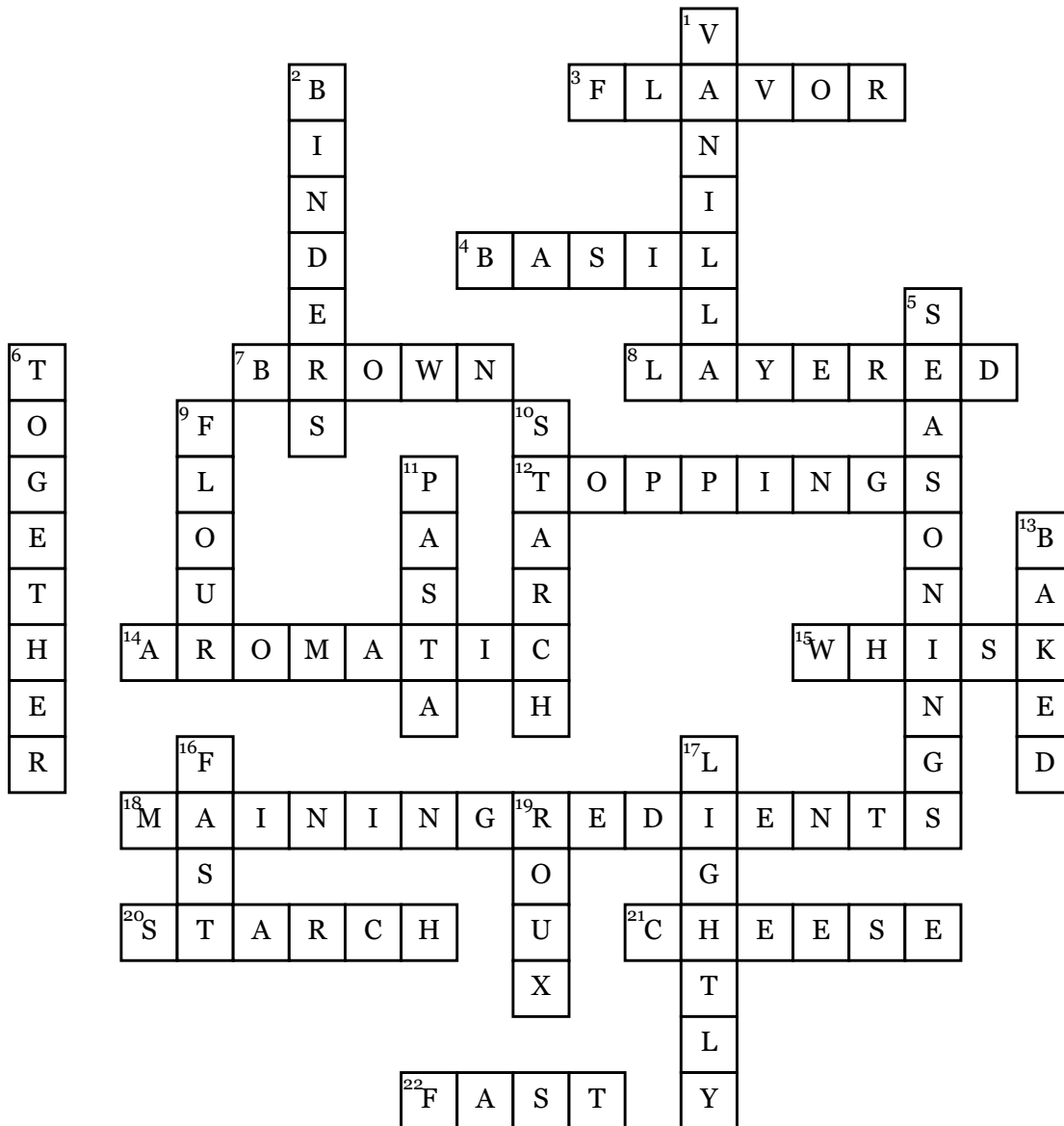


Name: \_\_\_\_\_ Date: \_\_\_\_\_ Period: \_\_\_\_\_

# 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