

Unveil traditional Christmas dishes in countries

For a long time, Christmas has become an international holiday. In each country, Christmas is associated with unique traditional dishes.

For a long time, Christmas has become an international holiday. This is an important festival for many regions in the world of Christian followers. On Christmas Eve one of the customs still handed down to now is **the party on Christmas Eve or the afternoon of the holiday** . At this party, this is an opportunity for people to prepare special dishes, reflecting the custom of the place and everyone in the family will wish each other a happy and happy Christmas.

1. Australia



Pavlova - Australia's traditional Christmas dish. Photo: Internet

Australia is located in the southern hemisphere so the Christmas here falls in the summer - the hottest time of the year. So, the indispensable Christmas dish in Australia is the cold dish served with salad. Australians also love outdoor barbecue parties with beef, lamb and seafood. In addition, cake pavlova is also a familiar dessert for Australians on this occasion.

2. Canada



Eggnog.Photo: Internet

Canada's culinary culture is a harmonious blend of French and British culture. Besides dishes such as stuffed turkey, vegetables, sauces, mashed potatoes . the cup of eggnog with fresh ingredients such as butter tart, milk and wine is indispensable on the Austrian Christmas night.

3. Scotland



Whisky Dundee.Photo: Internet

Referring to the Christmas food, the first dish that the Scottish people think of will undoubtedly be the traditional Whisky Dundee cake. This cake originated from Dundee - Dundee's largest city and is made with this country's famous whiskey. For those who do not like wet or too sweet cakes, this light soft sponge cake is sure to be a difficult dish to refuse.

4. Portugal



Salt cod. Photo: Internet

If turkey is a popular Christmas day, on Christmas Eve, the people of Portugal especially like salted cod fish with potatoes and vegetables.

5. Germany



Gingerbread is a special Christmas dish of the Germans. Photo: internet

During Christmas, German people eat a lot of sweets. **Gingerbread, chestnuts, biscuit and sweet bread** are very popular Christmas dishes. During the main meal, German people often eat nutritious foods such as pork or goose meat and eat with cabbage.

6. The British Union



Chipolatas - a type of sausage in England. Photo: Internet

A traditional British Christmas dish is a Christmas cake derived from **plum tea**. In addition, in the afternoon, the British often organize a party consisting of roasted **goose or turkey, chipolatas** (a type of sausage in the UK).

7. America



Turkey. Photo: internet

On the American banquet table, there are always popular dishes such as stuffed turkey, berry sauce, squash, corn and green beans, minced pâté, apple pie, fruit cake and carrot cake.

8. France



Coquilles Saint - Jacques Christmas dish of French people. Photo: Internet

Coquilles Saint - Jacques is an indispensable dish in the French Christmas party. This dish is made from scallops, butter, herbs and left in shells. Besides, the French also often eat familiar dishes such as cheese rolls, roasted turkey and foie gras toast.

9. Peru



Turkey stuffed beef. Photo: Internet

For the people in Peru, Christmas is an opportunity for the whole family to gather and dine together. During a warm meal there is usually **turkey stuffed with beef** , peanuts and dishes decorated with cherries and a few slices of fresh pineapple. There are also baked potatoes with apple sauce.

10. Norway



Grilled pork belly with salt. Photo: Internet

For people in Norway, **grilled pork thighs** are an indispensable Christmas dish. Without this dish, it will no longer be Christmas. This is a traditional dish originating from ancient Roman times.

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