

TARRAGON

After you read through this month's Ingredient of the Month, take this quiz to test your knowledge. In order to earn continuing education hours (CEHs) from the American Culinary Federation (ACF), the test must be completed through the ACF's online learning center. Seventy-five-percent accuracy is required to earn one hour of continuing education credits toward professional certification.



1. Which subspecies of tarragon is most commonly used for culinary purposes?

- a. French
- b. Mexican
- c. Russian
- d. None of the above

2. Tarragon is native to _____.

- a. northern Europe
- b. western Asia
- c. South America
- d. North America

3. Tarragon has an aroma similar to _____.

- a. cloves
- b. lemongrass
- c. dill
- d. anise

4. All varieties of tarragon produce flowers.

- a. True
- b. False

5. Who is credited with first cultivating tarragon to the United States?

- a. Native Americans
- b. Thomas Jefferson
- c. Hannah Glasse
- d. Arab travelers

6. Dried tarragon is just as flavorful as fresh tarragon.

- a. True
- b. False

7. Tarragon is the main flavoring component of which sauce?

- a. Béarnaise
- b. Hollandaise
- c. Bolognese
- d. Maderia

8. What is sabzi knordan?

- a. A Georgian stew
- b. A platter of fresh vegetables and herbs
- c. A Hungarian chicken soup
- d. A tarragon vinegar

9. Which of the following is not one of the four "fine herbs" of French cooking?

- a. Tarragon
- b. Chives
- c. Parsley
- d. Rosemary

10. A legend states that if a _____ is placed into a radish root or sea onion and then planted to the ground, tarragon will grow from it.

- a. gold
- b. flax seed
- c. caraway seed
- d. spearmint leaves