

BARBECUE Word Search Puzzle

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

WORD LIST

Baste: To moisten food with liquid, such as a sauce or melted butter, during cooking.

Brisket: Cut of beef taken from the breast section under the first five ribs and behind the front legs.

Coals: Heated pieces of charcoal that produce intense heat for grilling and smoking meats.

Rubs: Mixture of spices rubbed onto meats before grilling or smoking

Flame: Intense heat produced by burning gas or wood.

Grill: A cooking method where direct heat is applied to the surface of food using an open flame.

Marinade: A mixture of oil, acid (vinegar, citrus juice, or wine), aromatics, and seasonings used to flavor and tenderize meat.

Smoke: Process of flavoring, browning, cooking or preserving food by exposing it to the smoke from burning wood or charcoal.