

SOUSE

Meaning: SOUSE (verb): To soak food in a marinade or liquid to enhance flavor and tenderness, typically before cooking.

1. The chef decided to sous the meat overnight in a flavorful marinade.
2. After a long day at work, he liked to come home and sous his favorite vegetables in olive oil.
3. To enhance the dish, she chose to sous the fish with herbs and lemon.
4. The old recipe called for sousing the fruit in brandy to intensify its sweetness.
5. He was surprised to learn that sousing can also refer to a method of pickling food.
6. The chef decided to sous the vegetables in a mix of vinegar and herbs for added flavor.
7. After a long day at work, he enjoyed a glass of wine to sous his worries away.
8. The old recipe called for sousing the fish in a citrus marinade overnight.
9. To prepare a traditional dish, you must first sous the meat in a tangy brine.
10. She recommended sousing the fruit in syrup to enhance its sweetness before serving.
11. She decided to sous the fish in a tangy marinade overnight to enhance its flavor.
12. After a long day, he liked to sous his worries away with a glass of whiskey.
13. The chef demonstrated how to sous vide the steak for perfect tenderness.
14. They watched as the locals prepare a traditional dish by sousing the vegetables in vinegar.
15. His friend was known to sous every celebration with laughter and good cheer.
16. He decided to souce the meat in a rich marinade overnight to enhance its flavor.
17. After a long day at work, she liked to unwind by soucing her favorite cocktail.
18. The chef instructed his apprentice to souce the vegetables in a tangy sauce for added depth.
19. During the family gathering, they served a souced dish that everyone couldn't get enough of.
20. He was careful not to souce the fish too much, as he wanted to maintain its delicate taste.
21. After a long day at work, he decided to sousse his worries in a bottle of red wine.
22. The chef recommended to sousse the chicken in a marinade overnight for the best flavor.

23. As the rain poured down, she felt like she was about to sousse in her damp clothes.
24. He loved to sousse his fries in a mixture of ketchup and mayonnaise for a tangy twist.
25. The recipe called for a few minutes to sousse the vegetables in a spicy sauce before serving.
26. He decided to sous the fish in a blend of citrus and herbs before grilling it.
27. The chef recommended to sous the vegetables to enhance their natural flavors.
28. She watched as the bartender skillfully soused the cocktail with a splash of bitters.
29. After a long day, he liked to sous himself in a hot bath to relax.
30. The tradition of sousing the meat in brine has been passed down through generations.

*Source: sentences.whatistheurl.com
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