Match the description in column A with its corresponding Spanish word in column B.

A  B
1. ____ seasoning for meat or vegetables       A. azúcar
2. ____ bread spread                        B. taza
3. ____ container for milk or juice          C. vaso
4. ____ sweetener                           D. almuerzo
5. ____ cutting utensil                      E. cuchara
6. ____ container for coffee or tea          F. sal
7. ____ first meal of the day                G. desayuno
8. ____ utensil for eating soup              H. cuchillo
9. ____ table covering                      I. mantequilla
10. ____ mid-day meal                       J. mantel

Circle the letter of the correct answer to each question.

1. What is a tortilla española?
   A. a main dish of seafood
   B. a side dish with rice and tomatoes
   C. an omelet with onions and potatoes

2. What is a flan caramelo?
   A. a baked custard dessert
   B. a creamed vegetable
   C. a beverage

3. What is paella valenciana?
   A. a casserole of corn and potatoes
   B. a casserole of seafood and chicken
   C. a casserole of carrots, beans and tomatoes
4. What is gazpacho?
   A. a cold soup
   B. a side dish
   C. a hot appetizer

5. What are tapas?
   A. finger-foods or snacks
   B. slices of beef
   C. raw vegetables

6. How are tamales served?
   A. fried
   B. steamed
   C. boiled

7. How is chocolate traditionally served in Mexico?
   A. as a bittersweet bar
   B. as a soft-centered round candy
   C. as a hot, thick and spicy liquid

8. Which famous dish comes from Cuba?
   A. arroz con pollo
   B. ropa vieja
   C. tamales

9. What best describes a tortilla, as used in Mexico?
   A. mixed vegetables
   B. rice pudding
   C. flat corn-meal cake

10. What is chile con carne?
    A. ground beef with vegetables and seasonings
    B. ham and scalloped potatoes
    C. cold vegetable soup and crackers