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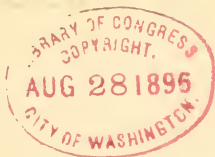
Michon French





Kitchen French

A Dictionary of Terms
used in Cookery::



CHICAGO
F. D. PARKER & CO.
1896

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Kitchen French.

Explanatory—f, French; g, German; it, Italian; t, Turkish; p, Polish.

- Abatis**, *f.* Giblets.
Abricot, *f.* Apricot.
Abricotine, *f.* A cordial.
Afriçaine (à l'), *f.* African style.
Agneau, *f.* Lamb.
Agro-dolce Sauce. A sweet, sharp sauce.
Aide de Cuisine, *f.* Undercook.
Aigrefin, *f.* Small haddock.
Aigre, *f.* Sour.
Aiguillettes, *f.* Small strips of cooked meat.
Ail, *f.* Garlic.
Ailerons, *f.* Small wings of birds; fins of some fish.
Airelle Rouge, *f.* Dark red berries used for compote, jellies and marmalade.
À la Broche, *f.* Roasted in front of the fire.
Albumine, *f.* Albumen (white of egg).
Algerienne (à la), *f.* Algerian style.
Aliment, *f.* Food.
Allemand, *f.* A white reduced velouté sauce.
Allemande (à l'), *f.* German style.
Allunettes d'Anchois, *f.* Strips of anchovies wrapped in paste and fried.
Alouette, *f.* Lark.
Aloyau, *f.* Sirloin of beef.
Alsacienne, *f.* Alsatian style.
Amalgamer, *f.* To mix several substances.
Ambassadeur, *f.* Ambassador.
Ambassadrice, *f.* Ambadressess.
Ambigu, *f.* A meal where the meat and sweets are served at the same time.
Ameaux, *f.* A kind of paste made of puff paste and eggs.
Amériçaine, *f.* American style.
Amiral, *f.* Admiral.
Amontillado. A brand of sherry served with fish.
Amourettes or **Armourettes**, *f.* Marrow crumbed in strips.

- Ananas, *f.* Pineapple.
- Anchois, *f.* Anchovy.
- Ancienne (à l'), *f.* Ancient style.
- Andalouse (à l'), *f.* Spanish style.
- Andouillettes, *f.* Small sausages.
- Angélique, *f.* Angelica.
- Angelot. A sort of German cheese.
- Anglaise (à l'), *f.* English style.
- Anguille, *f.* Eel.
- Animelles, *f.* Lamb's fry.
- Anisette, *f.* Aniseed cordial.
- Apicius. A Roman spendthrift.
- Appareils, *f.* Culinary term for prepared mixtures
- Ariston (a Greek word). A kind of bread dipped in wine
- Arlequin, *f.* Harlequin.
- Armenienne, *f.* Armenian style.
- Aromates, *f.* Vegetable herbs as used for flavoring, such
as thyme, bay leaves, tarragon, etc.
- Artichaut, *f.* Artichoke.
- Asperges, *f.* Asparagus.
- Aspic, *f.* Meat jelly.
- Assaisonné, *f.* Seasoned.
- Assiette, *f.* Dinner plate.
- Astrachan. A caviar called after this Russian town.
- Atelets (also Hâtelets), *f.* Skewers.
- Attareaux, *f.* Dishes which can be prepared "in haste,"
or the practice of spearing the dainty scraps on small
skewers.
- Au, Aux, *f.* To or with; Au is used when the accom-
panying article is but one thing, and Aux when there
are many.
- Aubergine, *f.* Egg plant.
- Au Bleu, *f.* A culinary term applied to fish boiled in
water and white wine, flavored with herbs, etc.
- Au Four, *f.* Baked in the oven.
- Au Gras, *f.* Term for meat dressed with rich gravy.
- Au Gratin, *f.* Dishes prepared with sauce and crumbs,
and baked.
- Au jus, *f.* Meat dished with natural juice or gravy.
- Au Maigre, *f.* A French word used for dishes prepared
without meat.
- Au Naturel, *f.* Food cooked plainly and simply.
- Aurore, *f.* A culinary expression for dished up high.
- Avignon, *f.* A town of France.

