

Mykelle Christian

1. Usually a layer of salad greens that line the plate or bowl in which a salad will be served
 2. Type of green salad in which the ingredients are mixed together prior to plating
 3. Temporary mixture of ingredients that eventually separate back into its unique parts
 4. Method of cutting food usually vegetables that result in a small shape with pleasant appearance for the food being served
 5. Cuts of uncooked unseasoned red pepper that add color but do nothing to enhance flavor
 6. Incorporate a combination of any of the four salad types
 7. Rich clarified sticks or broth
 8. Salad that are usually sweet
 9. Peppers such as jalapeño or Serrano, onions, tomatoes
 10. Chick pea with garlic and tahini
 11. Main ingredients of a salad
 12. The side salad served with the main course of the meal
 13. Small glob of a soft food item
 14. Type of green salad in which the ingredients are not mixed together prior to plating
 15. Puréed cooked potatoes with eggs yolks and butter
 16. Served as an appetizer to the main meal
 17. Avocado from Aztec origin
 18. Large enough to serve as the full meal
 19. Liquids or semi-liquids used to flavor salads
 20. Dressing that have gone through the emulsion process to keep them from separating
- A. Hummus
 - B. Tossed
 - C. Brunoise
 - D. Suspension
 - E. Base
 - F. Dessert salad
 - G. Intermezzo salad
 - H. Salsa
 - I. Accompaniment salad
 - J. Composed
 - K. Duchesse potatoes
 - L. Body
 - M. Guacamole
 - N. Combination salad
 - O. Dollop
 - P. Dauphinoise potatoes
 - Q. Salad dressing
 - R. Consommés
 - S. Main course salad
 - T. Starter salad

21. Croquettes of potatoes mixed with pastry or bread crumbs and formed into shapes U. Tournier
22. Intended to be a palate cleanser after a rich dinner and before dessert V. Emulsified vinaigrette