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stocks soups and sauces

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| **Across****3.** what is the name of bundle of herbs added for flavor **4.** what stock cooks for 20 minutes **5.** what is the main ingredient for bechamel **6.** what can you use to clarify a stock **11.** what is the name of a clear soup **13.** what is the name of a seafood soup **14.** what must you not do when cooking stock **16.** what is the cooking time for chicken stock **17.** what do you use to thicken a soup **18.** what temperature is simmering **20.** What is a warm emulsion sauce **23.** what is the main ingredient for veloute **24.** what is a cold emulsion sauce  | **Down****1.** what is a roux **2.** what is it called when you reduce stock to 10%**7.** what is the french term for cooking juices **8.** what is the cooking time for beef stock**9.** how can you cool stock down quickly **10.** what is the main quality point of a stock **12.** what is a derivative for bechamel sauce **15.** what can stock be used for **19.** what is a natural thickening ingredient **21.** what is a derivative for mayonnaise **22.** what is it called to remove fat of the top of stock  |