- Baba**, *p.* A very light yeast cake.
- Bagration**, *f.* A word used for high-class dishes (soups).
Bagration was a Russian Count, whose chief cook was the celebrated A. Carême.
- Baie de Ronce**, *f.* Blackberry.
- Bain-Marie**, *f.* A double kettle of any kind.
- Ballotine**, *f.* Small balls of meat or fowl.
- Banane**, *f.* Banana.
- Baraquille**, *f.* A large pie made of rice, chicken and truffles.
- Barbe de Capucin**, *f.* Chicory.
- Bardé**, *f.* To cover breasts of game and poultry with thin strips of bacon fat.
- Baron of Beef**. A very large joint of the ancient kitchen.
- Barszez**, *p.* A Polish beet soup.
- Bas**, *f.* Bass.
- Basse Rayee**, *f.* Striped bass.
- Batons Royaux**, *f.* Small patties of minced chicken and game; the favorite dish of Charles XII.
- Bavarois**, *f.* Bavarian cream.
- Béarnaise**, *f.* A word much used in cookery for a rich white herb sauce. Comes from the word Béarn, birthplace of King Henry IV, a great gourmand.
- Bécasse**, *f.* Woodcock.
- Bécassine**, *f.* Snipe.
- Béchamel**, *f.* A rich white sauce. Béchamel was a French chef under King Louis XIV.
- Beignets**, *f.* Fritters.
- Bénédictine**. A kind of liqueur.
- Berlinois**, *f.* A kind of light cake in the shape of balls.
- Bernard**, *f.* Name of a famous chef of the present time.
- Betterave**, *f.* Beets.
- Beurre**, *f.* Butter.
- Beurre d'Anchois**, *f.* Anchovy butter.
- Beurre Fondu**, *f.* Melted butter.
- Beurre Noir**, *f.* Brown butter.
- Bifteck**, *f.* Beefsteak.
- Bigarade**, *f.* Bitter or sour orange.
- Bigarré**, *f.* A French general.
- Bigarure**, *f.* A name given to a rich stew made from pheasants, capons, etc.
- Bignon**, *f.* A French writer; died 1810.
- Bisque**, *f.* A name given to certain soups usually made from shellfish.

- Blanc, *f.* A white broth or gravy.
Blanc Mange, *f.* A kind of dessert.
Blanquette, *f.* A stew, usually made of veal or fowl, with a white sauce, thickened with yolk of egg.
Blonde de Veau, *f.* A very rich veal broth.
Bœuf, *f.* Beef.
Bohemienne, *f.* Bohemian style.
Bordeaux, *f.* A city in France noted for its cooks.
Bordelaise, *f.* Bordeaux style.
Bordure, *f.* Border.
Bouchée, *f.* Mouthful.
Boudin, *f.* Puddings of meat.
Bouillabaisse, *f.* Kind of fish stew. National French dish.
Boulli, *f.* Boiled beef.
Bouillon, *f.* Beef broth.
Bourgeoise, *f.* Family style.
Bourguignonne (à la), *f.* Burgundy style.
Bouride, *f.* A dish strongly flavored with garlic.
Brabant, *f.* A province of Belgium.
Braise, *f.* Braised. Meat cooked in the oven in a covered stewpan with gravy, vegetables and herbs.
Bretonne, *f.* Brittany style.
Brignole, *f.* A species of dark red cooking plum.
Brillat Savarin, *f.* See Savarin.
Brioche, *f.* A light French cake.
Broche, *f.* A spit of meat.
Brochet, *f.* Pike.
Brochette, *f.* A skewer.
Brunoise, *f.* Several soups are named à la Brunoise. Brunoise is a county in France celebrated for the growth of fine spring vegetables.
Bruxelloise, *f.* Brussels style.

- Cabaret**, *f.* A wine shop.
Cabillaud, *f.* Codfish.
Café Noir, *f.* Strong black coffee.
Caille, *f.* Quail.
Caisses, *f.* Cases.
Camembert. A sort of cheese.
Camerain. Name of a rich soup invented by an actor of the eighteenth century of that name.
Canapé, *f.* Pieces of toast or bread, with something spread on them.

