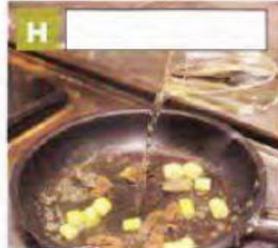
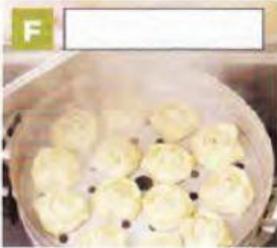
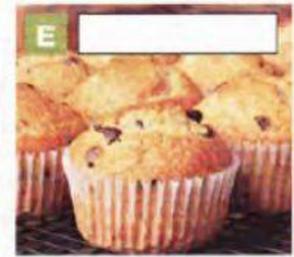
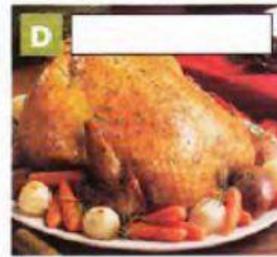
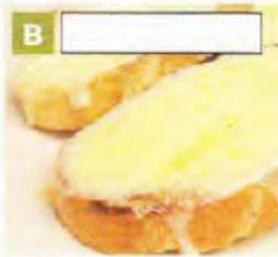
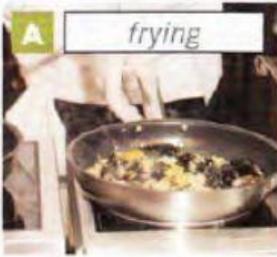


Match the cooking techniques with their pictures and definitions.

baking barbecuing boiling frying grilling microwaving poaching roasting sautéing steaming



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