

also called **phool gobi. 2.** occasionally, cabbage or kohlrabi.

gochujang *see* **kochujang**

goi cuon /gwy-koohn/ [Vietnamese] a popular fresh appetizer consisting of a transparent rice-noodle envelope wrapped around a filling of shrimp, lettuce, tiny rice noodles, and pork paté, all rolled up into a cylinder about the size of a thumb and served at room temperature with sweet peanut-soy dipping sauce. Usually grasped by hand, dipped, and eaten like miniature sandwiches. *also called* **summer rolls, salad rolls** (Note: sometimes called by misleading name of “fresh spring rolls” or “cold spring rolls,” which may get confused with *cha gio*, the common Vietnamese crispy spring roll.)

golab jamun *see* **gulab jamun**

golubki /gah-wump-kee/ [Polish] stuffed cabbage rolls. *see also* **golubtsy, holubtsi**

golubtsy /go-lub'-tsee/ [Russian] cabbage leaf rolls stuffed with a mixture of ground meat and rice (or with onion, buckwheat, and rice) commonly served with tomato sauce or sour cream. *see* **holubtsi**

golveda /gol'-veh-dah/ [Nepalese] tomato. *also* **golbheda**

golveda ko achar [Nepalese] a chutney made with tomatoes, garlic, and cilantro.

gomen /go'-men/ [Ethiopian] collard greens, chopped and cooked with garlic and oil, served as a side dish.

gomen wat /go'-men-wutt/ [Ethiopian] collard greens stewed with onion, peppers, ginger, garlic, and hot spices.