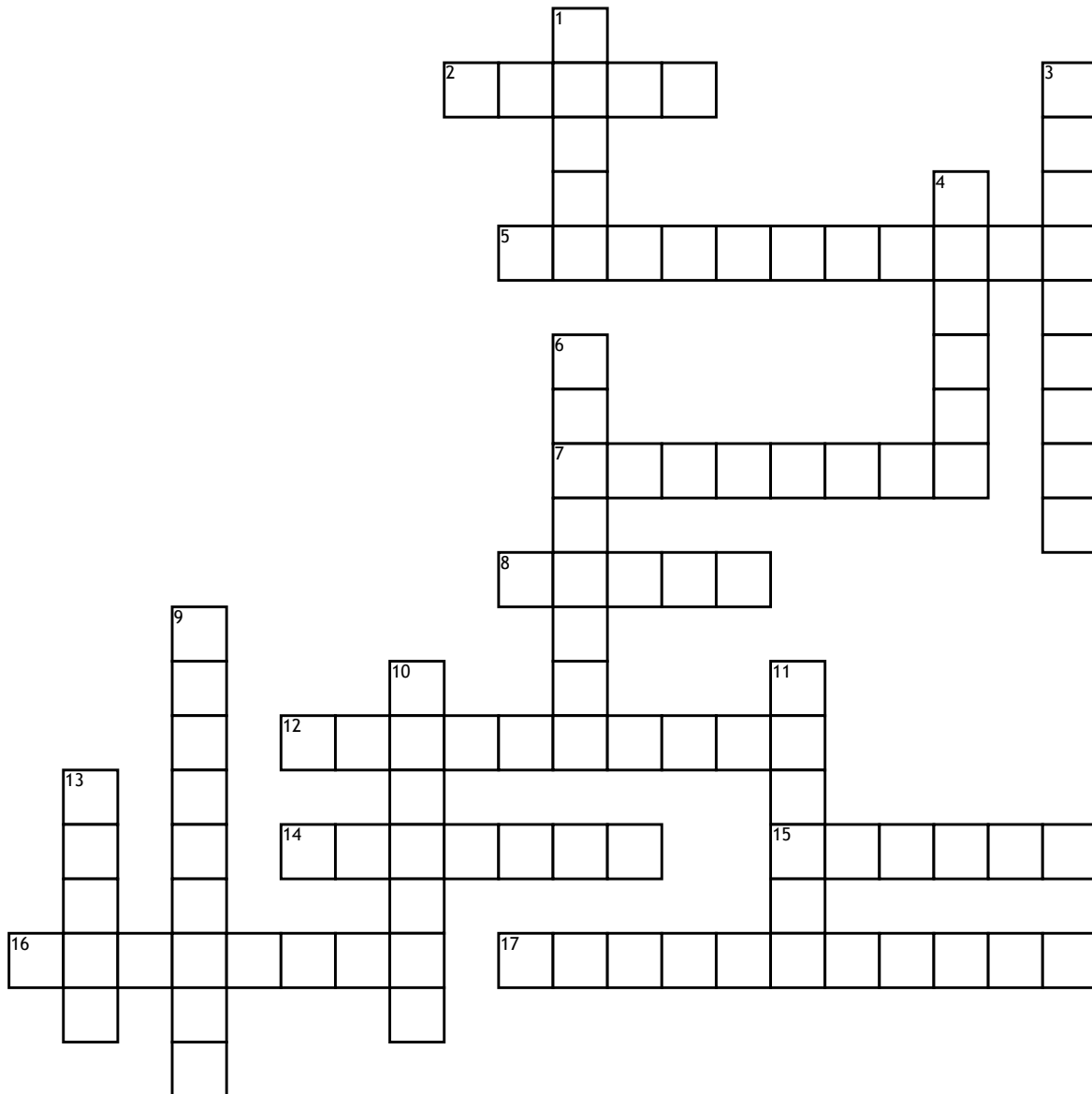


Name: \_\_\_\_\_

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

# 25 Culinary Terms



## Across

2. the descriptor for a liquid which has been reduced until it is nearly dry a process often used for sauce making  
 5. the process of making something acid or sour using lemon or lime juice  
 7. coated with loosely cracker peppercorns and then cooked often referring to steak  
 8. to pour juices or melted fat over meat or other food while cooking to keep it moist  
 12. served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables  
 14. cooked so its still tough when bitten, often referring to pasta

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

16. sprinkled with bread crumbs and cheese, or both, and browned  
 17. a sauce made with butter, onions and vinegar usually served with seafood dishes

## Down

1. a dish in which ingredients are set into a gelatin made from meat stock or consommé  
 3. to plunge into boiling water, remove after a moment and then plunged into iced water to halt the cooking process usually referring to a vegetable or fruit  
 4. a thick creamy soup with a base of strained broth of shellfish or game  
 6. separately priced items from a menu, not as a part of a meal

9. a container holding hot water into which a pan is placed for slow cooking also known as a double boiler or water bath

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 avoiding overcooking

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

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