

BRAIZE

Meaning: Braize (verb): to cook food slowly in a small amount of liquid in a covered pot, typically after searing it at a high temperature.

1. To braize the meat properly, you should start by searing it in a hot pan.
2. The recipe called for braizing the vegetables in a rich broth for added flavor.
3. She learned to braize tougher cuts of meat to make them tender and juicy.
4. After braizing the lamb shanks for hours, they practically fell off the bone.
5. A good chef knows that braizing is a perfect technique for enhancing the depth of flavor.
6. He decided to braize the chicken with white wine and herbs for a delicious twist.
7. The key to a successful braize is to cook it low and slow, allowing the flavors to meld.
8. They served a hearty stew made from braized beef that melted in your mouth.
9. Braizing is often used in classic French cuisine to transform simple ingredients into gourmet dishes.
10. The aroma of the braizing meat filled the kitchen, making everyone eager for dinner.

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