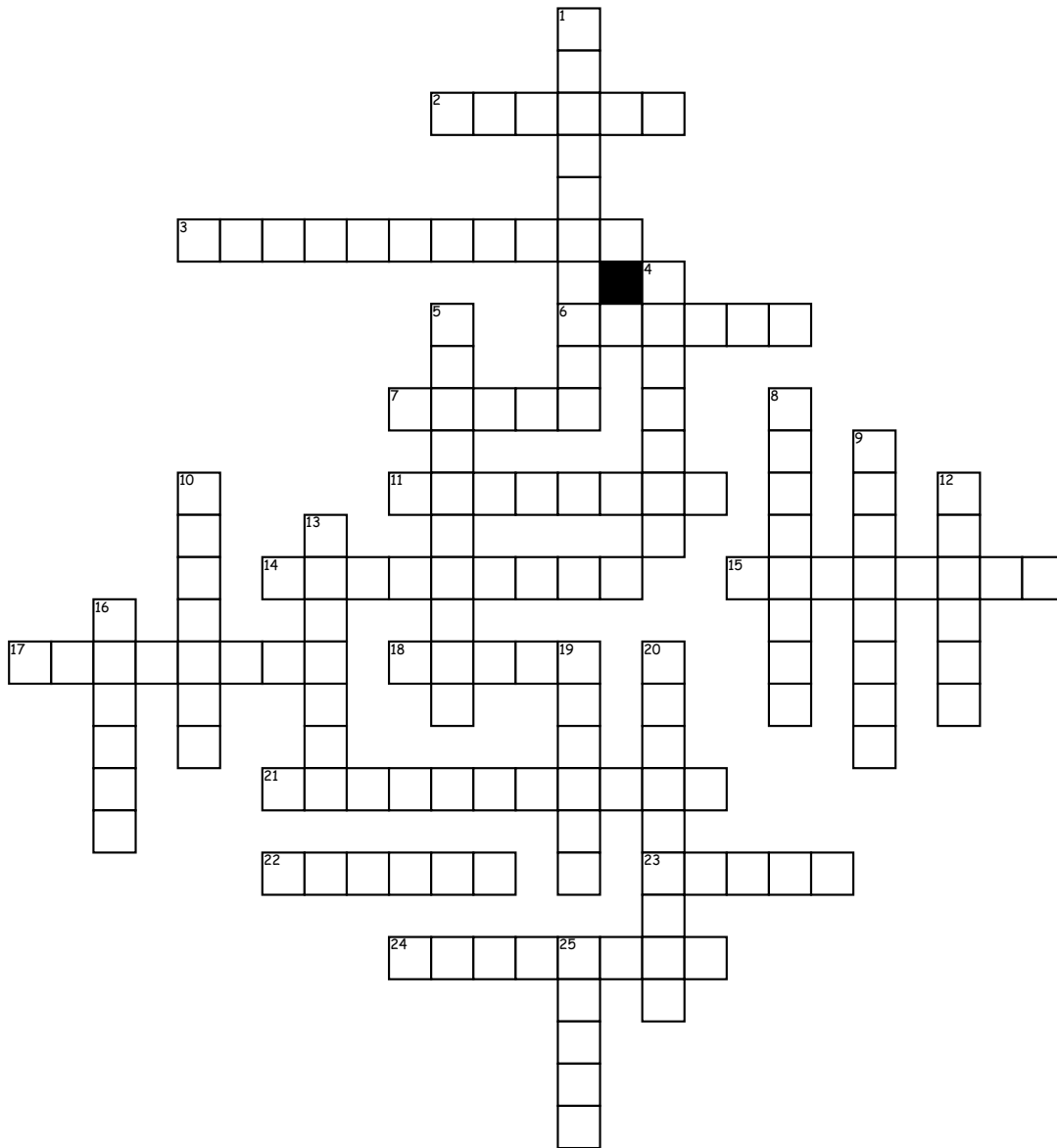


Name: _____ Date: _____ Period: _____

101 culinary words



Across

2. to remove the central section of some fruits, which contain seeds and tougher material that is not usually eaten
3. the process of making something acid or sour with lemon or lime juice.
6. 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. to pour juices or melted fat over meat or other food while cooking to keep it moist
11. a combination-cooking method that first sears the food at high temperature, then finished it in a covered pot at low temperature while sitting in some amount of liquid
14. 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
15. 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

17. coated with loosely cracked peppercorns and then cooked, often referring to steak
18. the descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making
21. a sauce made with butter, onions, and vinegar, usually served with seafood dishes
22. meat cooked slowly in its own fat, usually referring to duck
23. a dish in which ingredients are set into a gelatine made from a meat stock or consommé
24. sprinkled with breadcrumbs and cheese, or both, and browned

Down

1. shredded or finely cut vegetables and herbs, usually used as a garnish for soup
4. the process of soaking meat in a brine, or heavily salted water, before cooking, similar to marination
5. served in the greek style of cooking, with olive oil, lemon juice, and several seasoning, often referring to vegetables.

8. type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fat
9. separately priced items from a menu, not as a part of a set meal.
10. 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
12. a thick, creamy soup, with a base of strained broth (see coulis) of shellfish or game
13. cooked so it's still tough when bitten, often referring to pasta.
16. cooking until the ideal degree of doneness, often referring to meat as medium rare.
19. a thick sauce made with fruit or vegetable puree, used as a base or garnish
20. a container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler"
25. with its own juices from cooking, often referring to steak or other meat