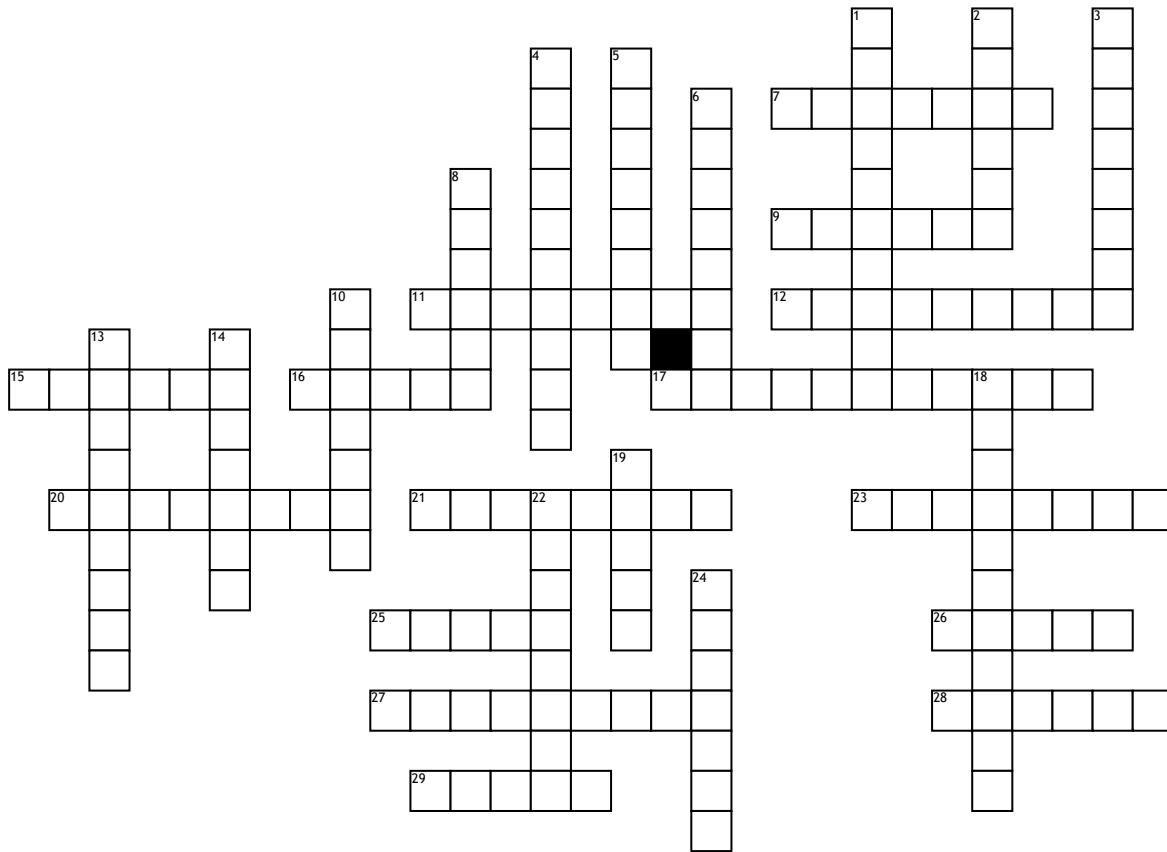


Name: _____

Date: _____

101 culinary words



Across

7. Process of soaking meat
 9. cooking until the ideal degree of doneness, often referring to meat as medium rare.
 11. Separately priced items from a menu, not as part of a set meal.
 12. To plunge into boiling water.
 15. the process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material..
 16. To put oil, vinegar, salt, or other toppings on salad.
 17. A sauce made with butter, onions, and vinegar.
 20. Sprinkled with breadcrumbs and cheese, or both, and browned.

21. To roughly chop raw or cooked food.
 23. To coat wet.
 25. with its own juices from cooking.
 26. To pour juices or melted fat over meat.
 27. A container holding hot water into which a pan is placed for slow cooking.
 28. A thick creamy soup.
 29. The descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making.

Down

1. Shredded or finely cut vegetables.
 2. Meat cooked slowly
 3. A combination-cooking method that sears the foods at high temperatures.

4. Served in the Greek style of cooking with olive oil, lemon juice, and several seasonings, often referring to vegetables.
 5. Coated with loosely cracked peppercorns and then cooked.
 6. To remove fat.
 8. Thick sauce
 10. to cover a meat with a layer of fat.
 13. Small round roll
 14. To remove glaze
 18. The process of making something acid or sour with lemon or lime juice.
 19. A dish in which ingredients are set into a gelatin made from meat stock or consommé.
 22. A type of clear soup
 24. Cooked so it's still tough when bitten, often referring to pasta.