Soup Glossary

|  |  |  |
| --- | --- | --- |
| **Borsch** |  | strong red colored vegetable soup from eastern Europe that includes beet roots |
| **Capers** |  | pickled flower buds packed in salt |
| **Charred Ginger** |  | root spice burned over an open flame |
| **Cinnamon** |  | spice obtained from the inner bark of several different trees |
| **Cream** |  | the thick white or pale yellow fatty liquid that rises to the top when milk is left to stand |
| **Cloves** |  | the dried flower bud of a tropical tree, used as an aromatic spice |
| **Dill** |  | an herb of the parsley family, with fine blue-green leaves and yellow flowers |
| **Guasca** |  | an herb plant in the daisy family |
| **Kefir** |  | a sour-tasting drink make from cow's milk fermented with certain bacteria  **high fat content** |
| **Leeks** |  | a plant related to the onion |
| **Parsley** |  | aromatic leaves that are either crinkly or flat and used as an herb to flavor food |
| **Radish** |  | a spicy-tasting edible root |
| **Scallion** |  | **a** long-necked onion with a small bulb |
| **Star Anise** |  | a small star-shaped fruit with one seed in each arm |
| **Sour Cream** |  | cream that has been deliberately fermented by the addition of certain bacteria  **high fat content** |
| **Welsh Onion** |  | a bunched onion, similar to a scallion |
| **Wild Coriander** |  | a food herb, similar to parsley |
| **Yoghurt** |  | a semisolid sourish food prepared from milk fermented by added bacteria  **high fat content** |