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2018 Thanksgiving Ingredient Crossword

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| **Across****2.** An Egyptian condiment consisting of a mixture of herbs, nuts (usually hazelnut), and spices. It is typically used as a dip with bread**6.** This bitter spice is the most expensive in the world. Iran is the biggest producer**8.** A type of thick cream made from heavy cream with the addition of buttermilk, sour cream, or yogurt**13.** Also sometimes called dressing, this bread-based Thanksgiving side dish can get creative with add-ins like chestnuts, oysters, or mushrooms**14.** A soft, pear-shaped fruit with sweet, dark flesh and many small seeds; eaten fresh or dried**15.** A cooking ingredient typically prepared by simmering butter, skimming impurities from the surface, then pouring & retaining the clear liquid fat while discarding the solid residue that has settled to the bottom**17.** In its fresh form its known as cilantro. The dried seed is popular during the holiday season**18.** A glossy brown nut produced by a large European tree that may be roasted and eaten**19.** A small star-shaped fruit with one seed in each arm. It has an aniseed flavor and is used unripe as a spice in Asian cooking**20.** The dried flower bud of a tropical Indonesian tree, used as a pungent aromatic spice in holiday baking and decorating**21.** A green bean with a very narrow edible pod and very small seeds**22.** An orange-sized fruit with a tough reddish outer skin and sweet red gelatinous flesh containing many seeds; the seeds are commonly found in salads, or made into juice**25.** An Italian dish, prepared using olive oil, chopped anchovies and garlic, usually served as an appetizer**26.** This tuber-based Thanksgiving side dish is traditionally topped with marshmallows and baked until golden brown**27.** We offer many varieties of this Thanksgiving centerpiece, including free-range, organic, and heirloom | **Down****1.** A dessert with a spiced, gourd-based custard filling**3.** A leafy green with short, wide, wavy-edged leaves & a slightly bitter taste**4.** Partially refined light brown cane sugar similar to demerara but with larger crystals**5.** The slightly sour liquid left after butter has been churned; used in baking or consumed as a drink**7.** A blend of herbs used for seasoning, such as basil, bay leaf, chervil, fennel, lavender, marjoram, oregano, rosemary and sage; typical of Provence cuisine**9.** A traditional side dish made from salted and fermented vegetables, with a variety of seasonings**10.** Cow's milk from which water has been removed**11.** Another name for hazelnuts**12.** A mixture of currants, raisins, sugar, apples, candied citrus peel, spices, (sometimes beef or venison) and suet, typically baked in a pie**16.** Another name for pumpkin seeds**23.** An edible bud that tastes like broccoli, with a slightly earthier profile**24.** This minimally processed sugar type retains its molasses content, and is essentially pure dried sugar cane juice |