

NEW ORLEANS' FOOD SPECIALTIES



1. Watch the videos and write the names of the dishes.

①



.....

②



.....

③



.....

④



.....

⑤



.....

⑥



.....

2. Match each dish with the corresponding ingredients.

- smoked sausage
- chicken leg & thigh meat
- beef
- onion
- eggplant
- garlic
- cayenne pepper
- butter
- bay leaves
- flour
- beer
- rice

- potatoes
- water
- milk
- butter
- pepper
- flour
- eggs
- canola oil
- salt & pepper

- pork shoulder
- pork liver
- celery stalk
- onion
- garlic
- jalapenos
- pepper
- chili powder
- cooked white rice
- parsley
- scallions
- flour
- buttermilk
- bread crumbs

- milk
- butter
- yeast
- sugar
- eggs
- salt
- grated nutmeg
- flour
- cinnamon
- chopped pecans

- beef or shrimp
- garlic
- thyme
- bay leaves
- spice seasoning
- paprika
- cayenne pepper
- fresh French bread loafs
- lettuce, tomato, pickles
- mayo

- chicken breast
- smoked sausage
- small shrimps
- salt and pepper
- vegetable oil
- flour
- margarine
- okra
- beef bouillon cubes
- stewed tomatoes with juice
- onion

3. Find above the equivalents for the following ingredients.

- a- aubergine :
- b- ail :
- c- feuille de laurier :
- d- farine :
- e- persil :
- f- cive :

- g- levure :
- h- muscade :
- i- cannelle :
- j- crevette :
- k- petits oignons :
- l- gombo :

