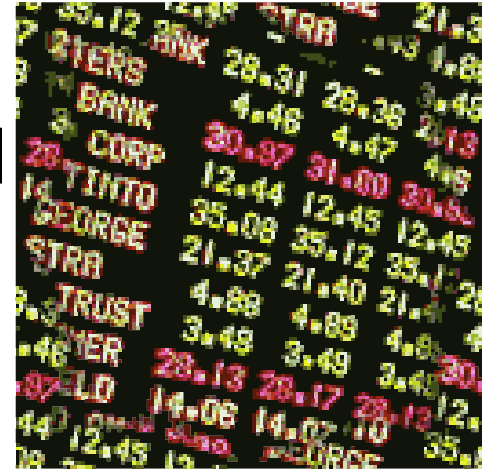
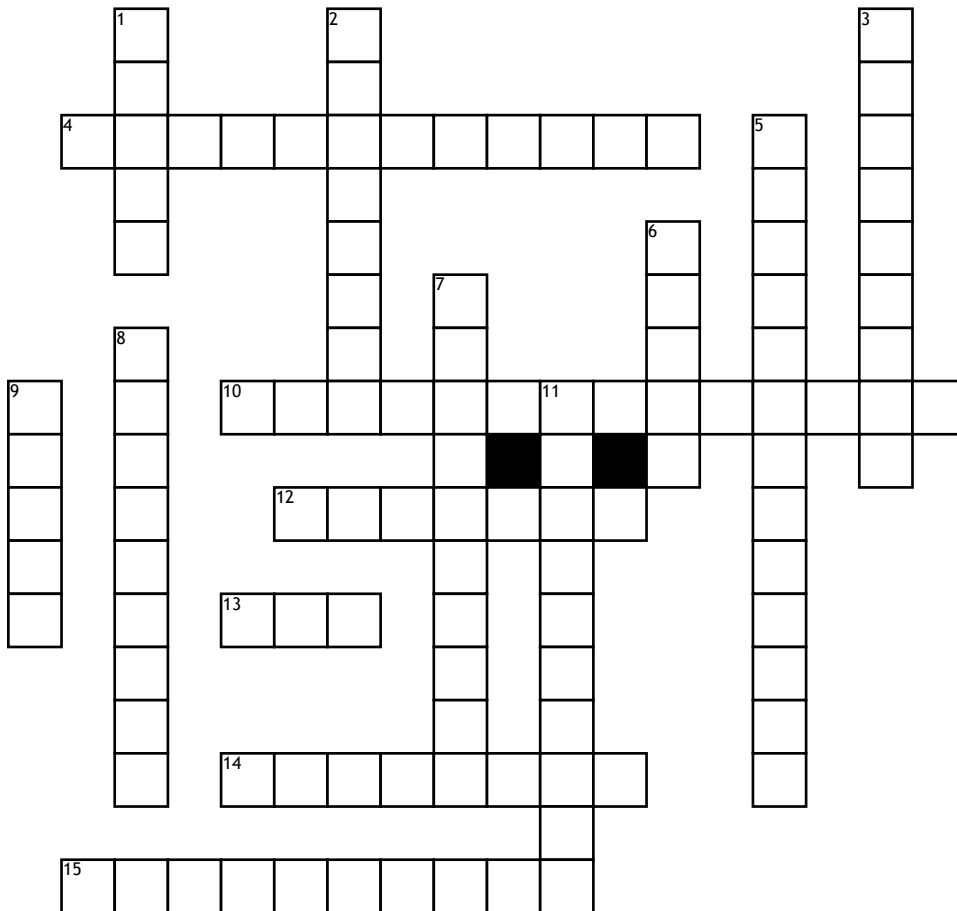


Stocks



Across

4. a bundle of fresh herbs, such as thyme, parsley stems, and a bay leaf tied together.

10. Usually made from mirepoix, leeks, and turnips

12. A French word that refers to the mixture of coarsely chopped onions, carrots, and celery.

13. A rich, lightly reduced stock used as a sauce for roasted meat.

14. The liquid that results from simmering meat or vegetables; also referred to as broth.

15. A clear, pale liquid made by simmering poultry, beef, or fish bones

Down

1. A flavorful liquid made by gently simmering bones and/or vegetables.

2. Causes the bones and mirepoix to release flavor more quickly when liquid is added

3. Herbs, spices, and flavorings that create a savory aroma, such as bouquet garni and sachet d'epices.

5. Similar to bouquet garni, except it really is a bag of herbs and spices.

6. A highly flavored stock made with fish bones; fish stock

7. the process of removing fat that has cooled and hardened from the surface of the stock

8. Bones in a stockpot, cover them with cold water, and bring to a slow boil

9. A reduced stock with a jellylike consistency, made from brown stock, chicken stock, or fish stock;

11. An amber liquid produced by simmering poultry, beef, veal, or game bones