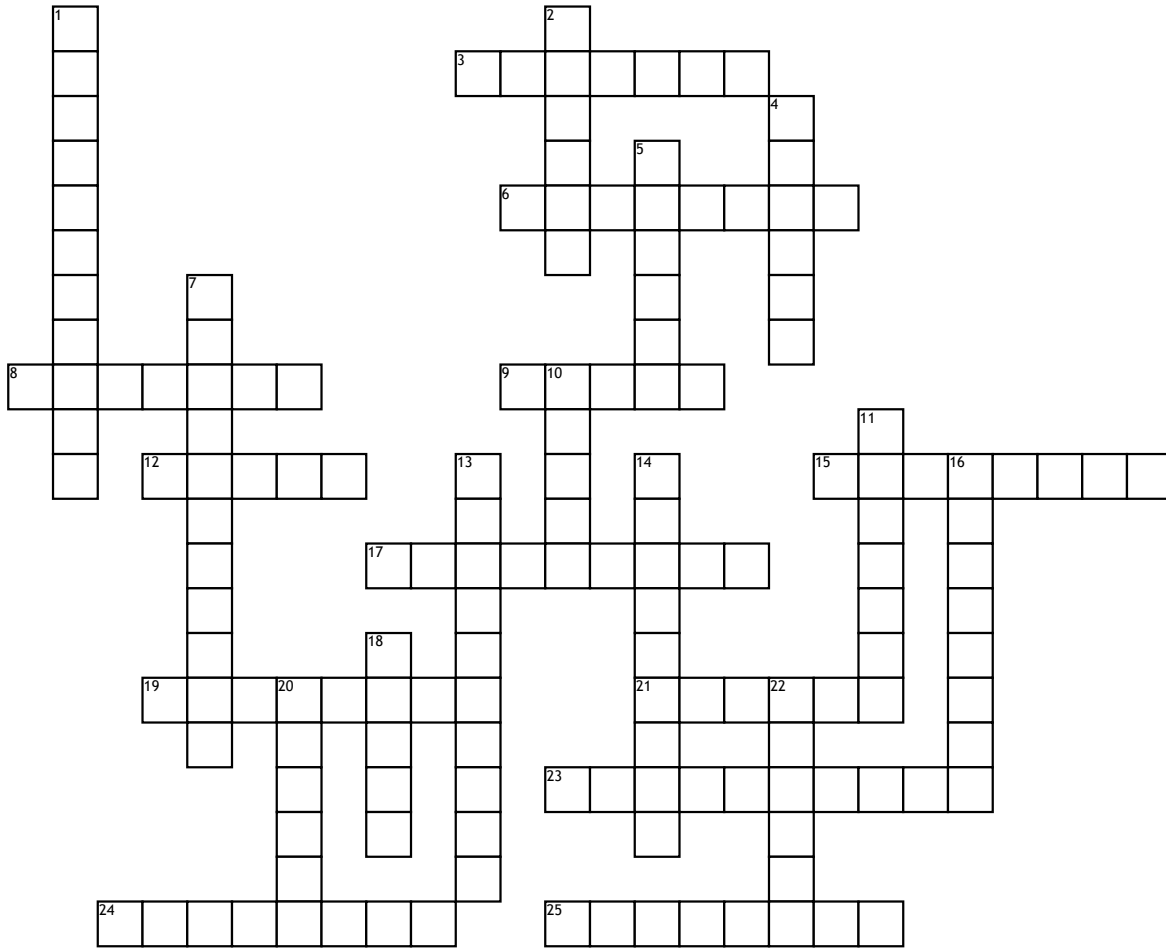


101 Culinary Words



Across

3. the process of soaking meat in a brine, or heavily salted water, before cooking, similar to marination

6. coated with loosely cracked peppercorns and then cooked, often referring to steak

8. to cover a meat with a layer of fat such as bacon, before cooking, effectively maintaining the moisture of the meat while it cooks to avoid overcooking

9. to pour juices or melted fat over meat or other food while cooking to keep it moist

12. with its own juices from cooking, often referring to steak or other meat

15. separately priced items from a menu, not as part of a set meal

17. to plunge into boiling water, remove after moment, and then plunge into iced water to halt the cooking process, usually referring to vegetable or fruit

19. to roughly chop raw or cooked food by peeling, seeding and chopping to make it ready to be served or combined with other ingredients, usually referring to tomatoes

21. the process when dry ingredients pass through, changing the composition of the material, often referring to flour

23. shredded or finely cut vegetables and herbs, usually used as a garnish for soup

24. a combination-cooking method that first sears the food at high temperature, then finished it in a covered pot at low temperature while sitting in some amount of liquid

25. sprinkled with breadcrumbs and cheese, or both, and browned

Down

1. a sauce made with butter, onion, and vinegar, usually served with seafood dishes

2. a thick, creamy soup, with a based strained broth (see coulis) of shellfish or game

4. to remove the central section of some fruits, which contain seeds and tougher material that is not usually eaten

5. meat cooked slowly in its own fat, usually referring to duck

7. the process of making something acid or sour with lemon or lime juice

10. the descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making

11. cooked so its still tough when bitten, often referring to pasta

13. served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables

14. a container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler"

16. a type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fat

18. a dish in which ingredients are set into a gelatine made from a meat stock or consommé

20. a thick sauce made with fruit or vegetable puree, used as a base or garnish

22. cooking until the ideal degree of doneness, often referring to meat as medium rare