

BLANCH

Meaning: Blanch: to briefly immerse food, especially vegetables or fruits, in boiling water and then in cold water to soften, enhance flavor, or facilitate peeling.

1. The chef decided to blanch the vegetables before adding them to the stir-fry.
2. To improve the flavor, blanching the tomatoes will make peeling them easier.
3. She watched as the heat caused the leaves to blanch and lose their vibrant color.
4. Before freezing, it's important to blanch the peas to preserve their texture and color.
5. He noticed that the sudden news caused her to blanch with shock.
6. They chose to blanch the almonds to create a smoother texture for the dessert.
7. As the steam rose, the chef blanched the asparagus for a perfect crunch.
8. The child's face began to blanch when he realized he had lost his favorite toy.
9. To enhance the dish, she decided to blanch the shrimp in a flavorful broth.
10. Blanching the fruit before canning helps to maintain its bright appearance.
11. She watched as the heat caused the color to blanch from the leaves of the plant.
12. After blanching the almonds, she chopped them for the cake recipe.
13. The sudden news made his face blanch in shock and disbelief.
14. To enhance the flavor, you should blanch the tomatoes before making the sauce.
15. The artist chose to blanch the canvas to create a softer background for her painting.
16. He felt his cheeks blanch as he realized he had made a terrible mistake.
17. Blanching the greens in boiling water will help maintain their vibrant color.
18. As the sun began to set, the vibrant colors of the sky seemed to blanch into pastel hues.
19. She decided to blanch the chicken briefly before grilling it to keep it tender.
20. To enhance the color of the beets, you should blanch them in boiling water briefly.
21. After blanching the almonds, she removed the skins easily.
22. He watched as the sunlight began to blanch the vibrant colors of the sunset.

23. When the fabric was exposed to the sun for too long, it started to blanch.
 24. Blanching the tomatoes made it easier to peel them for the sauce.
 25. She noticed her cheeks would blanch with embarrassment whenever he complimented her.
 26. The gardener suggested blanching the lettuce to keep it tender and sweet.
 27. As the temperature dropped, the leaves began to blanch and lose their brightness.
 28. To prepare the beans for freezing, it's essential to blanch them first.
 29. To enhance the color of the dish, she chose to blanch the tomatoes briefly.
 30. If you blanch the almonds, it will be easier to remove their skins.
 31. The process of blanching helps to preserve the nutrients in the vegetables.
 32. After blanching the green beans, she tossed them in olive oil and garlic.
 33. He watched as the leaves began to blanch in the autumn sun.
 34. Before freezing, it's advisable to blanch the peas to maintain their flavor.
 35. She noticed his face blanch at the mention of the unexpected news.
 36. The delicate fabric may blanch if exposed to too much sunlight.
 37. He felt his cheeks blanch when he realized he had forgotten her birthday.
 38. The chef decided to blanch the vegetables before sautéing them.
 39. To preserve the bright color, it's important to blanch the green beans quickly.
 40. Blanching the almonds made it easier to remove their skins.
 41. She watched the tomatoes blanch in boiling water before plunging them into ice.
 42. After blanching the potatoes, he tossed them with herbs and olive oil.
 43. The recipe called for blanching the spinach to enhance its flavor.
 44. He noticed that the leaves would blanch if left in direct sunlight for too long.
 45. Blanching the seafood helped to firm up its texture before grilling.
 46. They chose to blanch the fruit to enhance the vibrant colors in the salad.
 47. The artist's palette appeared to blanch under the stark overhead light.
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