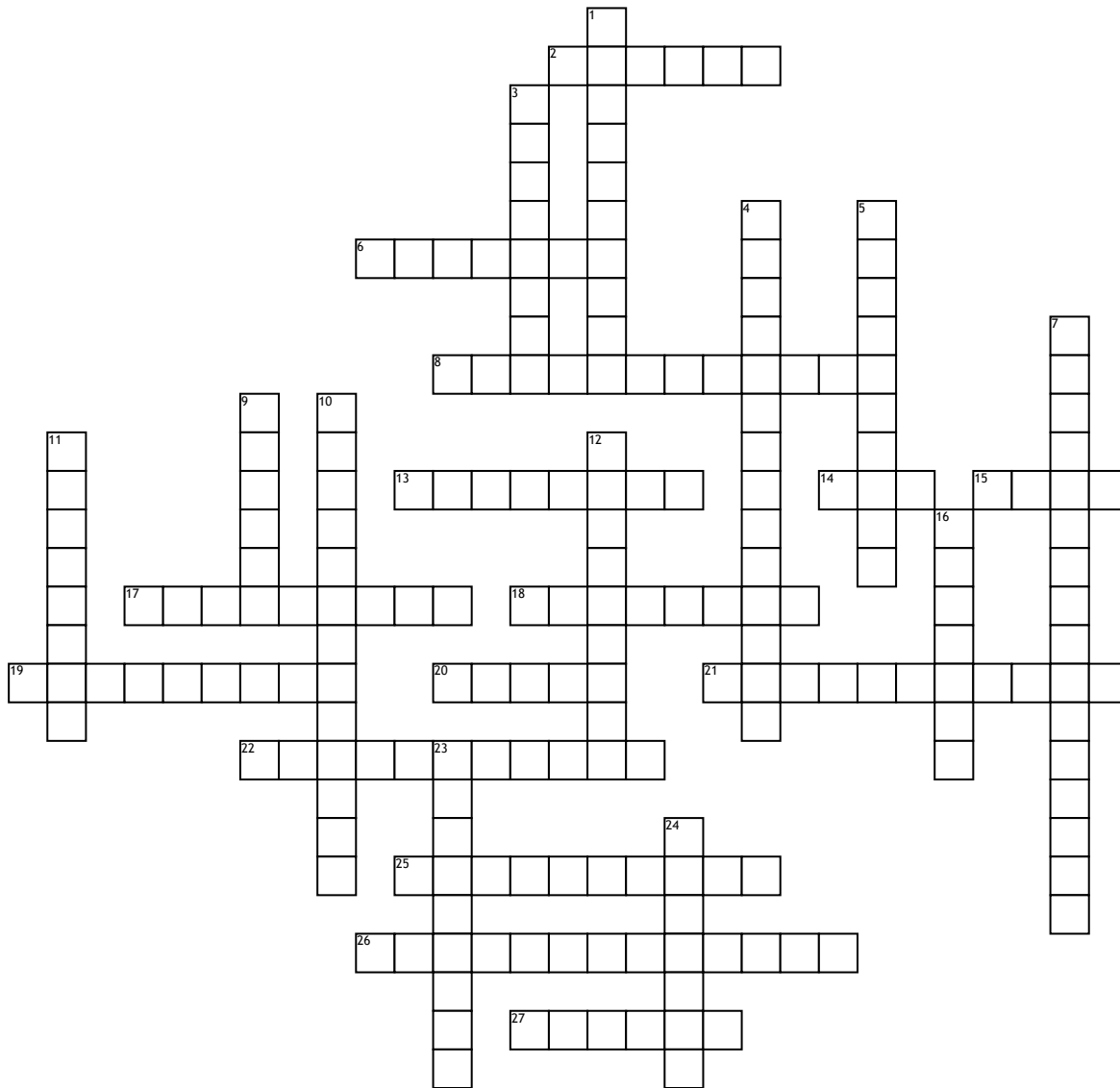


2018 Thanksgiving Ingredient Crossword



Across

2. An Egyptian condiment consisting of a mixture of herbs, nuts (usually hazelnut), and spices. It is typically used as a dip with bread
6. This bitter spice is the most expensive in the world. Iran is the biggest producer
8. A type of thick cream made from heavy cream with the addition of buttermilk, sour cream, or yogurt
13. Also sometimes called dressing, this bread-based Thanksgiving side dish can get creative with add-ins like chestnuts, oysters, or mushrooms
14. A soft, pear-shaped fruit with sweet, dark flesh and many small seeds; eaten fresh or dried
15. A cooking ingredient typically prepared by simmering butter, skimming impurities from the surface, then pouring & retaining the clear liquid fat while discarding the solid residue that has settled to the bottom
17. In its fresh form its known as cilantro. The dried seed is popular during the holiday season
18. A glossy brown nut produced by a large European tree that may be roasted and eaten

19. A small star-shaped fruit with one seed in each arm. It has an aniseed flavor and is used unripe as a spice in Asian cooking

20. The dried flower bud of a tropical Indonesian tree, used as a pungent aromatic spice in holiday baking and decorating

21. A green bean with a very narrow edible pod and very small seeds

22. An orange-sized fruit with a tough reddish outer skin and sweet red gelatinous flesh containing many seeds; the seeds are commonly found in salads, or made into juice

25. An Italian dish, prepared using olive oil, chopped anchovies and garlic, usually served as an appetizer

26. This tuber-based Thanksgiving side dish is traditionally topped with marshmallows and baked until golden brown

27. We offer many varieties of this Thanksgiving centerpiece, including free-range, organic, and heirloom

Down

1. A dessert with a spiced, gourd-based custard filling
3. A leafy green with short, wide, wavy-edged leaves & a slightly bitter taste

4. Partially refined light brown cane sugar similar to demerara but with larger crystals

5. The slightly sour liquid left after butter has been churned; used in baking or consumed as a drink

7. A blend of herbs used for seasoning, such as basil, bay leaf, chervil, fennel, lavender, marjoram, oregano, rosemary and sage; typical of Provence cuisine

9. A traditional side dish made from salted and fermented vegetables, with a variety of seasonings

10. Cow's milk from which water has been removed

11. Another name for hazelnuts

12. A mixture of currants, raisins, sugar, apples, candied citrus peel, spices, (sometimes beef or venison) and suet, typically baked in a pie

16. Another name for pumpkin seeds

23. An edible bud that tastes like broccoli, with a slightly earthier profile

24. This minimally processed sugar type retains its molasses content, and is essentially pure dried sugar cane juice