

Name _____

Banishing Sticky Pasta Woes: Preventing Pasta from Sticking Together

Multiple Choice Questions

1. What is the recommended ratio of water to pasta for boiling?
 - a) 1 quart of water per pound of pasta
 - b) 4-6 quarts of water per pound of pasta
 - c) 1 gallon of water per pound of pasta
 - d) 2 cups of water per pound of pasta

2. Why is it important to stir pasta immediately after adding it to boiling water?
 - a) To cool the pasta down quickly
 - b) To prevent it from sticking together
 - c) To make it cook faster
 - d) To add flavor to the pasta

3. What does the term "al dente" mean in relation to pasta?
 - a) Overcooked and mushy
 - b) Undercooked and tough
 - c) Tender but with a slight bite
 - d) Completely raw

4. Why is it recommended to reserve some pasta water before draining?
 - a) To rinse the pasta thoroughly
 - b) To cool down the pasta
 - c) To use in adjusting sauce consistency
 - d) To prevent overcooking

5. What is the purpose of warming the sauce before adding it to drained pasta?
 - a) To make it easier to pour
 - b) To enhance the sauce's flavor
 - c) To prevent the pasta from sticking
 - d) To cool the pasta down quickly

