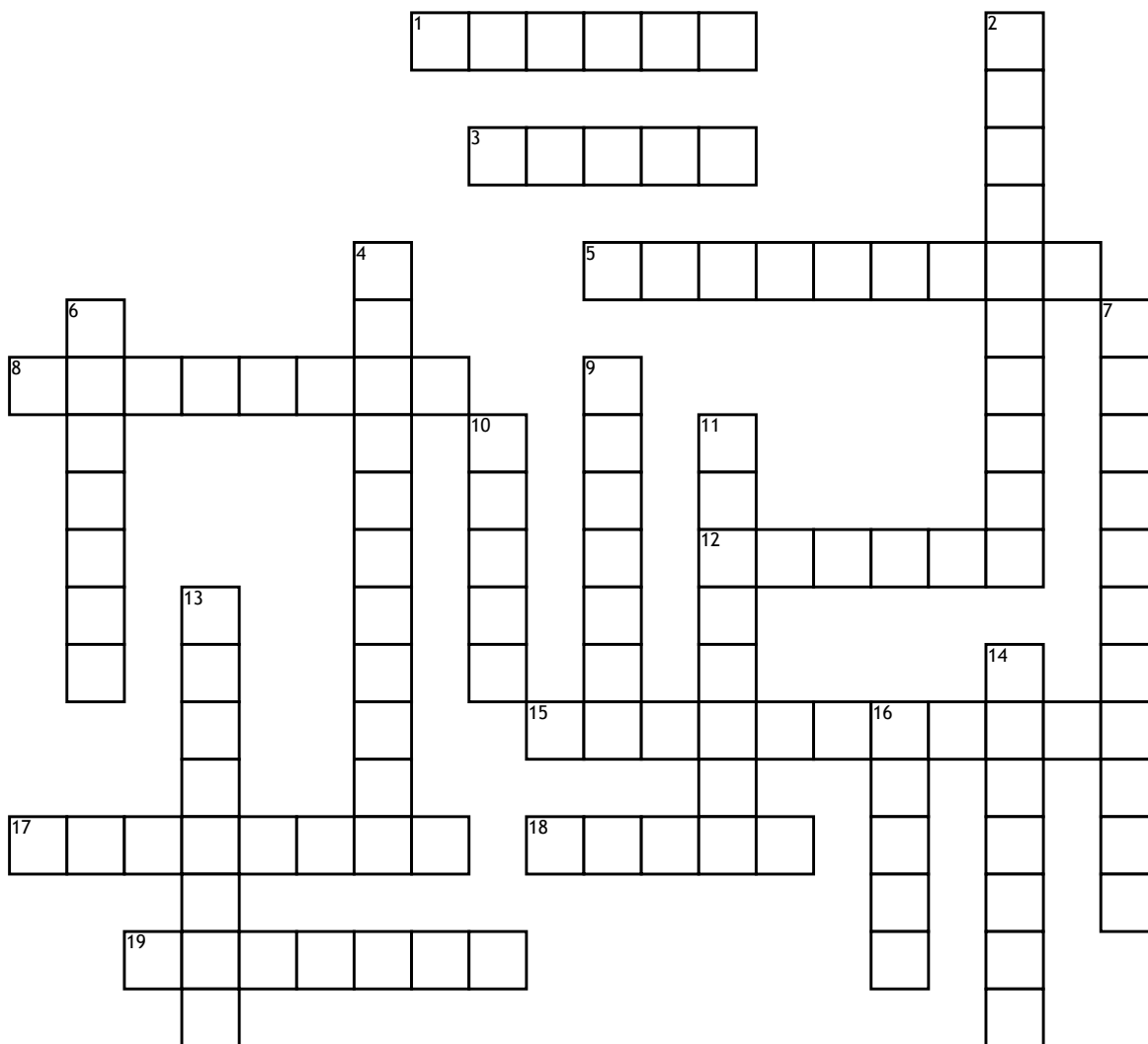


Name: _____ Date: _____ Period: _____

101 culinary words



Across

1. cooking until the ideal degree of doneness .often referring to meat as medium rare
3. a dish in which ingredients are set into gelatin made from meat stock or consomme
5. 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
8. sprinkled with bread crumbs and cheese, or both ,and browned
12. the process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring too powder
15. a sauce made with butter, onions, and vinegar usually served with seafood dishes

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

18. the descriptor for a liquid which has been reduced until its nearly dry , a process often used in sauce making
19. the process of soaking meat in a brine, or heavily salted water, before cooking, ,similar to marination

Down

2. a container holding hot water in to which a pan is placed for slow cooking otherwise known as" water bath " or "double boiler"
4. the process of making something acid or sour with lemon or lime juice
6. a thick, creamy soup,with a base of strained broth (see coulis) of shellfish or game

7. served in the greek style of cooking, with olive oil, lemon juice and several seasonings , often referring to a vegetable
9. cooked so its still tough when bitten often referring to past

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

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

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

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

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