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

Sauce

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  | 3  T |  |  |  | 4  R | E | L | I | S | H |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | H |  |  |  |  | R |  |  |  |  | 5  C |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  | 7  H |  |  |  | K |  |  | 8  S | L | U | R | R | Y |  | C |  |  | C |  |  |  |  |  |  |
|  |  |  |  |  |  | O |  |  |  | E |  |  |  |  | C |  |  |  |  | E |  |  | H |  |  | 9  N |  |  |  |
|  |  |  |  |  |  | L |  |  |  | N |  |  |  | 10  G | E | L | A | T | I | N | I | Z | A | T | I | O | N |  |  |
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|  |  |  | 12  T | O | M | A | T | O |  | N |  | E |  |  |  |  |  | 13  R |  | R |  | 14  V | E | L | O | U | T | E |  |
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|  | 15  L | I | Q | U | I | D |  | 16  C | L | A | R | I | F | I | 17  E | D | B | U | T | T | E | R |  |  |  | P |  |  |  |
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|  |  |  |  |  |  | I |  | 18  S |  | E |  | L |  |  | G |  |  |  |  | S |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 19  E | S | P | A | G | N | O | A | E |  | Y |  |  |  |  | F |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  | S |  |  |  | 21  E | O | U | L | I | S |  | 22  S | A | U | C | E |  |  |  |  |  | U |
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| **Across**  **2.** The process of simmering down a stock or sauce to remove water  **4.** A modern sauce of cooked or pickled vegetables and/or fruit  **8.** Starch + cold liquid  **10.** The process in which starch granules absorb moisture and pop when added to liquid  **12.** Tomato juice + tomato puree  **14.** White stock + roux  **15.** This makes up the base of a sauce  **16.** Purified butterfat, water and milk solids removed  **19.** Brown stock + roux  **21.** Sauce made from thinned out fruit or vegetable puree  **22.** A flavored, thickened liquid  **24.** Liquid, Thickening Agent, Seasonings/Flavorings | **Down**  **1.** Leading sauces are also called  **3.** An ingredient used in the thickening process  **5.** In addition to thickening, how does reduction improve a sauce  **6.** Milk + roux  **7.** An emulsified sauce of clarified butter and egg yolks  **9.** One quality you should look for in a sauce thickened with a starch  **11.** Half espagnole sauce + half brown stock, reduced by half  **13.** Equal parts fat + flour, cooked together  **17.** Thickening agent in hollendaise  **18.** A modern sauce of chopped raw vegetable and/or fruit  **20.** A food that has been mashed, strained, or finely chopped into a smooth pulp  **23.** Gelatinization only happens when what is present |