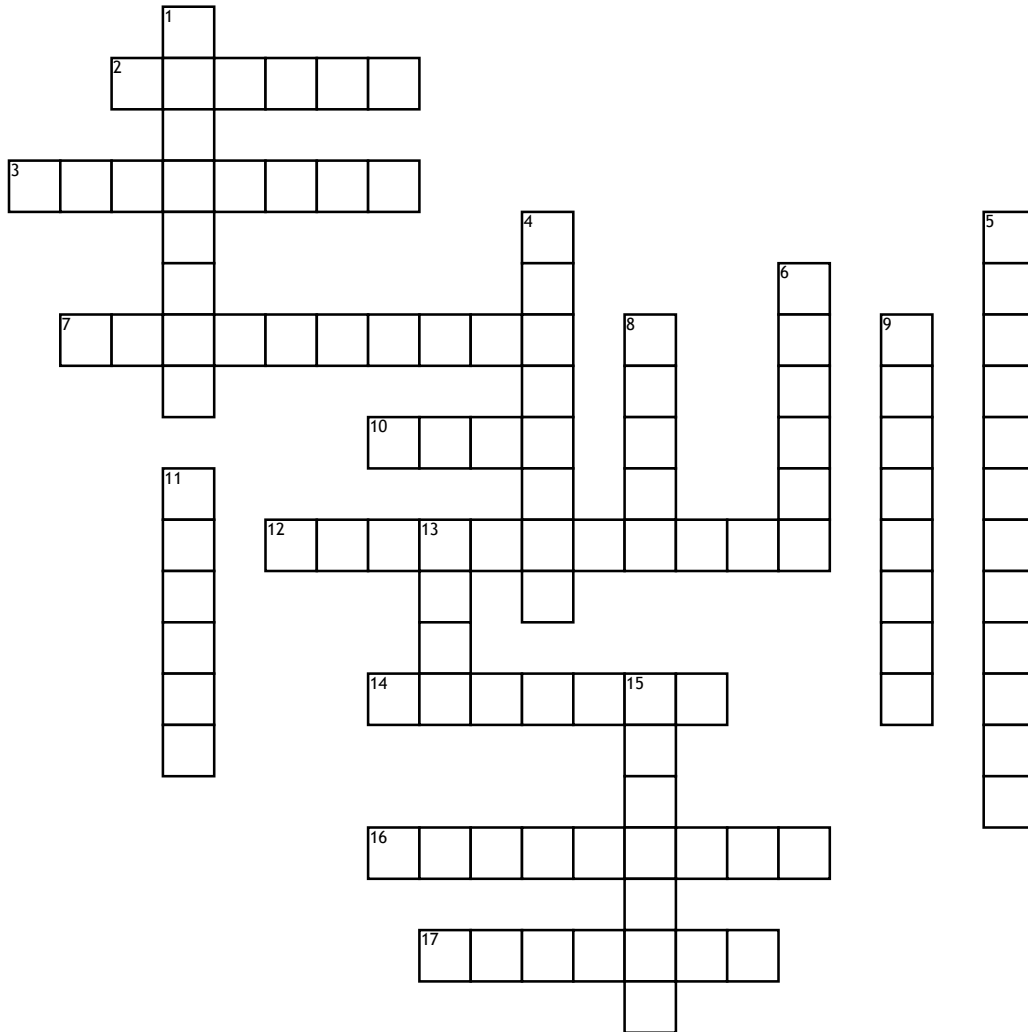


Name: _____

Oct-Falling for Flavor



Across

2. Classic sauces are often called _____ sauces because they are the basis on which all sauces in French cuisine are based.

3. is a mixture of onions, carrots, and celery sautéed in butter

7. cooking tool that uses a motor to perform the mixing action required in many recipes

10. an enclosed compartment, as in a kitchen range, for cooking and heating food.

12. The items you mix together to make a recipe

14. a concentrated flavoring added to food

16. chewy candy shaped like a large kernel of corn.

17. a large rounded orange-yellow fruit with a thick rind, edible flesh, and many seeds.

Down

1. is a salad consisting of finely shredded fresh cabbage mixed with a salad dressing.

4. are thin liquids that contain salt, acid, flavorings and oil that a protein soaks in before cooking.

5. to mix the wet ingredients in one bowl and the dry in another. You then pour the wet over the dry and combine

6. common ingredients found in kitchens today; most of us have on average have about 15 to 20 different kind in our pantry.

8. is a liquid that gives an item a shiny surface.

9. to steep an ingredient in a liquid until the flavor of the ingredient has been extracted and infused into the liquid

11. the distinctive taste of a food or drink.

13. A/an _____ is a paste made with flour and butter or other fat that is used to thicken sauces.

15. a small cake baked in a cup-shaped container and typically iced

Word Bank

cupcake

infusion

glaze

ingredients

pumpkin

muffinmethod

coleslaw

oven

mother

spices

marinade

standmixer

extract

Mirepoix

candycorn

flavor

roux