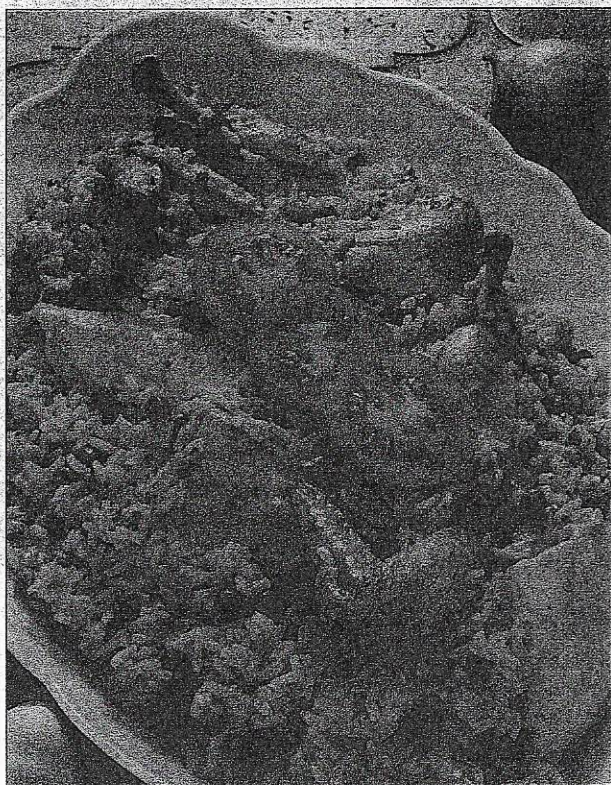


Specialties of Spain and Latin America



Arroz con pollo

Arroz con pollo—chicken and saffron rice served in a sauce seasoned with onions and garlic and cooked with peas

Flan de caramelo—baked custard dessert served with a sauce of slightly burned or caramelized sugar

Latin America

Ropa vieja (Cuba)—casserole containing ground beef, chicken, sausage, peppers, onions, and garlic in saffron rice

Cazuela de mariscos (Ecuador, Colombia)—seafood casserole made with peanuts

Chile con carne (Mexico)—ground beef, tomatoes, onion, green peppers, and kidney beans seasoned with chili powder

Churros—long doughnuts served with hot chocolate

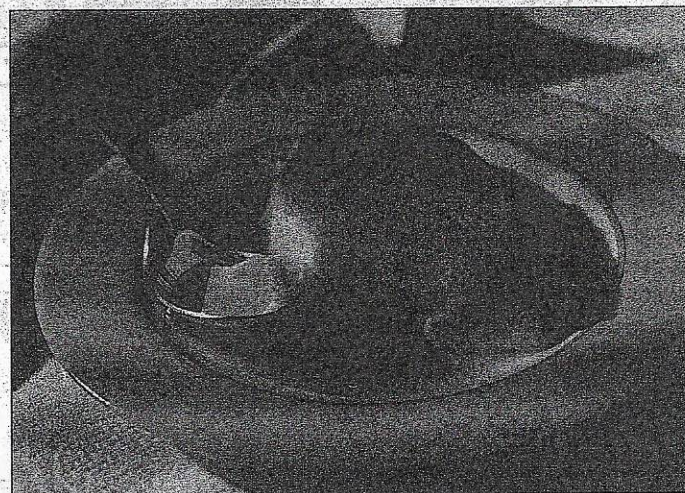
Spain

Gazpacho—cold soup made of tomatoes, peppers, and cucumbers; often served with croutons (or crusty bread cubes) and other fresh vegetables

Tapas—snacks and finger foods, which may include some of the following: fish, sausages, cheese, ham, and olives; served in fast-food bars with standing areas but no tables

Tortilla española—omelet filled with onions and diced potatoes, served hot as a main dish or eaten cold

Paella valenciana—casserole of chicken and seafood served on a bed of saffron rice



Flan de caramelo

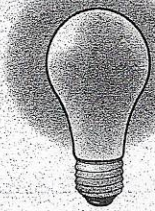
Chocolate (Mexico, Spain, and Central and South America)—thick hard chocolate bars used to prepare a hot beverage often for dunking *churros*. It is made with cornmeal and flavored with spices. The word *chocolate* comes from a Náhuatl word; the Aztecs first used this bitter food without any sweetening!