- Canards or Canetons, *f.* Ducks.
- Canneberges, *f.* Cranberries.
- Cannelons, *f.* Stuffed rolled-up meat.
- Capilotade, *f.* Hash of cooked meat.
- Câpres, *f.* Capers.
- Caramel. Burnt sugar.
- Cardamomes, *f.* Cardamoms.
- Carde à la Moelle, *f.* Pieces of marrow braised with bacon.
- Carême, A. The name of the celebrated chef, born in Paris in 1784; died 1833.
- Carottes, *f.* Carrots.
- Carré, *f.* Neck.
- Carrelet, *f.* Flounder.
- Casserole, *f.* A form of rice or macaroni, filled with minced meat, game purée, etc.
- Cassolette, *f.* Same as casserole, but smaller.
- Caviar, *f.* Caviare. Salted roe of sturgeon (fish eggs).
- Cedrat, *f.* Citron.
- Célieri, *f.* Celery.
- Cèpes, *f.* Mushrooms.
- Cerises, *f.* Cherries.
- Cerf, *f.* Deer, venison.
- Cervelle, *f.* Brain.
- Chambord, *f.* Name of a part of France.
- Champagne. A kind of sparkling wine, from Champagne, France.
- Champignons, *f.* Mushrooms.
- Chantilly, *f.* A beautiful town of France.
- Chapelure, *f.* Dry bread crumbs passed through a sieve.
- Chapon, *f.* Capon.
- Charlemagne, *f.* Emperor of France.
- Charlotte Russe, *f.* A sweet dish made of a casing of cake or bread, the inside filled with fruit or cream.
- Chartreuse. Various kinds of vegetables or fruit, dished up in the shape of goblets; also a liqueur.
- Chasseur, *f.* Hunter.
- Châtaigne, *f.* Chestnut.
- Châteaubriand. Name of a French statesman. A favorite dish of fillet steak is called after him.
- Chaud, *e, f.* Hot.
- Chaudeau, *f.* A sweet sauce served with puddings, etc.
- Chaud-froid, *f.* A name for dishes which are prepared hot and eaten when cold.

Demidoff, *f.* Name of a Russian nobleman.
Demi Glacé, *f.* Name of a brown sauce; also of a cream
ice much served in Paris.
Demi Tasse, *f.* Half cup.
Dés, *f.* Discs.
Deslignac, *f.* A kind of soup.
Desserte, *f.* The remains of a meal.
Diable, *f.* Stands for "devil." Is applied to dishes
with sharp and hot seasoning.
Diable (à la), *f.* Deviled.
Dindon, *f.* Turkey.
Doucette, *f.* Corn salad.
Dubois, *f.* Name of a clever chef of the present time.
Dumas, *f.* Famous French author; born 1803; died 1870.
D'Uxelles, *f.* Name of a French general.

Eau, *f.* Water.
Écarlate, *f.* Scarlet.
Échalotte, *f.* Shallot.
Éclair, *f.* A French pastry filled with cream.
Écossaise (à l'), *f.* Scottish style.
Écrevisse, *f.* Crawfish.
Écumante, *f.* Frothy.
Ekneck Kataif, *t.* A Turkish dish made of calf's feet.
Émincé, *f.* Mince.
Entre-côte, *f.* Meat between two ribs.
Entrée, *f.* A course of dishes.
Entremets, *f.* A second course of dishes.
Épaulé, *f.* Shoulder.
Éperlans, *f.* Smelts.
Épice, *f.* Spice.
Épigrammes, *f.* Used as a culinary term for small fil-
lets of poultry and game and lamb, prepared as en-
trées.
Épinards, *f.* Spinach.
Escalopes, *f.* Thin slices.
Escargot, *f.* Snail.
Escarole, *f.* Broad-leaved endive.
Espagnole, *f.* Spanish style.
Esprit. A town of France.
Estragon, *f.* Tarragon.
Esturgeon, *f.* Sturgeon.
Étienne. A town of France.
Étouffé, *f.* Stewed in the oven.

