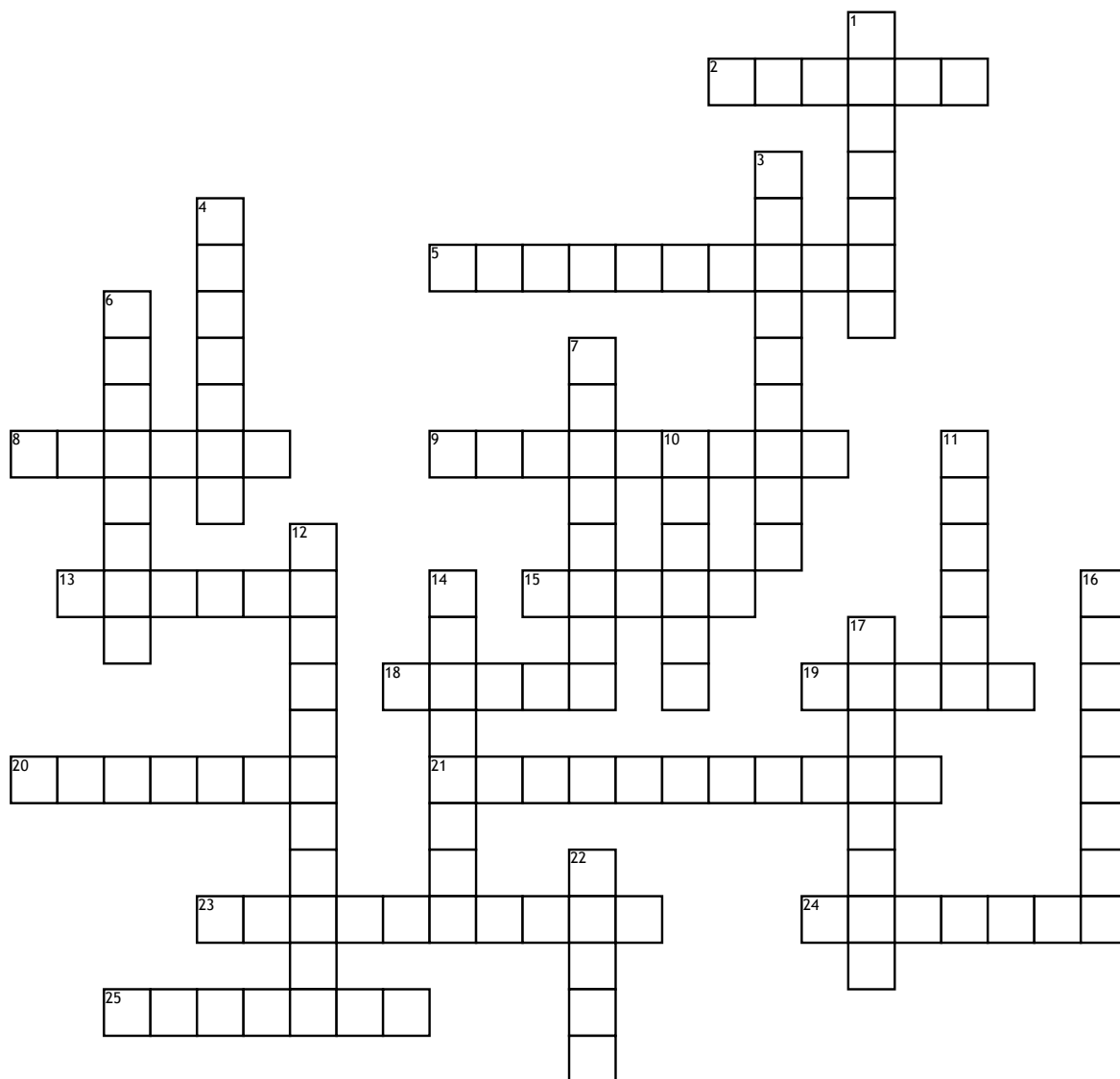


Name: \_\_\_\_\_

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

# 101 culinary words



## Across

2. referring to duck

5. shredded

8. remove the central section of some fruits

9. known as a water bath or double boiler

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

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

18. pour juices or melted fat over meat

19. descriptor for a liquid which has been reduced until it is nearly dry

20. referring to pasta

21. making something acid or sour with lemon or lime juice

23. referring to vegetables

24. process of soaking meat in a brine

25. slice thinly

## Down

1. to remove the string from the string bean

3. plunge into boiling water

4. cover meat with layer of fat

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

7. roughly chop raw

10. cooking until the ideal degree of doneness

11. often referring to flour

12. sauce made with butter, onions, and vinegar

14. Separate price item from a menu, not as part of a set meal

16. combination cooking method

17. often referring to steak

22. with its own juices from cooking