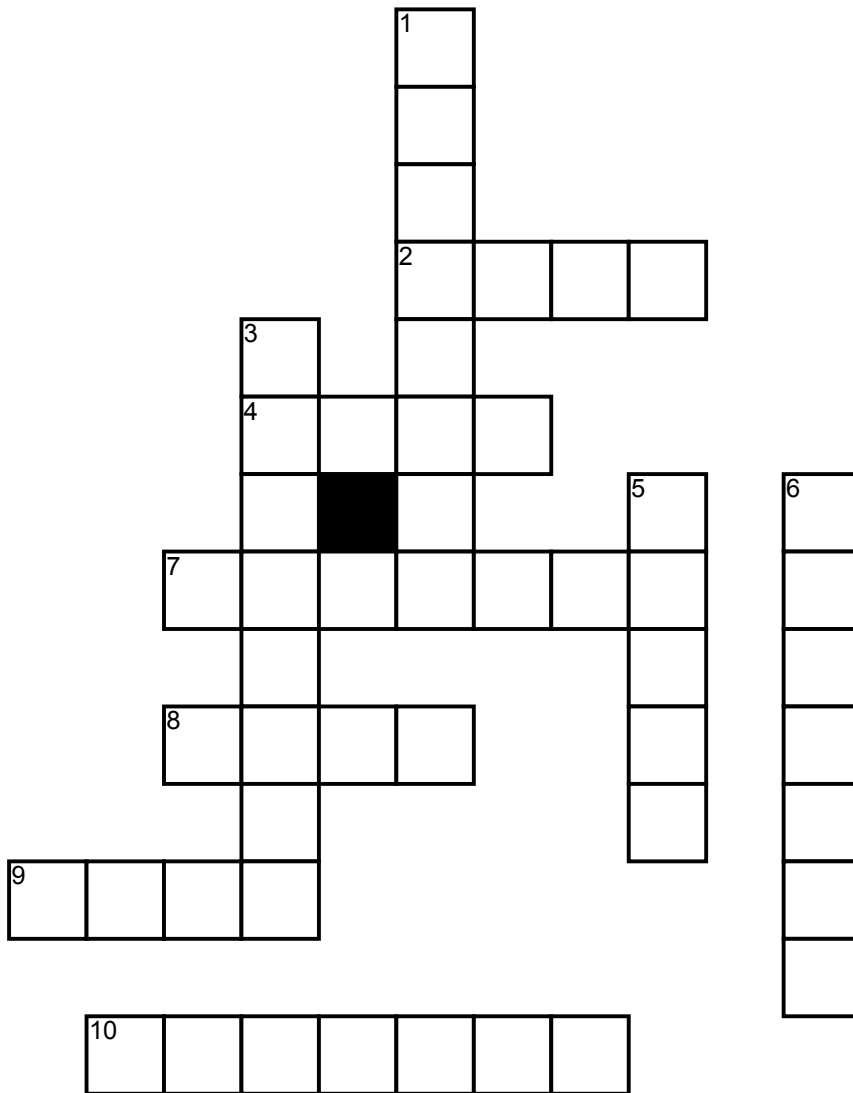


Foods of South America, Latin America & The Caribbean



Across

- 2. Blend of chilies, onion, garlic, allspice and other herbs to seasoned meat, poultry and fish.
- 4. Thick blend of chilies, ground pumpkin, sesame seeds, onion, garlic, chocolate and spices
- 7. A starchy root vegetable
- 8. Harina, a coarse- grained corn flour used to make tortillas, flatbread & a part of meals.
- 9. Soup features meat, sometimes peanuts and squash, toasted cassava, cornmeal and potatoes.
- 10. A spicy sausage, often used to flavor many stews.

Down

- 1. Beans, refritos/pintos. A very versatile ingredient
- 3. A turnover filled with meat, vegetables, fruit or all 3.
- 5. A sauce, some can be chunky with tomatoes, onions, garlic and spices
- 6. An appetizer of raw fish marinated in citrus juice until firm and opaque. Fish is drained and served with chilies, tomatoes and onions.