- Faisan, f.** Pheasant.
- Fanchonnettes, f.** Small custard tartlets.
- Farce, f.** Force meat or stuffing.
- Farcie, f.** Stuffed.
- Faubonne, f.** A vegetable purée soup, seasoned with savory herbs.
- Fausse Tortue, f.** Mock turtle.
- Fécule, f.** Starch.
- Fermière (à la), f.** Farmer's style.
- Feuilletage, f.** Puff paste.
- Fidelina, it.** A kind of vermicelli paste.
- Figue, f.** Fig.
- Filet, f.** Fillet.
- Financière, f.** Name of a very rich ragoût used in entrées; also name of a sauce.
- Fines Herbes, f.** Fine herbs.
- Flamande (à la), f.** Flemish or Holland style.
- Flan, f.** A French custard tart.
- Fleur, f.** Flower.
- Fleurons, f.** Puff paste used for garnishing.
- Florentine (à la), f.** Florence style.
- Foie de Veau, f.** Calf's liver.
- Foie-Gras, f.** Fat goose livers.
- Fond, f.** Strong gravy; meat stock; bottom, as in "fond d'artichaut."
- Fondant, f.** Melting.
- Fondu, f.** Melted.
- Fondue, f.** A preparation of melted cheese.
- Fourettée, f.** Whipped.
- Fourré, f.** Coated with sugar, cream, etc.
- Fraises, f.** Strawberries.
- Framboises, f.** Raspberries.
- Française (à la), f.** French style.
- Francaatelli, f.** Name of an eminent chef, 1805-1876.
- Frappé, f.** Semi-frozen.
- Friandines, f.** Small round patties containing mince.
- Fricandeau, f.** Larded cushion of veal braised in oven.
- Fricandelles, f.** Small thin braised steaks; veal or game.
- Fricassée, f.** A sort of stew.
- Frit, f.** Fried in butter or dripping.
- Frittata, it.** An Italian dish; a kind of rolled pancake crumbed and fried in fat.
- Friture, f.** The frying substance in which fish, fritters, etc., are fried.

Fromage, *f.* Cheese.

Fromage Glacé, *f.* A dish of ice cream in a cheese-like shape.

Fumet, *f.* Essence of game.

Galantine, *f.* A dish of boneless meat served cold, stuffed, boiled and decorated.

Garburé, *f.* A kind of broth made with bread and vegetables.

Gastronome, *f.* A caterer; hotel or restaurant-keeper.

Gâteau, *f.* Cake.

Gâteaux Assortis, *f.* Assorted cakes.

Gaufre, *f.* Waffle.

Gelée, *f.* Jelly.

Gelinotte, *f.* Guinea-hen.

Genevoise (à la), *f.* Geneva style.

Génoise, *f.* Genoise style. Also the name of a kind of sponge cake; a brown fish sauce.

Gigot, *f.* Leg of mutton.

Gitana (à la), *f.* Gipsy fashion.

Glacé, *f.* Frozen.

Glace, *f.* Ice.

Gnocchi, *it.* A light, savory dough, boiled and served with grated Parmesan cheese.

Godard, *f.* A garnish.

Godiveau, *f.* Veal forcemeat.

Gorgonzola, *it.* An Italian cheese.

Goulash. A Hungarian dish. Finely sliced beef or veal stew, highly seasoned.

Gras (au), *f.* This signifies that the article specified is dressed with rich meat gravy.

Gratin, *f.* See Au Gratin.

Grecque (à la), *f.* Grecian style.

Grenadins, *f.* Small slices of veal or game larded.

Grenouille, *f.* Frog.

Grimod de la Reyniere, *f.* Name of a celebrated chef.

Griotte, *f.* A dark red cherry.

Groseilles, *f.* Gooseberries or currants.

Gruau, *f.* Gruel; oatmeal.

Gruyère, *f.* A French cheese.

Hachis, *f.* Hash.

Haggis. A kind of liver sausage (Scotch dish).

Hareng, *f.* Herring.

Haricot, *f.* A thick meat stew.
Haricots, *f.* Beans.
Haricots Panachés, *f.* French beans or string beans mixed with flageolets.
Haricots Verts, *f.* String beans.
Hâtelet, *f.* A skewer.
Hodge-podge (Hochepot). A meat ragoût with chestnuts; a Scotch meat stew.
Hollandaise, *f.* Dutch style; also name of a white fish sauce.
Homard, *f.* Lobster.
Hongroise, *f.* Hungarian style.
Horly or Orly, *f.* Supposed to be the name of a French admiral.
Hors-d'œuvres, *f.* Small side dishes, served cold, generally before soup, in order to create appetite.
Hôtelière (à la), *f.* Innkeeper's style.
Huître, *f.* Oyster.
Hure, *f.* Boar or pig's head; also head and shoulders of some large fish.
Hussard, *f.* Hussar.

