

BBQ & Grilling Word Search

Large print word search with extra-large letters for comfortable solving.

Difficulty **Medium** ■■■□□

Format **Large Print**

Estimated time ⌚ 10-20 min

Best for Adults & Seniors

Puzzle ID BG-L-024 Version 2026.1

E	S	A	X	Y	R	O	K	C	I	H	Q	B	K	U
L	F	J	X	I	G	X	U	N	A	T	K	U	K	N
J	S	L	N	T	O	N	G	S	H	P	R	R	A	I
S	E	B	A	B	E	K	S	E	U	O	T	L	M	Q
M	A	T	E	K	S	I	R	B	T	E	U	E	N	G
O	R	G	Q	T	U	M	X	I	L	T	S	I	B	N
K	I	Q	O	T	O	S	S	I	A	Q	C	A	W	I
E	N	A	A	M	G	S	J	P	U	A	S	Y	H	L
R	G	D	E	L	E	X	S	I	P	T	F	S	P	B
M	O	T	A	R	E	E	T	R	I	E	N	K	B	R
L	E	Z	I	U	W	E	O	N	U	U	X	B	D	A
R	E	E	Q	A	N	N	G	S	S	L	G	T	R	M

WORDS TO FIND

APRON

HICKORY

ROTISSERIE

SPATULA

BASTING

KEBAB

RUB

THERMOMETER

BRISKET

MARBLING

SEARING

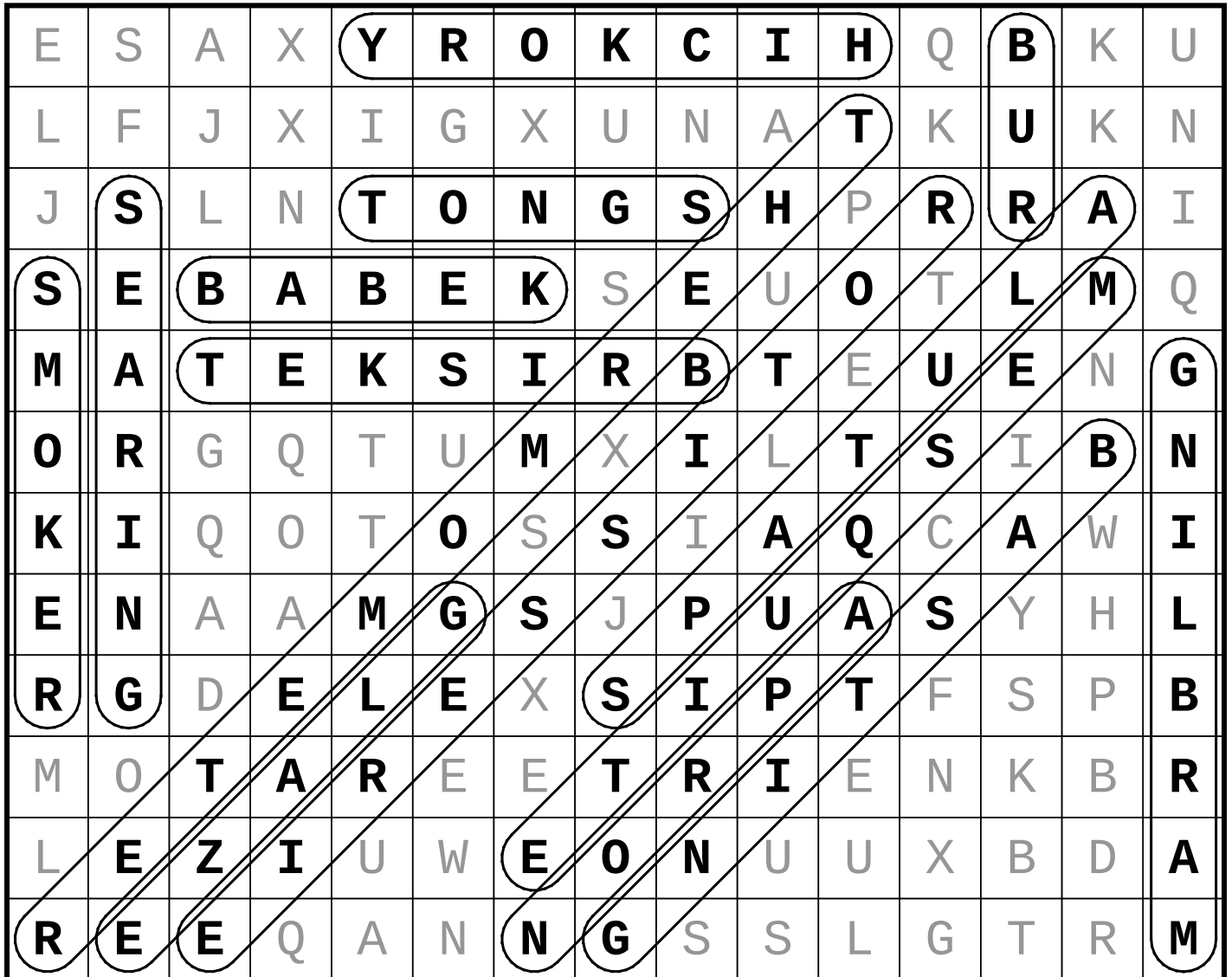
TONGS

GLAZE

MESQUITE

SMOKER

BBQ & Grilling — Answer Key



Did you know?

- Barbecue and grilling are technically different cooking methods, with barbecue generally referring to slow cooking over low, indirect heat.
- The distinctive smoky flavor in barbecue comes from compounds released when wood or charcoal smolders at a controlled temperature.
- Marinating meat before grilling can help tenderize it, thanks to acidic ingredients that begin breaking down proteins.
- Char marks on grilled food come from direct contact with extremely hot metal grates, not from the smoke itself.

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