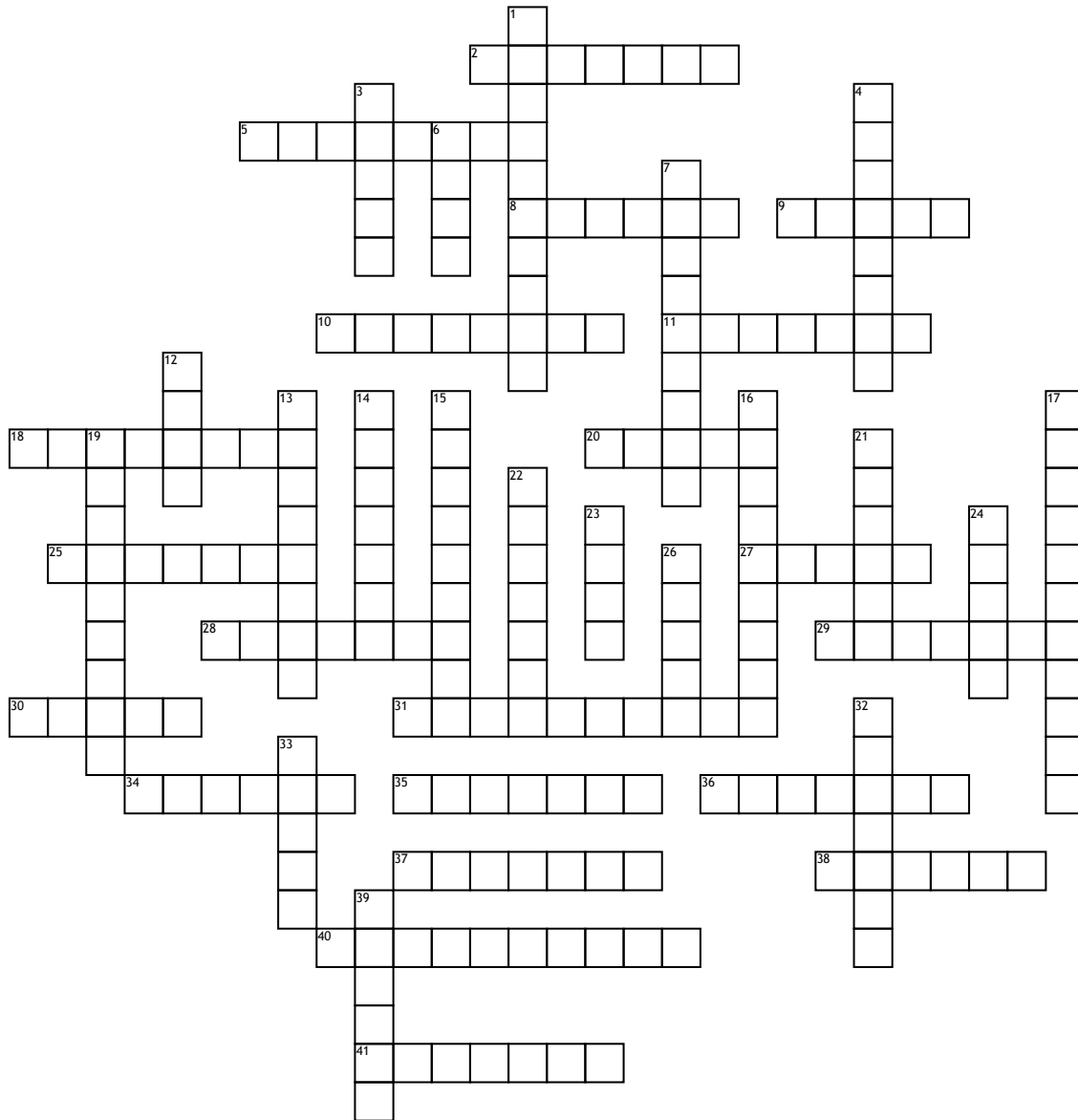


Name: _____

Date: _____

The Foodie Crossword



Across

2. A Canadian dish of french fries and cheese curds topped with a brown gravy.
 5. A type of flat Italian bread made with yeast and olive oil and flavoured with herbs.
 8. A traditional soup or stew from Mexican cuisine.
 9. A Russian and Ukrainian pancake traditionally made from wheat or buckwheat flour.
 10. A popular type of savoury spread in Australia made from concentrated yeast extract.
 11. A style or method of cooking, especially as characteristic of a particular country, region, or establishment.
 18. A perforated bowl used to strain off liquid from food after washing or cooking.
 20. A short thick diagonally cut tubular pasta.
 25. An Italian dish of rice cooked in stock with ingredients such as vegetables and meat or seafood.
 27. A type of pickle in which the food is preserved in spiced oil.
 28. A Mexican deep-fried maize flour pancake topped with a seasoned mixture of beans, mincemeat, and vegetables.
 29. A dessert originating in the Middle East made of phyllo pastry filled with chopped nuts and soaked in honey.
 30. Allowing bread dough to rise or yeast to activate.
 31. An Indonesian rice dish with pieces of meat and vegetables added.

34. A meal consisting of several dishes from which guests serve themselves.
 35. A South African dish of curried minced meat baked with a rich savoury custard.
 36. Describes pasta or rice that is cooked to be firm to the bite.
 37. A stir-fried rice noodle dish commonly served as a street food and at most restaurants in Thailand.
 38. A square piece of cloth or paper used at a meal to wipe the fingers or lips and to protect garments.
 40. Finely cut raw cabbage that has been fermented
 41. A square of fried dough eaten hot sprinkled with icing sugar.

Down

1. Used as a salutation to a person about to eat.
 3. Marbled beef that typically contains a high percentage of saturated fat.
 4. A way to cut foods into long thin strips, similar to 'shoestring fries'.
 6. A beverage that is a blend of black tea, honey, spices, and milk.
 7. Where food is submerged in boiling water very briefly, then removed and plunged into iced water to halt the cooking process.
 12. A list of dishes available in a restaurant.
 13. A culinary knife cut in which the food item is finely diced.

14. An implement with a broad, flat, blunt blade, used for mixing and spreading things, especially in cooking
 15. A South African vegetable relish, usually spicy, that is traditionally served with bread, pap, samp, stews, or curries.
 16. A cooking technique for removing and dissolving browned food residue from a pan to flavor sauces, soups, and gravies.
 17. A person who does not eat meat but does eat fish.
 19. A square of sponge cake dipped in melted chocolate and grated coconut.
 21. A mixture of ground spices used in Indian cooking.
 22. A Japanese dish of bite-sized pieces of raw fish eaten with soy sauce and wasabi paste.
 23. A mix of flour and oil/butter which is heated, and can then be used to thicken sauces and gravies.
 24. A person who does not eat any food derived from animals and who typically does not use other animal products.
 26. A type of very thin pancake served with a variety of fillings.
 32. A candy paste that can be used to make candies and for covering cakes.
 33. A sauce of crushed basil leaves, pine nuts, garlic, Parmesan cheese, and olive oil, typically served with pasta.
 39. A South African sandwich consisting of a bread roll filled with chips and a choice of fillings and sauces.