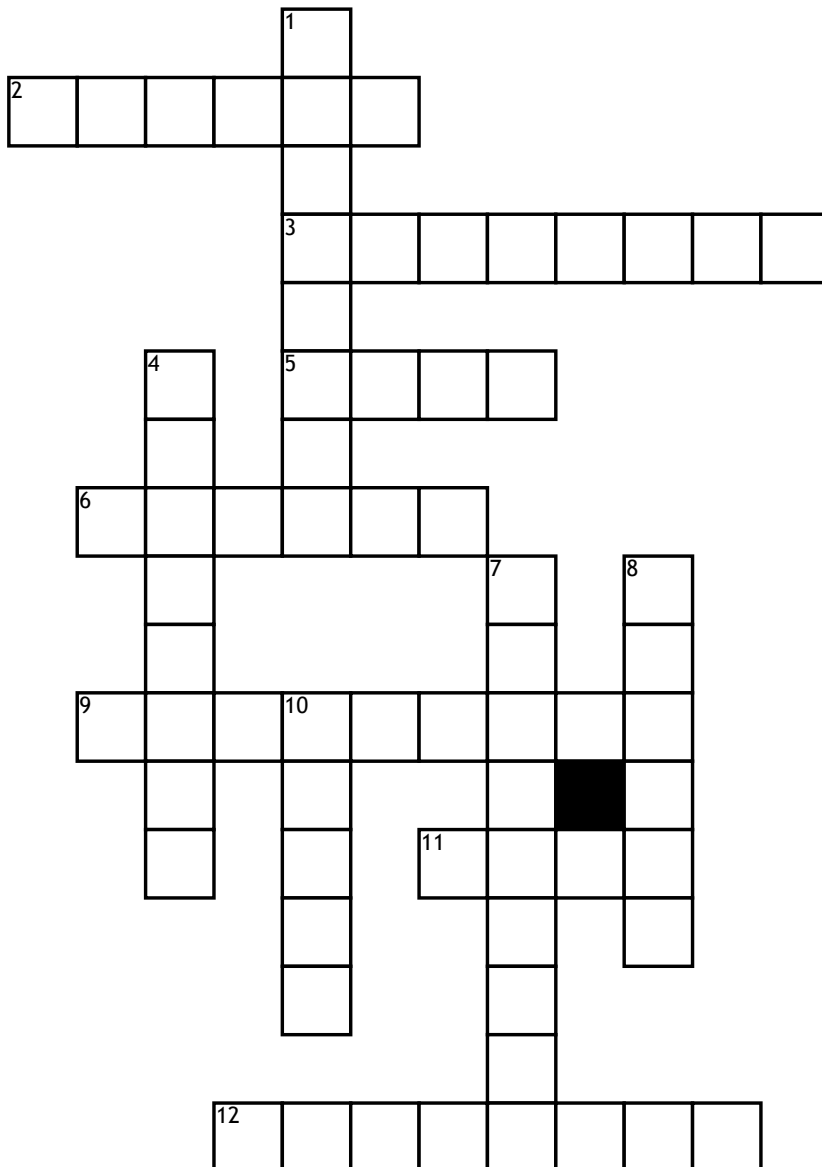


Name: _____

Date: _____

International Cuisine



Across

- 2. Finely ground and seasoned minced meat, usually lamb, formed into a tube or balls around a skewer.
- 3. Greek dish of minced lamb, layered with sliced eggplant and a bechamel sauce
- 5. The rice wine from Japan
- 6. ... are wrapped in bacon and then baked or grilled; we call devils on horseback.

- 9. Mussels stewed in their shells with white wine, shallots, butter and lemon juice are Moules ...
- 11. A classic British dessert made with pureed fruit (rhubarb, lime, raspberries or kiwi fruit) folded into whipped cream or custard.
- 12. The rice in vine leaves from Greece

Down

- 1. What kind of cheese do we serve with pizzas?

- 4. Japanese dish of steak with soy sauce, sherry and sugar marinade, stir-fried with peppers and onions.
- 7. Chopped parsley, lemon zest and garlic used in osso buco.
- 8. Spanish rice and seafood dish containing chicken, pork, vegetables, shellfish and mussels
- 10. Minestrone is a vegetable soup from this country of origin