

Dry Cooking Methods

Name: _____ Grade: _____

Instructions: Read carefully, then Drag and Drop the correct response from the Word Bank to each Fill in the Blank question. Each word can only be used ONCE.

Word Bank

Grilling

Baking

Broiling

Roasted

Grilled

Dry Cooking

Basting

1. _____ methods are methods which uses dry heat without any liquid or moisture.
2. Suitable foods for _____ are breads, pastries, and cakes.
3. _____ uses direct oven heat from *above* to quickly cook solid foods.
4. _____ is a method of cooking by intense heat under a gas or electric grill.
5. Potatoes, Turnips, Beef and Veal are foods suitable to be _____.
6. Often time, foods such as hotdogs, hamburgers, steaks, chicken, and corn are _____.
7. _____ is necessary when roasting, so that the meat does not become too dry.