

# Mykelle Christian

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| 1. Usually a layer of salad greens that line the plate or bowl in which a salad will be served E                               | A. Hummus               |
| 2. Type of green salad in which the ingredients are mixed together prior to plating B  | B. Tossed               |
| 3. Temporary mixture of ingredients that eventually separate back into its unique parts D                                      | C. Brunoise             |
| 4. Method of cutting food usually vegetables that result in a small shape with pleasant appearance for the food being served U | D. Suspension           |
| 5. Cuts of uncooked unseasoned red pepper that add color but do nothing to enhance flavor C                                    | E. Base                 |
| 6. Incorporate a combination of any of the four salad types N  | F. Dessert salad        |
| 7. Rich clarified sticks or broth R  | G. Intermezzo salad     |
| 8. Salad that are usually sweet F  | H. Salsa                |
| 9. Peppers such as jalapeño or Serrano, onions, tomatoes H   | I. Accompaniment salad  |
| 10. Chick pea with garlic and tahini A   | J. Composed             |
| 11. Main ingredients of a salad L  | K. Duchesse potatoes    |
| 12. The side salad served with the main course of the meal I   | L. Body                 |
| 13. Small glob of a soft food item O   | M. Guacamole            |
| 14. Type of green salad in which the ingredients are not mixed together prior to plating J                                     | N. Combination salad    |
| 15. Puréed cooked potatoes with eggs yolks and butter K  | O. Dollop               |
| 16. Served as an appetizer to the main meal T  | P. Dauphinoise potatoes |
| 17. Avocado from Aztec origin M  | Q. Salad dressing       |
| 18. Large enough to serve as the full meal S   | R. Consommés            |
| 19. Liquids or semi-liquids used to flavor salads Q  | S. Main course salad    |
| 20. Dressing that have gone through the emulsion process to keep them from separating V  | T. Starter salad        |

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| 21. Croquettes of potatoes mixed with pastry or bread crumbs and formed into shapes P | U. Tournier               |
| 22. Intended to be a palate cleanser after a rich dinner and before dessert G         | V. Emulsified vinaigrette |