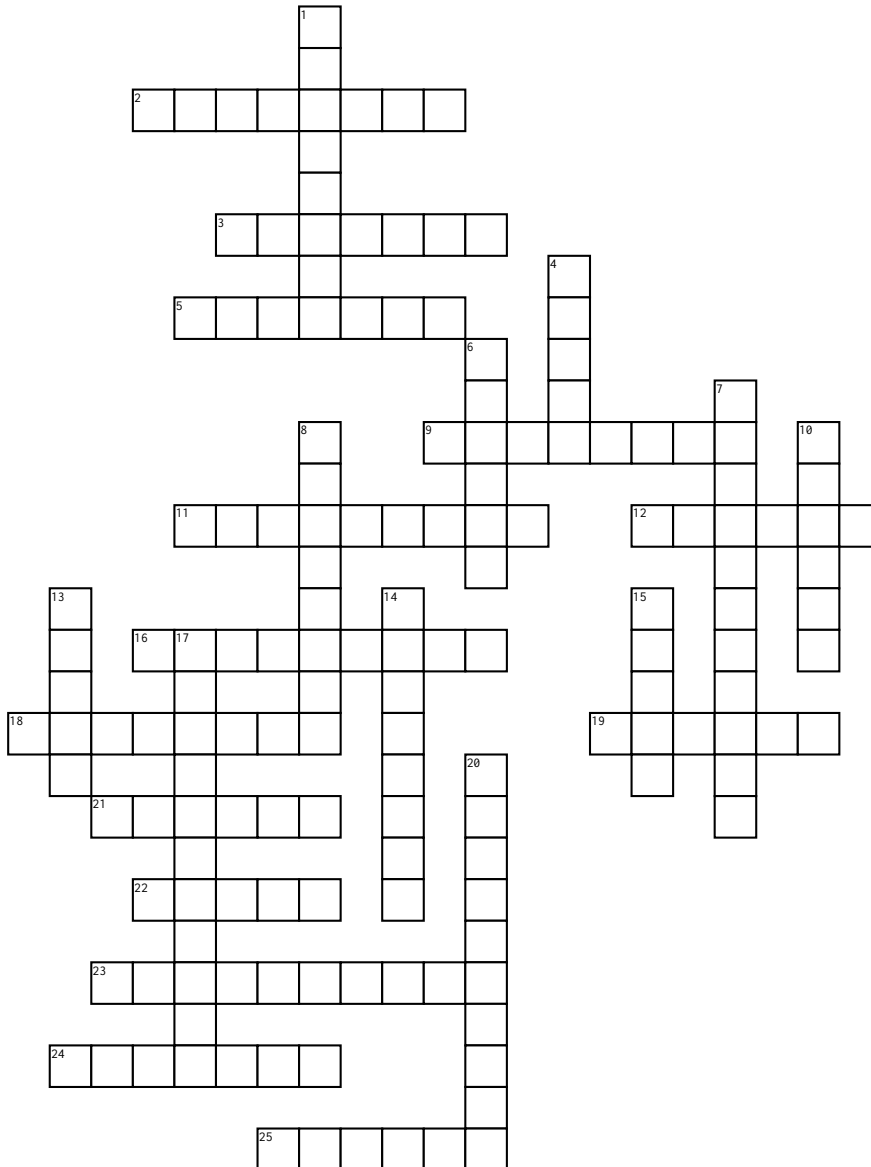


# 101 culinary words



## Across

2. sprinkled with breadcrumbs and cheese, or both, and browned  
 3. 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  
 5. Cooked so its still tough when bitten, often referring to pasta  
 9. 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  
 11. to plunge into boiling water remove after moment and then plunge into ice water to halt the cooking process usually referring to vegetable or fruit  
 12. to remove the central section of some fruits which contain seeds and tougher material that is not usually eaten  
 16. a container holding hot water into which a pan is placed for slow cooking otherwise known as a water bath or double boiler  
 18. coated with loosely cracked peppercorns and then cooked often referring to steak

19. the process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material often referring to flour

21. a thick sauce made with fruit or vegetable puree used as a base or garnish  
 22. to pour juices or melted fat over meat or other food while cooking to keep it moist  
 23. shredded or finely cut vegetables and herbs usually used as a garnish for soup  
 24. the process of soaking meat in a brine or heavily salted water before cooking similar to marination  
 25. thick creamy soup with a base of strained broth(see coulis) of shellfish or game

## Down

1. Separately priced items from a menu, not as part of a set meal.  
 4. a dish in which ingredients are set into a gelatine made from a meat stock or consommé  
 6. cooking until the ideal degree of doneness, of referring to meat as medium rare.  
 7. a sauce made with butter onions and vinegar usually served with seafood dishes

8. a type of clear soup made from richly flavored stock that has been clarified a process if using egg whites to remove fat  
 10. meat cooked slowly in its own fat usually referring to duck  
 13. with its own juices from cooking often referring to steak or other meat  
 14. 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  
 15. the descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making  
 17. the process of making something acid or sour with lemon or lime juice  
 20. Served in the greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables