Hour 1: Sauce

Search Engine? Yes No

1.	For which game is "awesome sauce" a mod?
2.	From what language does "sauce" come to English most recently?
3.	Andre L. Simon opined that there are two classes of sauce. a. What are those two classes?
	b. For whom are these classes named (please list first and last names)?
	c. What distinguishes these classes?
4.	List the four basic sauces as originally conceived. What distinguishes them?

- 5. Name the process by which one liquid is suspended in another with which it is immiscible. What types of sauces are created through this process?
- 6. Name the sauce suggested by the list of primary ingredients.
 - a. Garlic, egg yolks, and oil.
 - b. White wine vinegar, salt, butter, egg yolks, shallot, tarragon
 - c. Plum jam, ginger, chili (either pepper or oil)
 - d. Vinegar, molasses, tamarind, soy sauce, garlic, anchovies
 - e. Soybeans, roasted wheat combined through fermentation

f. Cream, butter, parsley, garlic
g. Goat's milk, cow's milk, sugar
h. Mirin, sugar, soy sauce, sake
i. Adyuma peppers, cayenne peppers, Madame Jeanette peppers, Cabe Rawit peppers, and chili peppers
j. Mayonnaise, pickled cucumber
k. Ketchup, horseradish
1. Chili peppers, unsweetened chocolate
m. Tropical fruit, curry, habanero peppers
7. What sauce was originally made by adding cream to velouté?
8. Why were tomatoes initially only a decorative plant when first introduced in Italy?
9. What unusual ingredient do many Thai cooks add to their <i>Nam Prig</i> sauce?
10. A second lieutenant of the "Rough Riders" during the Spanish-American war was the son of the inventor of what sauce?
11. What does the term "aguamole" describe?
12. An Atlanta-based rock band released an album in 2005 containing a song called "Three Point Three." What was the name of the album?
13. Unscramble the following words:

