

Vocabulary : steaming/ frying

I. Write down the correct word next to the definition.

definition	word
A heavy iron pan with very shallow walls that is used for frying.	
Completely cover something under the surface of liquid.	
A wide, deep pan used for stir frying.	
Soft solid substance that contains animal fat.	
Fry quickly in a wok while tossing the ingredients.	
Water that has reached 100 degrees Celsius and has turned into vapor or gas.	
Soft and heavy because of high moisture content.	
To cook something in water that is almost boiling and has just started to bubble.	
The process of extracting a substance from something by passing liquid through it.	
Heat that is conducted with water or steam.	