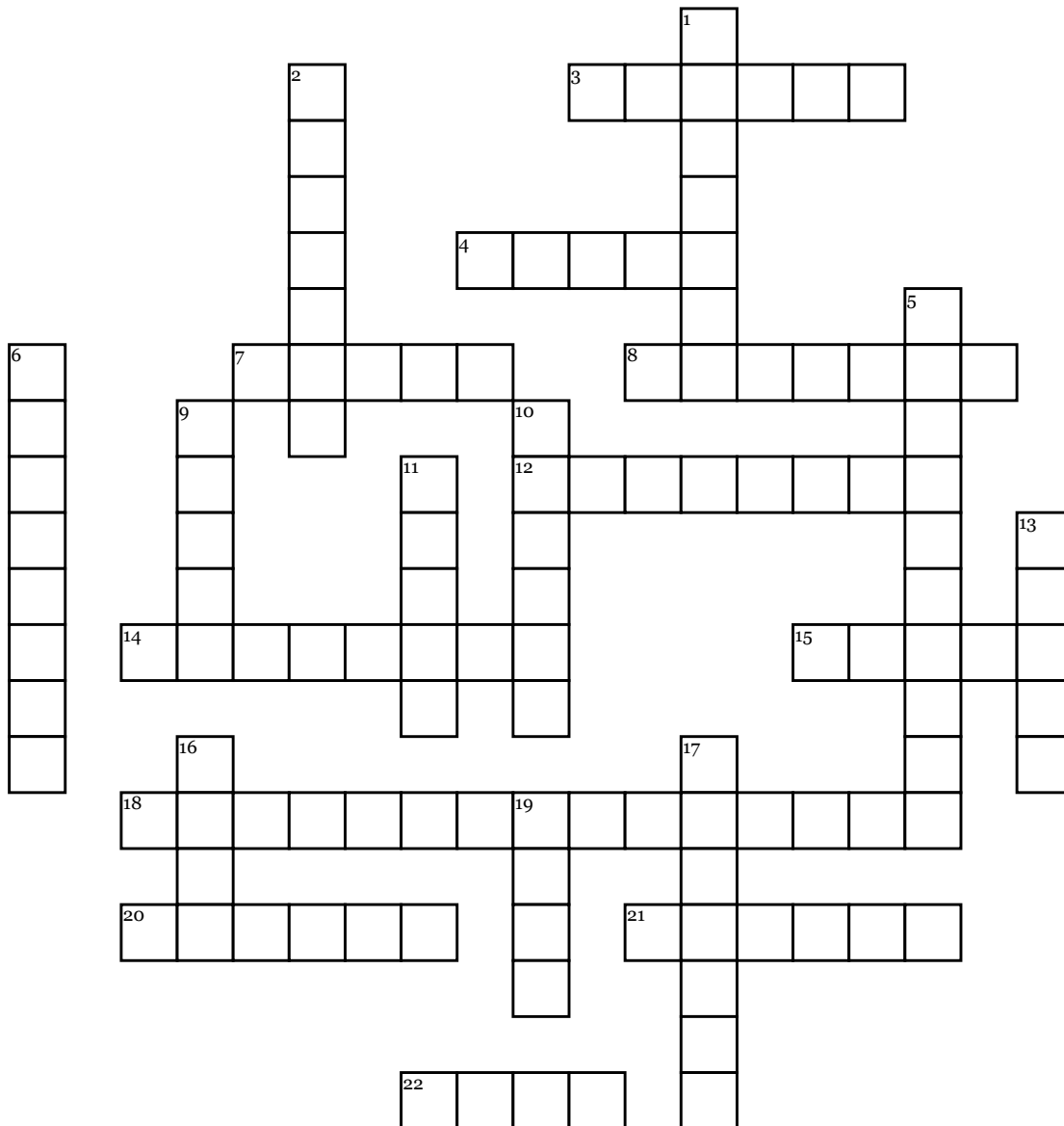


Name: \_\_\_\_\_ Date: \_\_\_\_\_ Period: \_\_\_\_\_

# Culinary Casserole Crossword



## Across

**3.** Seasoning gives food \_\_\_\_\_

**4.** Oregano and \_\_\_\_\_ is heavily used in Italian foods for seasoning

**7.** You bake casseroles until they are golden \_\_\_\_\_ (color)

**8.** Lasagna is \_\_\_\_\_ (levels)

**12.** Cheese and Breadcrumbs are \_\_\_\_\_

**14.** The Aroma (smell) from a casserole is because of the, \_\_\_\_\_ ingredient

**15.** In most casseroles you \_\_\_\_\_ (tool) in broth after you make a roux

**18.** In Mac and Cheese the Pasta and Cheese are \_\_\_\_\_

**20.** Casseroles need to cool off so the \_\_\_\_\_ hardens

**21.** In Mac and Cheese the binder is \_\_\_\_\_

**22.** Metal Baking dishes heat up \_\_\_\_\_ (speed)

## Down

**1.** One of these 3 items is an Aromatic, Which one is it? Flour, Vanilla or Sugar?

**2.** Cheese, Mayo and Yogurt are all examples of \_\_\_\_\_

**5.** Salt and Pepper are \_\_\_\_\_

**6.** Binders hold the food \_\_\_\_\_

**9.** A roux is equal parts butter and \_\_\_\_\_

**10.** Gluten and \_\_\_\_\_ are both components of wheat

**11.** In Lasagna the starch is the \_\_\_\_\_ noodles

**13.** Casseroles are assembled and then \_\_\_\_\_ in the oven

**16.** glass cooks \_\_\_\_\_ (Speed)

**17.** Casseroles are supposed to be packed \_\_\_\_\_, so it's not dense

**19.** A \_\_\_\_\_ thickens sauces