Christmas Food Trivia

Choose one answer per question. Circle A, B, C, or D.

1. What shape gives the French Christmas dessert bûche de Noël its name?
   - A. A log
   - B. A bell
   - C. A star
   - D. A wreath

2. In many Mexican households, Christmas tamales are filled and wrapped in corn husks. How are they usually cooked after wrapping?
   - A. Grilled over charcoal
   - B. Deep-fried
   - C. Steamed
   - D. Baked uncovered

3. Which grain supplies the flour typically used to make the Filipino Christmas cake bibingka?
   - A. Rye
   - B. Rice
   - C. Barley
   - D. Oats

4. Which fish is served as bacalhau in the traditional Portuguese Christmas Eve supper?
   - A. Trout
   - B. Herring
   - C. Mackerel
   - D. Cod

5. Coquito is a creamy Puerto Rican Christmas drink named for the flavor of which ingredient?
   - A. Pineapple
   - B. Coconut
   - C. Almond
   - D. Passion fruit

6. Which Italian Christmas sweet is baked in a tall mold with eight points, so the top looks like a star?

A. Pandoro
B. Panettone
C. Panforte
D. Cannoli

7. The Feast of the Seven Fishes is most closely associated with which Christmas Eve tradition?

A. Greek American
B. Danish American
C. Finnish American
D. Italian American

8. What fruit sauce is a traditional accompaniment to the Danish Christmas rice dessert risalamande?

A. Peach
B. Pear
C. Cherry
D. Blueberry

9. Which region is home to the city whose protected Christmas bread is called Dresdner Christstollen?

A. Saxony
B. Bavaria
C. Brandenburg
D. Thuringia

10. Which Portuguese cake has a ring shape and a decoration of crystallized fruit for the Christmas season?

A. Arroz doce
B. Pão de ló
C. Pastel de nata
D. Bolo-Rei

11. At a Polish Christmas Eve meal, what are uszka when served in barszcz?

A. Pieces of roasted beetroot
B. Thin slices of smoked fish
C. Small dumplings often filled with mushrooms
D. Cubes of toasted rye bread

12. Which ingredient distinguishes the dough in many Puerto Rican pasteles from the corn dough in a typical Mexican tamal?

A. Baking wheat
B. Green banana
C. White rice
D. Oat flour

13. English Heritage adapted a 1591 recipe for a mince pie. What savory ingredient appears alongside the spices and dried fruit?

A. Roasted chestnuts
B. Grated cheddar cheese
C. Chopped salted cod
D. Minced mutton or beef

14. Which pair names a sweet commonly eaten during the Spanish Christmas season and the ring cake associated with Three Kings’ Day, in that order?

A. Turrón and roscón
B. Roscón and turrón
C. Churros and panettone
D. Flan and pandoro

15. Which Goan Christmas sweet is built by baking successive layers of a mixture made with coconut milk?

A. Coquito
B. Bibingka
C. Bebinca
D. Bolo-Rei