

Steaming

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Steaming is a method of cooking using steam. This is often done with a food steamer, a kitchen appliance made specifically to cook food with steam, but food can also be steamed in a wok. In the American southwest, steam pits used for cooking have been found dating back about 5,000 years. Steaming is considered a healthy cooking technique that can be used for many kinds of food.

Steaming - Wikipedia

Directed by Joseph Losey. With Vanessa Redgrave, Sarah Miles, Diana Dors, Patti Love. Three female frequenters of a steam room decide to fight its closure.

Steaming (1985) - IMDb

Steaming is a moist-heat method of cooking that works by boiling water which vaporizes into steam; it is the steam that carries heat to the food, cooking it. Unlike boiling food submerged in water, with steaming the food is kept separate from the boiling water but comes into direct contact with the hot steam.

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Steaming (Moist-Heat Cooking Method) | Jessica Gavin

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Steaming is basically a cooking method that employs hot steam to conduct the heat to the food, without disturbing it in a boiling liquid, leaving us with tender, moist results—when done correctly. The Science of Steaming When steaming, food is actually cooked at a higher temperature compared to poaching, braising, and stewing.

Steaming: Moist Heat Cooking Method - The Spruce Eats

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