Tools:
● Printer (color optional)
● 4 sheets of 8.5” x 11” paper
● Scissors

Directions:
1. Print
2. Fold paper in half vertically
3. Cut along dashed lines
A popular Russian meat dish made with tender strips of beef, mushrooms, and a seasoned sour cream sauce.

Russian beet soup.

A social system in India that evolved from Hinduism and divided people into groups, or castes.

The processed, salted roe (eggs) of large fish, most often sturgeon.
chapatis

A flat bread that is common in India.

chasidarth

A major cooking technique in Indian cuisine that resembles Chinese sweet and sour.

chopsticks

Chinese eating utensils.

congee

A thick porridge made from rice or barley often served for breakfast in China.
curry

A type of Indian stew.

dynasty

A chain of rulers with the same ancestry.

ghee

Indian clarified butter.

gohan

The Japanese word for meal, which means rice.
kaiseka
A delicate meal served after the Japanese tea ceremony.

kasha
A Russian staple food made of buckwheat or other grains that are fried and then simmered until tender.

korma
A major Indian cooking technique in which foods are braised, usually in yogurt.

kulich
A tall, cylindrical Russian yeast bread filled with fruits and nuts.
masala - A mixture of spices used to make Indian curry.
nihon-cha - Japanese term for green teas.
paskha - A rich cheesecake that is a popular Russian dessert.
schi - Russian cabbage soup.
A legume with seeds that are rich in protein and oil, which is used in many different forms in Japanese and Chinese cooking.

A popular Japanese dish made of thinly sliced meat, bean curd, and vegetables cooked in a sauce.

A simple Indian cooking technique, which requires a clay oven called a tandoor.

A mild-flavored, custard-like cake made from soybeans.
Soaked foods, or lightly pickled pieces of daikon, cucumber, melon, eggplant, and other vegetables, which are a standard part of the main course at Japanese meals.

A major Indian cooking technique in which foods have a hot, slightly sour flavor created by combining vinegar with spices.

A versatile Chinese cooking utensil, which looks like a metal bowl with sloping sides.

Russian appetizers.