

SEASONING WITH SPICES

Word scramble

Unscramble the underlined words in the sentences below to add some zing to your cooking creativity.

- _____ 1. Adding spices to food is a great way to add **VOLFRA** and variety to any recipes.
- _____ 2. **NANIMONC** is a strong-smelling spice that is grown in tropical regions and comes from the bark of a tree.
- _____ 3. Using spices to flavor food can help reduce the amount of fat, sugar, and **LATS** when cooking.
- _____ 4. One of the most common ingredients used around the world because of its robust aroma and flavor is **RIGCAL**.
- _____ 5. Using **OHLEW** spices provides more abundant flavor but may take longer to prepare and require special kitchen equipment or tools to freshly grind them.
- _____ 6. **RAPIKAP** is a versatile spice that has a spicy, smoky flavor and vibrant red color.
- _____ 7. Spices come from a variety of plant-based sources such as **TURFI**, seeds, roots, and bark.
- _____ 8. Cooking with spices is a **TAHLEHY** way to add delicious and unique flavors to recipes.
- _____ 9. Using **DORNUG** spices to cook with is more convenient, but they will gradually lose their flavor over time.
- _____ 10. **CERTIMUR** is a mild, earthy spice that provides a beautiful, bold bright yellow color to prepared dishes.
- _____ 11. You can be more **TARVEICE** with recipes by trying new spices that you've never used before.
- _____ 12. You can save money by blending spices to create homemade **NOSEGSANIS** to make dishes such as tacos and chili.
- _____ 13. Learning how to **KOCO** with spices can be fun, exciting, and rewarding!
- _____ 14. You can see what types of spices you can find at your local **YROGREC** store.
- _____ 15. A good way to start is by experimenting with the **PISCES** you may already have in your cupboard.