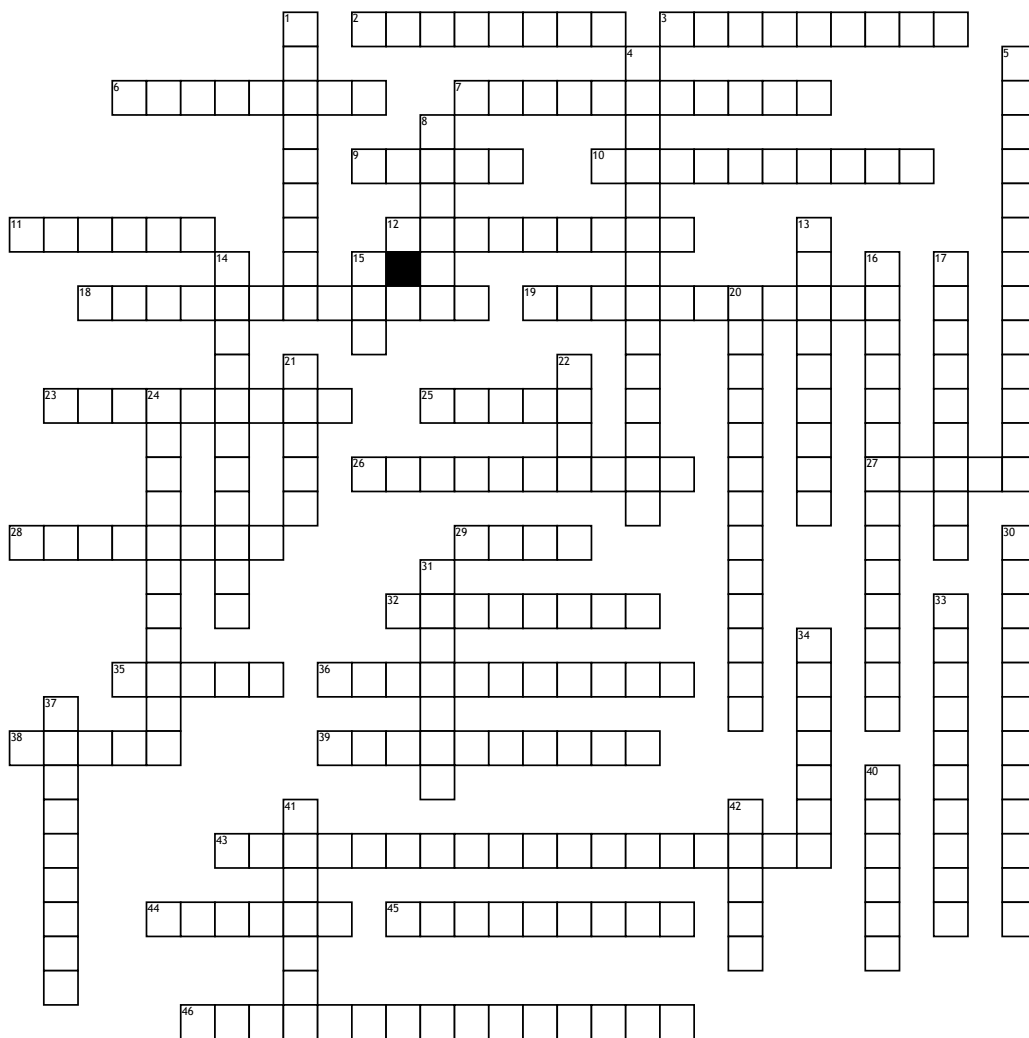


Chapter 17: Stocks, Soups, and Sauces



Across

2. the liquid that results from simmering meats or vegetables;also referred to as broth
3. reducing a liquid ingredient in order to concentrate its flavor within the dish while also helping with the final consistency
6. French word that refers to the mixture of coarsely chopped onions,carrots,and celery that provides a flavor base for stock.
7. also known as derivative sauces, these are sauces made using one of the five mother sauces
9. a liquid product that is used in preparing other foods and that adds flavor, moisture, and visual appeal to another dish
10. process of removing fat that has cooled and hardened from the surface of stock by lifting or scraping away the fat before reheating
11. cornstarch mixed with a cold liquid, which can be used instead of roux
12. process in which bones are placed in the stock pot, covered with cold water, and brought to a slow boil
18. 5 classical sauces that are the basis for most other sauces
19. mother sauce that is an emulsion made from eggs, butter, and lemon
23. this is cooked for a very short time and is used in sauces where little color is needed
25. a cold mixture of fresh herbs, spices, fruits, and vegetables that can be used as a sauce for meat
26. an amber liquid made by simmering poultry,beef,veal,or game bones that have been browned first
27. to roast bones in a hot oven for about an hour until they are golden brown

28. process in which bones are vegetables are cooked in a small amount of fat over low heat until they soften
29. a thickener made of equal parts cooked flour and a fat
32. a mother sauce made from milk and white roux
35. very similar to fish stock this is a highly flavored stock made with fish bones and reduce to intensify flavor
36. a weak stock made from bones that have already been used in another preparation,sometimes used to replace water as the liquid used in stock
38. sometimes referred to as 'glaze' this is reduced stock with a jelly-like consistency,made from brown stock,chicken stock,or fish stock
39. a clear,pale liquid made by simmering poultry, beef, or fish bones
43. type of compound butter that is a softened butter flavored with lemon juice and chopped parsley
