



Pub Quiz #444

Food and Drink 6

1. What is a cooking procedure in which alcohol is added to a hot pan to create a burst of flames? 1. _____
2. What type of dish is a 'ragout'? 2. _____
3. What is the primary ingredient of the Korean Bosintang soup? 3. _____
4. What is a traditional Japanese dish of prepared vinegared rice accompanying seafood, often raw? 4. _____
5. Which restaurant chain serves the most people in a year? 5. _____
6. Which annual food event is held in Hatch, New Mexico? 6. _____
7. What is the name of a chocolate bar associated with an animal found in the polar regions? 7. _____
8. What type of drink is sloe gin? 8. _____
9. Where is the dish 'Paella' from? 9. _____
10. What kind of ingredient is mirin? 10. _____
11. What is the technical name for the chef's hat? 11. _____
12. What is the main ingredient in guacamole? 12. _____



Pub Quiz #444

ANSWERS

Food and Drink 6

1. What is a cooking procedure in which alcohol is added to a hot pan to create a burst of flames? 1. Flambé
2. What type of dish is a 'ragout'? 2. Stew
3. What is the primary ingredient of the Korean Bosintang soup? 3. Dog Meat
4. What is a traditional Japanese dish of prepared vinegared rice accompanying seafood, often raw? 4. Sushi
5. Which restaurant chain serves the most people in a year? 5. McDonalds
6. Which annual food event is held in Hatch, New Mexico? 6. Chile Festival
7. What is the name of a chocolate bar associated with an animal found in the polar regions? 7. Penguin
8. What type of drink is sloe gin? 8. Liquor
9. Where is the dish 'Paella' from? 9. Spain
10. What kind of ingredient is mirin? 10. Rice Wine
11. What is the technical name for the chef's hat? 11. Toque Blanche
12. What is the main ingredient in guacamole? 12. Avocado