

Name _____

Exploring the Flavors of Brazilian Cuisine

Short Answer Key

1. Feijoada is a hearty stew made with black beans and various cuts of pork like sausages, bacon, and pork ribs. It is traditionally served with rice, collard greens, orange slices, and farofa (toasted cassava flour).
2. Açaí is a small purple fruit native to the Amazon rainforest. In Brazil, it is commonly prepared as a thick smoothie and served in a bowl. It is topped with granola, sliced fruits, and honey, creating a nutritious and delicious dish.
3. Churrasco is a style of Brazilian barbecue that emphasizes slow-cooking meats over open flames. It reflects the Brazilian barbecue culture by offering a variety of meats, including beef, pork, chicken, and sausages. These meats are seasoned with salt and grilled to perfection.