44. a thick pureed sauce made from vegetables or fruit
45. A rich brown sauce that is traditionally made of combining equal parts of espagnole and veal stock
46. way of straining a sauce to make sure it smooth

Down

1. the herbs,spices,and flavorings that create a savory smell
4. a mother sauce made from Brown stock and brown roux
5. an aromatic vegetable broth used for poaching fish and vegetables
8. a sauce made from the juices of cooked meat and brown stock
13. one of Two basic kinds of soup

14. a thickener made of equal parts of flour and soft, whole butter that is mixed together and shaped into small pea-sized balls and added to cooking sauce
15. this is a rich, lightly reduced used as a sauce for roasted meats
16. stock usually made from mirepoix,leeks, and turnips;Tomatoes, garlic, and seasonings may also be added to flavor or darken the stock
17. one of Two basic kinds of soup
20. this sauce is cooked until it develops a brown color, and it is used in dishes that require a dark brown color
21. meat served with its own juices
22. the floating layer of egg white, meat and vegetable salad, and fats that come to the surface
24. a mother sauce made from a stock and tomatoes
30. French for 'bag of herbs', this is a bundle of fresh herbs,such as thyme,parsley stems, and bay leaves tied together
31. a mother sauce made from veal, chicken, or fish stock and a white or blond roux
33. a burnt onion
34. a cook who specializes in making sauces
37. this is cooked longer than on white roux,until the flour turns golden and has a nutty aroma
40. to bring the proper state by slowly mixing in or adding a liquid ingredient
41. a mixture of egg yolks and heavy cream, often used to finish some sauces
42. a flavorful liquid made by gently simmering bones and vegetables to extract to flavor,aroma,color,body,and nutrients of the ingredients

Word Bank

Remouillage	Juslie	Blondroux	Salsa	Saucier	Blanching	Vegetablestock
Demiglace	Tomatosauce	Darkbrownroux	Mothersauces	Aromatics	Mirepoix	Bouquet garni
Brown	Courtbouillon	Brownstock	Wranglingmethod	Beurremanie	Espagnolesauce	Reduction
Fumet	Liaison	Whiteroux	Sauce	Glacé	Coulis	Veloute
Hollandaise	Slurry	Fatremoval	Sweating	Jus	Maitredhotelbutter	Aujus
Roux	Raft	Stock	Clearsoup	Temper	Thicksoup	Bechamel
Bouillon	Oignonrule	Smallsauces	Whitestock			