

Pasta Sauces

Match the following terms to the correct definition

Pasta Sauces	Definitions
A. Vegetable Sauces	_____ 1. White sauces are flavored with herbs and made with white wine or stock; Red sauces are tomato-based and flavored and garnished with fish and shellfish.
B. Cream Sauces	_____ 2. A variety of dressings and garnishes such as fresh tomatoes basil and olive oil; or olive oil, lemon juice, parsley, basil and hot red pepper flakes; caper, anchovies, olives, fresh herb, fresh vegetables, flavored oils cubed cheeses can also be used.
C. Ragus	_____ 3. Uses milk or cream and sometimes a roux; usually cheese is added
D. Uncooked Sauces	_____ 4. Olive oil flavored with garlic and herbs, usually parsley; can be hot or cold, cooked or uncooked.
E. Garlic-oil Sauces	_____ 5. Traditional sauces made with tomatoes and stock, Flavored with garlic and red peppers, and modern sauces such primavera.
F. Seafood Sauces	_____ 6. A meat-based sauce that is commonly served with pasta.