

# Russian Food Wordsearch

Category: Learn Russian



## Russian Food Word meanings

Russian	English	English Phonetic Pronunciation
Пельмени	Dumplings	pel-men-ee
Блины	Blintzes	blee-neeZ
Оливье	Olivier Salad	o-lee-vyer
Пирожки	Pies	pee-rosh-kee
Шашлык	Shish Kebab	shash-leek
Пирог	Pie	pee-rohg
Окрошка	Okroshka	oh-krosh-ka
Манты	Manti	man-tee
Харчо	Harcho	hahr-choh
Хинкали	Khinkali	hin-ka-lee
Голубцы	Cabbage Rolls	guh-loob-tsi



## **Brief descriptions of the Russian foods in this wordsearch:**

**Пельмени – Pelmeni** : These are traditional Russian dumplings filled with minced meat, usually pork or beef. Pelmeni are boiled in water and served with various sauces, such as sour cream or vinegar. It is a hearty and popular dish with ancient roots and is considered a symbol of Russian cuisine, especially in Siberia and the Urals.

**Блины – Bliny** : These are thin Russian pancakes that can be either sweet or savory. They are made from a batter of flour, milk, and eggs, and are often served with various fillings, such as cottage cheese, meat, or jam. Bliny are traditionally made during Maslenitsa, a festival celebrating the arrival of spring, and are an important part of Russian culture.

**Оливье – Olivier Salad** : This is a popular salad that is usually prepared for holidays. The main ingredients include boiled potatoes, carrots, eggs, peas, and meat (usually sausage or chicken), dressed with mayonnaise. This salad has become an integral part of New Year's feasts and is associated with Russian celebrations.

**Пирожки – Pirozhki** : These are small pies with a variety of fillings, which can be either sweet or savory. The dough for pirozhki can be either yeast-based or shortcrust pastry. Pirozhki are often made with fillings of meat, potatoes, cabbage, or fruits, and are served as an appetizer or dessert.

**Шашлык – Shashlik** – This is marinated meat skewered and grilled over an open fire. It is popular for picnics and celebrations, and is often made from pork, beef, or chicken. Shashlik is usually served with vegetables and sauces, such as adjika or a sour cream-based sauce.

**Пирог – Pirog** : This is a pie with a filling, which can be either sweet or savory. Pies can be open or closed and are often made with fillings of meat, fish, vegetables, or fruits. This dish is often served at family gatherings and celebrations.

**Окрошка – Okroshka** : This is a cold soup made from kvass or kefir with chopped vegetables, meat, and eggs. It is a refreshing dish that is especially popular during the summer months and is perfect for hot weather.

**Манты – Manty** : These are large meat dumplings that are steamed. They are usually filled with meat and spices and are often served with a sauce or sour cream. Manty have Turkic origins and are common in various countries, including Russia.

**Харчо – Kharcho** : This is a spicy soup made from beef, rice, and spices. This soup has a distinctive rich flavor and is often served with herbs and sour cream. Kharcho is considered one of the most popular soups in Georgian cuisine, but is also loved in Russia.

**Хинкали Khinkali** : These are large dumplings with a meat filling that are traditionally steamed. They have a distinctive shape and are usually served with black pepper and a sauce. Khinkali are popular in Georgian cuisine and have become known in Russia for their juicy filling and unique taste.

**Голубцы – Golubtsy** : These are cabbage leaves stuffed with meat and rice. They are baked in a tomato sauce or steamed. Golubtsy are a traditional dish in Russian cuisine and are often served at family lunches and celebrations.