

Culinary Technique Word Search

Puzzle 64

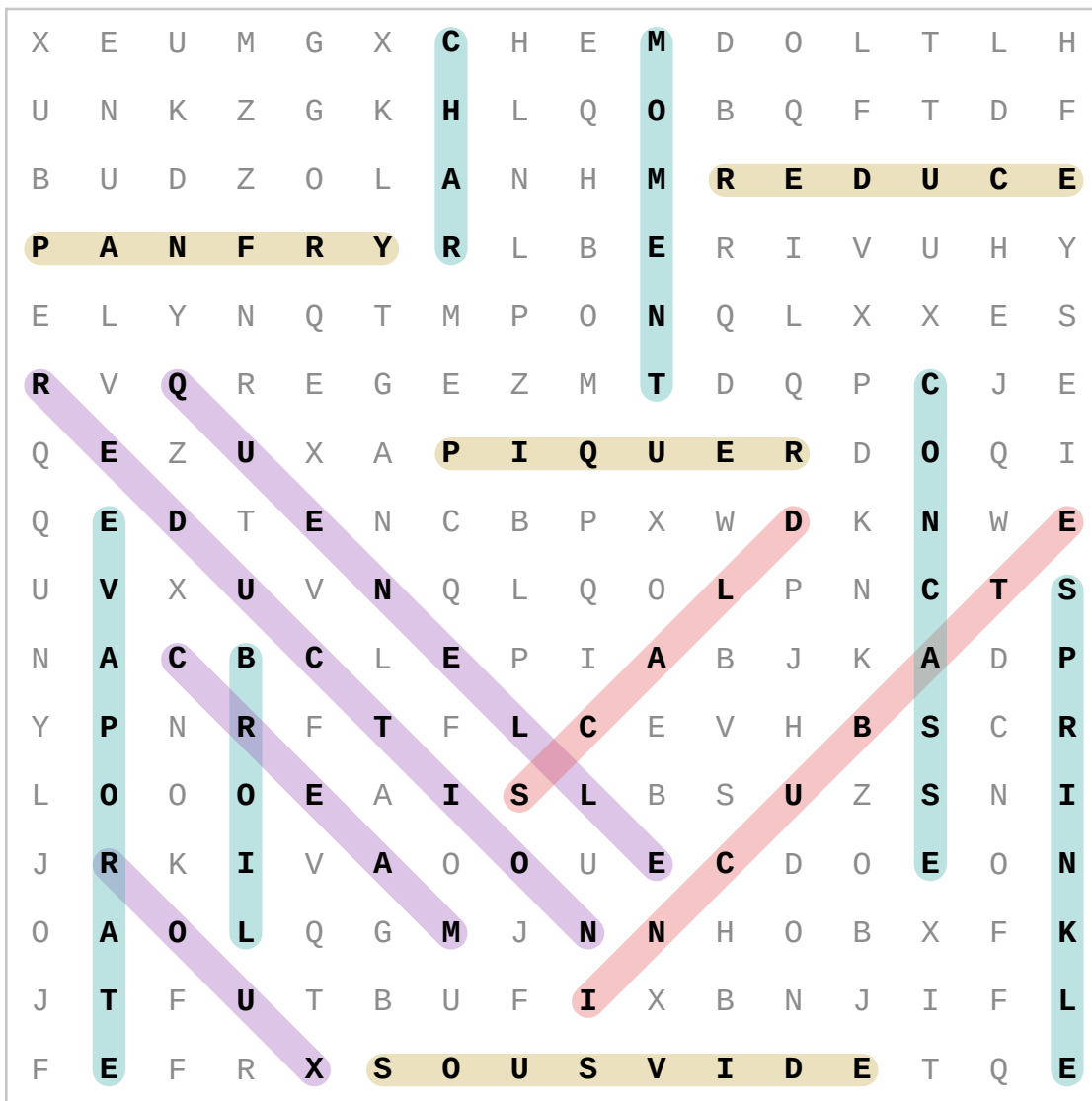
X	E	U	M	G	X	C	H	E	M	D	O	L	T	L	H
U	N	K	Z	G	K	H	L	Q	O	B	Q	F	T	D	F
B	U	D	Z	O	L	A	N	H	M	R	E	D	U	C	E
P	A	N	F	R	Y	R	L	B	E	R	I	V	U	H	Y
E	L	Y	N	Q	T	M	P	O	N	Q	L	X	X	E	S
R	V	Q	R	E	G	E	Z	M	T	D	Q	P	C	J	E
Q	E	Z	U	X	A	P	I	Q	U	E	R	D	O	Q	I
Q	E	D	T	E	N	C	B	P	X	W	D	K	N	W	E
U	V	X	U	V	N	Q	L	Q	O	L	P	N	C	T	S
N	A	C	B	C	L	E	P	I	A	B	J	K	A	D	P
Y	P	N	R	F	T	F	L	C	E	V	H	B	S	C	R
L	O	O	O	E	A	I	S	L	B	S	U	Z	S	N	I
J	R	K	I	V	A	O	O	U	E	C	D	O	E	O	N
O	A	O	L	Q	G	M	J	N	N	H	O	B	X	F	K
J	T	F	U	T	B	U	F	I	X	B	N	J	I	F	L
F	E	F	R	X	S	O	U	S	V	I	D	E	T	Q	E

BROIL
CONCASSE
EVAPORATE
MOMENT
PIQUER
REDUCE
ROUX
SOUSVIDE

CHAR
CREAM
INCUBATE
PANFRY
QUENELLE
REDUCTION
SCALD
SPRINKLE

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Puzzle-Solution 64



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