Imperatrice, *f.* A clear soup, named for the Empress Josephine.
Indienne (à l'), *f.* Relating to the East Indies.
Irlandaise (à l'), *f.* Irish style.
Italienne (à l'), *f.* Italian style.

Jambon, *f.* Ham.
Jambon de Mayence, *f.* Westphalia ham.
Jardinière, *f.* Mixed vegetables.
Joinville, *f.* An eminent French statesman and historian of the 13th century.
Jolerie, *f.* A fish similar to perch.
Jolie Fillie, *f.* Fair maid.
Julienne, *f.* Name of a vegetable clear soup, first made in 1785 by a cook named Jean Julien.
Jus, *f.* Juice; broth; gravy.

Kabob. An Anglo-Indian dish of stewed meat curried.
Kaimak. A Russian sweet, similar to cream custard.
Kari. Curry.
Kedgerie. An Indian dish of fish and rice curried.
Kirschwasser, *g.* Liqueur made from cherry juice.

Kiselle, *f.* Cornstarch jelly.
Kohl-Rabi. A turnip-shaped vegetable.
Kromeski; also spelled Cromesquis. Russian cro-
quettes.
Krupnick. A Russian soup.
Kummel. The chief liqueur of Russia.

Lait, *f.* Milk.

Langonste, *f.* Crawfish, lobster.

Lapereau, *f.* Young rabbit.

Lapin, *f.* Rabbit.

Lardon, *f.* A piece of fat bacon used for larding.

Lasanges, *f.* Lasagna, *it.* Strips of paste made of eggs
and flour and boiled.

Légume, *f.* Vegetables.

Levraut or Lievre, *f.* Hare.

Levure, *f.* Yeast.

Liaison, *f.* The mixture of yolks of eggs, cream, etc.,
used for thickening or binding white soups and
sauces.

Lit, *f.* Thin slices of meat spread in layers.

Livournaise (à la), *f.* Leghorn style.

Lombarde, *f.* Lombard style.

Londres, *f.* London.

Longe de Porc, *f.* Loiu of pork.

Lottes, *f.* Eel-pouts.

Lucullus. A famous Roman general.

Lyonnaise (à la), *f.* Lyons style.

Macaroni. A peculiar paste prepared from flour and
manufactured into tubes. An Italian invention.

Macédoine, *f.* A mixture of various kinds of vegetables
or fruits.

Mâche, *f.* Corn salad.

Madelaines, *f.* Little cakes baked in special tartlet
moulds.

Madère, *f.* Maderia.

Magentas, *f.* A small sort of sponge cake.

Maigre (au), *f.* A dish without meat.

Maintenon. A great patroness of cooks and admirer of
fine cooking. Born 1635; died 1719.

Maître d'Hotel, (à la), *f.* Hotel steward's fashion.

Marasquin, *f.* Maraschino. A delicately flavored white
liqueur, used for flavoring jellies and ices.

- Marengo. An Italian village.
- Marie Louise. Second wife of Napoleon I., born 1791; died 1847.
- Marinade, *f.* The brine in which fish or meat is sauced or pickled.
- Marjolaine, *f.* Marjoram. Kitchen herb of strong flavor.
- Maquereau, *f.* Mackerel.
- Marinière, *f.* Sailor style.
- Marquise, *f.* Marquis.
- Marrons, *f.* Chestnuts.
- Marseillaise (à la), *f.* Marseilles style.
- Marzipan. Delicate German dessert dainties made from almond paste.
- Massepain, *f.* A French dessert pastry.
- Matelote, *f.* Sailor style.
- Mauvette, *f.* (Same as Alouette), *f.* Lark.
- Mayonnaise, *f.* A salad dressing.
- Mazarin, *f.* Molds of fish or chicken; also a kind of cake baked in a mold.
- Mazagran, *f.* A French term for a glass of black coffee, sugar and water.
- Médailleurs, *f.* Medallions.
- Menhould, St., *f.* Name of a French town.
- Menu, *f.* The bill of fare.
- Menus Droits, *f.* Pig's ears served up as an entrée.
- Meringue, *f.* Sugar and white of egg beaten to sauce.
- Merluce, *f.* Haddock.
- Meunière, *f.* Miller.
- Mignon, *f.* Delicate.
- Mijoter, *f.* To cook slowly.
- Milanaise (à la), *f.* Milan style.
- Mirabeau, *f.* A French orator.
- Mirabelles, *f.* A kind of small yellow plum.
- Mirepoix, *f.* A brown broth made to braise meats in to give them a high flavor.
- Mirlitons, *f.* A kind of tart.
- Miroton, *f.* Cold meat warmed in various ways and dished in circular form.
- Mitonner, *f.* To steep and allow to boil during a certain time.
- Moelle, *f.* Marrow.
- Montaigne, *f.* A French philosopher.
- Montesquieu, *f.* A French critic.
- Moscovienne (à la), *f.* Moscow style.

