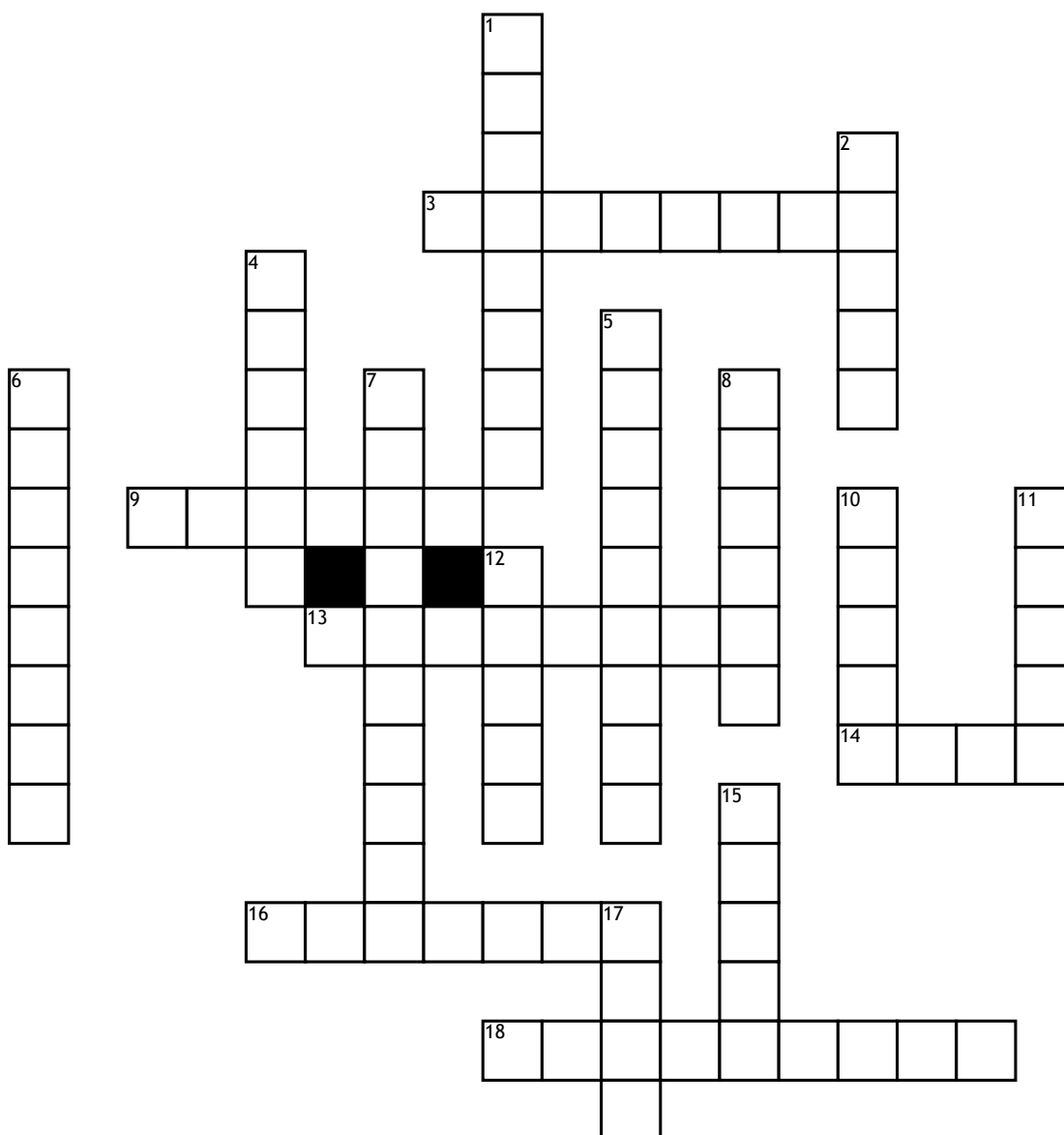


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Soups



## Across

- 3. Another name for a basic white sauce
- 9. A garnish for a cream soup
- 13. A type of clear soup
- 14. Liquid used in a cream coup
- 16. A type of cream soup
- 18. What should you eat soup with

## Down

- 1. The name of onions, carrots & celery that are added to stock soups
- 2. Used to add to butter to make a roux
- 4. Another name for a main dish soup
- 5. A soup used to stimulate the appetite
- 6. A good garnish for a stock soup

## 7. A type of cold soup

- 8. What thickens a stock soup
- 10. A soup made by first making a roux
- 11. One of the two main soup types
- 12. What should soup be served on
- 15. Used to boil to make a stock soup (food scraps and animal \_\_\_\_\_)
- 17. Fat & flour create a