

Name \_\_\_\_\_

## Marvelous Meatloaf Delight

### Multiple Choice Questions

1. What is the purpose of adding milk to the meatloaf mixture?
  - a) To make it spicy
  - b) To add sweetness
  - c) To keep it moist
  - d) To make it crunchy
  
2. Which ingredient can you spread on top of the meatloaf for a tangy topping?
  - a) Worcestershire sauce
  - b) Ketchup
  - c) Dried oregano
  - d) Black pepper
  
3. Why is it important not to overmix the meatloaf mixture?
  - a) To save time
  - b) To keep the meatloaf tender
  - c) To add more flavor
  - d) To make it crunchy
  
4. How long should you let the meatloaf rest before slicing and serving?
  - a) 1-2 minutes
  - b) 5 minutes
  - c) 10 minutes
  - d) 30 minutes
  
5. What does covering the baking dish with aluminum foil do during baking?
  - a) Makes it cook faster
  - b) Prevents the meatloaf from browning
  - c) Keeps the meatloaf moist
  - d) Adds a metallic flavor

