

*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.