

Name _____

Marvelous Meatball Adventure

Open-Ended Response Answer Key

1. Rolling the meat mixture between our palms shapes the meatballs evenly, making them look nice and round. This method also helps the meatballs cook evenly on all sides, giving them a uniform texture and taste.
2. Breadcrumbs serve as a binder in meatball recipes, helping to hold the mixture together. Without breadcrumbs, the meatballs might fall apart during cooking, resulting in a less cohesive texture.
3. A well-made meatball should be tender and juicy on the inside with a savory and slightly seasoned flavor. The combination of beef, pork, breadcrumbs, seasonings, and Parmesan cheese creates a delicious, comforting taste.
4. Answers may vary, but a common favorite is tomato sauce because it adds a tangy and slightly sweet flavor that complements the savory meatballs. Additionally, pasta is a popular choice because it pairs perfectly with meatballs and sauce.

