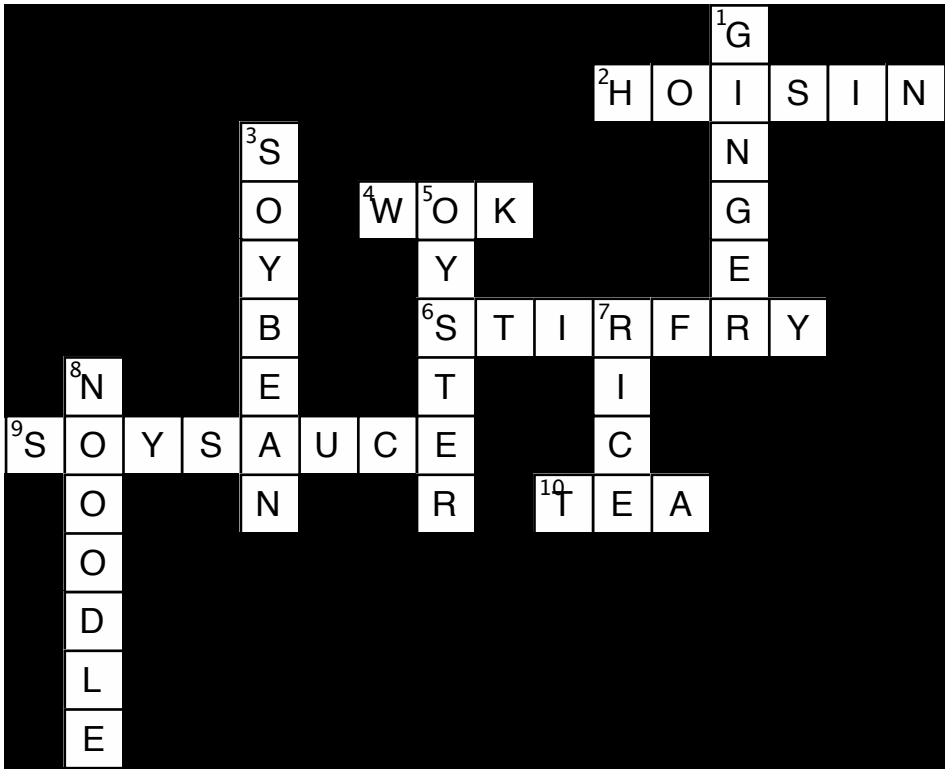


China (Answer Key)

See if you can solve this Crossword on Chinese Food



Across

- _____ sauce is a thick, rich, dark sauce used for flavouring meat and poultry before cooking or used as a dip. [HOISIN]
- The Chinese invented this popular cooking dish [WOK]
- A popular cooking technique used in China [STIRFRY]
- A Chinese sauce available in Light or Dark [SOYSAUCE]
- The most popular drink in China [TEA]

Down

- Fresh root _____ is an essential flavouring ingredient in Chinese cooking. [GINGER]
- The Chinese enjoy tofu made from _____ curd [SOYBEAN]
- _____ sauce is thick, dark sauce made from oyster juice, flour, salt and sugar. [OYSTER]
- A popular grain eaten in China [RICE]
- Chicken _____ soup is very popular in China [NOODLE]