

Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Cooking Terms

G C K B Q S A U T E J U Q F V E F  
A M E T S A B A U G R A T I N N E  
T R T L X S E R V U E O D S R O H  
E A L C O N D I M E N T Y I Z G C  
U W Q A L A K I N G B R E A D N B  
L E R E M M I S S N O I L L A C S  
Y K K G B D C O N S O M M E Q W M  
L U Z X A R M R T B G W A I T M A  
I L O L L E E N O L L I U O B A R  
O H E G A D H C P U R E E J A E I  
B Z H H M G O P N B Z M H N L R N  
R U S T O E M J X I C F G J K C A  
A A I H D I O K L E M B T O N W T  
P Q N K E G Y F R N I T U C E C E  
C S R U D A S H C U R C B J A G R  
T D A E N N E I L U J P C M D B N  
O P G B Y E E N R C P F O L D E P

scallions simmer  
a la mode  
julienne  
garnish  
puree  
bread

hors d'oeuvres  
a la king  
consomme  
dredge  
mince  
baste

condiment  
marinate  
bouillon  
cut in  
knead  
fold

au gratin  
lukewarm  
parboil  
saute  
cream  
dash