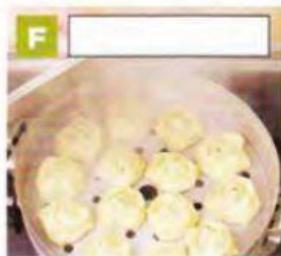
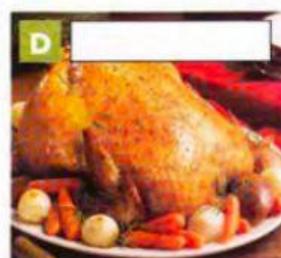
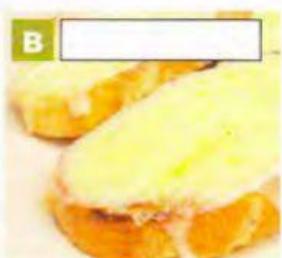
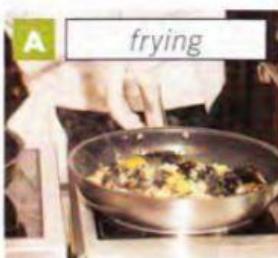


## 7 Match the cooking techniques with their pictures and definitions.

baking barbecuing boiling frying grilling microwaving poaching roasting sautéing steaming



- 1  A to cook food in hot oil or fat
- 2  B to cook food in a liquid like water until it forms bubbles
- 3  C to cook food on a device on a cooker that radiates heat from above the food
- 4  D to cook food quickly using a device which passes electricity through it instead of using heat
- 5  E to cook food with the hot wet substance produced when you heat water
- 6  F to cook in an oven by dry heat without direct contact with a flame
- 7  G to cook meat or vegetables in an oven in direct heat
- 8  H to cook meat, fish or other food outside on a metal grill over an open fire or on a special appliance
- 9  I to cook something in water, milk or another liquid that is boiling gently
- 10  J to cook something quickly in a small amount of butter or oil