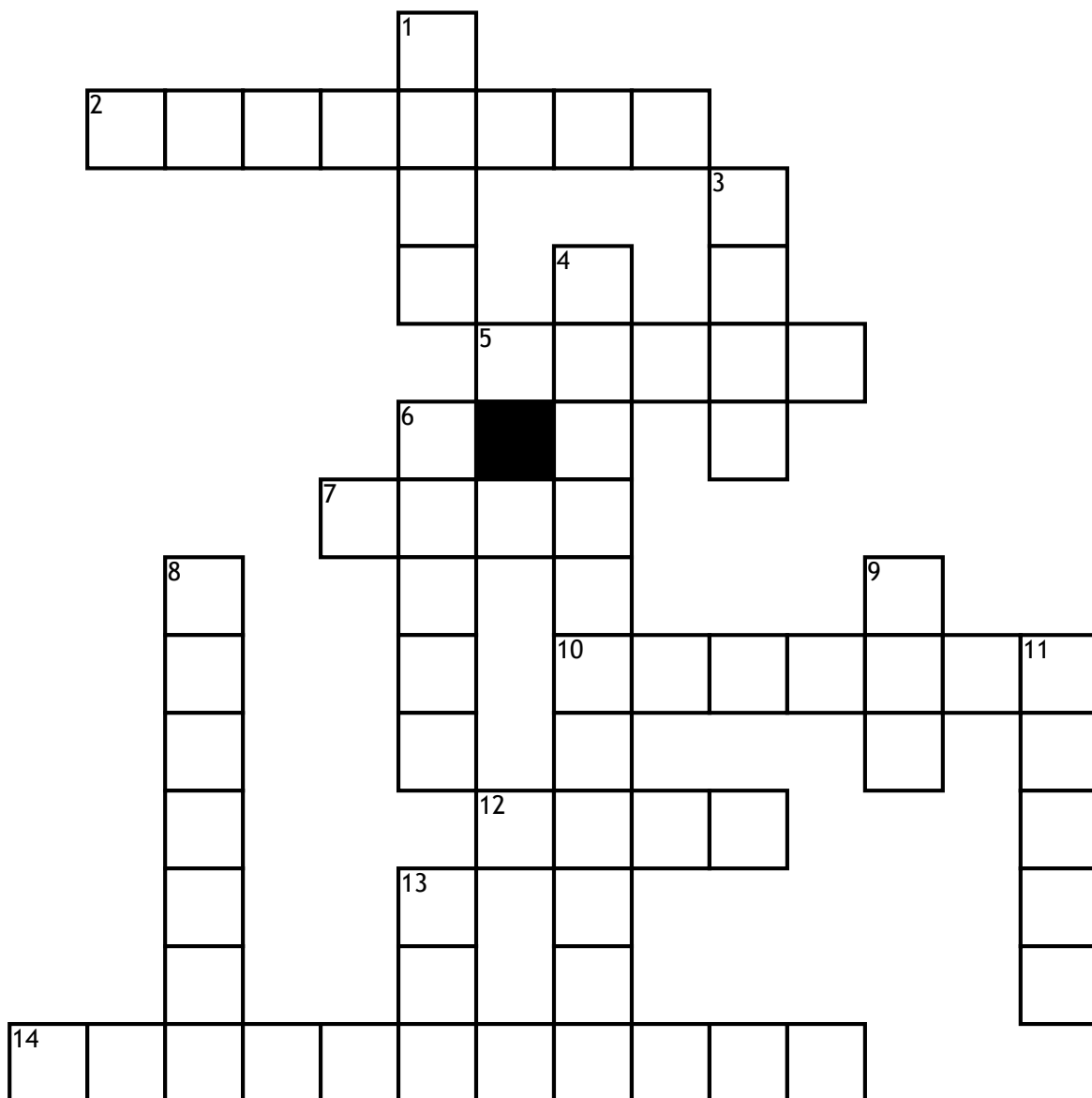


Perfect Steak



Across

2. An indicator of quality in beef
5. A means of testing for doneness
7. Used to season steak
10. Essential to set the meat juices

12. Used to cover meat after cooking
14. Reliable indicator of doneness

Down

1. Least cooked steak
3. Turn this time during cooking

4. Steak cut with bone
6. Breed of cattle
8. Type of grill surface
9. Drink with tonic
11. 97% of Australian cattle feed on this
13. Minimum centimetres thickness of steak