

## Junior Chef Cookbook

120 everyday, restaurant-quality recipes that you can make in your slow cooker or Crock-Pot at home. Everyone loves restaurant-quality meals, but not everyone loves the cost. What if you could make restaurant-quality meals in your slow cooker at home, and at a fraction of the cost of the restaurants? The Stay at Home Chef Slow Cooker Cookbook features 120 incredible recipes that are simple, satisfying, and much less expensive to make than if you were eating them in a restaurant. Rachel Farnsworth (The Stay at Home Chef) creates simple, satisfying recipes that will appeal to anyone who is short on time but still wants to enjoy delicious meals at home. Every recipe in The Stay at Home Chef Slow Cooker Cookbook uses every day ingredients and features simple instructions. Slow cooking is one of the easiest and most budget-friendly ways to cook, and the Stay at Home Chef will show you how to do it right! Here's what you'll find inside: -Amazing recipes for breakfasts, sides, soups and stews, sandwiches, dips and snacks, and desserts, as well as entrée recipes for beef, chicken, pork, and pasta, grains, and beans -Simple tips for using your slow cooker, storing your meals safely, and troubleshooting common slow cooking problems -Loads of variations that will enable you to mix and match recipes to suit your family's tastes -Helpful advice for making the most of your recipes and ensuring they come out of your slow cooker perfectly cooked and just in time for dinner

A zesty series for fans of kids' cooking competitions! It's "lights, camera, cook!" for four tween contestants—energetic Tate, charming Rae, worldly Caroline, and hyper-competitive Oliver—who are all about to enter a televised cooking competition. What will the kids cook up? How will they all get along on- and off-camera? Which junior chef will have the grit—and maybe the grits—to make it through each challenge? And which junior chef will have to hang their apron up for good? Bonus: Includes real cooking techniques for the aspiring young chef!

Aspiring junior chefs will never be at a loss about what to cook again. With this yummy and comprehensive collection of kid favorites, young cooks will learn to master their favorite recipes with easy step-by-step instructions, helpful illustrations, and beautiful color photography to guide them. Whether the objective is a family breakfast for four, pasta for supper, soup on a cold day, or ice cream on a hot one—the recipes in this colorful book ensure that a yummy kid-friendly recipe is always close at hand and easy to accomplish. Fresh-tasting recipes appeal to kids and adults alike, and many offer simple variations for picky eaters. All will appreciate the colorful graphics and photography throughout.

An inspiring collection of more than 75 delicious recipes guides young cooks with easy-to-follow directions, beautiful recipe photography, and colorfully illustrated step-by-step techniques. From Eggs Benedict and Miso Soup to Holiday Turkey and Lemon Meringue Pie, the recipes in this book will help aspiring chefs master their favorite dishes for breakfast, soups, salads, main courses, snacks, and dessert. More than 75 recipe favorites Recipes for all times of the day, from Breakfast through Dinner and Dessert Illustrated cooking techniques for easy comprehension at a glance Easy step-by-step recipe instructions make cooking easy Gorgeous color photography provides visual inspiration Perfect for kids age 8-12 There is no better way to learn how cook like a pro than to start with a comprehensive collection of super tasty and reliable recipes supported by step-by-step directions and illustrated techniques. From breakfast, soups, salads, and snacks to main courses and desserts, the more than 75 recipes in these pages equip the aspiring junior chef with expert dishes for every occasion. Whether you're interested in whipping up apple pancakes to start the day, frying crispy Japanese tempura, making Italian gnocchi from scratch, roasting a holiday turkey, or perfecting the art of the pie crust, the recipes in these pages will soon have you cooking like a master chef. Chapters include: Breakfast Soups & Salads Snacks Mains Desserts

With the guidance of family and friends, learning to cook at an early age can shape the way you cook and eat for years to come. Discover how fun and easy cooking can be, and create delicious food to share with The Junior Chef Cookbook. This collection of easy-to-prepare recipes, a companion book to Williams-Sonoma's popular Junior Chef cooking class series, will inspire kids to have fun in the kitchen while learning to create delicious food. The Junior Chef Cookbook teaches kids how to cook a wide range of dishes made from fresh ingredients. More than 30 tasty recipes for every meal of the day fill the pages of this beautifully photographed book. Recipes include Blueberry-Almond Muffins; Buttermilk Pancakes with Berry Compote; Mini Hawaiian Pizzas; Buttermilk Fried Chicken; Homemade Orecchiette; Baked Chocolate Doughnuts with Chocolate Glaze; No-Churn Vanilla Bean Ice Cream; and more. This is the perfect cookbook for both kids who are new to the kitchen and aspiring chefs alike

