



Kali and The Rat Snake

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Illustrated by Srividya Natarajan

Kali's snacks are not foods we typically find here in the U.S. Here is a list of some traditional Indian foods that you may have heard of. You may have even eaten some of them. Can you find the names hidden in the Word Search? Watch out! This game may make you hungry!

X	K	U	L	F	I	D	E	R	G	H	I	R
R	A	S	A	M	D	Y	A	O	C	D	E	A
G	B	O	S	Q	A	R	L	T	L	W	X	S
U	A	H	S	J	A	N	M	I	D	O	S	S
L	B	A	I	A	L	T	I	G	H	I	A	G
A	S	A	M	O	S	A	S	C	A	C	N	U
B	W	L	G	P	I	W	Y	B	D	S	D	L
J	N	V	C	C	U	R	D	R	I	C	E	L
A	K	H	E	E	R	O	H	E	D	O	S	A
M	O	C	H	U	T	N	E	Y	M	Z	H	F
U	F	D	C	A	C	H	A	R	G	N	O	A
N	T	U	Y	C	H	A	P	P	A	T	I	H
S	A	M	O	A	L	G	P	A	N	E	E	R
K	S	D	C	O	C	O	N	U	T	R	Z	A

- ACHAR
- CHAPPATI
- CHUTNEY
- COCONUT
- CURD RICE
- CURRY
- DAAL
- DOSA
- GULAB JAMUN
- IDLI
- KABABS

- KHEER
- KOFTAS
- KULFI
- LASSI
- NAAN
- PANEER
- RASAM
- RASSGULLA
- ROTI
- SAMOSAS
- SANDESH



ACHAR: Indian Pickles, made with fruits or vegetables.

CHAPPATI: Unleavened flat-bread made from finely ground whole wheat flour.

CHUTNEY: Relishes made with fruits, vegetables, and herbs.

COCONUT: An important ingredient in many Indian dishes.

CURD RICE: Also called Yoghurt Rice, it is a simple dish made with rice and yogurt.

CURRY: A dish made with dried and fresh spices cooked in oil with a sauce made from pureed onions, garlic and ginger. The variety of spices used can be extensive, but the commonest are chilli, cumin, coriander and turmeric. Other common ingredients are yoghurt, cream and ground nuts.

DAAL: Daal is the word used in India for all dried beans and split peas.

DOSA: A thin, pancake-like bread made from rice and lentil flour.

GULAB JAMUN: Deep-fried balls of dough made with flour and milk curds which are then steeped in sugar syrup.

IDLI : Steamed rice cakes. A South Indian specialty.

KABABS: Small pieces of any meat, poultry, fish or vegetables, skewered and grilled in a tandoor oven or over a grill.

KHEER: Rice pudding anointed with various aromatic spices and herbs.

KOFTAS: Spiced meat or vegetable balls.

KULFI: Ice cream, made much richer and heavier than western ice creams. It comes in many flavors - mango, cardamom, saffron, etc.

LISSA : A frothy yogurt drink, sweet or salty, flavored with pistachios, cardamom, cumin or rose water.

NAAN: Indian flat bread made from wheat and baked in a tandoor oven.

PANEER: A fresh, ricotta-like cheese.

RASAM: A soup usually made with tamarind and tomato. A South Indian specialty.

RASSGULLA: A dessert made from sweetened cottage cheese with a small amount of semolina, cooked in a light sugar syrup. This is a Bengali specialty, like almost all milk-based sweets found in the Indian subcontinent.

ROTI: is Bread in many North Indian languages. "Rumali Roti" is a kind of thin and flaky flat bread made up of many layers.

SAMOSAS: Deep-fried savory pastries, usually filled with vegetables or meat.

SANDESH: A steamed-milk dessert made with paneer.