Tamales (Mexico and Central America)—corn meal pouches filled with meat or sweets, covered with corn husks or plantain (banana-like) leaves and steamed; main dish or dessert. The word *tamales* comes from the Náhuatl language as well.



Tacos (Mexico)—folded tortillas (corn flour pancakes) often filled with chili-flavored meat, refried beans, lettuce, tomatoes, cheese, and so on.

Taco



- *¡Buen provecho!* is a wish on the part of a friend or host for all guests to enjoy the meal and eat heartily.
- *La comida* can mean both food and meal.
- Most families in Hispanic countries tend to eat their evening meal rather late in the evening.
- The name of a certain food can vary around the Hispanic world. For example, *una tortilla* is a corn cake in Mexico, but in Spain it is an omelet made with potatoes. A potato in Mexico is called *una papa*, while in Spain it is known as *una patata*. In some areas, for example in Spain, a sandwich can be called *un bocadillo*, and in other areas, such as Mexico, *una torta*. Two ways of referring to corn are *el maíz* or *el elote*.

Actividades

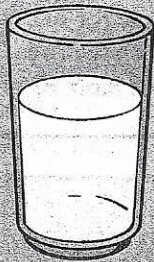
A Escribe el nombre en español de cada objeto. (*Write the Spanish name of each object.*)



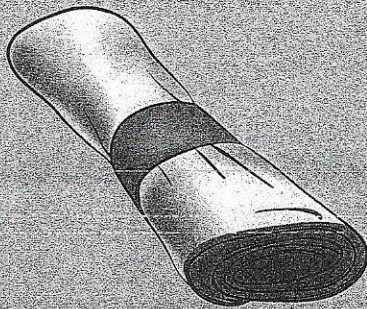
1.



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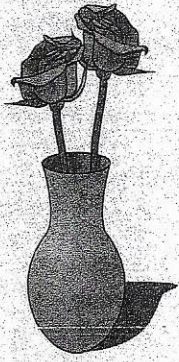


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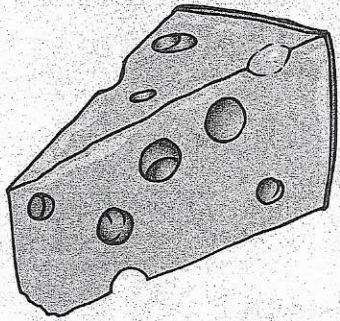
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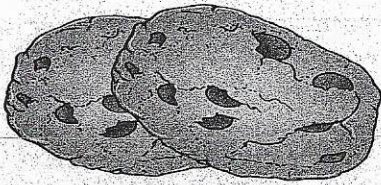
6.



7.



8.



B Completa cada frase en inglés. (*Complete each sentence in English.*)

1. *Flan de caramelo* is a popular _____.
2. *Ropa vieja*, a casserole of assorted meats and vegetables, originated in the country of _____.
3. The two basic ingredients found in *arroz con pollo* are _____ and _____.
4. A Mexican dish of ground beef, tomatoes, onions, green peppers, kidney beans, and seasoned with chili powder is called _____.
5. *Churros* are a pastry dessert often eaten with a hot _____ beverage.

C Using your food vocabulary and the list of specialties, write three food items for each of the following categories.

1. meat

- A. _____
- B. _____
- C. _____

2. vegetables

- A. _____
- B. _____
- C. _____

3. dairy products

- A. _____
- B. _____
- C. _____

4. beverages

- A. _____
- B. _____
- C. _____

5. fruits

- A. _____
- B. _____
- C. _____

6. desserts

- A. _____
- B. _____
- C. _____

D Imagine you are opening a restaurant in Spain. From your food and specialty lists prepare a menu for lunch and dinner. At least three dishes or items for each meal should be offered.

