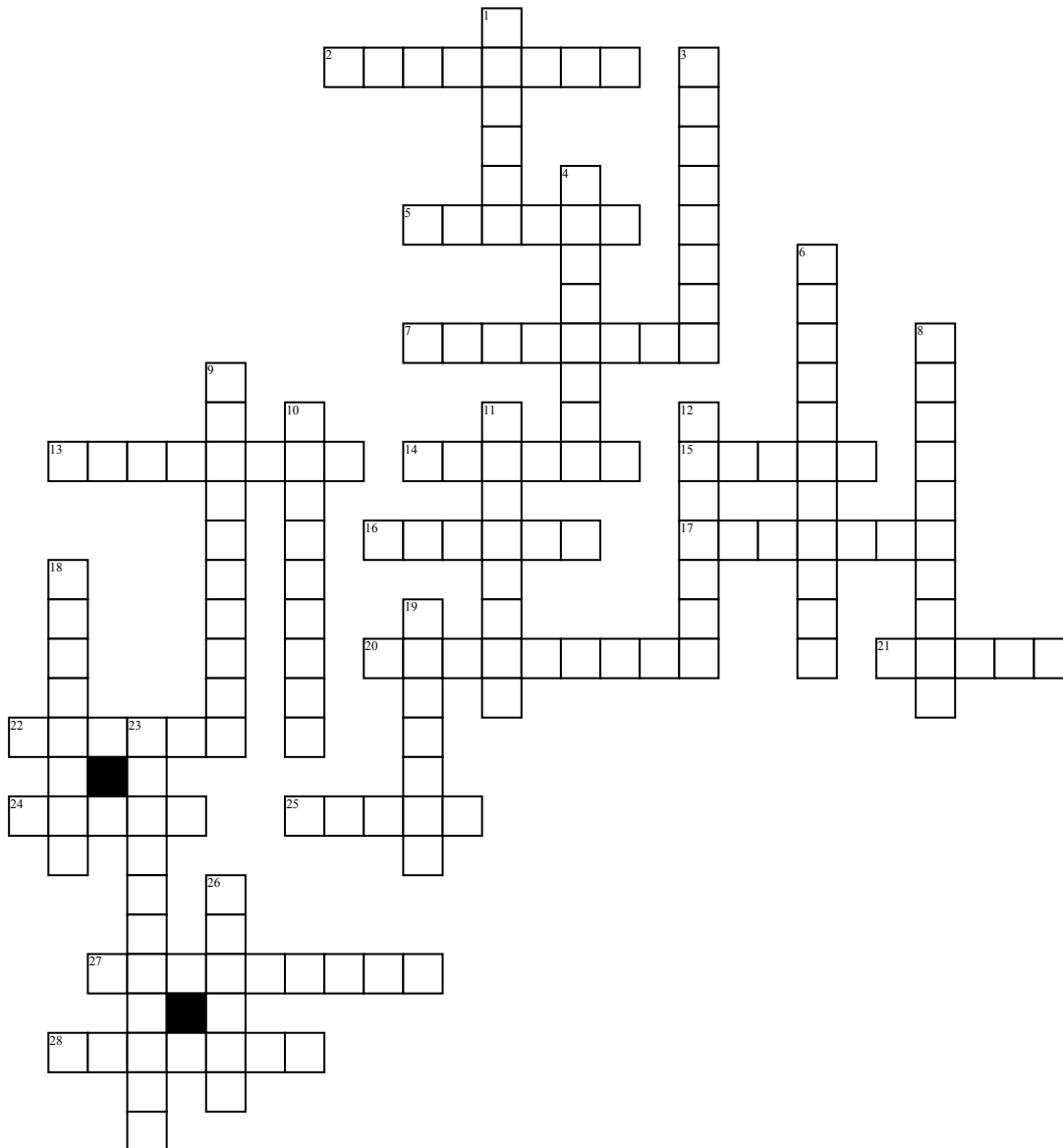


101 culinary words



Across

2. A type of clear soup made from richly flavored stock that has been clarified, a process of using egg whites to remove fats.
5. A thick, creamy soup, with a base of strained broth of shellfish or game.
7. 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.
13. Coated with loosely cracked peppercorns and then cooked, often referring to steak.
14. To remove the central section of some fruits, which contain seeds and tougher material that is not usually eaten.
15. The descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making.
16. Cooking until the ideal degree of doneness, often referring to meat as medium rare.
17. To remove and dissolve the browned food residue, or "glaze", from a pan to flavor sauces, soups, and gravies.
20. 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.
21. With its own juices from cooking, often referring to steak or other meat.

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 dish in which ingredients are set into a gelatine made from a meat stock or consommé.
25. To pour juices or melted fat over meat or other food while cooking to keep it moist.
27. A container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler"
28. The process of soaking meat in a brine, or heavily salted water, before cooking, similar to marination.

Down

1. A thick sauce made with fruit or vegetable puree, used as a base or garnish.
3. Separately priced items from a menu, not as a part of a set meal.
4. Sprinkled with breadcrumbs and cheese, or both, and browned.
6. A sauce made with butter, onions, and vinegar, usually served with seafood dishes.
8. Served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables.
9. Shredded or finely cut vegetables and herbs, usually used as a garnish for soup.

10. A small round roll of minced meat, fish, or vegetable coated with egg and breadcrumbs.
11. 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.
12. 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.
18. To remove the fat from the surface of a hot liquid such as a sauce, soup, or stew, also known as defatting or fat trimming.
19. cooked so it's still tough when bitten, often referring to pasta.
23. The process of making something acid or sour with lemon or lime juice.
26. Meat cooked slowly in its own fat, usually referring to duck.