1> Derived from the Greek for "skewer," what food is a Greek shish kabob?

a. Souvlaki
b. Tzatziki
c. Moussaka
d. Spanakopita

2> Known as the "liquid salad," gazpacho is a specialty of what Spanish region?

a. Andalucia
b. Catalan
c. Piedmont
d. 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?

a. Cuba Libre
b. Black Russian
c. Singapore Sling
d. Long Island Iced Tea

4> Taken from the pimiento tree, Columbus thought this "Jamaica pepper" was actually black pepper. What was it instead?

a. Turmeric
b. Cardamon
c. Allspice
d. Anise

5> Used in French cuisine, what is remoulade?

a. A salad of lettuce and raisins
b. A chilled, flavored mayonnaise
c. A basic brown sauce
d. Bread crumbs and minced mushrooms

6> What smoked Italian sausage is named for the myrtle berries sometimes used to season it?

a. Mortadella
b. Prosciutto
c. Salami
d. 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?

a. Irish Car Bomb
b. Black Velvet
c. Black and Tan
d. Baby Guinness

8> A popular variety of asparagus is named for which First Lady?

a. Martha Washington
b. Jackie Kennedy
c. Lou Hoover
d. 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?

a. Prepare cold foods
b. Prepare sauces
c. Wash dishes
d. Buy ingredients

10> Basmati is Indian rice. Where is jasmine rice from?

a. Morocco
b. Thailand
c. South Korea
d. 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