

Part 1

1. How are potatoes often used? For French fries
2. How can you cook squash? With a bit of brown sugar and butter
3. How is parsley used? As a garnish
4. How is ginger used? In Asian cooking and ginger ale
5. Are yams and sweet potatoes the same? They often look the same but they have different interiors and are different species.
6. How is the sweet potato different to the yam? It is lighter in colour and a little more starchy in consistency
7. How can you use broccoli? As a side dish
8. How are parsnips cooked? They are often baked in a stew
9. How is cabbage cooked? It's made in coleslaw as well as in sauerkraut, and a German side dish to sausages.
10. How are bean sprouts used? In Asian cooking
11. How are green onions used? As a garnish in soups and salads
12. When are Brussels sprouts used? They're used as a side dish in Thanksgivings' dinner
13. Who loves carrots? Bugs Bunny

Part 2

1. Fennel has a liquorice flavour
2. Avocados have light green flesh and used in a Mexican dish called guacamole
3. Radishes are red and come in different varieties and they're slightly spicy.
4. Chinese cabbage is used in stir fries and coleslaw
5. Pickled beets are served hot and cold
6. Kale needs quite a lot of cooking in order to make it tender
7. Garlic is a staple of seasonings
8. Shallots are used in French cooking and have a milder flavour than the onion
9. Hot peppers are used in Thai, Mexican, and some Chinese cooking
10. Corn can be eaten cold, hot, or in a soup
11. There's artichoke heart which is used in salads and the leaves are steamed
12. Green beans are sauteed and steamed