

DEGLAZING

Meaning: Deglazing is the culinary technique of adding liquid to a hot pan to dissolve and incorporate the browned bits of food stuck to the bottom, enhancing the flavor of sauces or gravies.

1. Deglazing the pan with white wine added a rich depth of flavor to the sauce.
2. After searing the steak, she deglazed the skillet with beef broth to capture all the delicious bits.
3. The chef demonstrated the technique of deglazing using a splash of vinegar to enhance the dish.
4. By deglazing the roasting pan, he created a luscious gravy that complemented the roasted vegetables.
5. For the best results, always remember to use a wooden spoon to scrape up the fond while deglazing.

Source: sentences.whatistheurl.com

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