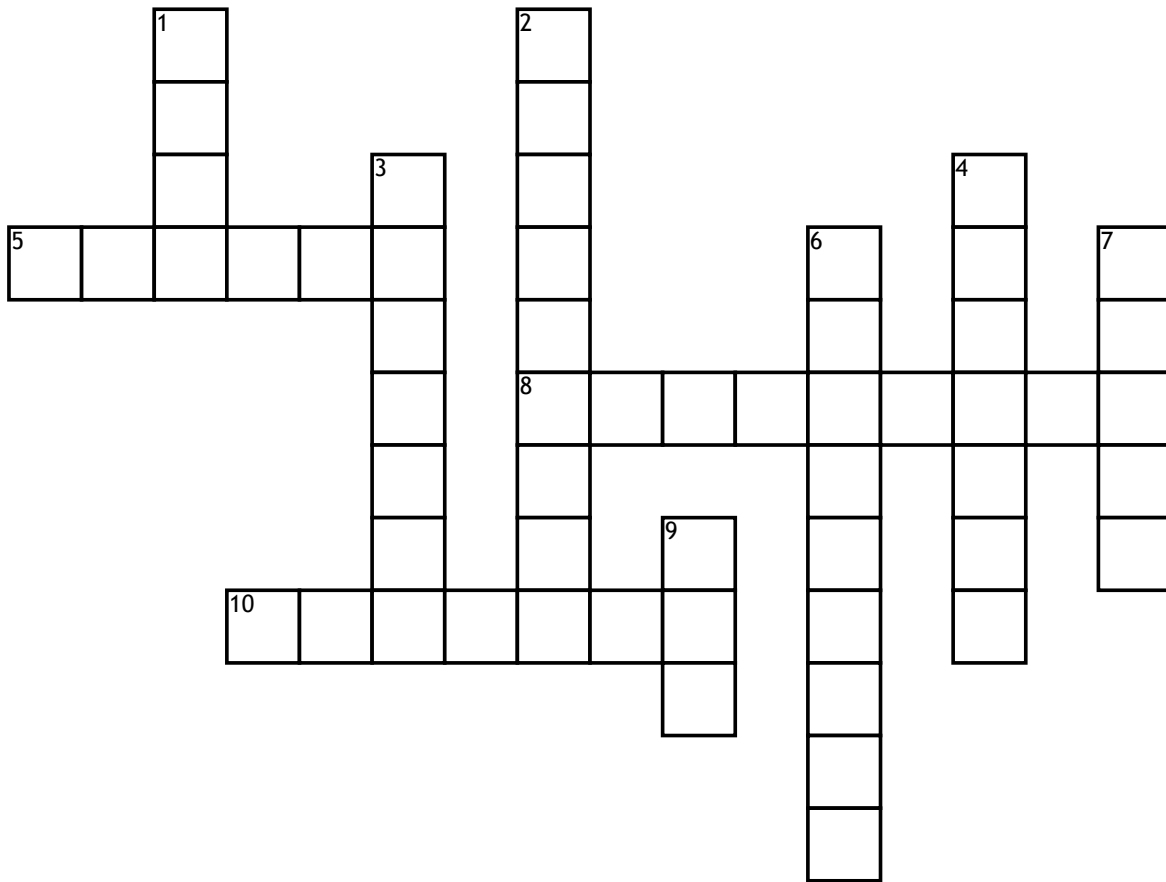


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# All About Rice



## Across

5. It is a plump, short-grain rice similar to risotto rice, but with a less creamy texture.

8. Sometimes referred to as Chinese rice or sticky rice, this is widely used in South-east Asia for both sweet and savory dishes.

10. Each country favors particular varieties for its \_\_\_\_\_.

## Down

1. Rice is classified by the \_\_\_\_\_ of its grain.

2. \_\_\_\_\_ rice, as the name suggests, has grains that are long and slim.

3. It is grown only in northern India and Pakistan.

4. Arborio is the best-known of this type of rice...

6. Also called easy-cook rice, this shouldn't be confused with parboiled rice.

7. A short-grain rice, this is usually soaked and then cooked by the absorption method.

9. A wholegrain rice with a red outer skin, this has a nutty flavor and slightly chewy texture.