

REUNITE WITH READ

CATEGORY: Classic American Food & Drink History Trivia

1. Which popular salad, said to have been developed in the 1920s by a chef in Tijuana, Mexico, contains romaine lettuce, croutons, and a dressing made with anchovies?
2. How did Pound Cake get its name?
3. What is the name of the cocktail invented in the 1800s with a brand of Kentucky bourbon called "Old 1776," bitters, maraschino cherries, and orange slices?
4. What is the name of the iconic salad that was created in the 1890s at a famous New York hotel featuring apples, celery, mayonnaise, and later walnuts?
5. What is the brand of wine which Orson Welles said, "We will sell no wine before its time" in a 1978 ad campaign?
6. Which culinary expert and cooking teacher originally from Portland, Oregon, championed American cooking, wrote 20+ cookbooks, and has a prestigious culinary award program named after them?
7. What popular American sandwich made its national debut at the St. Louis World's Fair in 1900, and is today served at fast food spots and restaurants of all types?
8. What popular dessert pie with roots in the Northeast isn't really a pie at all?
9. Which President is credited with introducing macaroni and cheese to America?
10. Which CA winemaker is credited for bringing California wine to the world's stage?
11. The average American child is estimated to eat 1,500 of this sandwich by age 18?
12. The Girl Scouts Handbook includes a recipe for which favorite campfire treat?
13. Which beer became "The Champagne of Beers" thanks to a 1903 ad campaign?
14. What do many Southerners serve up on New Year's Day to bring good luck?
15. Name the colonial inn that inspired a popular chocolate chip cookie recipe.
16. What are four key ingredients in the filling of a Denver, or Western, omelet?
17. What is the name of the New Orleans restaurant that invented Bananas Foster?
18. What are the ingredients that make up the East Coast favorite, the "Egg Cream"?
19. What is the most popular white wine in America?
20. What is the oldest soda pop in the U.S.?

BONUS *question...*

1. Where and when was the oldest soda pop in the U.S. invented?

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American Food & Drink History Trivia

1. Caesar Salad
2. The original recipe called for one pound each of butter, eggs, sugar and flour.
3. Old Fashioned
4. Waldorf Salad form the Waldorf Astoria Hotel
5. Paul Masson
6. James Beard
7. Hamburger
8. Boston Crème Pie - it's yellow cake with pastry crème and chocolate icing
9. Thomas Jefferson
10. Robert Mondavi; his promotional efforts attracted global media attention to Napa Valley in the 1960s
11. Peanut Butter and Jelly
12. S'mores
13. Miller High Life
14. Black-eyed peas
15. The Toll House Inn, in Whitman, MA
16. Ham, green peppers, onions, cheese
17. Brennan's Restaurant, in 1951
18. Milk, carbonated water and either chocolate or vanilla syrup
19. Chardonnay
20. Dr. Pepper

BONUS question...

1. 1885 in Waco, Texas, by pharmacist Charles Alderton

READ SOUTHWEST 3 BEAN & CHICKEN ONE PAN DINNER

PREPARATION TIME: 15 MINUTES — MAKES 4 SERVINGS

Courtesy of: All Roads Lead to Healthy

2 tbsp	Avocado oil or other favorite oil
1	Medium sweet potato, diced
1/4 cup	Chopped red onion
1	Red bell pepper, seeded and chopped
1 cup	Frozen corn kernels
1 can	READ 3 Bean Salad (15 oz)
1 packet	No-sodium or reduced sodium taco/fajita seasoning (0.85 oz)
12 oz	Frozen precooked chicken strips, thawed
1/4 Cup	Shredded Mexican cheese blend
	Thinly sliced green onions (scallions)

1. Preheat broiler with oven rack 6 in from heat.
2. Heat large oven-safe skillet over medium-high heat. Add oil to skillet; swirl to coat.
3. Add sweet potato. Cook 10 minutes, or until sweet potato is almost tender, stirring occasionally.
4. Add onion, bell pepper and corn. Cook 5 to 7 minutes or until onion and bell pepper are tender.
5. Stir in bean salad and taco seasoning packet. Cook 5 minutes, stirring occasionally to blend well.
6. Nestle chicken strips into bean mixture. Sprinkle with cheese. Broil 2 to 3 minutes or until chicken is heated through and cheese is bubbly. Sprinkle with green onions, as desired.

Nutrition information per serving (1/4 of recipe): 360 calories; 24g protein; 39g carbohydrate; 12g fat; 1290mg sodium; 80mg cholesterol; 5g dietary fiber; 2.75mg iron; 0.09mg thiamin; 6654.67IU vitamin A; 25.67mg vitamin C.