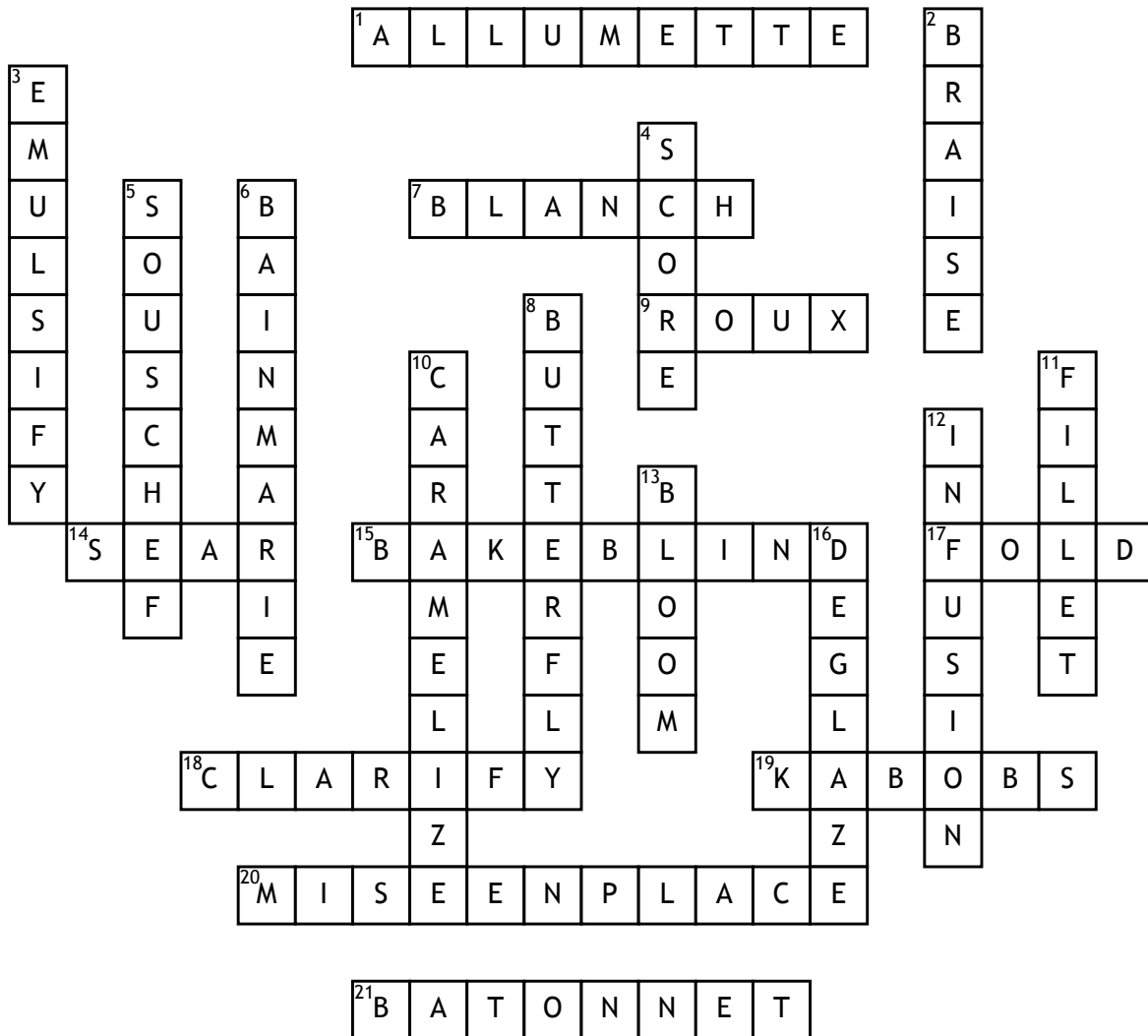


Name: _____

Cooking Terms



Across

1. potatoes, cut into pieces the size and shape of matchsticks
7. boiling vegetables for a brief period of time
9. a cooked mixture of equal amounts of flour and fat (usually butter)
14. browning the outer surface of meat
15. to partially or completely bake an unfilled pastry crust
17. gently combine a light mixture, like beaten egg whites, with a much heavier mixture like whipping cream
18. remove sediment from a cloudy liquid
19. skewers of meat, fish, or vegetables grilled over a fire or coals

20. proper planning procedure for a recipe, measuring out all ingredients before beginning to cook

21. items cut into pieces somewhat larger than allumette or julienne, "small stick"

Down

2. a moist cooking method in which meat is seared in fat, then simmered in stock in a covered pot
3. bind two liquid ingredients together that normally do not mix, like water and fat
4. make shallow cuts in meat to tenderize
5. second chef
6. water bath to gently cook or keep food warm

8. to split food down the center almost but not completely through; flat to resemble a butterfly
10. heat sugar until it liquefies and becomes syrup; fruits and vegetables with natural sugars sautéed to give them a sweeter flavor
11. cutting away the bones to produce a clean piece of fish or meat
12. a flavor (tea, fruit, herb) extracted from any ingredient in a liquid like water, oil or vinegar
13. to soften and rehydrate gelatin in warm liquid before use
16. removing browned particles of food from bottom of pan with a small amount of liquid after sautéing with a sma