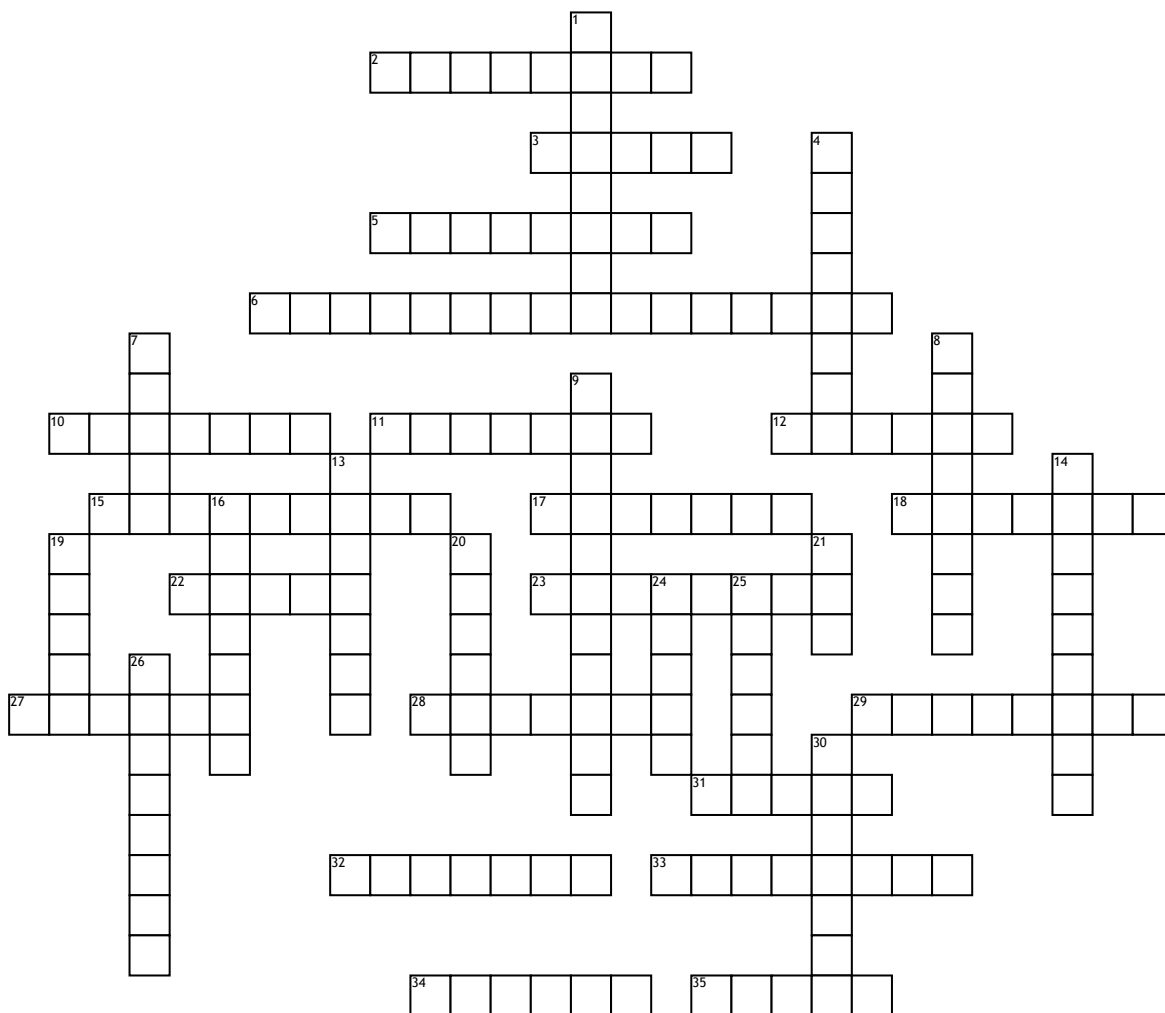


Name: _____ Date: _____ Period: _____

Foods II-Crossword



Across

2. smoked sausage of coarsely chopped pork and beef flavored with garlic and spices
3. a stew or thick soup, made with chicken or seafood, greens and okra
5. cooked dish of kernels of corn mixed with shell beans, lima beans, green and red sweet peppers
6. unsweetened batter of flour, salt, eggs, and milk, baked under meat as it roasts to catch the drippings or baked separately in small amounts of meat drippings
10. nutritious starches from the roots, source of Tapioca
11. raw fish cut into very thin slices
12. pudding made of liver, heart, of a sheep or calf minced with suet and oatmeal, and boiled in the stomach of an animal
15. Irish dish made from cabbage, kale, or other greens, and potatoes mashed together
17. rich pastry cooked into oval shape with a flaky texture, fruit filled, cream cheese, chocolate fillings and nuts.
18. stew of beef or veal, and vegetables, paprika, and other seasonings
22. dry-rubs, marinates, and dressings

23. pork belly cured with salt, pepper and other spices, and air-dried up to four months
 27. a large, heavy Native American cooking pot with conical lid
 28. cylindrical clay oven, fired on high to heat wood or charcoal, where foods are baked such as meats and bread
 29. layers of sauteed eggplant and ground lamb, covered with custard sauce, grated cheese, and tomatoes, onions, and cinnamon
 31. rice cooked in a meat or poultry broth
 32. pork sausage spiced with garlic, peppers, juniper berries, and smoked and fried
 33. dried cod tenderized by soaking lye then rinsed off before cooking
 34. small dumplings either steamed or fried and filled with meat, vegetables, seafood, and condiments
 35. pancakes made with yeast either white or buckwheat flour, and served with caviar and sour cream
- Down**
1. long, narrow loaf of French bread
 4. turnover or pastry mold filled with chopped or ground meat, vegetables, fruit, and usually baked or fried

7. sauce made with basil, pine nuts, olive oil, Parmesan, served hot or cold over pasta, fish or meat
8. any bean used for the seed for food in Mexico
9. buffet meal of varieties of hot and cold meats, cheeses, salads, and casserole dishes
13. dumplings made from potatoes, flour, semolina
14. cooked rice with ham, sausage, chicken or shellfish, herbs, spices, and vegetables such as tomatoes, onions, and peppers
16. a sauce or relish, compounded of sweet and sour ingredients, fruit, herbs, and spices
19. Mexican cooked sauce made with chilies
20. roe of sturgeon, served as an appetizer
21. a sauce made from lentils and spices usually to put on rice
24. pungent dish of vegetables, onions, meat, or fish
25. a paste made of ground sesame seeds
26. small dough envelope filled with mashed potato, meat, cheese, or vegetable, crimped to seal edges, then boiled or fried
30. vegetable gold, from a purple showy flower called a crocus