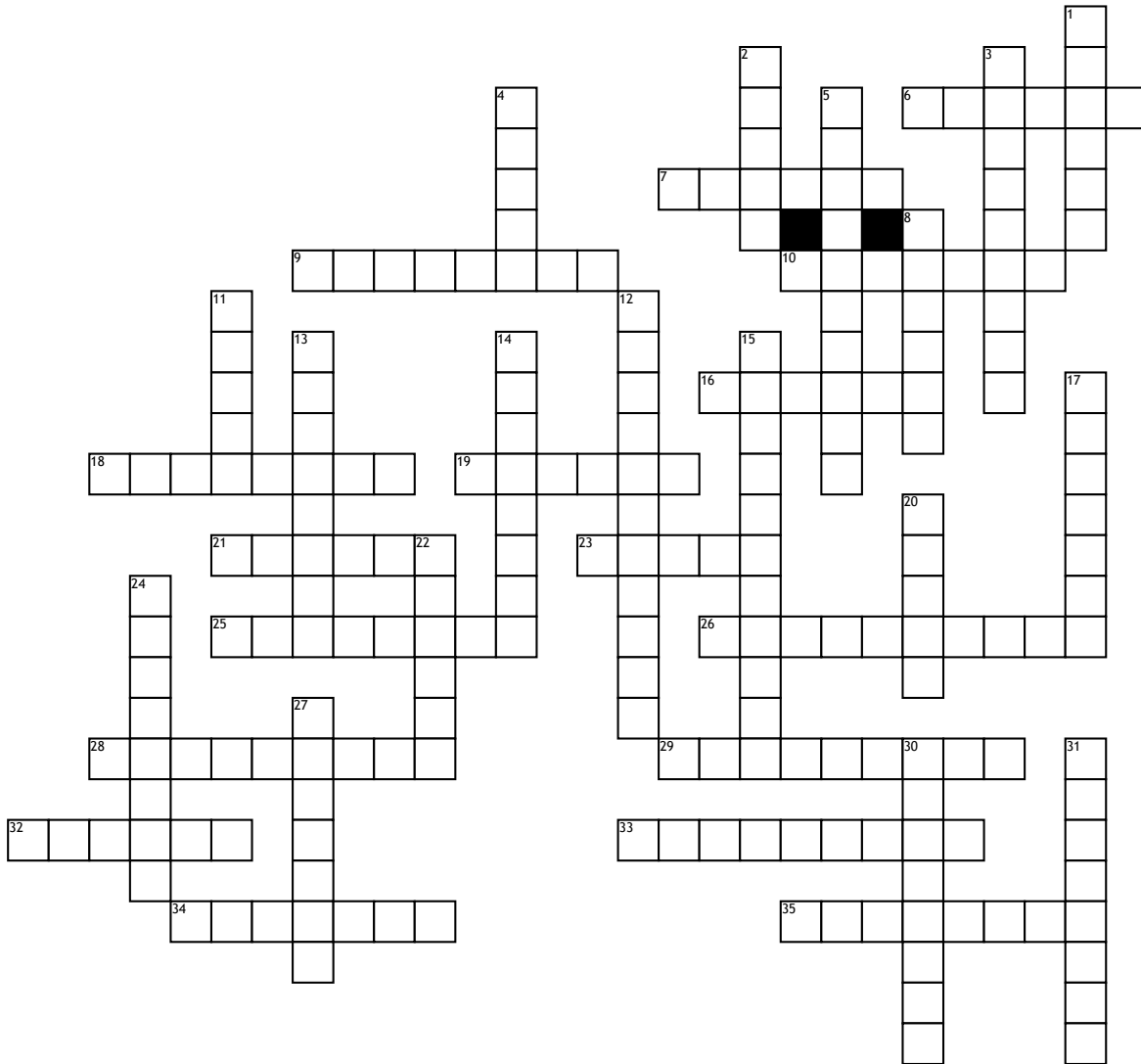


Culinary Terms



Across

- 6. to remove the central section of some fruits, which contain seeds and tougher materials not usually eaten
- 7. a thick sauce made with fruit or vegetable puree
- 9. to roughly chop raw or cooked food by peeling, seeding, and chopping to make it ready to serve
- 10. to remove and dissolve from a string bean or to thinly slice almonds
- 16. the process when dry ingredients pass through a sifter and air is circulated through
- 18. separately priced items from a menu, not as part of a set meal
- 19. a thick, creamy soup
- 21. the process of adding alcohol such as brandy, cognac, or rum to a hot pan to create a burst of flames
- 23. to pour juices or melted fat over meat or other food while cooking to keep it moist
- 25. to coat wet or moist foods with a dry ingredient before cooking to provide an even coating
- 26. served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegies

28. "water bath" or "double boiler"

- 29. a dish consisting of fish marinated for approximately one day a sauce of olive oil, vinegar, herbs, vegies, and spices, and then poached or fried and allowed to cool
 - 32. cooking until the ideal degree of doneness
 - 33. to plunge into boiling water, remove after a moment, then plunge into iced water
 - 34. the process of soaking meat in a brine, or heavily salted water, before cooking
 - 35. coated with loosely cracked peppercorns and then cooked
- Down**
- 1. meat cooked slowly in its own fat
 - 2. with its own juices from cooking
 - 3. a small round roll of minced meat, fish, or vegie coated with egg and breadcrumbs
 - 4. to put oil, vinegar, salt, or other toppings on a salad or other food
 - 5. shredded or finely cut vegetables and herbs
 - 8. a boneless piece of meat, poultry, or fish

- 11. a dish in which ingredients are set into a gelatine made from a meat stock or consommé
- 12. the process of making something acid or sour
- 13. to remove the fat from the surface of a hot liquid such as a sauce, soup, or stew
- 14. a combo-cooking method that first sears food at high temp, then finished in covered pot at lower temp while sitting in some amount of liquid
- 15. a sauce made with butter, onions, and vinegar, usually served with seafood
- 17. to remove and dissolve the browned food residue, or glaze, from a pan to flavor sauces, soups, and gravies
- 20. the descriptor for a liquid that has been reduced until completely dry
- 22. to thinly slice
- 24. sprinkled with breadcrumbs and cheese, or both, and browned
- 27. to cover a meat with a layer of fat
- 30. a type of clear soup made from richly flavored stock that has been clarified
- 31. cooked so it's still tough when bitten, often referring to pasta