

10 Multiple choice questions

Definition

1 of 20

an oblong tapered pod with ridged green skin; it is used as a thickening agent in gumbo



- ☐ roux
- ☐ Poboy
- ☐ okra
- ☐ Remoulade Sauce

Definition

2 of 20

crab, shrimp or crawfish boiled in a deep pot, bay leaves, allspice, cloves, mustard seed, coriander seeds, dill seeds, pepper, and other herbs and spices are tied in a cheesecloth and added.

- ☐ Seafood Boil
- ☐ cafe au lait
- ☐ Bananas Foster
- ☐ bread pudding

Definition

3 of 20

coffee made with the addition of ground chicory root and served with steamed milk.

- ☐ Remoulade Sauce
- ☐ cafe au lait
- ☐ Tabasco sauce
- ☐ Bananas Foster

Definition

4 of 20

mirepoix-style trio of onions, green bell peppers, and celery

- ☐ cafe au lait
- ☐ alligator
- ☐ Dirty Rice
- ☐ Holy trinity

Definition

5 of 20

leftover French bread, soaked in milk and eggs and flavored with cinnamon, brown sugar, raisins and nuts. It is baked in the oven and served with a hard sauce.



- ☐ Seafood Boil
- ☐ Bananas Foster
- ☐ pecan praline
- ☐ bread pudding

Definition

6 of 20

a bullfrog that is broiled, fried or sautéed.

- ☐ Creole frog
- ☐ alligator
- ☐ crawfish
- ☐ File powder

Definition

7 of 20

Spicy Creole rice dish with chicken, andouille sausage, shrimp, crayfish, trinity, other vegetables, herbs, broth, and seasonings.



- ☐ Grillarde
- ☐ cracklings
- ☐ Tabasco sauce
- ☐ Jambalaya

Definition

8 of 20

a Cajun chicken dish made with corn, tomatoes, pepper and onion

- ☐ red beans and rice
- ☐ chicken maque choux
- ☐ Holy trinity
- ☐ crescent city breakfast

Definition

9 of 20

bread used for Muffuletta sandwiches. The bread is a large, round, and somewhat flattened loaf similar to focaccia. A muffuletta sandwich consists of one muffuletta loaf covered with a marinated olive salad, then layers of capicola, salami, pepperoni, emmentaler, ham and provolone.



- ☐ Seafood Boil
- ☐ Jambalaya
- ☐ Etouffee
- ☐ Muffuletta

Definition

10 of 20

Bananas are cooked in a mixture of butter, brown sugar, cinnamon, rum and banana liqueur; served hot with a scoop of ice cream.

- ☐ Tabasco sauce
- ☐ File powder
- ☐ cafe au lait
- ☐ Bananas Foster

10 Matching questions

a bitter herb whose root was ground to serve as a replacement for coffee during the Civil War

A. File powder

11-20 of 20

☐

A substance that is made from ground sassafras leaves; it is seasons and thickens the dish into which it is put

☐

a type of cake associated with Mardi Gras. A cinnamon-roll like cake inside with sugary icing with traditional Mardi Gras colored sprinkles on the outside. The cake has a small trinket (often a small plastic baby, said to represent Baby Jesus) inside, and the person who gets the piece of cake with the trinket has various privileges and obligations.

☐

Small pieces of pork skin that are fried, seasoned, and eaten as a snack.

☐

It is similar to a hoagie, grinder, submarine or hero sandwich

☐

a thinly sliced piece of pork or veal, pan-fried and slow-cooked with sliced onions, peppers, celery, and tomatoes.

☐

A reptile of the swamps and a popular Cajun ingredient

☐

Freshwater crustaceans resembling small lobsters

☐

Rice seasoned with ground beef, chicken, cumin, hot sauce and veggies

☐

a spicy hot sauce made from Tabasco peppers, vinegar, and salt. Created by banker Edward McIlhenny in 1868.



B. cracklings

C. Poboy

D. alligator

E. Tabasco sauce

F. King Cake

G. Chicory

H. Dirty Rice

I. crawfish

J. Grillarde