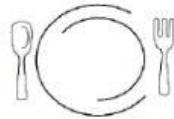


## Dry Cooking Methods



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

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