

Drag and drop the cooking method that corresponds to each description.

Raw	Roasted	Prickled	Grilled	Barbecued
Boiled	Baked	Stir-fried	Smoked	Steamed

1. To cook inside an oven, without using added liquid or fat: _____.
2. Not cooked. In its natural state: _____.
3. To cook pieces of meat or vegetables quickly in very hot oil, moving them around all the time: _____.
4. Preserved using smoke from burning wood: _____.
5. To cook something with the vapor generated from boiling water, without submerging it on said water: _____.
6. Cooked in water that is boiling hot: _____.
7. To cook over fire or hot coals, usually on a cage-like metal frame: _____.
8. Food preserved in a brine (salt or salty water) or an acid like vinegar or lemon juice:
_____.
9. To cook meat or other food by dry heat in an oven or over a fire: _____.
10. To cook food on a grill, usually using a special kind of sauce: _____.

