



## Mexican Layered Dip

### Answer Key

1. A clove of garlic is the entire bulb.

**B - False**

The bulb is the whole garlic, while the clove is just a small piece from the bulb!

2. Ms. Taco trick, you can safely lightly tap the side of a knife on a clove of garlic to peel it.

**A - True**

Remember to be extra careful when doing this and keep the sharp side of the knife away from you. It is awesome how easily the garlic comes out after doing this!

3. The smallest form of chopping is...

**D – Mincing**

That's right mincing is the smallest form of cutting, the largest is chunking! What is your favorite form of chopping?

4. What is the most important ingredient in pico de gallo?

**C - Tomato**

Pico de gallo translates to "beak of rooster", it is also called salsa fresca or salsa cruda. It is a salsa commonly used in Mexican cuisine. The tomato-based variety like what we used is also known as salsa picada which means minced sauce!

5. Do we use the stem or the leaf of cilantro?

**B - Leaf**

The stem of cilantro is not tender to eat and does not taste very well. We want to use the tender leaves from cilantro.

6. Lime juice helps the avocado not...

**D - Brown**

Lime or lemon juice have citric acid which is a strong antioxidant that will help slow the browning process of an avocado for at least a day!

7. How many layers does our dip have?

**A – 5**

Our dip has 5 layers: Beans, sour cream, pico de gallo, cheese, and guacamole. But your dip at home could have however many layers you want!!!! Do you like onions? Add a layer of onions!! Do you like taco meat? Add a layer of meat! The options are endless!!!

