

《单词百科:sauced是什么意思?sauced怎么发音?sauced的解释和用法》

英语单词sauced是什么意思?sauced怎么读?sauced怎么发音?美加网为您整理了sauced的解释、用法、例句、词组等相关学习资料。下面跟小编一起来看看吧!



sauced怎么读

sauced的读音:[s st]

sauced的意思

1、vt.调味或加沙司于... (sauce的过去式与过去分词形式);

sauced的相关词组

- 1、barbeque sauce 沙茶酱;
- 2、chili sauce 辣味番茄酱, 辣酱油;
- 3、oyster sauce 蚝油;

- 4、hoisin sauce (中国式烹饪中使用的由酱油、蒜泥等调制成的) 海鲜沙司;
- 5、mint sauce 薄荷酱;
- 6、soy sauce 酱;酱油;
- 7、tomato sauce 番茄汁;
- 8、tartar sauce 一种调味酱;
- 9、hot sauce 辣椒酱;辣酱;美式辣酱
- 10、mushroom sauce 蘑菇酱油;
- 11、spicy sauce 甜辣酱 ; 香辣酱 ; 辣味
- 12、cranberry sauce 酸果蔓沙司;
- 13、make sauce 制作酱汁
- 14、apple sauce 调味苹果酱 , 苹果沙司;
- 15、sauce boat 调味汁瓶 , 酱油壶;
- 16、barbecue sauce
在全烧 (或全烤) 时涂抹烤物用的沙司 , 烧烤鱼或肉时所用调味液 , 烤肉调味酱;
- 17、custard sauce 蛋黄沙司 (牛乳、鸡蛋黄、糖、香草精混合制成) ;

sauced的近义词

- 1、audacity n.大胆;鲁莽;胆大妄为;鲁莽行为;
- 2、boldness n.大胆 , 冒失 , 勇敢;魄力;
- 3、brashness n.自以为是 , 莽撞无礼;
- 4、cheek n.脸颊;厚颜无耻;
- 5、condiment n.调味品 , 佐料;

sauced的双语例句

1、She sauced the beef with pepper.

她用胡椒给牛肉调味.

2、He is going to be sauced tonight for sure.

他今晚肯定会被灌醉.

3、The study on preservation technique of sauced duck

酱鸭保鲜技术的研究

4、Study on preservative technology of low-temperature sterilized sauced pettitoes by vacuum packing

真空包装对低温杀菌酱猪蹄的保鲜效果研究

5、The cucumbers which did not return green in the experiment were made into sauced or sour and sweet cucumber.

并把不能复绿的原料加工成酱香黄瓜和糖醋黄瓜。

6、This article introduces the whole process of producing sauced pig-foreleg, including the selection of material, defrosting, moulting, boning, washing, salting, brewing the soup, cooking, out of the pan and the quality control of product.

介绍了酱猪肘加工生产的全部过程，包括原料的选择、解冻、去毛、剔骨、冲洗、腌制、调制料汤、煮制、出锅及产品的质量控制等。

7、Her lengthy shopping list includes roasted whole lamb and mutton skewers from Xinjiang Uygur autonomous region, seafood packages from Guangdong province, sauced beef from Shanxi province, liquor-marinated fish from Zhejiang province, and marinated duck necks, wings and feet from Hubei province.

何帆列出的购物长单上有产自新疆维吾尔自治区的烤全羊、羊肉串，有广东的海鲜，有山西的酱牛肉，有浙江的酒糟鱼，还有湖北的酱鸭脖、鸭翅、鸭爪。

8、Technology of processing spiced and sauced beef

五香酱牛肉的制作技术

9、Combined with vacuum packaging and pasteurization, NaL and Nisin were used for sauced duck preservation.

利用乳酸钠和乳酸链球菌素在肉制品保鲜中的协同作用，将乳酸钠和乳酸链球菌素结合真空包装、低温杀菌技术应用于酱鸭保鲜。

10、Studies show that at the heating temperature of 80℃, every index is better than other groups, having played a role in promoting the quality and production rate of sauced beef.

研究表明80℃的加热温度下，各指标都显著优于其他加热温度（ $P < 0.05$ ），对酱牛肉的品质、出品率等方面都起到了良好的促进作用。

11、I have always been sceptical about Chinese food in Thailand. I often found it either too sweet, greasy and oily, over sauced or with the flavours unbalanced.

我一向对泰国的中餐持怀疑态度：经常发觉它们不是太甜、太油腻、调料过重，就是调味很不均衡。

12、Blending techniques of sauced meat products

酱卤制品的调香技术

13、Processing technology and quality control of spiced and sauced beef with flexible package

软包装酱牛肉的加工工艺及质量控制

14、You'll get the meal you bargained for, but it won't be sauced with gratitude, and in the end it will not nourish you.

你会的到你讨要到的肉，但是可不会用感恩作酱，最后它也不会滋养你。

15、Flavor is one of the most important sensory properties of meat product. At present, few reports were about the volatile compounds of sauced duck meat.

风味是肉制品的一个重要的质量指标，目前国内外对鸭肉的风味成分研究的很少。

16、Introducing technical process of spiced and sauced beef and point of operation in detail, and had pointed out the key role of two time seasoning in seasoning and throwing the mutton smell off.

详细介绍了五香酱牛肉的工艺流程及操作要点，并且指出了二次调味在调味、去膻方面的重要作用。

17、Main results are as follows: 1. Sauced duck aroma compounds were analyzed using

different extraction techniques.

主要研究结果如下：1、采用不同萃取技术研究了酱鸭的挥发性风味成分。

18、 Those who disliked sauced food and candied fruit liked to eat such food after 2-week chemo-therapy.

化疗前对腌腊食品和蜜饯厌恶的患者，化疗后2周却偏爱这类食物。

以上是美加网为您整理的sauce怎么读的相关信息，希望对大家有一定的帮助。查看更多关于sauce的

用法、sauce的释义、sauce的相关详情请点击：<https://dict.tjqzz.com/sauce>



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