

North Dakota Food and Culture Bingo

Visual Aids



NDSU
Extension Service
North Dakota State University

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Tortilla



(tor·ti·lla) or (tòr-tē-yə)

**Thin,
unleavened
pancake made
from cornmeal
or wheat flour
from Mexico.**



Enchilada



(en·chi·la·da) or (en-chə-'lä-də)

**Traditional
Mexican dish
where tortillas
are filled with
meat and
baked.**



Photo courtesy of: <http://bit.ly/d2wPQH>

Taco

(ta·co) or (‘tä-kō)



**Traditional
Mexican food
composed of a
hard or soft shell
tortilla filled with
meat, cheese and
salsa.**



Photo courtesy of: <http://bit.ly/dpaekt>

Tamale

(ta·ma·le) or (tə-mä-lē)



**Steamed meat
and masa
(‘mä-sə) filled
corn husk from
Mexico.**



Curry

(cur·ry) or (‘kər-ē)



Spicy Indian dish usually made with chicken or vegetables over rice.



Naan

(naan) or ('nän)



**Traditional
Indian
flatbread.**



Dal

(dal) or ('däl)



Indian dish composed of lentils, beans and peas and is seasoned with turmeric, coriander and cumin.



Photo courtesy of: <http://bit.ly/cAP9QG>

Grah

(grah) or (gräh)



**Bosnian dish
made with a
mixture of
sausage, beans
and other
vegetables.**



Jollof rice



(joll· off rice) or (jöll-öff - 'rīs)

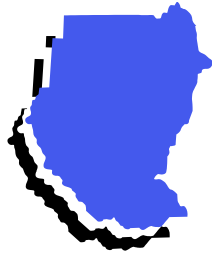
**Popular
African dish
usually made
with rice,
chicken,
tomatoes and
seasonings.**



Photo courtesy of: <http://bit.ly/c9IGtw>

Kisra

(kis·ra) or (kis-‘rä)



**Traditional
Sudanese
flatbread
made from
sorghum flour.**



Fool

(fool) or ('fül)



**Traditional
Somalian
dessert made
with sweet
custard and
served with
fruit.**



Spring roll



**Traditional
Vietnamese food
composed of
meat, rice,
noodles and
vegetables rolled
in a seaweed or
rice wrapper.**



Photo courtesy of: <http://bit.ly/cokxgY>

Rommegrøt

(rom·me·grøt) or (ruh-méh-grūht)



**Traditional
Norwegian
dish consisting
of a rich cream
porridge**



Lutefisk

(lute·fisk) or (lüt-,fisk)



A Scandinavian delicacy, lutefisk is dried whitefish, usually cod, soaked in lye.



Lefse

(lef·se) or (lěf-še)



**Traditional
Scandinavian
flatbread
made with
potatoes and
milk or cream.**



Photo courtesy of: <http://bit.ly/bJhSCx>

Kuchen

(ku·chen)or('kü-kən)



**Traditional
German
dessert
consisting of a
sweet dough
crust with a
custard filling.**



Photo courtesy of: <http://bit.ly/avzWNa>

Fry bread



**Native
American fried
dough
commonly used
as a base for
tacos.**



Kneophla soup

(kneoph-la soup) ('néf-la soup)



**German soup
made with
chicken,
vegetables and
dumplings.**



Photo courtesy of: <http://bit.ly/dpzFKU>

Pfeffernuesse

(pfef·fer·nuss) or (fe-fe (r)- nüs)



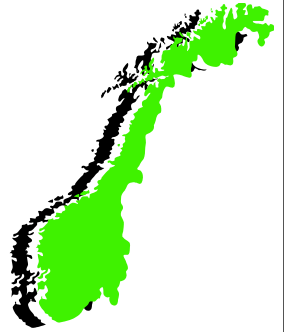
**German cookie
made with
walnuts,
almonds and
spices such as
cinnamon and
ginger.**



Photo courtesy of: <http://bit.ly/fpPyci>

Krumkake

(krum·kake) or (krŭm'kāk')



**Light and crisp
Norwegian
cookie shaped
like a cone.**



Photo courtesy of: <http://bit.ly/bw8EMf>

Fleischkuekle

(fleisch·kue·kle) or (flié-‘sh-kū-kle’)



**Sweet German
pastry stuffed
with meat.**



Photo courtesy of Peter Baer: <http://bit.ly/aq5BVG>

Wojapi

(wo·ja·pi) or (‘woh-zhă-pē)



**A Native
American dish,
Wojapi, is
pudding made
with fresh
berries**



Corn cakes



**Native
American small
round cakes
made with
dried corn or
cornmeal and
flour.**



Photo courtesy of: <http://bit.ly/adQxFI>

Pickled herring



Fish preserved with vinegar and is considered a delicacy in the Scandinavian culture.



Photo courtesy of: <http://bit.ly/93h25t>

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