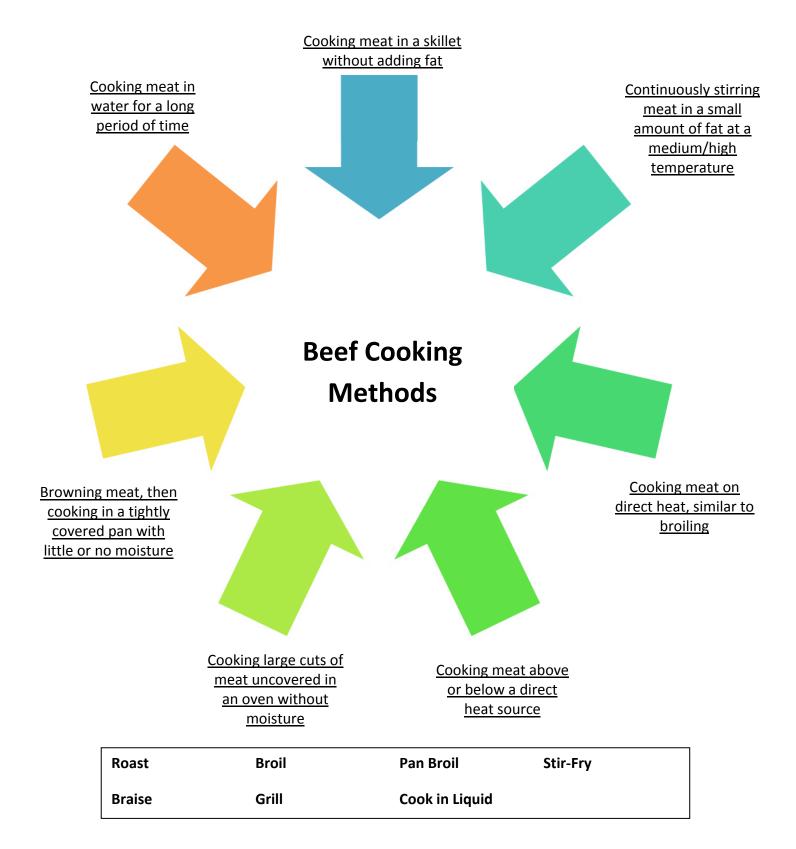
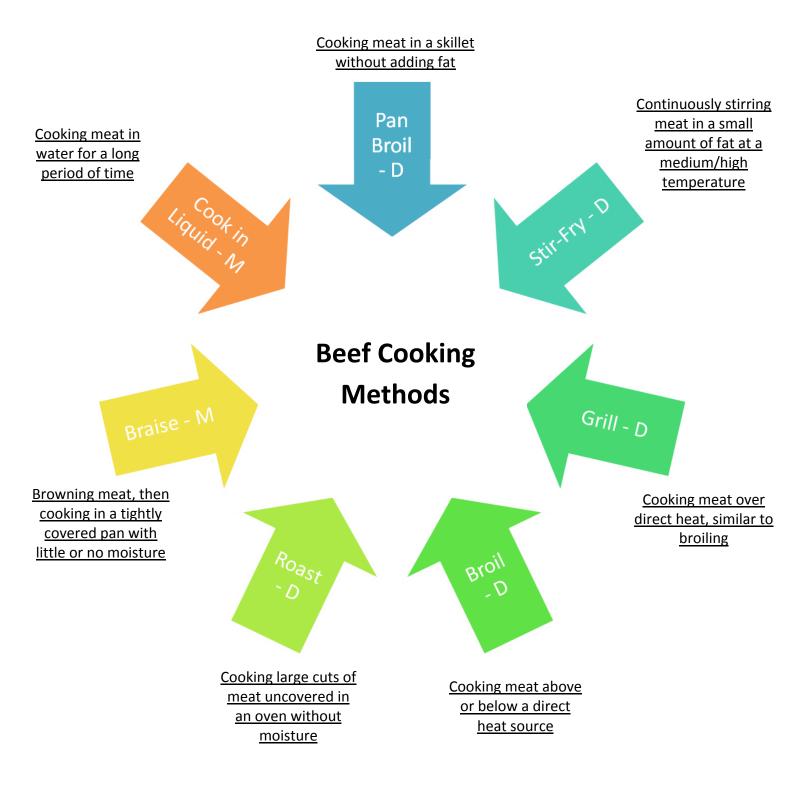
Name: _			
Date.			

Using the words from the Word Bank below, match each cookery method with its appropriate description by writing the cookery method name in the corresponding arrow. Indicate whether the method is a moist or dry-heat method by placing an "M" or a "D" in the arrow as well. For each cooking method, list one cut of beef appropriate for that method.



## **Beef Cooking Methods – Answer Key**



M = Moist Heat Method

D = Dry Heat Method