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Popular Foods Around The World

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| **Across****2.** A favorite in Canada - this dish consists of French fries and cheese curds topped with a light brown gravy**4.** A Spanish dish of rice, saffron, chicken, seafood, etc., cooked and served in a large shallow pan**7.** Popular Indian dish consisting of chicken marinated in yoghurt and spice marinated chicken cooked in a cylindrical clay oven**10.** Popular in Poland, they are made by wrapping pockets of unleavened dough around a savory or sweet filling and cooking them in boiling water**12.** A Japanese dish consisting of small balls or rolls of vinegar-flavored cold cooked rice served with a garnish of raw fish, vegetables, or egg**13.** Vegetarian dish traditionally made of tomatoes, finely chopped parsley, mint, bulgur, and onion, and seasoned with olive oil, lemon juice, and salt - Popular in Lebanon**14.** Jordanian dish made of lamb cooked in a sauce of fermented dried yogurt and served with rice or bulgur**15.** A thick, very dark brown Australian food spread made from leftover brewers' yeast extract with various vegetable and spice additives | **Down****1.** Thin, breaded and pan fried cutlet made from veal, popular in Austria**3.** Popular in Israel - a deep-fried ball, doughnut or patty made from ground chickpeas, fava beans, or both**5.** A Scottish dish consisting of a sheep's or calf's offal mixed with suet, oatmeal, and seasoning and boiled in a bag, traditionally one made from the animal's stomach**6.** Vietnamese noodle soup consisting of broth, rice noodles, a few herbs, and meat, primarily made with either beef or chicken**8.** A staple in Korean cuisine, is a traditional banchan made from salted and fermented vegetables**9.** Popular in Greece- an eggplant- or potato-based dish, often including ground meat**11.** Popular in Ukraine, this soup is made with beets and usually served with sour cream |