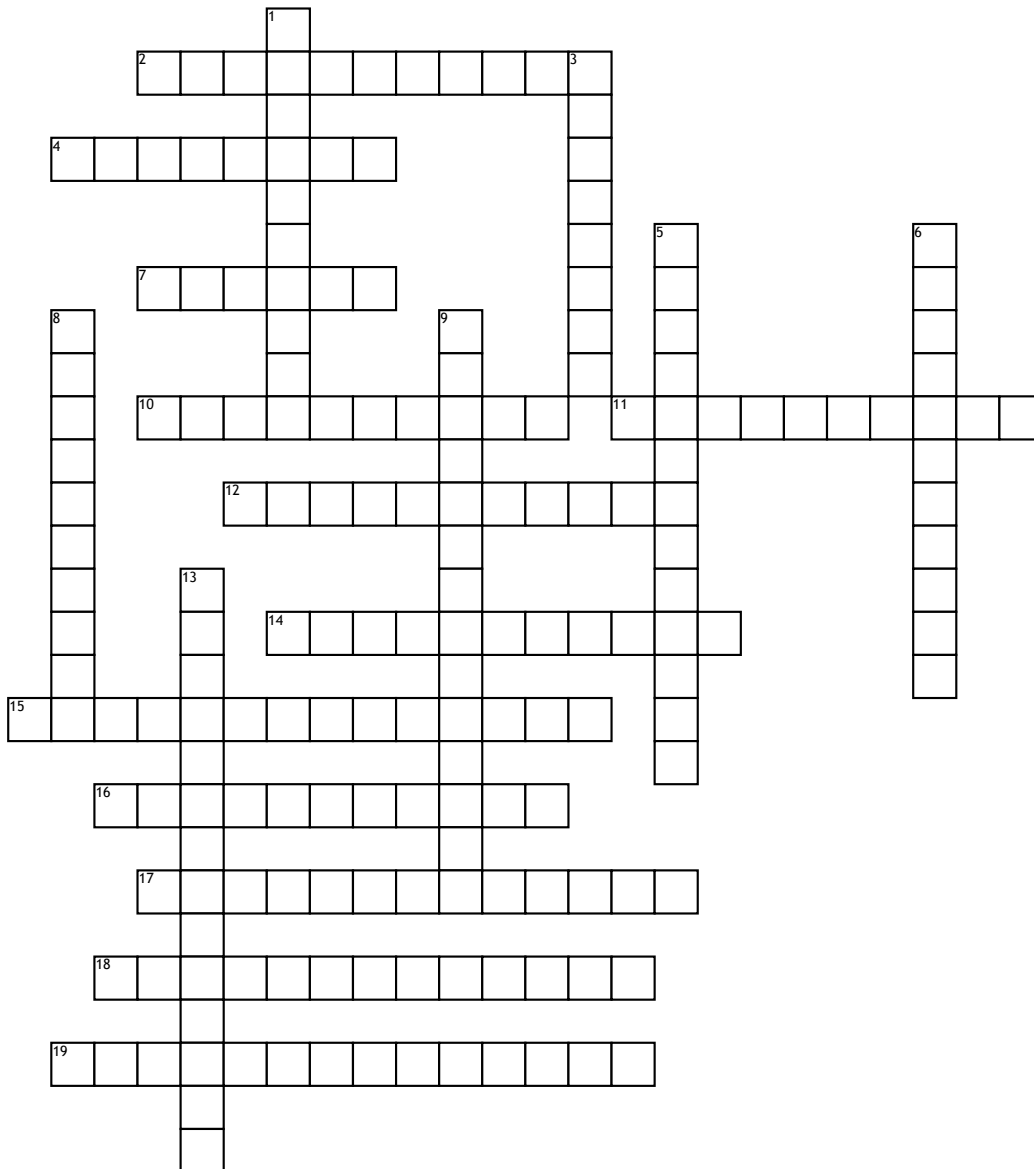


Name: _____

Date: _____

Salads and Salad Dressings



Across

- 2. a mixture of oil and vinegar
- 4. Loose, relatively crisp head with flat leaves that have curly tips or edges
- 7. roof of the mouth
- 10. the classic plate garnish for red meats
- 11. cooked items mixed with mayonnaise
- 12. Crisp ribs that create narrow leaves with curly edges
- 14. a term used to classify a salad of greens and various raw vegetables such as cucumbers, carrots, tomatoes, and others.

- 15. leaves with crisp ribs surrounded by tender leaves

- 16. large, tender, ruffled bunches of bright green color
- 17. tightly packed, elongated head with a pointed tip
- 18. soft green layers that form a loose head with creamy-colored inner leaves
- 19. same texture and flavor as green leaf lettuce, but with the reddish-brown color at the tip of the leaves

Down

- 1. a cold sauce that is an emulsion of oil and vinegar stabilized with egg yolk and mustard

- 3. a mixture of two liquids that do not naturally mix

- 5. salad ingredients assembled in a particular arrangement
- 6. color and texture similar to Boston lettuce, but forms a smaller head
- 8. red lettuce with white stems and veins
- 9. the most popular variety of lettuce in the United States
- 13. cooked food mixed with a vinaigrette