

Sous Vide Cooking Methods

Difficulty: Hard

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

Find these words:

TEMPERATURE

CIRCULATOR

IMMERSION

PRECISION

COOKING

PROTEIN

TEXTURE

VACUUM

SEALED

TENDER

ENZYME

WATER

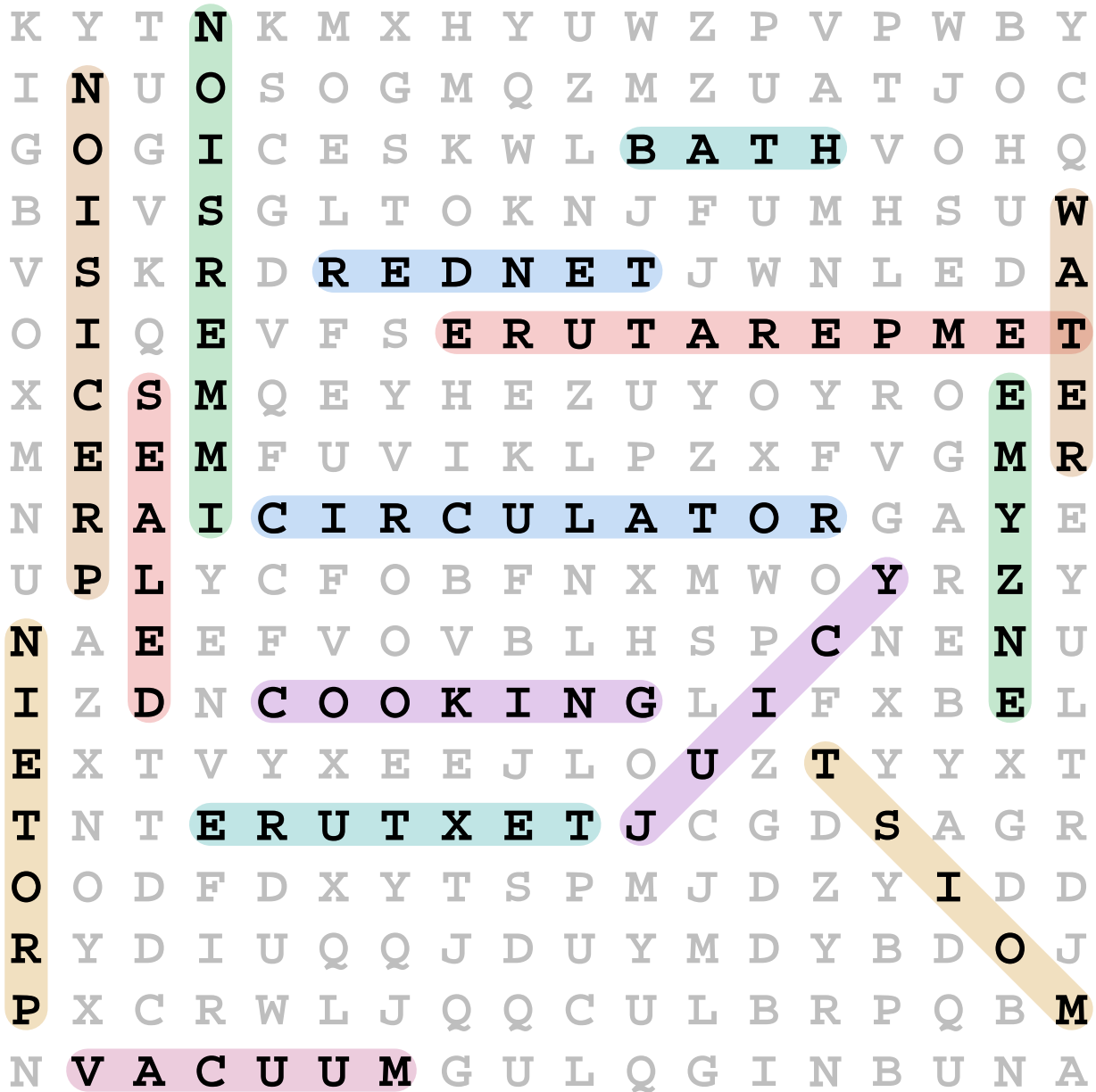
JUICY

MOIST

BATH

Sous Vide Cooking Methods - Answer Key

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