

## MEXICAN CORNBREAD QUIZ \*\*

Name \_\_\_\_\_ Period \_\_\_\_\_

- \_\_\_ 1. Both liquid and dry ingredients are used.
- \_\_\_ 2. The liquid from the corn needs to be poured off and discarded before the corn is added to the batter.
- \_\_\_ 3. Before preparing this recipe, a person would need to fry some bacon.
- \_\_\_ 4. Pimentos are the ingredients of the least weight.
- \_\_\_ 5. The skillet should be greased before the batter is placed in it.
- \_\_\_ 6. This recipe will serve 8 people.
- \_\_\_ 7. The garlic powder is combined with the cornmeal, baking soda, and salt.
- \_\_\_ 8. A set of measuring spoons is needed to prepare this recipe.
- \_\_\_ 9. This recipe will make at least two cups of mixture.
- \_\_\_ 10. A person could vary the recipe by rolling the mixture onto a bread board and cutting it with a biscuit cutter.
- \_\_\_ 11. There is more onion in the recipe than there is garlic powder.
- \_\_\_ 12. The garlic powder will flavor the muffins more than the onion will.
- \_\_\_ 13. Six ounces of shredded cheese is equivalent to 1/2 cup of shredded cheese.
- \_\_\_ 14. The oven should be preheated.
- \_\_\_ 15. To make Bacon Cornbread, six pieces of crumbled cooked bacon should be substituted for onion.
- \_\_\_ 16. An electric hand mixer is needed to prepare this recipe.
- \_\_\_ 17. Mexican Cornbread should be golden brown.
- \_\_\_ 18. The dry ingredients are combined separately.
- \_\_\_ 19. The onion should be chopped before the cornmeal, soda, and salt are combined.
- \_\_\_ 20. Skim milk can be used to make this recipe.