



## Baked Beans

### Answer Key

1. How do you get rid of the thick liquid in your can of beans?

#### **C – Rinse and drain**

Canned beans have a cloudy liquid which is mostly starch and salt and it can change the texture or taste of a dish, which is why we rinse and drain them.

2. We need 2 heads of garlic in our recipe.

#### **B - False**

We need 2 cloves of garlic in our recipe. A head or a bulb is the ENTIRE garlic, while a clove is just one piece.

3. What do we use to protect our fingers when cutting our onion?

#### **D – Bear Claw**

The bear claw is a cutting technique that we use to keep our fingers safe and help stabilize the food that you are cutting.

4. What does finely chopped mean?

#### **C – Small pieces**

When you are finely chopping something you want all the pieces to be the same or around the same size, that way they all cook the same.

5. You can use a chef's knife to crush your garlic by pressing down with the heel of your hand.

#### **A - True**

You can also use this same technique to peel your garlic clove.

6. If you don't use bacon, add an extra teaspoon of...

#### **D – Olive oil**

When frying bacon, it will produce grease that will help cook the onions, if you don't use bacon then you need to add more olive oil to replace the bacon grease.

7. It is NEVER okay to get messy in the kitchen.

#### **B - False**

It is always okay to get a little messy in the kitchen, but always a good idea to clean as you go, as it is easier to work in a clean workspace!



8. Tomato paste does what to the sauce?

**C – Thickens it**

In order to thicken a sauce you can add a starch and reduce the liquid. Tomato paste is basically a thick tomato sauce already.