

ranchero sauce /rahn-chair'-oh/ [Tex-Mex] a cooked sauce made from tomatoes, garlic, onion, chiles, oregano, salt, and pepper, used as a condiment.

ras el hanout /rahss-el-hah-noot/ [North African] a variable, customized spice mixture including allspice, black pepper, cardamom, cayenne pepper or chile peppers, caraway, cinnamon, cloves, coriander, cumin, ginger, mace, nutmeg, turmeric, and sometimes fragrant herbs. *also* **ras al hanout**

rasmalai, ras malai /russ-muh-lye'/ [Indian] flattened balls of spongy cottage cheese curds, boiled in syrup and served in flavored evaporated milk.

ratatouille /rha-tah-tooe'y/ [French] a vegetable stew made with eggplant, tomatoes, bell peppers, and zucchini, seasoned with garlic and herbs.

rava /rah'-vah/ [Indian] semolina.

recaito [Puerto Rican] mild green seasoning mixture made from peppers, cilantro, and garlic.

red curry [Thai] a dish prepared with a popular aromatic blend of hot spices and herbs, featuring dried red chile peppers and typically incorporating coriander, garlic, shallots, lemongrass, galangal, cumin, lime, salt, shrimp paste, and other ingredients. *also called* **gaeng ped, kaeng daeng, kaeng phet**

red red [West African] black-eyed peas and plantains cooked with palm oil and seasonings, originally a boarding school specialty in Ghana.

refried beans [Tex-Mex, Mexican] mashed boiled pinto beans, traditionally re-cooked in a