

Name \_\_\_\_\_

## Fancy Filet Mignon and Marvelous Mash Potatoes

### Multiple Choice Questions

1. Why is it important to let the filet mignon steaks sit at room temperature before cooking?
  - A) To make them colder
  - B) To help them cook evenly
  - C) To make them spicier
  - D) To reduce their size
  
2. How do you know when the mashed potatoes are ready to be drained and mashed?
  - A) When they turn purple
  - B) When they become hard
  - C) When they are tender when pierced with a fork
  - D) When they start jumping in the pot
  
3. What should you do after searing the filet mignon steaks in the skillet?
  - A) Serve them immediately
  - B) Let them rest for a few minutes
  - C) Put them in the freezer
  - D) Cut them into tiny pieces
  
4. What temperature should you preheat the oven to for cooking the filet mignon steaks?
  - A) 200°F
  - B) 350°F
  - C) 400°F
  - D) 600°F
  
5. What can you add as a side dish to your filet mignon and mashed potatoes for a complete meal?
  - A) Ice cream
  - B) Green beans or asparagus
  - C) Chocolate cake
  - D) French fries

