

Name \_\_\_\_\_

## Marvelous Meatloaf Delight

### Open-Ended Response Answer Key

1. Perfectly cooked meatloaf should have a juicy and tender interior while having a slightly crispy and browned exterior. When sliced, it should hold its shape and not crumble apart, and the meat should be cooked through with no pinkness.
2. Breadcrumbs in a meatloaf recipe serve as a binding agent that helps hold the meatloaf together. They also absorb some of the moisture from the other ingredients, contributing to the meatloaf's texture.
3. To add vegetables to the meatloaf mixture, you can finely chop or grate vegetables like carrots, zucchini, or spinach and mix them into the meatloaf mixture before shaping and baking.
4. Worcestershire sauce is a common ingredient in meatloaf recipes because it adds depth of flavor, a savory umami quality, and a touch of sweetness. It complements the other seasonings and enhances the overall taste of the meatloaf.

