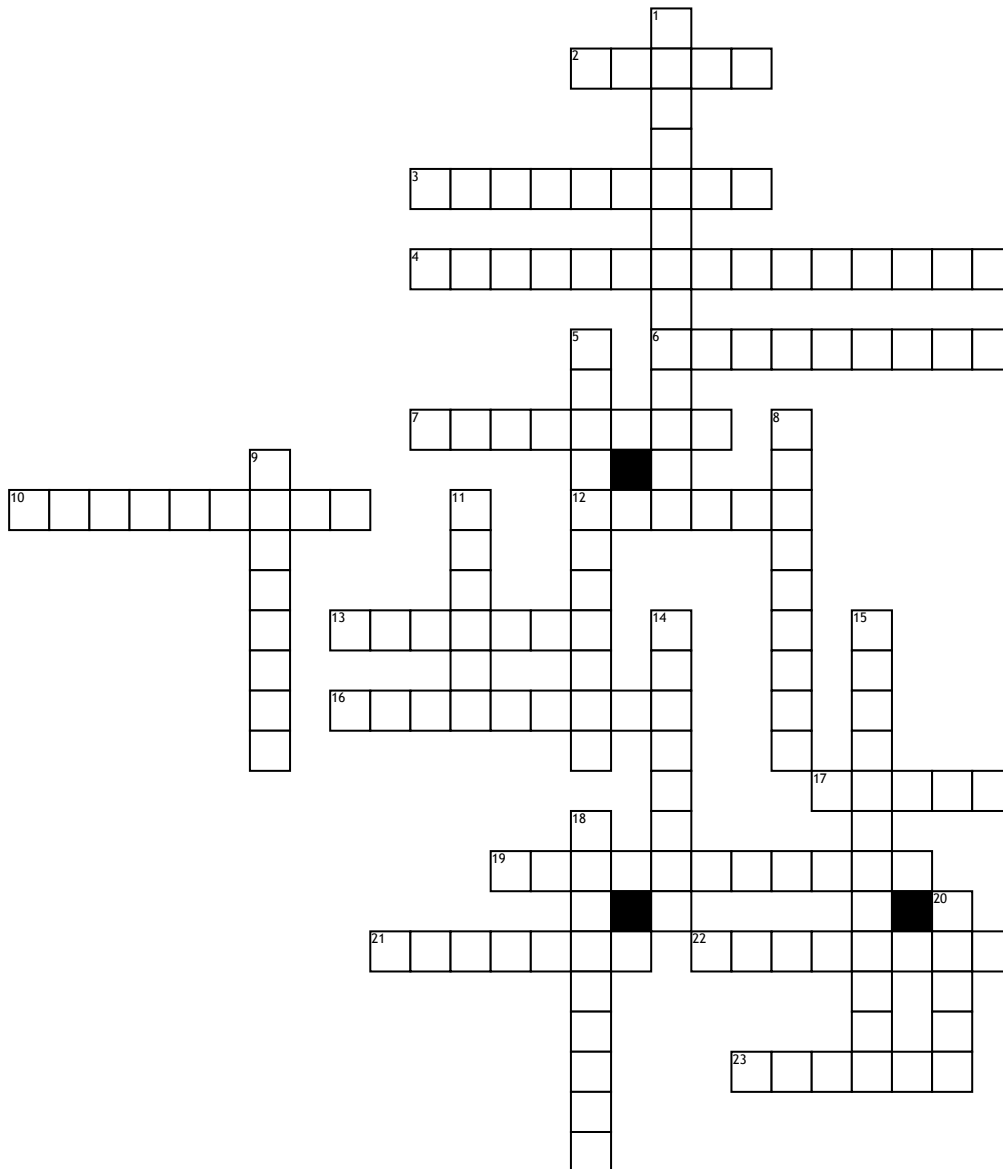


Name: \_\_\_\_\_

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

Period: \_\_\_\_\_

# Vocabulary Review



## Across

2. flavorful liquid obtained from the long simmering of meat and vegetables
3. tough elastic tissue
4. purified butter fat
6. small portions of food served as the first course
7. food with a browned or crusted top with breadcrumbs or cheese
10. hot water bath used to gently cook or hold food hot
12. meat or poultry slowly cooked and preserved in its own fat
13. to the bite

16. very briefly half way cooking food in boiling water or hot fat
17. roasted meats, poultry, or game served with their natural unthickened juices
19. meh gauze used to strain liquids and make sachet
21. a conical strainer made of fine mesh
22. a cone shaped strainer made of perforated metal
23. combination cooking method in which food is browned, covered in 2/3 liquid and slowly cooked

## Down

1. presence of harmful organisms or substances

5. production of pate
8. slice boneless meat, poultry, fish or shrimp nearly in half lengthwise so it opens like a book
9. dry cooking method where food is cooked directly below a heat source
11. to remove a shrimps digestive tract
14. skim the fat from top of a liquid
15. parsley, thyme, bay leaf, peppercorn
18. half brown stock and half brown sauce reduced by half
20. To spoon fat drippings in a pan over large roasts