

Name _____

The Art of Sandwich-Making: A Step-by-Step Guide

Short Answer Key

1. Possible answers: Bread, mayonnaise, lettuce.
2. Spreading condiments evenly ensures that each bite has a balanced and consistent flavor.
3. Adjusting the order of ingredients can affect the taste and texture by changing the way flavors interact and how moisture is distributed.
4. Choosing the right type of bread is crucial because it can complement or contrast with the sandwich fillings and affect the overall texture.
5. Creative ideas may include using unique spreads (e.g., pesto, sriracha mayo), adding unconventional ingredients (e.g., avocado, apple slices), or experimenting with different types of bread.

