

Culinary-Beverage Mix & Match

1. bitters	A. high-protein food of Indonesian origin made from partially-cooked fermented soybeans
2. brew	B. sweet syrupy drink especially one to which medicine can be added
3. comfit	C. an alcoholic solution of an essential or volatile substance; an alcoholic beverage especially distilled liquor
4. compote	D. to extract the flavor of by boiling, to make concentrated, to boil down
5. conserve	E. to make by boiling, steeping, or mixing various ingredients
6. decoction	F. an impure dilute solution of acetic acid obtained by fermentation beyond the alcohol stage and used as a condiment and preservative
7. electuary	G. a plant whose leaves, stems, or flowers are cooked and eaten or used as a seasoning
8. fermentation	H. any of various beverages made by steeping the leaves of certain plants or by extracting an infusion especially from beef
9. julep	I. a bitter, usually alcoholic liquid made with herbs and/or roots used in cocktails (or any food or drink) as a tonic
10. potherb	J. any of a group of chemical reactions especially the anaerobic conversion of sugar to carbon dioxide and alcohol by yeast
11. preserves	K. a drug mixed with sugar and water or honey into a pasty mass suitable for oral administration; probably an alteration of the Greek <i>ekleikton</i> , to lick
12. rob	L. a confection that consists of a piece of fruit, seed or nut coated with sugar
13. spirits	M. a herbal infusion or similar preparation drunk as a beverage or for its mild medical effect
14. tea	N. a protein-rich food coagulated from an extract of soybeans and used in salads and cooked foods
15. tempeh	O. fruit stewed or cooked in syrup
16. tisane	P. fruit cooked with sugar to protect against decay or fermentation
17. tofu	Q. a jam made of fruits stewed in sugar
18. vinegar	R. gently boil 5 parts ripe elderberries to 1 part sugar to the consistency of thick sugar; take 1 ½ - 2 oz. vs. a chill or for a gargle

Thanks to *The American Heritage Dictionary of the English Language*, and to Pat Kenny of the Potomac Unit, HSA, for creating this mix and match quiz.

Answers to Culinary-Beverage Mix & Match
 1. I 2. E 3. L 4. O 5. Q 6. D 7. K 8. J 9. B 10. G
 11. P 12. R 13. C 14. H 15. A 16. M 17. N 18. F