E Prepare a poster from magazine pictures. Show a balanced breakfast and a balanced dinner. Label each food item with its Spanish name.

¡Lengua viva!

Con el auténtico sabor mexicano

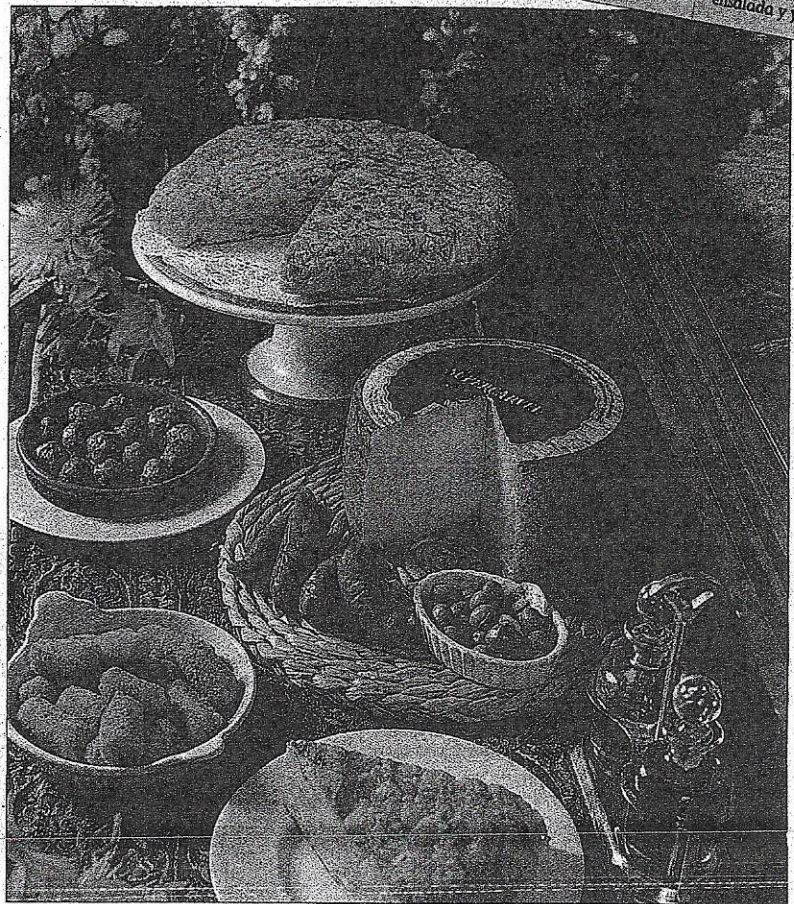
Día	Desayuno	Media Mañana	Almuerzo	Media Tarde	Comida
1	Cereales con leche descremada y frutas	Una mandarina	Pollo a la plancha, arroz, ensalada y jugo	Una porción de queso	Sándwich de atún y yogur
2	Huevo cocido, pan y chocolate con leche descremada	Una manzana	Ensalada de atún, papas y jugo	Cereal con leche descremada	Carne asada, ensalada y yogur

TORTILLA DE PAPAS (ESPAÑA) (Adaptación) 12 porciones

Ingredientes

1 paquete de papas congeladas
12 huevos
1 cebolla
sal y pimienta al gusto
abundante aceite de oliva para freír

Preparación: Sofría en aceite de oliva la cebolla en trocitos e incorpore los seis 'patties' de papas congeladas. Sofríalas, aplastando con un tenedor de madera hasta que estén doradas. Bata los huevos. Añada las papas con la cebolla coladas y salpimente. En una sartén de teflón vierta un poco de aceite y extiéndalo bien. Vierta la mezcla de las papas, cebollas y los huevos y cocine a fuego lento hasta que los bordes de alrededor estén cocinados. Vuélque la sartén sobre un plato mayor para darle la vuelta. Cocínela del otro lado. Sírvala fría sobre una fuente redonda, cortada en cuadritos y pinchada con palillos.



