

Identification

1. A clear, thin liquid flavored by soluble substances extracted from meat, poultry, and fish.
2. French term for the combination of coarsely chopped onions, carrots and celery used to flavor stocks.
3. It helps to dissolve connective tissues, and extract flavor and body from bones.
4. This can be used in stocks if they are clear, wholesome, and appropriate to the stock being made.
5. A stock that made from beef or veal bones that have been browned in an oven.