Mouiller, *f.* To add broth, water or any other suitable juice during the cooking of meats.

Moule, *f.* Mold.

Mousquetaire, *f.* Musketeer; a salad sauce.

Mousse, *f.* A light ice cream.

Mousseron, *f.* Small mushrooms.

Moutarde, *f.* Mustard.

Mouton, *f.* Mutton.

Mulligatawny. An Indian curry soup.

Mûre, *f.* Mulberry.

Muscovites, *f.* A Russian jelly.

Nantaise, *f.* Pertaining to Nante, a town of France.

Navet, *f.* Turnip.

Napolitaine (à la), *f.* Naples style.

Naturel, *f.* Plain, simple.

Navarin, *f.* Brown mutton stew.

Neige, *f.* White of eggs beaten to snow or a froth.

Neufchâtel, *f.* A soft kind of Swiss cheese.

Nivernaise (à la), *f.* Nivernese style.

Noisette, *f.* Hazelnut.

Noix de Muscade, *f.* Nutmeg.

Noix de Veau, *f.* Knuckle of veal.

Noques, *f.* Small dumplings made from flour, milk or cream, boiled in soup or salt water and served as garnish.

Normandie, *f.* Normandy, a province of France.

Nougat, *f.* Almond rock candy.

Nouilles, *f.* Noodles.

Nouvelle, *f.* New, novel.

Nudeln, *g.* Noodles.

Œuf, *f.* Egg.

Oie, *f.* Goose.

Oignon, *f.* Onion.

Omelette, *f.* Omelet.

Orleans, *f.* A city of France.

Oseille, *f.* Sorrel.

Ostende (à l'), *f.* Fish, turkey, etc., stuffed with oysters.

Paillasse, *f.* A grill over hot cinders.

Pain, *f.* Bread.

Pain d'Épice, *f.* A kind of gingerbread.

Palis de Bœuf, *f.* Ox-palate.

- Panaché, *f.* Mixed with two or more kinds of vegetables, fruits, etc.; also creams.
- Panada, *f.* Bread soaked in milk or water, and used in the preparation of forcemeat and stuffing.
- Paner, *f.* To egg and breadcrumb.
- Pannequets or Crêpes, *f.* Pancakes.
- Papillote (en), *f.* In paper.
- Paprika. Hungarian red pepper.
- Parfait, *f.* Perfect.
- Parisienne (à la), *f.* Parisian style.
- Parmentier. Born 1737; died 1813; introducer of the potato into France, in 1785, during the reign of Louis XVI. He also invented twenty different ways of cooking potatoes.
- Parmesan. A kind of Italian cheese.
- Patates, *f.* Sweet potatoes.
- Pâte, *f.* Paste; dough.
- Paté, *f.* Pie; pasty.
- Pâte d'Italie, *f.* Italian paste.
- Pâté d'Émincé, *f.* Mince pie.
- Pâté de Foie-Gras, *f.* Pattie of fat livers.
- Pâté Feuilleté, *f.* Puff paste.
- Pâté de Périgord, *f.* Name of a French pie.
- Pâtisserie, *f.* Pastry.
- Paysanne (à la), *f.* Country style.
- Pêche, *f.* Peach.
- Perdreau, *f.* Partridge.
- Périgord (à la), *f.* With truffles.
- Périgueux, *f.* French town celebrated for its truffles.
- Persil, *f.* Parsley.
- Persilade, *f.* Parsley sauce.
- Petit or Petite, *f.* Small.
- Petits Pois Verts, *f.* Small green peas.
- Piccalilli. Mixed pickles.
- Pièce de Résistance, *f.* The principal joint of a dinner.
- Piémontaise, *f.* Piedmontaise.
- Pilau or Pilaf. Turkish national dish, made of rice and onions.
- Pilaw. An Indian dish, made of meat and rice.
- Pimento. Allspice.
- Pintade, *f.* Guinea fowl
- Piquant, *e, f.* Sharp of flavor.
- Pique. Larded with strips of bacon, truffles, etc.
- Pistaches, *f.* Pistachio nuts.

