

Name _____

Fancy Filet Mignon and Marvelous Mash Potatoes

Open-Ended Response Answer Key

1. Seasoning the filet mignon steaks is crucial because it adds flavor to the meat. Salt enhances the natural beef flavor, while black pepper adds a hint of spiciness. Dried rosemary contributes a subtle earthy and herbal aroma. Together, these seasonings create a well-balanced taste that complements the meat's tenderness.
2. The ideal texture of mashed potatoes is smooth and creamy, without lumps. Milk and butter contribute to this texture by adding moisture and richness. The milk makes the potatoes creamy, while the butter adds a rich and velvety consistency.
3. Filet mignon is often considered a fancy meal because it is a tender and lean cut of beef. It has a melt-in-your-mouth texture and is usually served in upscale restaurants. Its tenderness is due to the fact that it comes from a less-worked muscle, making it a premium cut.
4. Creative homemade sauces or toppings for filet mignon and mashed potatoes could include a creamy garlic and herb sauce, a balsamic glaze, or a truffle butter sauce. To make these, you would combine ingredients like garlic, herbs, balsamic vinegar, or truffle oil, and heat them gently to create a delicious complement to your dish.

