unit 14 quiz

1. Why is it wise to add dairy products only in the last 30 minutes of crockpot cooking time?
   a) it will burn
   b) it will curdle
   c) it will make it taste better
   d) none of the above

2. What is the best order to put the following into the crockpot?
   a) gravy, potato slices, beef chunks
   b) beef chunks, potato slices, gravy
   c) potato slices, beef chunks, gravy

3. Why is it important to have a “quick fix” meal on hand?
   a) for days when life falls apart
   b) when you can’t get home in time to make dinner
   c) in case you have to leave and put someone else in charge of dinner who doesn’t know how to cook
   d) all of the above
   e) none of the above

4. While using the crockpot, how often should you open the lid to check your food?
   a) every 2 hours
   b) every hour
   c) the least amount possible, check at recommended done time

5. On a slow cooker what is the temperature for high?
   a) 100 degrees
   b) 300 degrees
   c) 200 degrees
   d) 450 degrees

6. My pot is starting to boil over, what can I do?
   a) put the lid on tight
   b) place a wooden spoon over the top rim
   c) turn it up

7. What can I do if my meat is too dry?
   a) add water, cover, and cook another 30 minutes
   b) add some spices and continue baking
   c) uncover and cook another 30 minutes
Answers
1. b
2. b
3. d
4. c
5. b
6. b
7. a