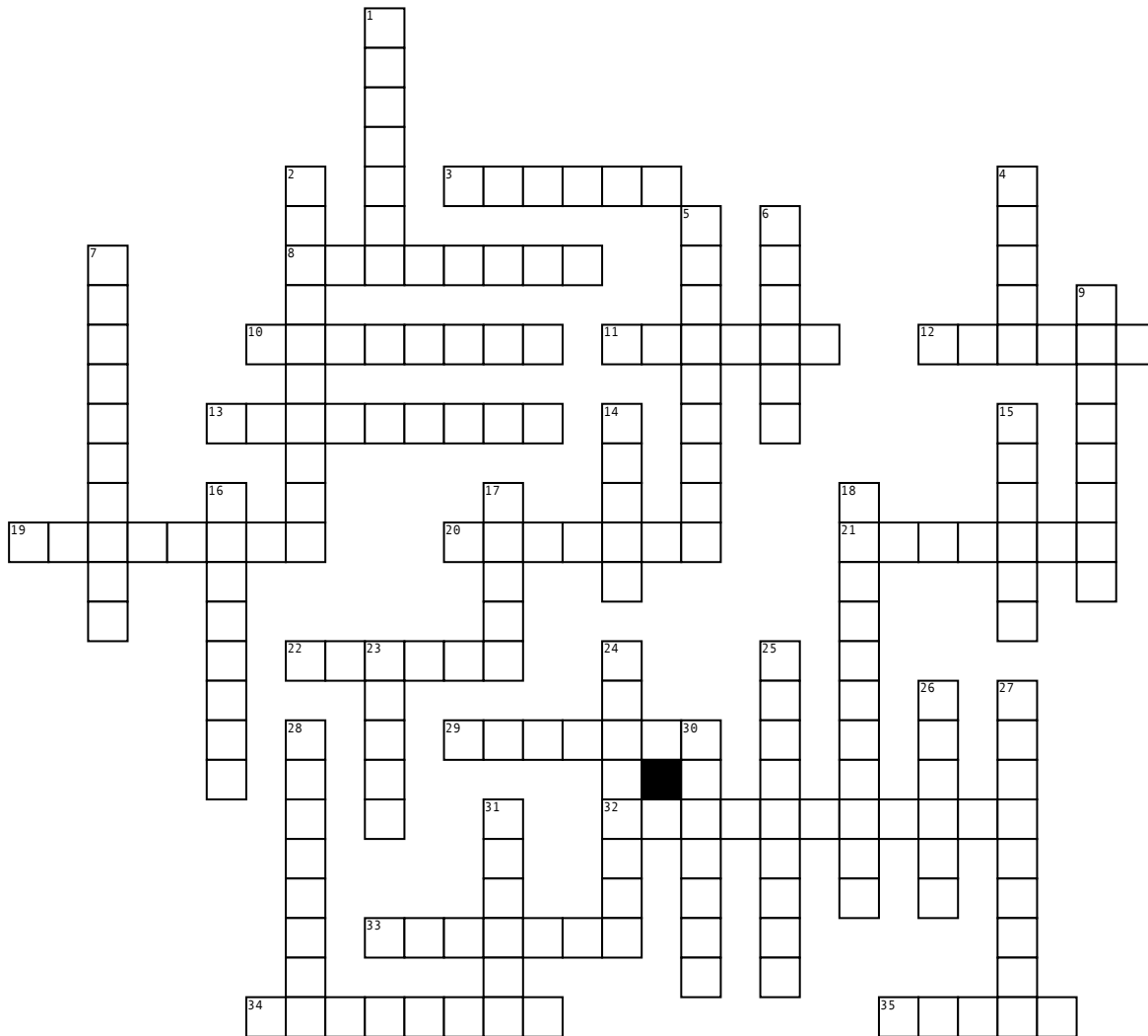


Name: \_\_\_\_\_

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

# Culinary Terms



## Across

3. the process when dry ingredients pass through a sifter and air is circulated through  
 8. sprinkled with breadcrumbs and cheese or both  
 10. a combo cooking method that first sears the food at high temperature..  
 11. meat cooked slowly in its own fat  
 12. a thick creamy soup with a base of strained broth of shellfish or game  
 13. a dish consisting of fish marinated for one day in a sauce  
 19. separately priced items from a menu  
 20. to cover a meat with a layer of fat before cooking  
 21. to remove the string from a string bean or to thinly slice almonds  
 22. the process of adding alcohol to a hot pan to create a burst of flames  
 29. cooked so it's still tough when bitten  
 32. the process of making something acid or sour with lemon or lime juice  
 33. to remove and dissolve the browned food residue  
 34. to remove the fat from the surface of a hot liquid

35. the descriptor for a liquid that has been reduced until nearly dry

## Down

1. the process of soaking meat in a brine before cooking  
 2. served in Greek cooking style  
 4. to put oil, vinegar, salt, or other toppings on a salad  
 5. to plunge into boiling water..  
 6. cooking until the ideal degree of doneness  
 7. shredded or finely cut veggies and herbs usually used as garnish for soup  
 9. coated with loosely cracked peppercorns and then cooked  
 14. a dish in which ingredients are set into a gelatine made from a meat stock  
 15. a boneless piece of meat, poultry, or fish.  
 16. to coat wet or moist foods with a dry ingredient before cooking to provide an even coating  
 17. to pour juices or melted fat over meat to keep it moist while cooking  
 18. a sauce made with butter, onions and vinegar

23. with its own juices from cooking, often referring to meat  
 24. to roughly chop raw or cooked food by peeling, seeding and chopping  
 25. a small, round roll of minced meat, fish, or vegetable coated with egg and breadcrumbs  
 26. to remove the central section of some fruits which contain seeds and tougher materials that is not usually eaten  
 27. a container holding hot water into which a pan is placed for slow cooking  
 28. a type of clear soup made from richly flavored stock that has been clarified  
 30. to slice thinly  
 31. a thick sauce made with fruit or vegetable puree