

# ***Adventures in Food and Nutrition! © 2012***

## ***Chapter 17: Salad Success***

### **Tools:**

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- Printer
  - 8.5" x 11" paper
  - Scissors
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### **Directions:**

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1. Print
  2. Fold paper in half vertically
  3. Cut along dashed lines
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cooked dressing

A dressing made with vinegar or fruit juice and flour, cornstarch, or egg yolks. Cooked dressings do not contain fat or oil.

- FOLD -

01 of 08 E-Flash Cards



emulsifier

An ingredient that causes oil to mix with water.

- FOLD -

02 of 08 E-Flash Cards



emulsion

A mixture of oil and water.

- FOLD -

03 of 08 E-Flash Cards



French dressing

A dressing made with salad oil, vinegar or lemon juice, mustard, and paprika.

- FOLD -

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gelatin

A powdered protein substance that, when mixed with liquid, forms a firm, jellylike consistency.

- FOLD -

05 of 08 E-Flash Cards



mayonnaise

A type of dressing made with oil, egg yolks, and vinegar or lemon juice.

- FOLD -

06 of 08 E-Flash Cards



permanent emulsion

A type of emulsion in which the ingredients do not separate. They stay mixed.

- FOLD -

07 of 08 E-Flash Cards



temporary emulsion

Type of emulsion in which the ingredients mix when shaken, but separate again in a few minutes.

- FOLD -

08 of 08 E-Flash Cards