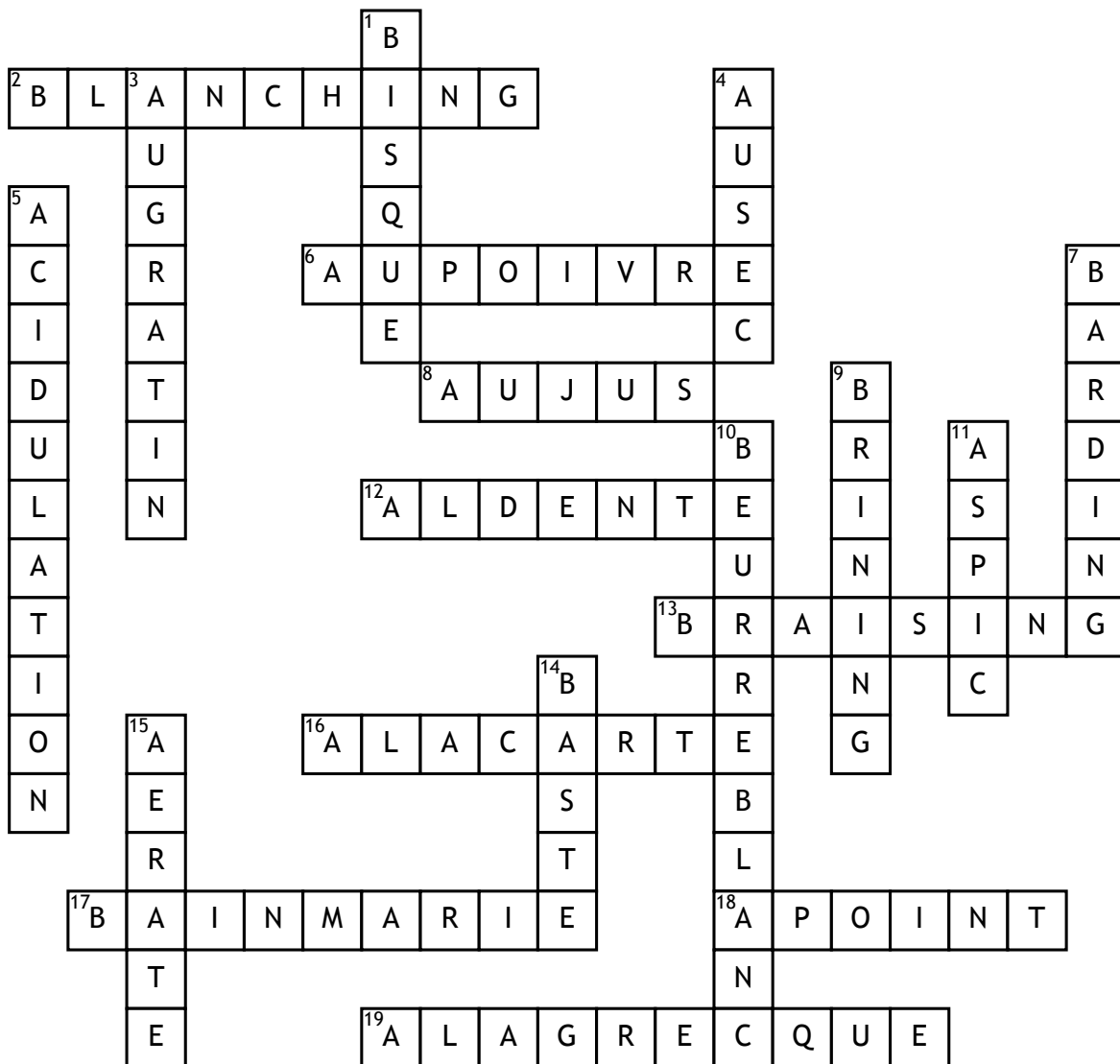


# 101 culinary terms



## Across

2. to plunge into boiling water, remove after moment, and then plunge into iced water to halt the cooking process

6. coated with loosely cracked peppercorns and then cooked, often referring to steak

8. with its own juices from cooking, often referring to steak or other meat

12. What is cooked so its still tough when bitten, often referring to pasta?

13. a combination-cooking method that first sears the food at high temperature, then finished it in a covered pot at low temperature while sitting in some amount of liquid

16. A separately priced item from a menu , not part of a set meal is?

17. a container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler"

18. What cooks until the ideal degree of doneness, often referring to meat as medium rare?

19. What is served in the Greek style of cooking, with olive oil, lemon juice, and several seasonings, often referring to vegetables?

## Down

1. a thick, creamy soup, with a base of strained broth of shellfish or game

3. sprinkled with breadcrumbs and cheese, or both, and browned

4. the descriptor for a liquid which has been reduced until it is nearly dry, a process often used in sauce making

5. What is the process of making something acid or sour with lemon or lime juice?

7. to cover a meat with a layer of fat, such as bacon, before cooking, effectively maintaining the moisture of the meat while it cooks to avoid overcooking

9. the process of soaking meat in a brine, or or heavily salted water, before cooking, similar to marination

10. a sauce made with butter, onions, and vinegar, usually served with seafood dishes

11. a dish in which ingredients are set into a gelatin made from a meat stock or consommé.

14. to pour juices or melted fat over meat or other food while cooking to make it moist

15. A process when dry ingredients pass through a sifter and air is circulated through, changing the composition of the material, often referring to flour is?