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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

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 |