

FOODAPEDIA

GLOSSARY

à la broche	chump	joue
abbacchio	city butt	jugged hare
acidulated water	city ham	jus
actin	closed herd	lagniappe
ad lib feeding	club steak	Lancashire hot pot
adenosine triphosphate (ATP)	connective tissue	lardo
adipose tissue	core temperature	ligamentum nuchae
adobo	corn-fed, grain-fed	linguiça
aging	corned beef	liver
aiguillette	country ham	llama
aïoli	country-style ribs	London broil
aitchbone	cowboy steak	loukániko (ἄδῶδῶδῶδῶδῶδ)
al dente	cracklings, pork rinds	Maillard reaction
all natural	crown roast, interlaced roast	mammal
allspice	cube steak, minute steak	mandolin
ambassador steak	culatello	marbling
amourette	culotte steak, top sirloin cap steak	marinade
anaerobic glycolysis	curing	marinate
andouille sausage, Cajun	cushion	marrow
andouille sausage, French	cut	marrowbone
angus beef cattle	cutlet	maw
animal	dam	mechanically separated meat
animelles	dark cutter	medallion
Ardennes ham	debeak	melt
arm bone	deckle	mesentery
arm roast	deep-fry	middle meats
aromatics	dehorn	mignon
asem (or asam)	Delmonico steak	mince
aspic	demi-glace	minestra
baby back ribs, back ribs	Denver ribs	minute steak
baby lamb	deviled ham	moist-heat cooking
back strap	dewlap	mortadella
bacon grease, bacon drippings	disjoint	moussaka
bacon pigs, lard pigs	done	mulligatawny
barbecue, barbeque, BBQ	Dorset Horn Sheep	muscle
baron	double chop	museau de bœuf
bavette	double-cut chops	mutton
beef	down	myoglobin
beef bacon	dry sauté	nabemono
beef cheeks	dry-aged	nanny goat
beef jerky	dry-heat cooking	nap
belly	dub	navarin
bison	duck	neat
black angus beef	Duroc pig, Duroc pork	nephric
blade steak	edema	New York strip
bloom	egg tooth	Newcastle disease
bockwurst	elk	nidor
bone marrow	embryo	nimono
bone-in	emulsified sausage	noisette
boned, rolled & tied (BRT)	endocrine gland	nuggets
boneless roast	enhanced	offal
Boston butt	enteritis	oleic acid
Boston cut(s)	entrecôte	oligopsony
bottom roast	escalope	olla podrida
bottom round	esophageal groove	omega
bottom-round roast	eviscerate	omnivorous
bovine spongiform	ewe	osso buco
encephalopathy (BSE)	eye of round roast	ox
braising	Íbérico pig	oyster
bratwurst	IBP	ozoni
braunschweiger	immunity	panaculty
brawn	inbreeding	partridge
breast cuts	Independent culling levels	pašticada
brisket	industrial livestock pigs	pastrami
bull testicles	intake	pasty
butcher	integrated resource	pâté
butt ham	management (IRM)	patty
butterfly	integration	pemmican
calf fries	intensive grazing	pepper steak
carpetbag steak	management (IGM)	pepperoni
casing	interlaced roast	pickled pigs feet
center cut	intermuscular fat	pink
Certified Angus Beef	intersemating	pluck
chateaubriand	intramuscular fat	pork
Chicago-style steak	ionophore	porterhouse steak
chicken-fried steak	Irish bacon	pot pie
chine, chine bone	Jaccard tenderizer	pot roast
chipped beef	Jamaican jerk seasoning	poultry
chitterlings	jambalaya	prime rib
chop	jambon	prosciutto
chorizo	jambon persillé	protein
chuck	jambonneau	pulled pork
chuck roast	jarret de veau	
chuck steak	jerky	