Name _____

## Banishing Sticky Pasta Woes: Preventing Pasta from Sticking Together

**Short Answer**

1. How does adding salt to the boiling water help prevent pasta from sticking?

2. Explain why using a wooden spoon is recommended for stirring pasta.

3. What does it mean when pasta is described as "al dente"?

4. What is the rationale behind not rinsing pasta after cooking?

5. Why is it important to have warm sauce ready when tossing it with drained pasta?

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