Tortilla de papas, croquetas de ave, papas bravas, queso, chorizos y aceitunas

J

Refer to the diet plan for the following questions. Answer in Spanish.

1. What do you put in your cereal?

2. For which meal is a *huevo cocido* recommended?

3. What is suggested as a mid-morning snack on Day 1?

4. What is recommended for lunch on Day 2?

5. When can you have chicken, rice, and salad?

6. What afternoon snack is offered on Day 1?

7. When do you get a serving of yogurt?

K

Refer to the recipe for the following questions.

1. What is the Spanish name of this potato omelet?

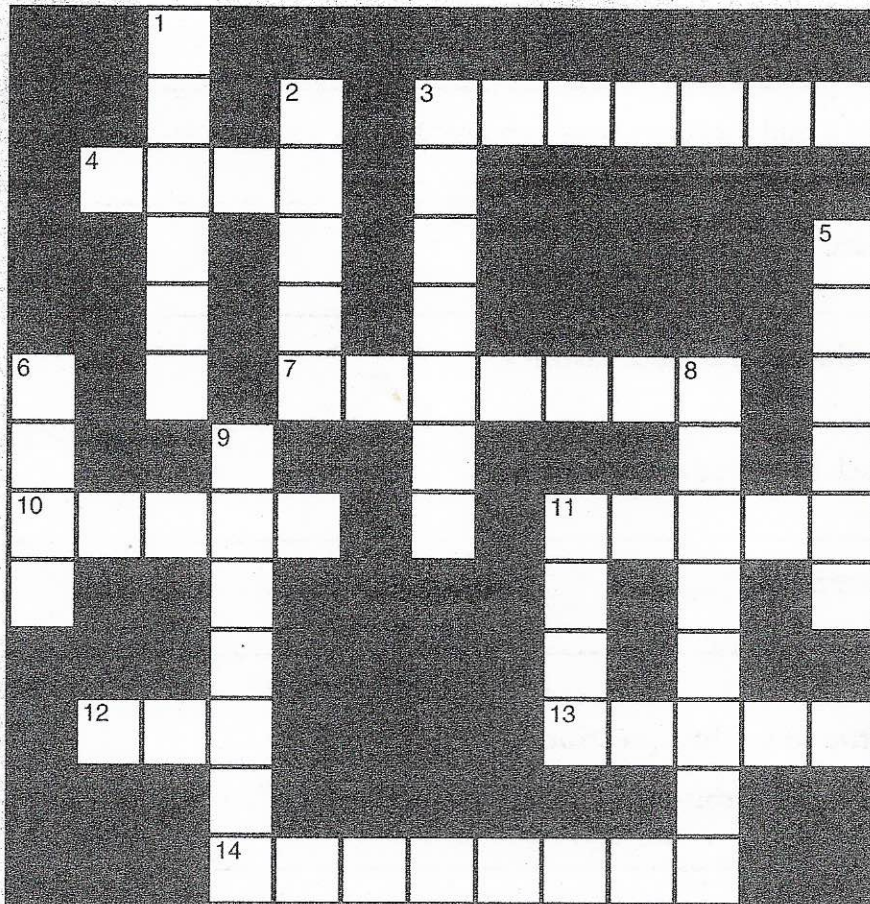
2. What country offers this recipe?

3. How many eggs are needed?

4. Find three ingredients that add to the flavor.

5. How many servings does this recipe make?

Crucigrama



Horizontales

3. long doughnuts or pastries
4. what is set for meals
7. in English, this fruit has the same name as its color
10. called *patatas* in Spain and ____ in Mexico
11. to have a drink
12. I'm thirsty. = *Tengo* ____.
13. Spanish chicken casserole: ____ *con pollo*
14. early morning meal

Verticales

1. eggs
2. ham
3. shopping list = *lista de* ____
5. I'm hungry. = *Tengo* ____.
6. Cuban casserole specialty: ____ *vieja*
8. mid-day meal
9. Quality with taste! = ¡ ____ *con sabor!*
11. what is placed on a *platillo*