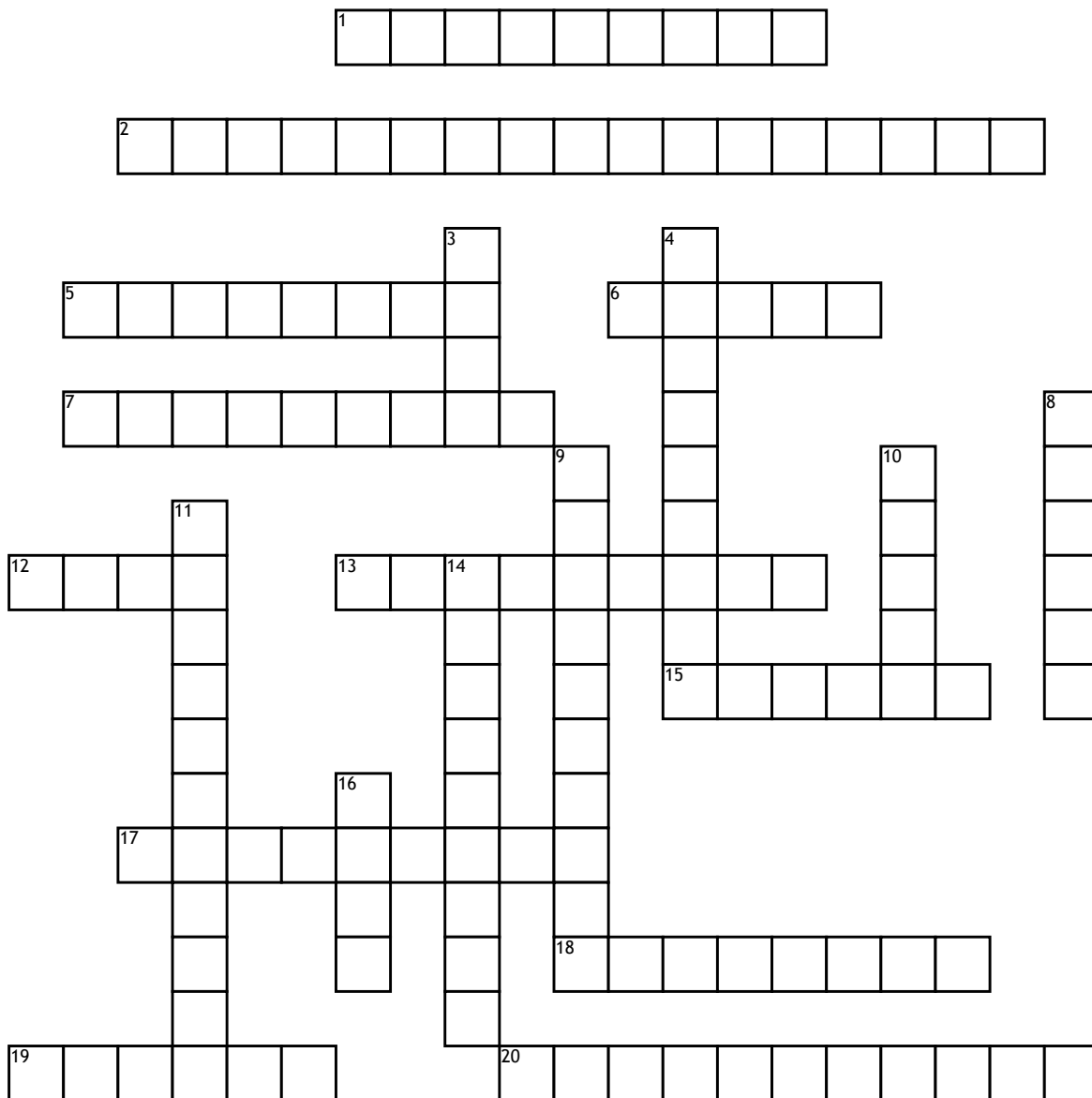


Name: _____ Date: _____

foods 30 crossword



Across

1. what dried herb is often used to thicken stews like gumbo
2. what is scum
5. what ingredient is typically used to clarify a Consommé
6. what part of your body can borage be harmful to in large doses
7. what kind of broth do you cook for 4-6 hours
12. what are stocks made mostly from
13. italian group of diced carrots, celery and onions

15. what is it called when carbohydrates are suspended in water
17. what makes greek oregano have a sharper taste
18. what kind of ingredients are cooked seperatly from broth
19. what country created a universal system of sauce making
20. what does the color in herbs come from

Down

3. what are broths mostly made from
4. how long should dry herbs last with proper storage

8. where do herbs aromatic compounds concentrate
9. what antioxidant compound does curry contain
10. what do all liquids predominantly have
11. what process is used for making bouillon cubes
14. what bitter-tasting leaves are added to curry
16. italian meat and vegetable sauce