

Name _____

Fancy Filet Mignon and Marvelous Mash Potatoes

Open-Ended Response Questions

1. Explain why it's essential to season the filet mignon steaks with salt, black pepper, and dried rosemary before cooking. How do these seasonings enhance the flavor of the steaks?
2. Describe the ideal texture of mashed potatoes. How does the milk and butter contribute to achieving that texture?
3. Share your thoughts on why filet mignon is often considered a fancy or special occasion meal. What makes it different from other cuts of beef?
4. Can you think of any creative homemade sauces or toppings that would complement filet mignon and mashed potatoes? How would you make them?

