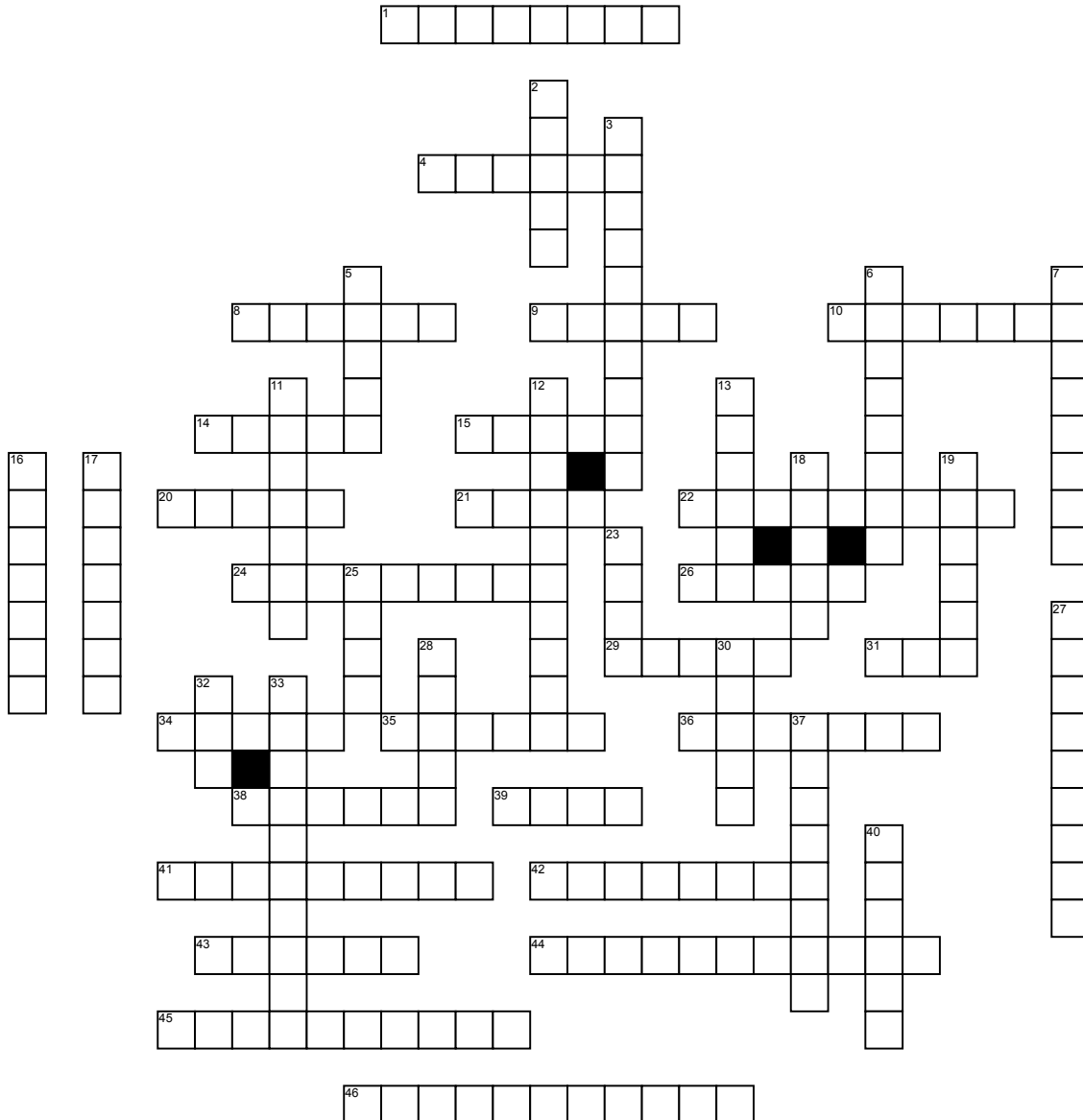


Name: _____

Date: _____

Culinary Terms- 2



Across

1. a dish composed of a starchy food, topped by a protein, in combination with fresh vegetables
4. Something that separates solids from liquids
8. Appetizer
9. To smoothen a mixture by briskly whipping or stirring it with a spoon, fork, wire whisk, rotary beater, or electric mixer
10. To fall in fine drops or to pour liquid in thin stream
14. The coating of a glossy, often sweet, sometimes savory substance applied to food
15. The process of breaking off small pieces from foods
20. To work into a uniform mixture by pressing, folding, and stretching
21. To cover food with a coating that can be wet
22. Mixing two unlike liquid mixtures together to make a sauce
24. also known as a cook's knife, originally designed primarily to slice and disjoint large cuts of beef
26. to break something into small pieces or powder
29. To cook eggs in or over boiling water
31. a French culinary term meaning with juice
34. cook by exposure to direct, intense radiant heat.
35. the treatment of the meat with large grained rock salt
36. Technique for removing and dissolving browned food residue from a pan to flavor sauces
38. To remove the vein(s) or digestive tract of a shrimp or other prawn
39. range in size from less than 1/8 inch square to approximately 3/4 inch square

41. To split food through the middle without completely separating the halves and then spread the halves
 42. a culinary knife cut in which the food item is cut into long thin strips, similar to matchsticks
 43. A cooking technique used to coat wet or moist food with dry ingredients prior to cooking
 44. is a cooking term meaning to rough chop any ingredient
 45. puffy pancake perfected by the Amish
 46. Very flexible knife used to fillet fish
- Down**
2. Working in solid shortening into dry ingredients with two knives or a pastry blender until well mixed
 3. a small cake or ball of minced meat, poultry, or fish, or of rice, potato, or other food, often coated with beaten egg and bread crumbs, and fried in deep fat
 5. to rub cheese, vegetables etc against a rough or sharp surface in order to break them into small pieces grated cheese Peel and grate the potatoes
 6. knife cut in which food item is first julienned and then turned a quarter turn and diced again
 7. To skim the fat off the surface of a hot liquid
 11. A glaze, icing, sauce, or filling for pastries made from chocolate and cream
 12. the oxidation of sugar, a process used extensively in cooking for the resulting nutty flavor and brown color
 13. When the food is in hot liquid just below the boiling point
 16. To turn a cloudy liquid clear by removing sediments
 17. Beaten eggs and brushed on to the surface of a pastry before baking
 18. to mix ingredients together until combined

19. French for strained liquid
23. to cut food into bite-sized pieces using the quick, heavy blows of a knife
25. The process of blending a light ingredient into a heavier ingredient by lifting underneath with a spatula or spoon
27. The liquid that drips fat and juices from meat in cooking
28. partially cooking the surface of meat to help remove excessive fat
30. the technique of blending several ingredients
32. The cooking of food in oil or other fat
33. A cooking method that allows heat to meet the food directly
37. substances used to produce air bubbles that cause baked goods to rise
40. to steep something in a liquid to extract the flavors from it