

\_\_\_a la king  
\_\_\_a la mode  
\_\_\_au gratin  
\_\_\_baste  
\_\_\_bouillon  
\_\_\_bread  
\_\_\_condiment  
\_\_\_consommé  
\_\_\_cream  
\_\_\_cut in  
\_\_\_dash  
\_\_\_dredge  
\_\_\_fold  
\_\_\_garnish  
\_\_\_hors d'oeuvres  
\_\_\_julienne  
\_\_\_knead  
\_\_\_lukewarm  
\_\_\_marinate  
\_\_\_mince  
\_\_\_parboil  
\_\_\_puree  
\_\_\_saute  
\_\_\_scallions  
\_\_\_simmer

- A. to work dough by stretching, folding, and pressing it with palms of hands to develop strands of gluten and make dough smooth and elastic
- B. to spoon liquid over food while it is cooking, prevents from drying out and adds flavor
- C. to soften and make creamy by beating with mixer. Ex. You do this when you "cream" the butter and sugars in making cookies.
- D. to partially cook food in boiling water, then continue cooking in a different method like grilling
- E. to lightly brown or cook in small amount of fat in skillet
- F. to let food stand in a mixture to improve the flavor and texture, which usually contains vinegar and some spices
- G. to gently mix ingredients with a down, over, up, over motion. Ex. Egg whites are often folded into waffle mix to make them light and fluffy.
- H. to decorate one food with another
- I. to cut into long, thin strips
- J. to combine solid shortening with flour by repeated cuts through both substances, using two knives in a scissor fashion or a pastry blender
- K. to coat with flour or a mixture of seasoning and flour or bread crumbs
- L. to coat with bread crumbs alone or to first coat with beaten egg or milk, then in crumbs
- M. to chop food very fine with a chopper or sharp knife
- N. to blend food in a blender till smooth
- O. served in style, served with ice cream
- P. served in rich cream sauce usually seasoned with mushrooms, green peppers, and pimento
- Q. seasoning served at the table
- R. not hot or cold—approximately 95-100 degrees
- S. food mixed with cream or white sauce and topped with crumbs, grated cheese, or both; browned in the oven under the broiler
- T. clear meat broth, may be made with bouillon cubes
- U. another term for green onions
- V. a French term pronounced "or derv", meaning an assortment of appetizers or dainty finger foods.
- W. a few sprinkles from a shaker about ¼ tsp
- X. a clear stock soup, usually served double strength
- Y. to reduce the heat from boiling—full bubbles—to a low heat to continue the bubbles, to let the flavors blend