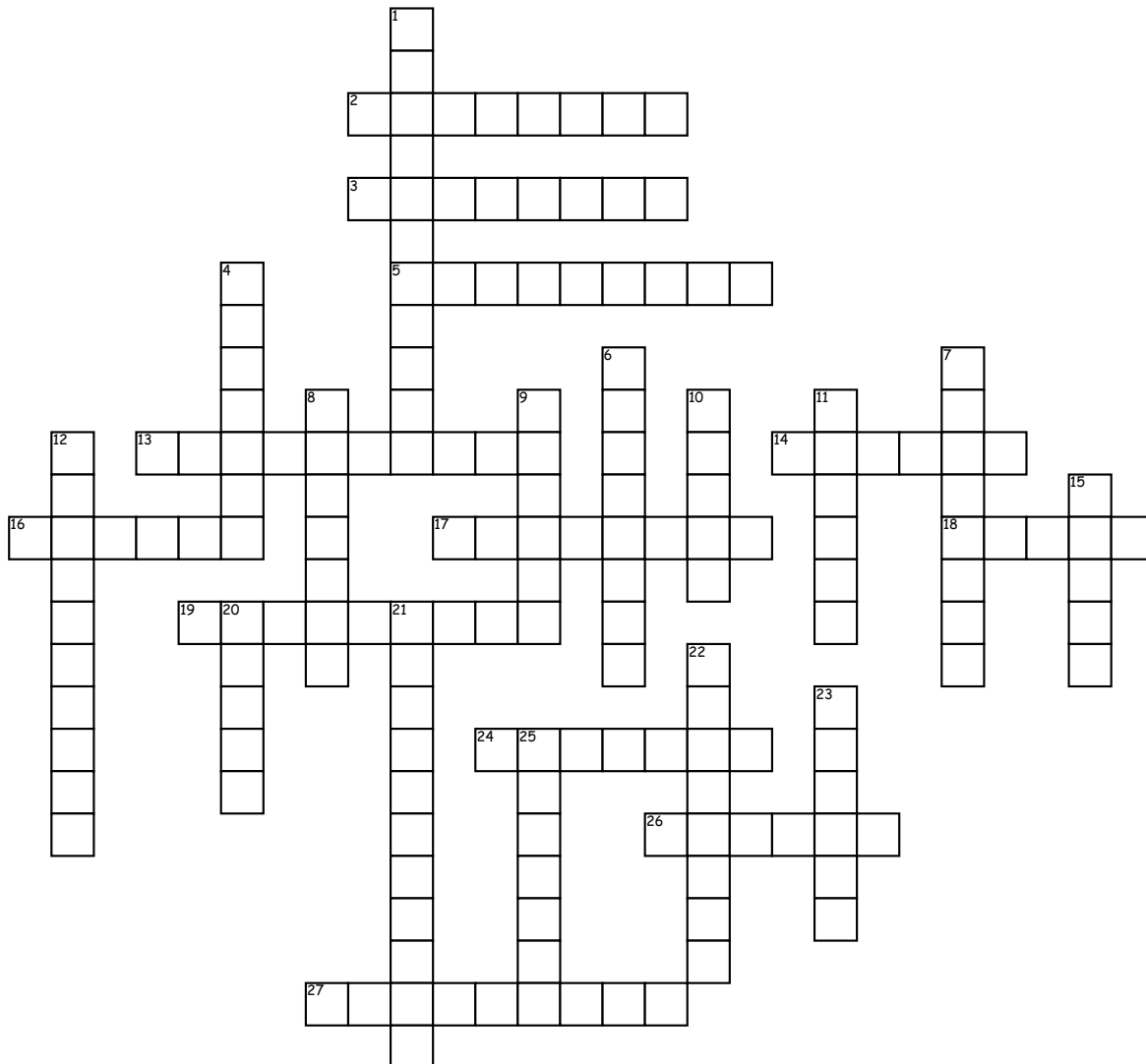


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# 101 culinary words



## Across

2. coated with loosely cracked peppercorn and then cooked often referring to steak

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

5. to plunge into boiling water, remove after moment and then plunge into iced water to halt the cooking practice

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

14. to remove the central section of some fruits

16. a thick, creamy soup, with a base of strained broth of shellfish or game

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

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

19. a container holding hot water into which a pan is placed for slow cooking other wise known as a "water bath" or "double boiler"

24. 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

26. meat cooked slowly in its own fats

27. a small round roll of minced meat, fish, or vegetable coated with egg and breadcrumbs

## Down

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

4. to remove or dissolve the browned food residue or glaze

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

7. to roughly chop to make it ready to be served or combined with other ingredients, usually referring to tomatoes

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

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

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

11. a thick sauce made with fruit or vegetables

12. shredded or finely cut vegetables and herbs

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

20. a dish in which ingredients are set into a gelatine made from a meat stock or consommé

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

22. type of clear soup made from richly flavored stock that has been clarified

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

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