

Adventures in Food and Nutrition! © 2012
Chapter 17: Salad Success—Glossary

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

emulsifier. An ingredient that causes oil to mix with water.

emulsion. A mixture of oil and water.

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

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

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

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

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