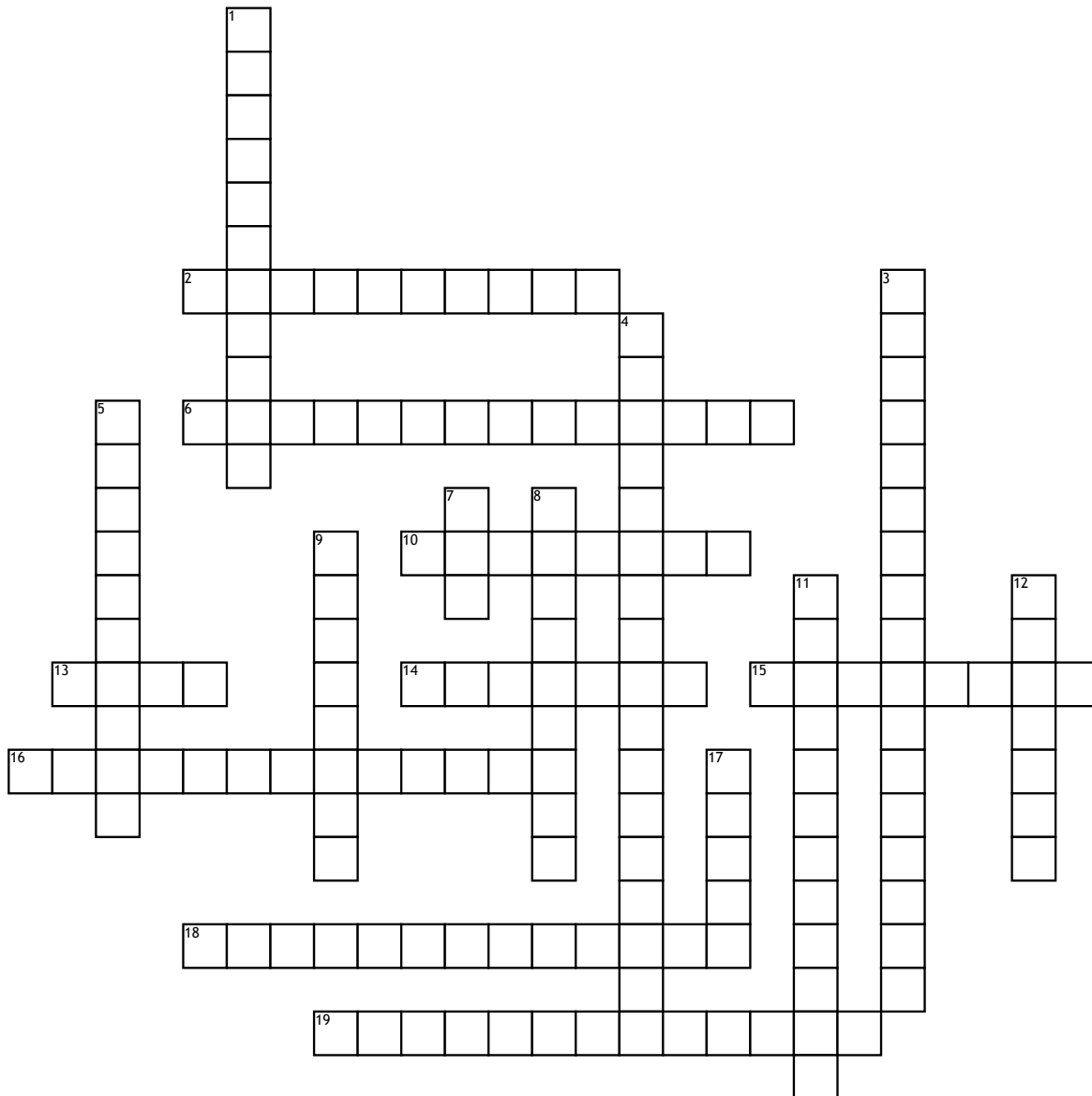


# mid Atlantic key terms



## Across

2. a crispy, squiggly pastry made by pouring batter through funnel into hot fat then swirling it into strips. It a Pennsylvania Dutch treat that is typically sprinkled with powdered sugar or topped with molasses or syrup.
6. a grilled sandwich made with corned beef, Swiss cheese, sauerkraut and Russian dressing.
10. a food product made of the liver of a duck or goose. It is sold whole or ground up into a pate as a side dish
13. A Greek-American sandwich made from rotisserie-roasted seasoned lamb served in the pocket of pita bread. Sold at Greek lunch counters in New York City.
14. A beef, beet, and cabbage soup of Russian and Polish origin. Popular among Jewish people. Served hot or cold and garnished with a dollop of sour cream.

15. a major industry in Maryland. They are sold in both their hard and soft-shell stages.

16. a Pennsylvania Dutch chicken stew made with flat squared dumplings.

18. a Pennsylvania dutch light puffy cake made without yeast or egg yolk, and leavened with beaten egg whites.

19. a cured and smoked ham from Virginia.

## Down

1. a Pennsylvania dutch spiced apple spared

3. a sandwich of shaved slices of rib eye steak, onions, and served on a hard roll topped with Cheez Whiz.

4. A dense cream cheese cake with graham cracker crust, and sometimes topped with fresh fruit.

5. a Pennsylvania Dutch pie made with molasses, brown sugar, flour, cinnamon, and butter.

7. a salt-cured smoked salmon served on a bagel and cream cheese.

8. a large tomatoe prized for their sweetness and tartness. They are commonly grown in Southern New Jersey.

9. a pan pudding boneless pork simmered with cornmeal or buckwheat flour and flavored with sage. The pudding is chilled, sliced, and pan-fried until golden brown.

11. a salad of apples, celery and mayo dressing.

12. a traditional holiday Jewish egg enriched white yeast bread.

17. A Jewish fried pancake made from grated potatoes sometimes served dolloped sour cream and applesauce.