

NAME:

Points: /40

Direction: Match the following definitions with the correct word by writing the letter of the definition on the line of the word.

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| _____ 1. Blini           | A. A wheat flour wrapper filled with cabbage, meat, poultry or fish and various veggies, usually deep-fat fried                      |
| _____ 2. Borscht         | B. A Russian staple food made from buckwheat or other grains that are fried and then simmered until tender                           |
| _____ 3. Caviar          | C. Chinese eating utensils   |
| _____ 4. Chapatis        | D. Pancakes made from buckwheat flour, fried in butter and sour cream, caviar, smoked fish, or jam                                   |
| _____ 5. Chopsticks      | E. A mixture of spices used to make Indian curry   |
| _____ 6. Cleaver         | F. A group of Indian dishes that combine veggies, meat, poultry or fish and a sauce and a variety of condiments to make a spice stew |
| _____ 7. Congee          | G. Indian clarified butter   |
| _____ 8. Curry           | H. A popular Japanese dish which combines 2 cooking methods (nabemono and nimono), raw ingredients are prepared in the kitchen       |
| _____ 9. Dim sum         | I. Beet soup that can be thin and clear or thick with chunks of beets and other vegetables, often topped with a dollop of smetana    |
| _____ 10. Egg rolls      | J. Veggies, meat poultry and fish pieces coated in a light batter and quickly fried in oil in the Japanese style                     |
| _____ 11. Ghee           | K. Cutting tool with a blade that has wide, flat sides, used for crushing and pounding as well as cutting                            |
| _____ 12. Golden needles | L. Parts of the tiger lily plant which look like brown, shriveled stems, used as a basic ingredient in Chinese cooking               |
| _____ 13. Kasha          | M. A mild-flavored custard-like cake made from soybeans  |
| _____ 14. Masala         | N. A thick porridge made from rice or barley, usually eaten at breakfast   |
| _____ 15. Soy souce      | O. Flat, unleavened wheat bread  |
| _____ 16. Stir-frying    | P. A sauce made from soybeans, wheat flour, salt and water that is cured in the sun until brown in color                             |
| _____ 17. Sukiyaki       | Q. Steamed dumplings which are a delicate pastry filled with meat, fish, veggies or sweet fruit                                      |
| _____ 18. Tempura        | R. A special sauce used to glaze meat, poultry or fish   |
| _____ 19. Teriyaki       | S. To cook food quickly in a small amount of fat over high heat until crisp-tender   |
| _____ 20. Tofu           | T. Processed, salted roe of large fish   |