

- 1> Derived from the Greek for "skewer," what food is a Greek shish kabob?
- Souvlaki
  - Tzatziki
  - Moussaka
  - Spanakopita
- 2> Known as the "liquid salad," gazpacho is a specialty of what Spanish region?
- Andalucia
  - Catalan
  - Piedmont
  - Tuscany
- 3> What cocktail was not only invented by bartender Ngiam Tong Boon at the Raffles Hotel, but named for the place where you would find the Raffles Hotel?
- Cuba Libre
  - Black Russian
  - Singapore Sling
  - Long Island Iced Tea
- 4> Taken from the pimiento tree, Columbus thought this "Jamaica pepper" was actually black pepper. What was it instead?
- Turmeric
  - Cardamon
  - Allspice
  - Anise
- 5> Used in French cuisine, what is remoulade?
- A salad of lettuce and raisins
  - A chilled, flavored mayonnaise
  - A basic brown sauce
  - Bread crumbs and minced mushrooms
- 6> What smoked Italian sausage is named for the myrtle berries sometimes used to season it?
- Mortadella
  - Prosciutto
  - Salami
  - Capicollo
- 7> It used to be what they called one of the thugs hired by the British to maintain "order" in Ireland. Nowadays, it's a drink made of ale and stout. What is it?
- Irish Car Bomb
  - Black Velvet
  - Black and Tan
  - Baby Guinness
- 8> A popular variety of asparagus is named for which First Lady?
- Martha Washington
  - Jackie Kennedy
  - Lou Hoover
  - Dolly Madison
- 9> Also known sometimes as the pantry chef, what does the garde manger do in a classic French kitchen under the brigade system?
- Prepare cold foods
  - Prepare sauces
  - Wash dishes
  - Buy ingredients
- 10> Basmati is Indian rice. Where is jasmine rice from?
- Morocco
  - Thailand
  - South Korea
  - Iran

#### Answers:

- 1> Souvlaki - This skewered meat-and-veggies dish is what the Arabs called shish kebob and the French call brochettes.
- 2> Andalucia - Alice B. Toklas described Spaniards making it by rubbing a soup bowl with garlic, oil and salt, then adding sliced cucumbers, tomatoes and layers of crumbs.
- 3> Singapore Sling - He created it in 1915, with gin, cherry brandy, lemon juice, sugar and water.
- 4> Allspice - Allspice may taste like a blend of cinnamon, cloves, and nutmeg, but it actually comes from the immature berries of the pimento tree.
- 5> A chilled, flavored mayonnaise - It is often made from capers, gherkins and mustard.
- 6> Mortadella - This Italian antipasto is lightly smoked meat sausage flavored with parsley.
- 7> Black and Tan - Drinking it with Guinness would be rather tactless.
- 8> Martha Washington - Asparagus officinalis is its scientific name.
- 9> Prepare cold foods - Many large restaurants are organized around the brigade system, which organized staff into a hierarchy.
- 10> Thailand - It is also called fragrant rice.

## Food quiz questions and answers