Plombière, *f.* A mixture of ice cream and candied fruits.

Pluvier, *f.* Plover.

Poché, *f.* Poached.

Poireau, *f.* Leeks.

Poirée, *f.* Beet.

Poires, *f.* Pears.

Poisson, *f.* Fish.

Poivre, *f.* Pepper.

Polenta, *it.* An Italian dish, made of cornmeal.

Polonaise (à la), *f.* Polish style.

Pommes, *f.* Apples.

Pommes de Terre, *f.* Potatoes.

Pompadour. Born 1721; died 1764. Well known for her indulgence in luxury of pleasure and eating.

Ponche, *f.* Punch.

Porc, *f.* Pork.

Potage, *f.* Soup.

Pot-au-Feu, *f.* A wholesome beef broth. Standard dish of all classes in France.

Potpourri. A stew of various kinds of meats and spices; a favorite dish in Spain.

Poularde, *f.* Capon.

Poule-au-Pot, *f.* Boiled fowl cooked in the stock pot.

Poulet, *f.* A young chicken.

Poulette, *f.* A sauce made of flour, stock, butter and chopped herbs, used for the dishes prepared "à la poulette."

Poupinettes, *f.* Slices of meat rolled with forcemeat.

Praline, *f.* Flavored with burnt almonds.

Printanière (à la), *f.* With young spring vegetables.

Profiteroles, *f.* Cream puffs.

Provençale (à la), *f.* Provençal style.

Pruneaux, *f.* Prunes.

Purée, *f.* Mashed ingredients rubbed through a sieve.

Quenelles, *f.* Small balls or egg shapes of pounded white meat.

Racines, *f.* Certain vegetable served as a garnish.

Ragoût, *f.* A rich stew of meat, highly spiced.

Raifort, *f.* Horseradish.

Ratafia, *f.* Cordial, liqueur.

Rave, *f.* Radish.

- Ravigote, *f.* A highly flavored green herb sauce; served cold.
- Ravioles, *f.* Small round paste dumplings filled with forcemeat.
- Réforme, *f.* Named for the formerly famous Reform Club of London.
- Régence, *f.* Regent.
- Regniér, *f.* A French general.
- Reine, *f.* Queen.
- Reine-Claude, *f.* Greengage plum.
- Relevés, *f.* Removes.
- Rémoulade, *f.* A salad dressing.
- Renaissance, *f.* A word used for dishes of modern invention.
- Rhum, *f.* Rum.
- Richelieu, *f.* French general and cardinal during the reign of Louis XIII and XIV; born 1585; died 1642.
- Ris, *f.* Sweetbread.
- Ris de Veau, *f.* Veal sweetbreads.
- Risotto. An Italian dish of rice and cheese.
- Rissoles, *f.* Rich minced fish or meat rolled in thin pastry and fried.
- Robert, *f.* Name of a brown spicy sauce invented by a restaurant keeper of that name in Paris, 1789.
- Rognons, *f.* Kidneys.
- Romaine (à la), *f.* Roman style.
- Roquefort. A well known imported cheese.
- Rossini, *f.* A noted French composer.
- Rôti, *f.* Roast.
- Rouennaise, *f.* Pertaining to Rouen, a town of France.
- Roulade, *f.* Rolled meat, smoked and cooked.
- Royale, *f.* Royal.
- Sabayon, *f.*** A foaming pudding sauce.
- Salade, *f.* Salad
- Salami. An Italian sausage.
- Salmis, *f.* Hash of game previously cooked.
- salpicon, *f.* A mince of poultry or game with ham, tongue and mushrooms; used for croquettes, bouchées, rissoles, etc.
- Salsifis, *f.* Salsify.
- Sanbaglione, *f.* A delicious sweet chocolate cream; served in glasses either hot or cold.
- Saugaree. An Indian punch drink.

