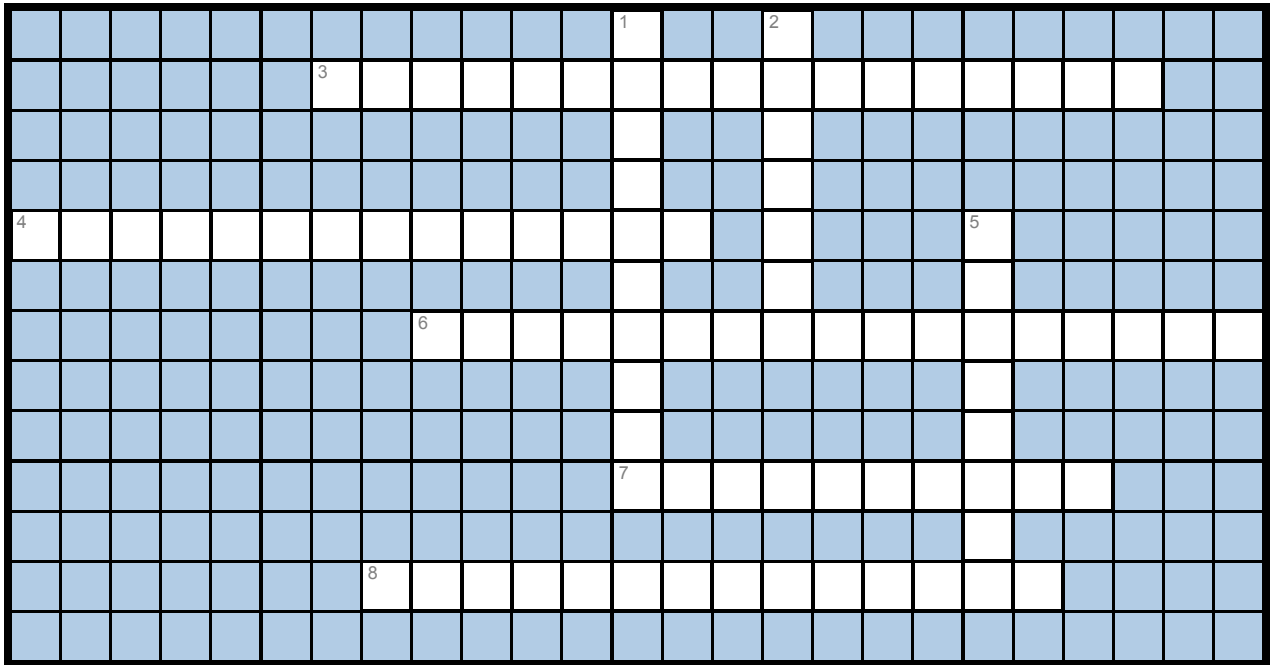


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Chapter 17: Salad Success

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Across

3. Type of emulsion in which the ingredients mix when shaken, but separate again in a few minutes.
4. A dressing made with vinegar or fruit juice and flour, cornstarch, or egg yolks. Cooked dressings do not contain fat or oil.
6. A type of emulsion in which the ingredients do not separate. They stay mixed.
7. An ingredient that causes oil to mix with water.
8. A dressing made with salad oil, vinegar or lemon juice, mustard, and paprika.

Down

1. A type of dressing made with oil, egg yolks, and vinegar or lemon juice.
2. A powdered protein substance that, when mixed with liquid, forms a firm, jellylike consistency.
5. A mixture of oil and water.