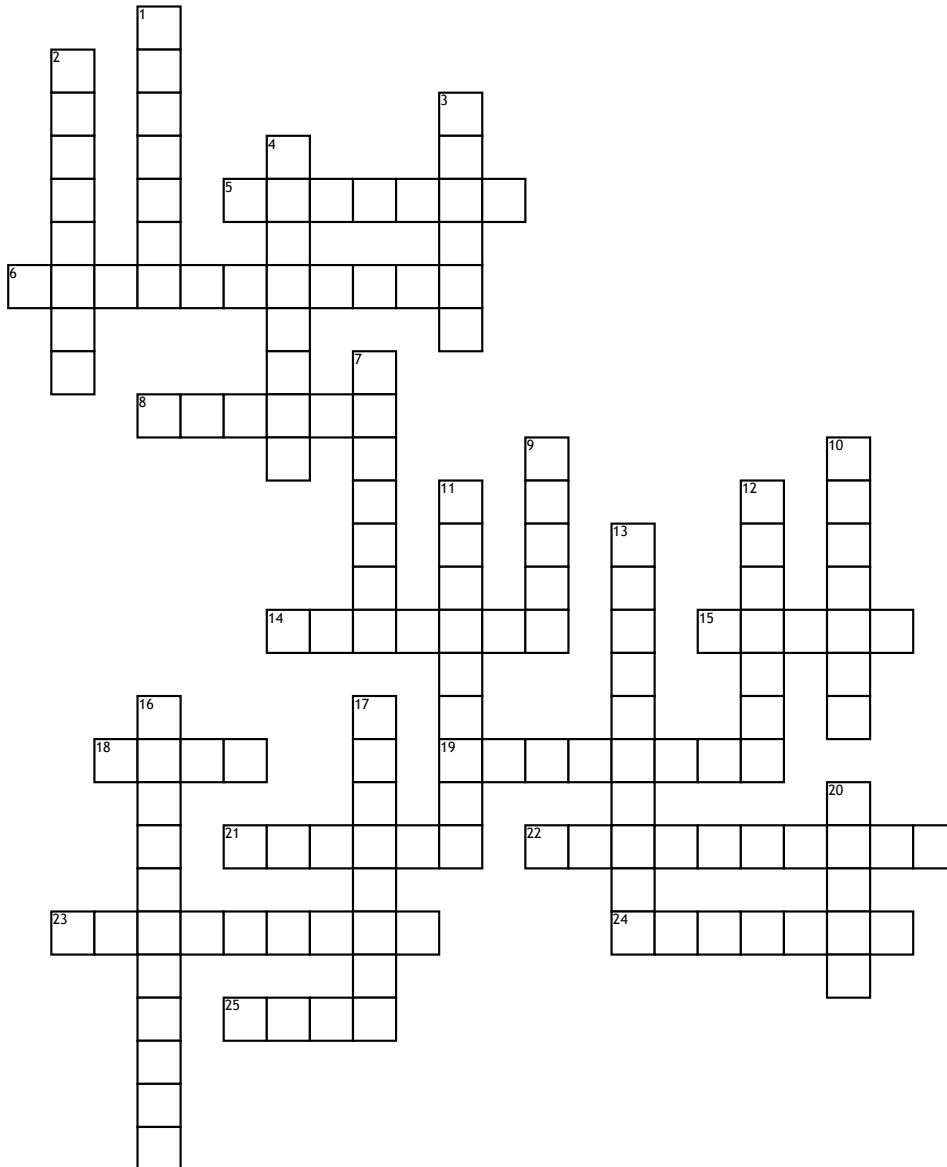


Name: _____

Date: _____

Basic Culinary Terms



Across

5. Inserting strips of fat into meat that does not have much fat
 6. Preparation of ingredients before cooking
 8. A base sauce used to make other variations
 14. To remove the brown bits or 'residue' from the bottom of a pan with liquid
 15. To cook food in simmering water
 18. To cut the colorful part of citrus away from fruit
 19. A clear soup made from clarified stock
 21. Combination cooking of searing at high temp then finishing in covered pot with liquid

22. To shred or cut vegetables and herbs for garnish
 23. The process of removing all fat, meat and cartilage from rib bone
 24. Round flaky pastry topped with fruit
 25. To cut ingredients into neat cubes

Down

1. To the tooth
 2. To tie meat or poultry, together with string, prior to cooking
 3. To cook the fat out of something, such as bacon
 4. Cold Spanish soup
 7. To soak meat in a heavily salted liquid before cooking
 9. To brush the juices from meat over the top

10. To drop food into boiling water briefly
 11. Fish marinated in olive oil and vinegar for a day then poached
 12. A sauce made from a light stock, thickened with flour and cooked until light brown
 13. Partially cooking food so it can be finished later
 16. A sauce made with butter, onions and vinegar
 17. To cut vegetables into long even strips
 20. To cook food briefly over high heat