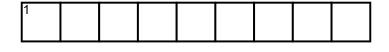
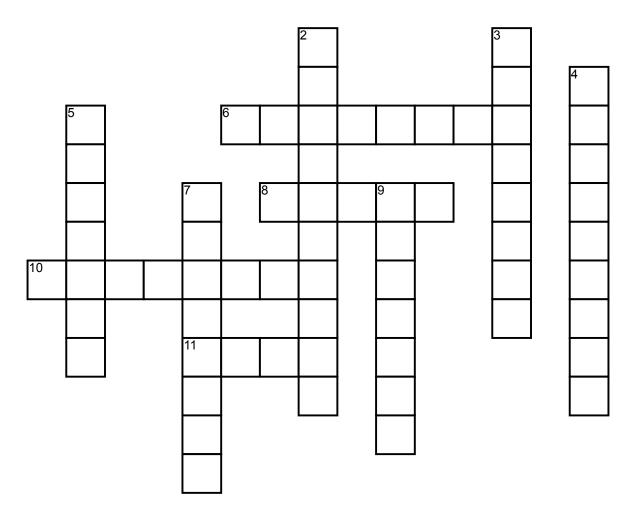
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## foods chapter 46





## **Across**

- **1.** dish that features ham, seafood, chicken, and sausages with rice, vegetables, and seasonings
- **6.** fish stew originally made at fishermans wharf in San Francisco
- **8.** combines the Spanish custom of mixing seafood and meat with French style andouille sausages
- **10.** the large tuber of the tropical taro plant
- **11.** sliced raw fish mixed with seaweed, onions, chiles, and soy sauce

## Down

- 2. Pureed seafood that is bound with a thick sauce, formed into small shapes, hen breaded and deep fried
- 3. a french word that means smothered
- **4.** a dish of beans and corn adopted from native americans, one of the most well established dishes from new england
- **5.** a hungarian stew made with beef and vegetables and flavored with paprika
- **7.** bake of pork scraps with cornmeal, flavored with thyme and sage
- **9.** a flat, biscuit like bread made with flour or oats and cooked on a cast iron surface over a hot grill