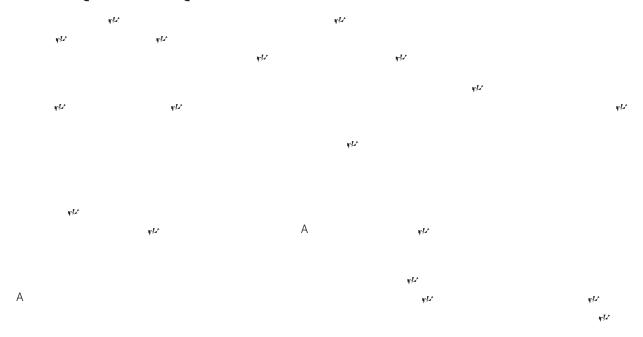


TECHNIQUE OF THE QUARTER: GRILLING AND BROILING



SELECTION OF INGREDIENTS

W								
3. Evaluate the quality	of the nished grille	ed or broiled foo	od.					
			W.					
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r!/	А	W.						
rs.	pls pls	r.L.						
DETERMINING DONE	ENESS					А		Д
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RED MEATS								
				Α	p]./		γV	
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Touch								
ris.				ri.				
Recognizing Doneness t	through Touch:							
	n/s							
A		r!s	hir.					
Appearance								
A		\$P.L	•					

Recognizing Doneness through Appearance:

THE RECIPE CORNER: GRILLING & BROILING

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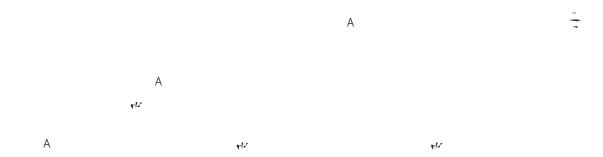
tr

tr

BARBECUED CHICKEN BREAST WITH BLACK BEAN SAUCE					
Method					

BLACK BEAN SAUCE

Method



BROILED FLANK STEAK WITH SALSA FRESCA

MARINADE	
Method	
	\$12
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NOTE: Flank steak may be paired with a variety of sauces such as	Mushroom Sauce Corn and Penner Sauce o
Barbecue Sauce.	masinooni Sauce, Soiti and Lepper Sauce, O

SALSA FRESCA

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Method

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BARBECUE SAUCE

Method

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BROILED LAMB KEBABS WITH PIMIENTO BUTTER

MARINADE				
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Method				
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			Mr.	
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PIMIENTO BUTTER

Method

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BROILED SHRIMP WITH GARLIC

GRILLED CHICKEN WITH BASIL AND MOZZARELLA

•			
MARINADE			
Method			
метной			
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	r.L.		

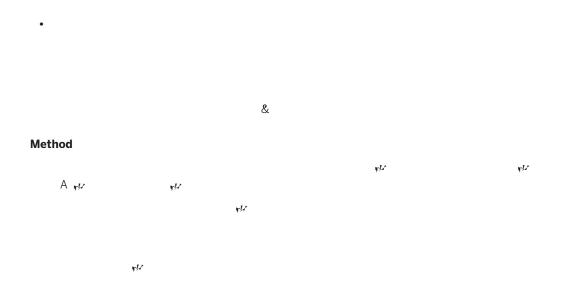
GRILLED SIRLOIN STEAK

Method

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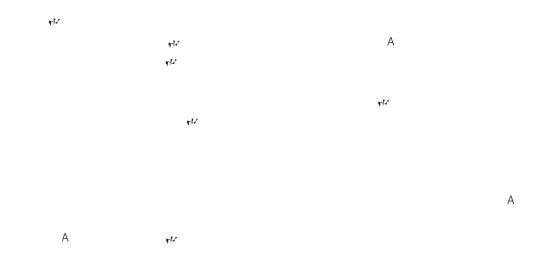
MAÎTRE D'HÔTEL BUTTER

GRILLED TUNA WITH ROASTED PEPPER & BALSAMIC VINEGAR SAUCE

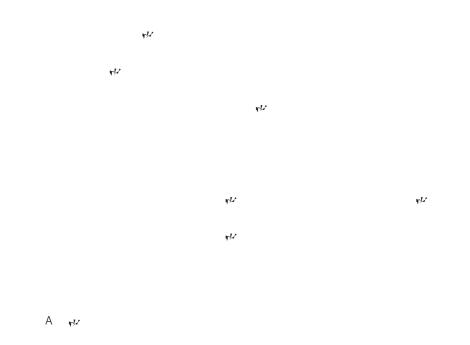


GRILLED VEGETABLES PROVENÇAL-STYLE

Method



TEST YOUR GRILLING & BROILING KNOWLEDGE



TEST YOUR GRILLING & BROILING KNOWLEDGE (ANSWER KEY)

				True			
						True	
	M		False				
			rJ.		False		
	True						
			ple*		ris.	False	
			q.j.r				True
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