

READ THE PASSAGE

Think about the similarities and differences between kinds of puddings from around the world.

A Pudding by Any Other Name

When you think of pudding, do you picture a bowl of creamy chocolate or vanilla dessert? Most people in the United States probably think of pudding in the same way. But there are many kinds of puddings, and not all of them are sweet.

In England, *pudding* can refer to desserts or to side dishes that are eaten with breakfast, lunch, or dinner. These puddings are usually not sweet. They can include butter, flour, spices, and even meats, such as sausage. A blood pudding is a salty side dish made with sheep's or cow's blood that is cooked until it is thick. Yorkshire pudding is almost like a bread and is often served with roast beef. And Christmas pudding is a sweet bread pudding that is served during holidays. It is not creamy like the milk-based puddings most of us are used to, though.

Other countries have puddings, too. Rice pudding is a sweet dessert popular in India and some parts of the United States. It is made with milk, sugar, rice, and spices such as cinnamon. Noodle kugel (KOOH-gul) is a side dish that comes from Eastern Europe. It is a baked mixture of noodles, eggs, butter, and cottage cheese.

Whether you like a creamy, sweet pudding or a salty, starchy pudding, you can travel almost anywhere and find a pudding to suit your tastes.

SKILL PRACTICE

Read the item. Write your response.

1. Which puddings are sweet?

2. Name three of the puddings that are served as side dishes.

3. Which pudding mentioned in the text would you not want to try and why?

STRATEGY PRACTICE

Tell a partner what kind of pudding you like to eat. If you do not like pudding, tell your partner why.