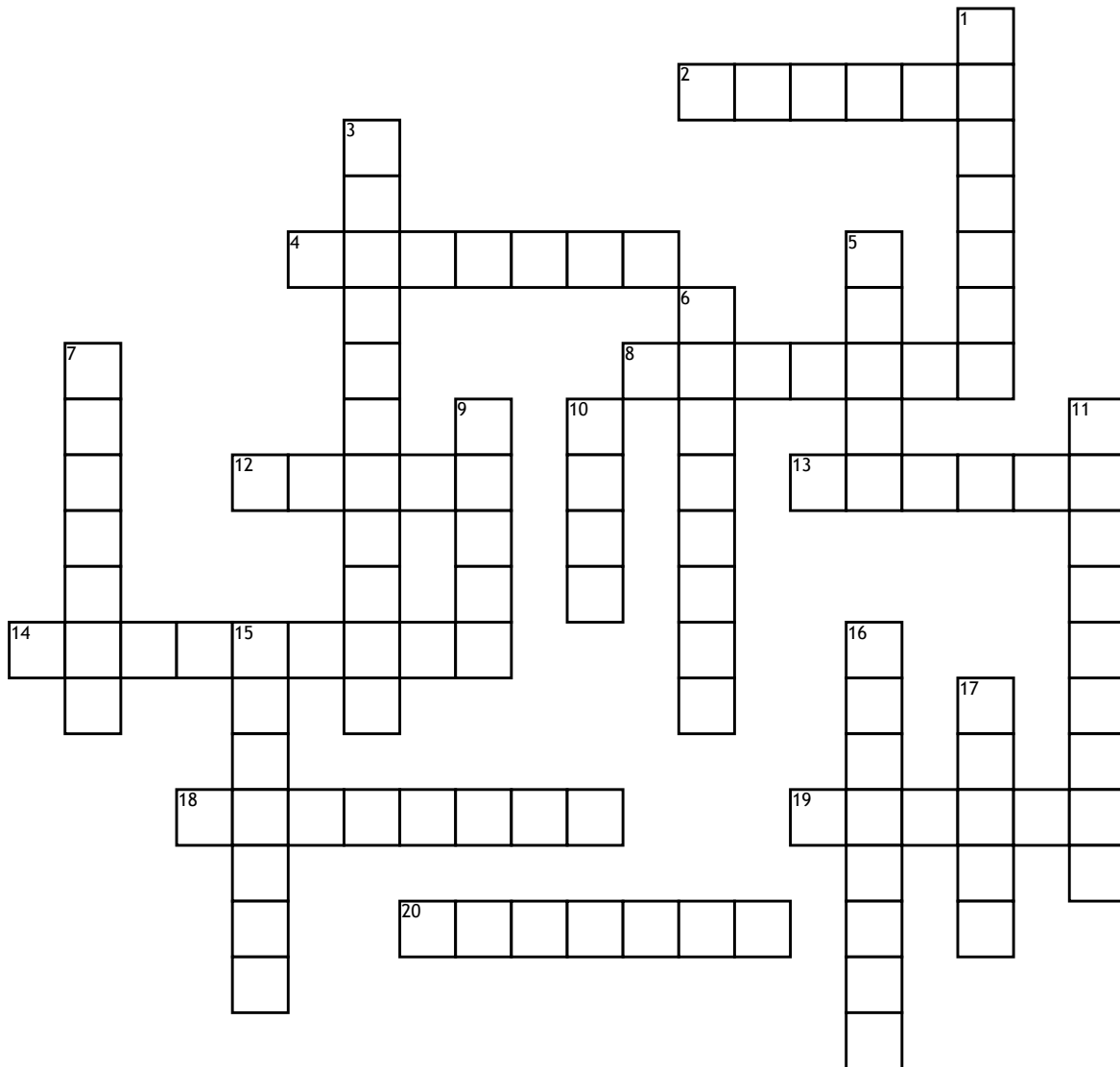


Name: _____

Date: _____

Dumplings



Across

- 2. (Chinese) meat filled and served steamed and fried
- 4. (Turkish) ground beef or lamb wrapped in thin egg pasta
- 8. (Italian) usually filled with meat cheese or vegetables and served with sauce
- 12. Korean dumplings with a long history
- 13. (South Asian) fried dumpling with a savory filling
- 14. (Swedish) Boiled potato dumpling

- 18. (Jewish) filled with ground beef and served at Rosh Hashanah and Purim
- 19. (German) made with day old bread
- 20. (South African) made from cake flour and cooked on top of stew

Down

- 1. (Italian) potato dumplings
- 3. (Chinese) steamed bun
- 5. (Japanese) filled with pork and cabbage and steamed or pan fried
- 6. (Latin America) tamale like dumpling made with plantain

- 7. (Hungarian) filled with grated cheese
- 9. (Indian) sweet and stuffed with dried fruits
- 10. (South Asian) meat vegetable or cheese filling served with soup
- 11. (Jewish) made from crushed flatbread and served in soup during Passover
- 15. (Polish) filled with potato onion and cheese
- 16. (Georgian) traditionally filled with meat and eaten plain with pepper
- 17. (Indian) sweet and filled with coconut