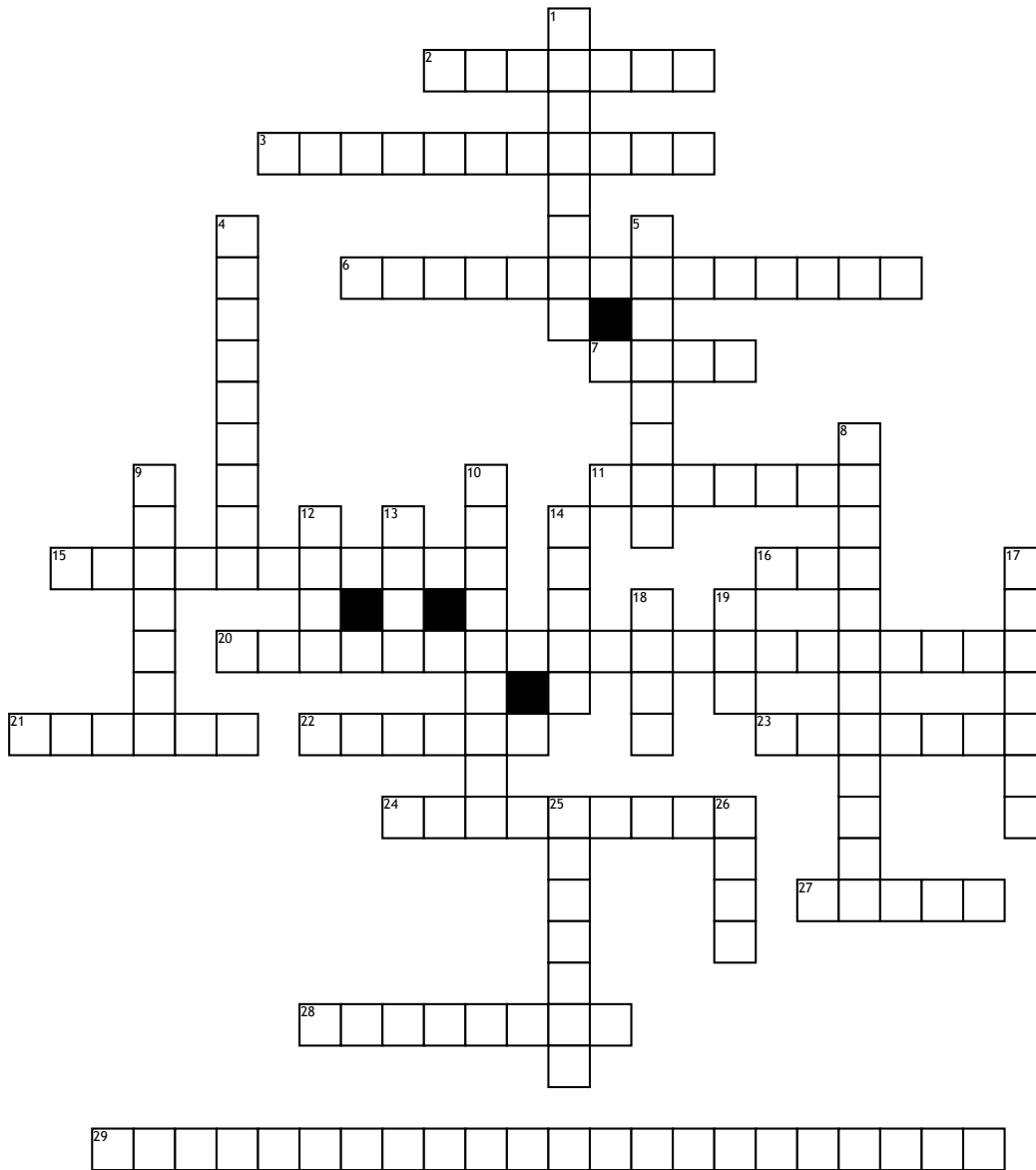


Name: _____

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chapter 7 vocab



Across

2. a medium-grain rice used in risotto due to its creamy texture when cooked
 3. grains that have not been milled
 6. process in which the germ, bran, and hull of the grain are removed
 7. the smallest part of the whole grain
 11. firm to the bite
 15. process in which grains are ground and brown down but retain more of their nutrients because the germ, bran, and hull are left intact
 16. fruit composed of a hard shell and a seed
 20. style of cooking in which potatoes are cooked directly from the raw state to the finished state by using one cooking method
 21. grasses that grow edible seeds
 22. pan-fried potato pancakes that are traditional in american-jewish cooking and are usually served with apple sauce and sour cream
 23. method of cooking arborio rice into a very creamy consistency

24. cooked balls of dough that often include a filling ingredient, such as pork, veggies or even sweets
 27. coarsely ground or crushed seeds of plants such as young cereal grasses
 28. edible, starchy tubers that come in several varieties and are an important crop in many parts of world
 29. style of cooking in which potatoes are prepared using more than one cooking method before they are finished

Down

1. a potentially harmful, bitter tasting substance found in potatoes that have developed a greenish color
 4. recipe in which potatoes are precooked, sliced, and then fried with onions
 5. small german, bread like dumplings that are often used in stews
 8. stage in which pasta dough is allowed to rest in order to become smooth, elastic, and ready to be rolled out into thin sheets

9. small potato dumplings served in italian cuisine
 10. the largest part of the grain and a major source of a protein and carbohydrate
 12. the tough layer surrounding the endosperm of a grain
 13. the protective coating, or husk, that surrounds a grain
 14. a technique for cooking grains in which the food preparer sautés the grain briefly in oil or butter and the summers it in stock or water with various seasonings
 17. polish dumplings with a savory filling cooked by boiling and then pan-frying
 18. edible seed, often kidney-shaped, from various plants of the legume family
 19. round, edible seed that is a plant and part of the legume family
 25. edible seeds from pod-producing plants
 26. embryonic plant enclosed in a protective outer covering called the seed coat