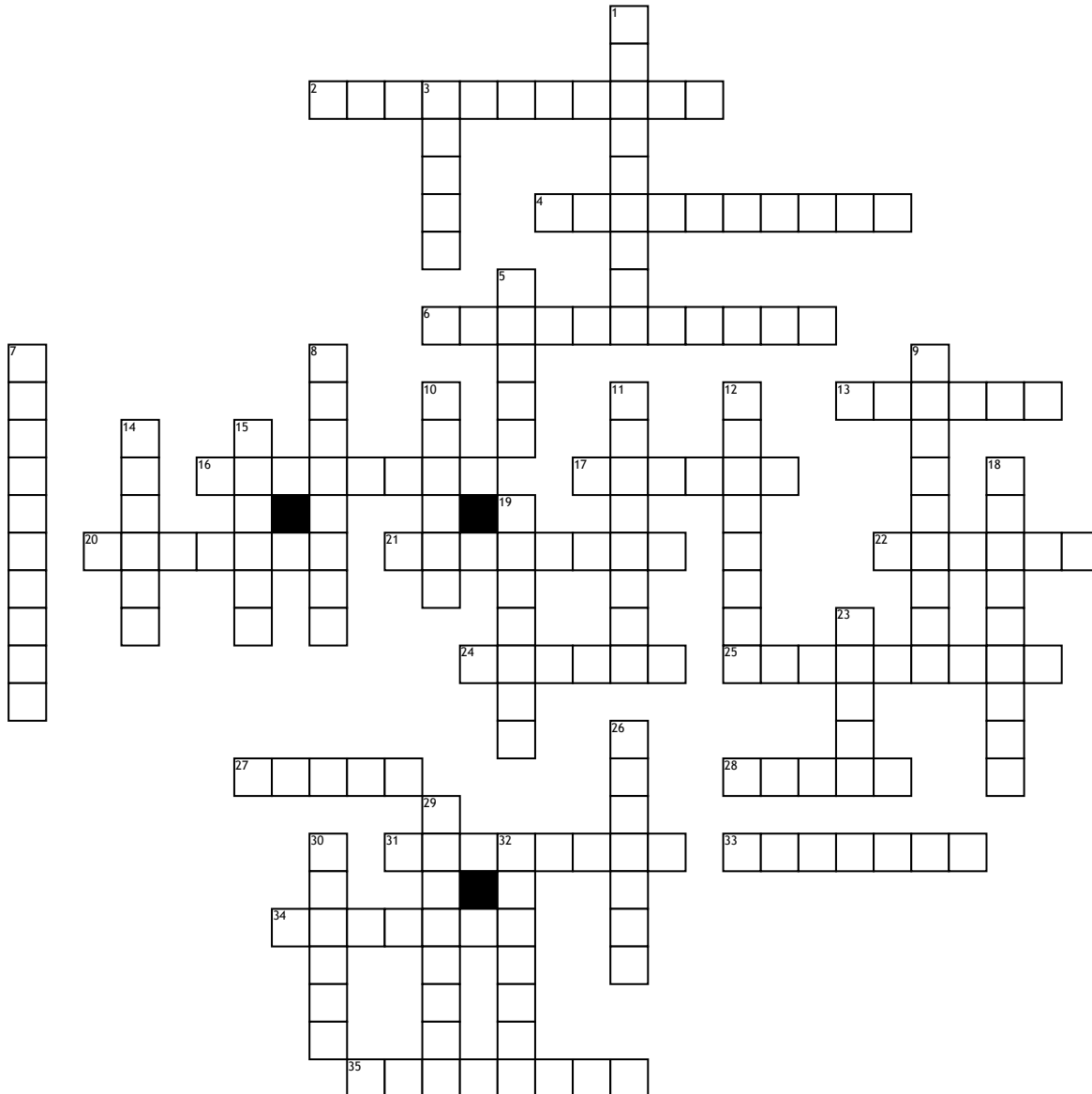


101 culinary terms



Across

2. the process of making something acidic sour with lemon or lime juice
 4. served in the greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables
 6. a sauce made with butter, onions, and vinegar, usually served with seafood dishes
 13. to remove the central section for some fruits, which contain seeds and tougher material that is not usually eaten
 16. 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
 17. cooking until the ideal degree of doneness, often referring to meat as medium rare
 20. to remove the string from a string bean or to thinly slice almonds
 21. sprinkled with breadcrumbs and cheese, or both, and browned
 22. the process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour
 24. a boneless piece of meat, poultry, or fish; the French version, spelled as "filet," is also used when referencing a cut of beef that is boneless, such as filet mignon
 25. a dish consisting of fish marinated for approximately one day in a sauce of olive oil, vinegar, herbs, vegetables, and spices, and then poached or fried and allowed to cool

27. a dish in which ingredients are set into a gelatin made from a meat stock or consommé
 28. the descriptor for a liquid which has been reduced until it's nearly dry, a process often used in sauce making
 31. to coat wet or moist foods with a dry ingredient before cooking to provide an even coating
 33. cooked so it's still tough when bitten, often referring to pasta
 34. 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
 35. to remove the fat from the surface of a hot liquid such as a sauce, soup, stew, also known as defatting or fat trimming

Down

1. a container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler"
 3. to put oil, vinegar, salt, or other toppings on a salad or other foods
 5. with its own juices from cooking, often referring to steak or other meat
 7. shredded or finely cut vegetables and herbs, usually used as a garnish for soup
 8. separately priced items from a menu, not as part of a set meal
 9. a small round roll of minced meat, fish, or vegetable coated with egg and breadcrumbs

10. a thick, creamy soup, with a base of strained broth of shellfish or game
 11. coated with loosely cracked peppercorns and then cooked, often referring to steak
 12. a type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fat
 14. meat cooked slowly in its own fat, usually referring to duck
 15. a thick sauce made with fruit or vegetable puree, used as a base or garnish
 18. to plunge into boiling water, remove after moment, and the plunge into iced water to halt the cooking process, usually referring to vegetables or fruit
 19. the process of soaking meat in brine, or heavily salted water, before cooking, similar to marination
 23. to pour juices or melted fat over meat or other food while cooking to keep it moist
 26. to slice thinly, similar to julienne style, but not as long
 29. 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
 30. the process of adding alcohol such as brandy, cognac, or rum to a hot pan to create a burst of flames
 32. to remove and dissolve the browned food residue, or "glazed", from a pan to flavor sauces, soups, and gravies