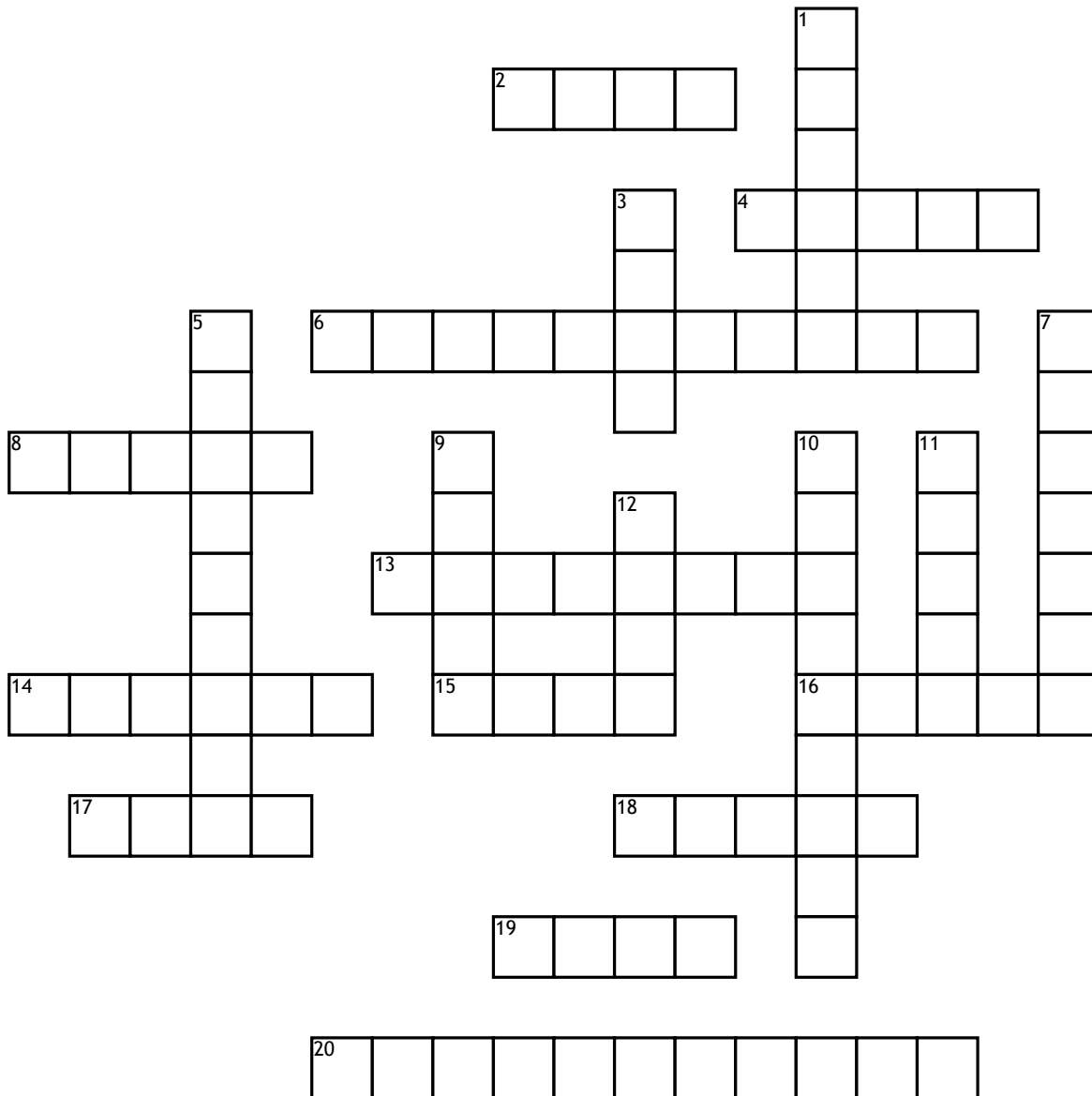


Name: \_\_\_\_\_

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

# foods



## Across

2. the 4 main ingredients to broth are veggies, fish, poultry and ....  
 4. spices are always...  
 6. herbs get their green colour from the ...  
 8. the term "bouillon" means what in English  
 13. soups can be thickened by "...." all ingredients of the soup  
 14. how long does it take for fish broth to be fully flavored  
 15. the word "sauce" comes from the Latin word

16. this adds colour and flavor to any dish

17. stocks are mostly made of  
 18. the 4 main ingredients to soup are protein, starches, veggies and ...  
 19. there are 3 types of this (white, blonde, and brown)  
 20. bouillon cubes are made by "...." broth

## Down

1. starch or flour mixed with water makes  
 3. broths are mostly made of

5. adding a cooked veggie or fruit increases the sauces ...

7. the dripping "juices" of a roast make...

9. the basic assemblage of protein, starches, and broth neatly packed in a bowl

10. consommé is clarified with  
 11. how long does it take for vegetable broth to get fully flavored

12. Italian pan sauces can only be made in conjunction with..