Sanglier, *f.* Wild boar.
Sapaceau, *f.* An egg punch.
Sarcelle, *f.* Teal duck.
Saucisson, *f.* Sausage.
Sauer Kraut, *g.* Pickled cabbage.
Saumon, *f.* Salmon.
Sauté, *f.* To fry in frying pan and make thickened
gravy with residue of the frying.
Savarin, *f.* Born 1755. Famous gastronomic writer.
Sévigné, *f.* A French soup named after a French
authoress, born 1626; died 1696.
Sherlet. Young of the sturgeon.
Sicilienne (à la), *f.* Sicily style.
Solferino. Name given to consommé containing farina
quenelles.
Sorbet, *f.* Frozen punch.
Soubise, *f.* A smooth onion pulp served with various
kinds of meat entrées.
Souffle, *f.* A very light baked pudding or omelet.
Spaghetti. Like macaroni; but smaller and solid.
Staël (Madame de), *f.* An eminent French authoress.
Suburek, *f.* A famous Turkish dish.
Sucrierie, *f.* Sweetmeats.
Suédoise (à la), *f.* Swedish style.
Suprême, *f.* A rich delicately flavored white cream
sauce made from chicken broth.
Suzanne, *f.* Name of a famous French chef.

Talleyrand, *f.* The name comes from an old French
ducal family.

Tartare, *f.* Tartar.

Tendrons, *f.* Name applied to gristles of veal, etc.

Tête de Veau, *f.* Calf's head.

Timbale, *f.* Sort of pie baked in mould.

Tomates, *f.* Tomatoes.

Tortue, *f.* Turtle.

Toulouse (à la), *f.* A rich white stew of white meats,
mushrooms, truffles, etc., used for filling crusts or
for garnishing.

Tournedos, *f.* Small fillets of beef served as entrées.

Tourte, *f.* Tart.

Tourtelettes, *f.* Small tartlets.

Trautmannsdorff. Name of an Austrian Count, born
1749; died 1827. Several sweets are so styled.

Truffes, *f.* Truffles.

Truite, *f.* Trout.

Truite du Lac, *f.* Lake Trout.

Truite Saumonée, *f.* Salmon trout.

Turban, *f.* Ornamental entrées of chicken and force-meat.

Turque (à la), *f.* Turkish style.

Tutti Frutti. An Italian expression for various kinds of fruits.

Tyrolienne (à la), *f.* Tyrolean style.

Ude. A noted chef.

Vanille, *f.* Vanilla.

Vanille (à la), *f.* Vanilla flavored,

Vanneau, *f.* Plover.

Vatel. Name of a clever and ingenious chef, who acted in that capacity in the service of Louis XIV of France. He took his life because the fish for the royal banquet did not arrive in time.

Veau, *f.* Veal.

Velouté, *f.* A rich white sauce with mushroom juice, often used to improve the flavor of soups or made dishes.

Venaison, *f.* Venison.

Venitienne (à la), *f.* Venetian style.

Vermicelle, *f.* Vermicelli.

Vert-Pré, *f.* Name of a green herb sauce.

Viennoise (à la), *f.* Vienna style.

Villageoise (à la), *f.* Village style.

Villeroi. White sauce, flavored with mushrooms.

Vinaigre, *f.* Vinegar.

Vinaigrette, *f.* A sauce of vinegar, oil, pepper and herbs.

Vin Blanc (au), *f.* Done in white wine.

Volaille, *f.* Poultry.

Vol-au-Vent, *f.* A light round puff paste crust, filled with delicately flavored ragoûts of chicken sweet-bread, etc.

Volière, *f.* Bird-cage style of dressing poultry or game.

Vraie Tortue, *f.* Real turtle.

Westphalienne (à la), *f.* Westphalian style.

Wiener-Schnitzel, *g.* A German dish.

Xavier. Name of a clear soup. Supposed to have been introduced by King Louis XVIII, in honor of Count Xavier, of Saxony, who died in 1806.

Xeres. Spanish strong wine of deep amber color and aromatic flavor; so called from Xeres, a place near Cadiz.

Zambaglione, *f.* A kind of chocolate cream; served in glasses, either hot or cold.

Zéphire, *f.* Name of a small oval-shaped forcemeat dumplings, a kind of quenelles, which are poached and served with a rich sauce.

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