

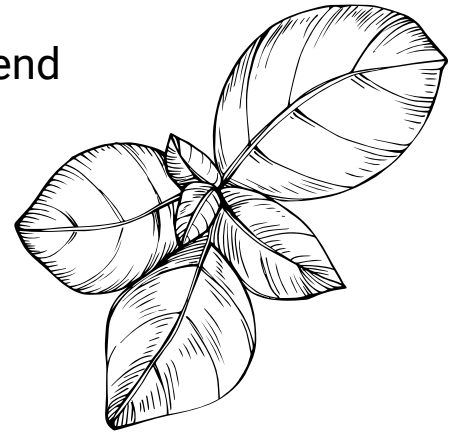
Herb Acrostic

Level 1

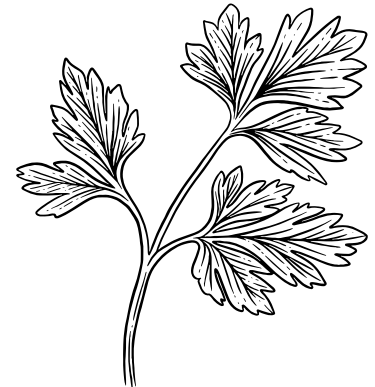


Fill in the blanks in the poems below to spell various common herbs, using the images beside the poem. If you are stumped, use the word bank below to guide you.

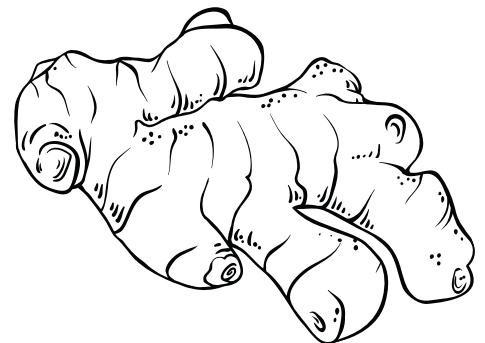
___eneath the sun, where colors bloom and blend
___roma fills the air, nature's sweetest friend
___avor the taste, a culinary delight
___n every dish, it adds a touch that's right
___usciuous leaves, vibrant green in the light.



___lucked from gardens, fresh and bright.
___romatic whispers in the night.
___ich in flavor, green delight,
___avory touch, a chef take flight.
___ively garnish, colors unite,
___very dish it makes just right,
___ielding joy with every bite.



___olden strands that gleam and gleam,
___n every kitchen, a chef's dream.
___ectar's fire in roots concealed,
___ifts of warmth in meals revealed.
___choes of ancient lands impart,
___adiant spice that warms the heart.



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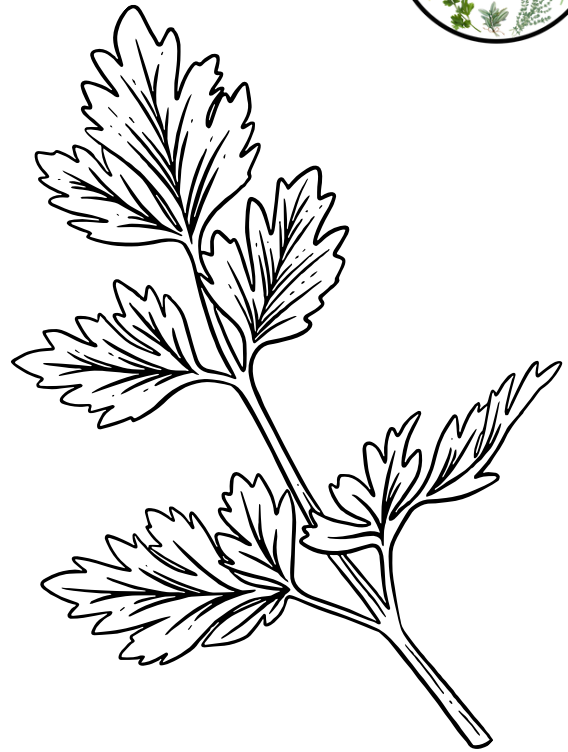
Word Bank: Parsley, Ginger, Basil

Cilantro Salsa



Ingredients

- 6 Roma tomatoes
- ½ medium yellow or sweet onion
- ¼ c finely chopped cilantro
- 2 jalapenos
- ¼ c vinegar, white
- 2-3 tsp salt
- 2 tsp sugar
- 1 tsp minced garlic
- ¼ teaspoon chili powder
- ¼-½ lime



Instructions

1. Finely dice tomatoes & onion and place in a medium mixing bowl. Add chopped cilantro.
2. Slice jalapenos in half to remove the seeds and the membrane that holds them. Finely dice peppers and add to the tomatoes and onion.
3. Add vinegar, garlic, chili powder, and 2 teaspoons of both salt and sugar. Toss well. Taste to determine if another teaspoon of salt and/or sugar is needed.
4. Squeeze lime over salsa. Toss once more. Cover and refrigerate or serve immediately with tortilla chips or with any Tex-Mex dish.