Name:	Date:	Period:
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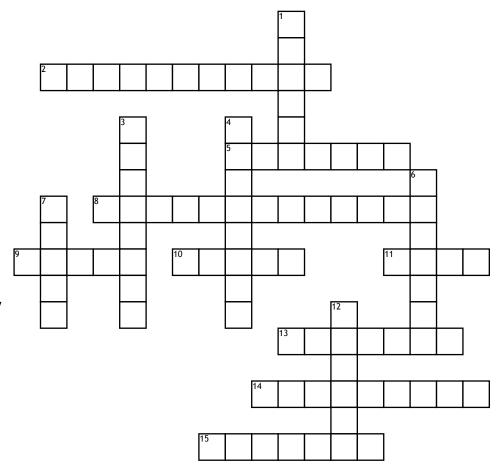
## Soups and Sauces

## **Across**

- 2. Sauce made with eggs, butter and lemon
- **5.** One way to cool soup
- 8. Example of stock based soup
- 9. Thick soup with a smooth texture
- 10. Liquid from cooking meat, poultry or fish bones and a mirepoix
- 11. Equal parts butter and flour
- 13. Thick soup typically containing chunky potatoes
- 14. Sauce made with brown stock and brown roux
- **15.** What type of container do you cool soup in?

## Down

- 1. Thick cream soup made from shell sock and tomatoes fish
- 3. Sauce made with milk and white roux
- 4. Carrots, onion and celery



- 6. Sauce made with veal, chicken or fish & white roux
- 7. Thickened by pureeing the main ingredient (ex: potatoes)
- 12. Sauce made with

