



Irish Cuisine

Match the name of the Irish dish with its description

1. Most families have a recipe for this **bread** which uses **baking soda** instead of yeast.

a. Barmbrack

2. **Potato pancake** made with both grated raw potatoes and mashed potatoes.

b. Black Pudding

3. **One-pot stew** made with **leftovers** from the week, such as sausage, bacon, potatoes and onions.

c. Boxty

4. Irish **fruitcake** filled with raisins, fruit and spices. It's typically soaked in tea and whiskey overnight.

d. Champ

5. Very similar to mashed potatoes with **spring onions** and a **well of melted butter** in the middle.

e. Coddle

6. Creamy **mashed potatoes** with **cabbage**. It's typically served with **boiled ham**.

f. Colcannon

7. **Sausage** made with pork meat, fat and **blood**.

g. Irish coffee

8. **Sausage** made with pork meat, fat and **without** blood.

h. Irish stew

9. Comforting **one-pot meal**, cooked slowly until the meat is ultra-tender. Made with **lamb** (originally mutton), potatoes, onions and sometimes carrots.

i. Soda bread

10. A **hot** drink with Irish **whiskey**, a little bit of sugar and topped with **cream**.

j. White Pudding