The thrilling final episode in the zesty series for fans of kids' cooking competitions. It's the season finale and only two contestants remain. Who will take the cake and earn the title of Next Best Junior Chef? Two talented junior chefs have sliced and diced their way into the finale of Next Best Junior Chef. This week's theme: innovation. Which junior chef will rise to the top and earn the title of Next Best Junior Chef? And whose goose is cooked? Two contestants compete on- and off-camera, but only one will win the whole enchilada. This is a finale you won't want to miss! Bonus: includes real cooking techniques for the aspiring young chef!

"Written by young cooks between the ages of 11 and 14, this illustrated cookbook contains 100 easy-to-make recipes for young adults to prepare. They will discover how to shop seasonally and inexpensively, set up a working pantry, and create a cooking plan; what tools and ingredients they need to have on hand; and how to master cooking techniques"--

Easy-to-bake treats and desserts that let kids develop their kitchen skills! Featuring step-by-step instructions and full-color photos for over thirty sweet and savory recipes, this easy-to-follow book helps teach young people the baking basics and lets them create tantalizing treats. Beginning with a quick primer on pan prep and necessary ingredients, Junior Baker offers easy recipes that make baking a cinch. Junior Baker will inspire kids to have fun in the kitchen while providing simple instructions on how to bake up a scrumptious collection of sweet and savory favorites. Recipe highlights include: Lemon Poppy Seed Loaf Bread, Cinnamon Monkey Bread, Chocolate Tart, Lemon and Vanilla Cheesecake, Confetti Birthday Cake, Raspberry-Swirled Meringues, Cookies and Cream Cupcakes, Pumpkin Whoopie Pies, Brown Butter Rice Krispy Treats, Garlic and Herb Focaccia, Soft Pretzels and much more! This companion title to Junior Chef will be a staple for your young connoisseur!

Be a hero at home or the next group gathering when you serve one of the over 120 delicious recipes in Williams Sonoma Baking Favorites, the essential collection of favorite recipes for homemade treats. From holiday classics like Buche de Noel and Popovers, to kid-friendly treats such as Cinnamon Monkey Bread and Chocolate Chip Banana Bread, to contemporary desserts including Bourbon Pumpkin Cheesecake and Champagne and Raspberry Mini Layer Cakes, the easy-to-follow recipes, expert tips, and beautiful photography will inspire home cooks to expand their baking repertoire and create delicious goodies for any occasion throughout the year.

100 playful baking recipes inspired by MasterChef Junior's young chef contestants, plus plenty of tips, techniques, and step-by-

step photographs to enchant bakers ages 8 to 100! Like the dishes featured in the MasterChef Junior Cookbook, the 100 recipes in the MasterChef Junior Bakes! celebrate creativity, technique, and deliciousness, embracing simple to sophisticated and sweet to savory baked goods. Young bakers will learn how to cream butter for Vanilla Bean Sugar Cookies; shallow fry dough for Glazed Jelly Doughnuts with Powdered Sugar; whip a silky chocolate ganache for German Chocolate Cupcakes with Ganache Filling; and knead dough for cheesy Garlic Knots. Packed with baking guidance and know-how, insider info from MasterChef Junior alumni, and photographs from your favorite show moments, home bakers of all skill levels will be excited to bake like a MasterChef.

Actor Freddie Prinze Jr. shares 75 of his favorite recipes for weeknight meals. Most people know Freddie Prinze Jr. from movies (She's All That, Scooby Doo, Star Wars Rebels) and as one half of beloved Hollywood power couple with Sarah Michelle Gellar. But to family, friends, and co-stars he's always been a terrific father and skilled home cook who prepares delicious meals for his family every night. Freddie grew up in New Mexico cooking with his mother and eating dishes with a ton of flavor and spice from his Puerto Rican heritage. His eggs come New Mexico-style, served with from-scratch biscuits and green-chile gravy. His tacos are the real deal: soft tortillas, homemade salsa, filled with steak layered with quick-pickled cucumbers, or spicy fish dressed with watermelon and Thai chiles. Now in this family-focused cookbook, Freddie teaches fans to cook his mainstays, the recipes that he makes on even the busiest weeknights, as well as more luxurious date night meals. With personal family photos from Freddie and Sarah's beautiful LA home and Freddie's hilarious stories about the life of an actor, husband, and father in Hollywood, Back to the Kitchen shares more than just recipes. It's an inside look at a beloved movie and TV personality who has acted, cooked, and eaten his way around the world.

Illustrated directions for making simple beverages, desserts, main dishes, salads, and vegetables, for planning menus, and for using kitchen equipment.

Now is the time for kids to make EVERYTHING from scratch. This is the third book in the NY Times Bestselling Cookbook series for Young Chefs and will inspire kids to make everything from ketchup to crackers... themselves. Ever wondered how ketchup is made? How do you bake the most-awesome-ever cheese crackers (fish-shaped, of course)? Can you really make homemade butter in 10 minutes? The third title in this bestselling series of complete cookbooks for young chefs goes back to basics to make many of today's store-bought staples better from scratch. Easy recipes ranging from pancake mix to homemade Sriracha sauce will make kids kitchen heroes, one DIY project at a time.

Includes more than 1,200 recipes, along with meal-planning guides, menus, cooking tips and entertainment ideas.

From the chef contestants and judges of the show Masterchef comes another book of delicious recipes.

Packed with more than 70 tasty recipes and easy cooking tips, Williams Sonoma Complete Junior Chef features an inspiring collection of kids' favorite recipes in a colorful, easy-to-follow format that is perfect for the aspiring young chef. Kids will love recipes like Nutella Donuts, Wonton Soup, Chicken Salad Sliders, Thin Crust Pizza, Chicken Satay with Peanut Sauce, Pretzel Bites, Ultra Chocolate Cake, Watermelon Ice Pops, and Peanut Butter Chocolate Swirls. More than 80 kids' recipe favorites Recipes for all times of the day, from Breakfast through Dinner and Dessert Illustrated cooking techniques for easy comprehension at a glance Easy step-by-step recipe instructions make cooking easy Gorgeous color photography provides visual inspiration Perfect for kids age 8-12 Aspiring junior chefs will never be at a loss about what to cook again. With this yummy and comprehensive collection of kid favorites, young cooks will learn to master their favorite recipes with easy step-by-step instructions, helpful illustrations, and beautiful color photography to guide them. Whether the objective is a family breakfast for four, pasta for supper, soup on a cold day, or ice cream on a hot one—the recipes in this colorful book ensure that a yummy kid-friendly recipe is always close at hand and easy to accomplish. Fresh-tasting recipes appeal to kids and adults alike, and many offer simple variations for picky eaters. All will appreciate the colorful graphics and photography throughout. Chapters include: Breakfast Soups, Salads & Sandwiches Mains Snacks Sweets

The competition heats up in episode two of this zesty series for fans of kids' cooking competitions! With this episode's theme of family and tradition, from a diner challenge to a quinceañera to the farmer's market, the junior chefs will have to sauté their way through the chewiest challenges yet. They're the best in the nation, but can they handle the twists and turnovers week two has in store, on- and off-camera? Which junior chefs can stand the heat? And which one will need to get out of the kitchen? We are one episode closer to discovering just who will earn the title of Next Best Junior Chef. Bonus: Includes real cooking techniques for the aspiring young chef!

If there is only one book to include in a couple's kitchen library the first few years after their wedding, the Newlywed Cookbook is it. Designed for both novice and expert cooks alike, it includes inspiring ideas for everything from weeknight suppers to Saturday dinner parties with friends and cozy breakfast in bed. With nearly 200 contemporary, easy-to-follow, seasonal recipes, this essential volume will help make every moment shared in the kitchen special. When most people tie the knot, they probably already have some sense of their way around a kitchen. What makes the newlywed kitchen unique is the way you experience it together and what it says about you as a couple. The Newlywed Cookbook aims to help today's couples inhabit their kitchen. The recipes are infused with global flavors, seasonal ingredients, some retro nostalgia, and lots of flexibility—most can be customized to suit your particular tastes. Introduction includes recommendations for cooking for two, cooking for a crowd, setting the table and setting up the kitchen, as well as sections about wine and beer. Recipes are divided by Breakfast & Brunch, Starters & Snacks, Soups & Salads, Pasta, Pizza & Risotto, Main Courses, Side Dishes and Desserts, along with Kitchen Essentials, Essential Tools and Basic Recipes. Each recipe is accompanied by step by step instructions and full-color photographs to help guide you through the process. Recipe highlights include Glazed Doughnuts, Raised Waffles with Strawberry-Rhubarb Compote, California Breakfast Bowls, Tomato & Feta Tart, Crab Cakes with Lemon Aioli, Pork Ramen with Bean Sprouts, Chicken Tortilla & Lime Soup, Grain Salads, Pizza Four Ways, Ravioli with Bitter Greens & Toasted Walnut Butter, White Lasagna with Mushrooms & Prosciutto, Lemongrass Shrimp Skewers, Korean Short Ribs, Bacon Wrapped Filet Mignons, Cheese Soufflé, Caramelized Brussels Sprouts, Scalloped Potatoes with Leeks & Gruyère, Individual Tiramisus with Espresso & Rum, Salted Caramel Apple Pie, Fresh Lemon Mousse, Coffee Crunch Ice Cream, Peanut Butter and Sea Salt Cookies, and many more! Nominated for a 2018 IACP (International Association of Culinary Professionals) Cookbook Award!

It's the ultimate kids cookbook from America's #1 food magazine: 150+ fun, easy recipes for young cooks, plus bonus games and food trivia! The Big, Fun Kids Cookbook from Food Network Magazine gives young food lovers everything they need to succeed in the kitchen. Each recipe is totally foolproof and easy to follow, with color photos and tips to help beginners get excited about cooking. The book includes recipes for breakfast, lunch, dinner, snacks and dessert—all from the trusted chefs in Food Network's

test kitchen. Inside you'll find:

- 150+ easy recipes
- Cooking tips from the pros
- Color photos with every recipe
- Special fake-out cakes (one looks like a bowl of mac and cheese!)
- Choose-your-own-adventure recipes (like design-your-own Stuffed French Toast)
- Kid crowd-pleasers like Peanut Butter & Jelly Muffins, Ham & Cheese Waffle Sandwiches, Pepperoni Chicken Fingers, Raspberry Applesauce and more!
- Fun food games and quizzes (like "What's Your Hot Dog IQ?")
- Bonus coloring book pages

Fun fact: The book jacket is a removable cooking cheat sheet full of great tips, tricks and substitutions!

A New York Times Bestseller! From the creators of the #1 New York Times bestselling cookbook for kids comes the ultimate baking book. America's Test Kitchen once again brings their scientific know-how, rigorous testing, and hands-on learning to KIDS! BAKING ISN'T JUST FOR CUPCAKES Want to make your own soft pretzels? Or wow your friends with homemade empanadas? What about creating a showstopping pie? Maybe some chewy brownies after school? From breakfast to breads, from cookies to cakes (yes, even cupcakes!), learn to bake it all here. You can do this, and it's fun! Recipes were thoroughly tested by more than 5,000 kids to get them just right for cooks of all skill levels—including recipes for breakfast, breads, pizzas, cookies, cupcakes, and more Step-by-step photos of tips and techniques will help young chefs feel like pros in their own kitchen Testimonials (and even some product reviews!) from kid test cooks who worked alongside America's Test Kitchen test cooks will encourage young chefs that they truly are learning the best recipes from the best cooks. By empowering young chefs to make their own choices in the kitchen, America's Test Kitchen is building a new generation of confident cooks, engaged eaters, and curious experimenters. Like the dishes featured in the MasterChef Junior Cookbook, the 100 recipes in this volume celebrate creativity, technique, and deliciousness, embracing simple to sophisticated and sweet to savory baked goods.

Complete Junior ChefWeldon Owen

The new cookbook from America's Newest MasterChef, Claudia Sandoval! MasterChef serves home cooks a once-in-a-lifetime opportunity to show their skills and creativity as they are mentored, tested and judged by world-renowned culinary experts. These home cooks put their passion on a plate over a series of iconic challenges that promise to delight and entice viewers. Claudia's Cocina: A Taste of Mexico celebrates the food of MasterChef Season 6 winner, Claudia Sandoval. Claudia brought with her a cooking background strongly influenced by her family's Mexican roots, as well as the seafood restaurant her grandparents owned when she was a child. Throughout the show she demonstrated a bright, versatile range of flavors and always made family the center of her dishes. Simple by design, the book offers 65 mouthwatering recipes straight from Claudia's kitchen to yours. It showcases a mix of Claudia's favorite dishes, as well as some of the on-the-spot creations that propelled her to victory: Hibiscus Poached Pears Grilled Swordfish Head-On Garlic Shrimp Achiote Rubbed Pork Chops Cilantro Lime Grilled Chicken Tres Leches Cake The book also shares her favorites from her family's town of Mazatlan, as well as creams, sauces, and salsas, plus step-by-step directions for complex dishes that will help readers master some of the staples of Mexican cuisine. The recipes are introduced by headnotes that offer anecdotes about Claudia's life and childhood and include insights into how she became the extraordinary winner of MasterChef Season 6.

An entertaining barbecue cookbook from the legendary RAW announcer encompasses a host of recipes that range from meat basics to garden essentials and includes a host of regional barbecue specialties and a section on healthy grilling. Reprint. 60,000 first printing.

A collection of favorite recipes from the first five seasons of the popular television competition show features such dishes as glazed lollipop wings, fish tacos with guacamole, pan-seared chicken with shoestring fries, and green tea panna cotta. Kid Chef Junior: My First Kids Cookbook gives budding chefs confidence in the kitchen with fun, yummy recipes that they'll enjoy eating and be proud to serve to family and friends. Children are naturally curious about what goes on in the kitchen, and are eager to step up to the counter themselves. Kid Chef Junior: My First Kids Cookbook will help kids ages 4-8 develop their culinary know-how as they make healthy, wholesome, kid-approved meals--first with an adult, and eventually, all on their own! In this kids cookbook, mom of two and author of The Super Easy Baby Food Cookbook, Anjali Shah, teaches children how to chop, whisk, bake, and cook on the stove. Designed to give kids confidence cooking and build essential skills, these recipes develop progressively from easy to medium to hard. Inside the pages of Kid Chef Junior: My First Kids Cookbook you'll find: Cooking 101 includes age-appropriate guidance for learning to cook, and tips for staying safe in the kitchen 25 creative and fun recipes for breakfast treats like Blueberry Blast Banana Bread, healthy snacks like Smashed Silly Face Guacamole, family dinners like Lasagna Rollups, and yummy desserts like Peanut Butter Surprise Brownies Pictures of each recipe that help kids choose what to cook and lets them see just how great their creations will turn out Kid Chef Junior: My First Kids Cookbook is the ideal first cookbook for little chefs who want to eat their food and cook it, too!

Healthy eating doesn't have to be a bummer for the school-age crowd. With this collection of 70+ tasty and nourishing recipes--kid-proven favorites plus fun ideas for serving them--young chefs will learn to cook enticing dishes that are also surprisingly nutritious. With recipes such as healthyish banana bread, fruit-and-nut granola bars, inside-out veggie sushi rolls, and chicken-pineapple kebabs, aspiring cooks will be whipping up healthy dishes, featuring flavors they love, for all times of the day. Helpful step-by-step instructions, lavish photographs of finished dishes, colorful illustrations, and expert tips and tricks will inspire kids to eat well with yummy dishes they make themselves.

Inspiring recipes to help you surprise a parent with breakfast in bed, host an epic next-day sleepover brunch party, or improve your smoothie game. From muffins and pancakes, to cheesy egg sandwiches and cinnamon rolls, there's something everyone will enjoy. This cumulative book starts with Breakfast Basics: a chapter dedicated to all the essentials to making a stand-out spread, including Easy Fried Eggs, Basic and Lemon-Poppy Seed Waffles, and four kinds of muffins. Next up is Sweet Treats, which is chockfull of favorites like Cinnamon Rolls with Cream Cheese Frosting, Sweet & Savory Mini Scones, and other goodies. Discover yummy additions to round out your breakfast, such as Maple-Glazed Bacon, a Coffee-Free "Latte," and other drinks in Tasty Extras. You'll find delicious and wholesome options in Good for You, such as a sweet Coconut & Chia-Seed Pudding and homemade granola. Egg-cellent Eats offers eggs in all forms: scrambled and wrapped inside Breakfast Burritos, fried inside a Toad in a Hole, and so much more. Gather your friends for some Crowd Pleasers that no one can resist, like Peach-Blackberry Crisp and PB&J Paninis.

American Girl Breakfast and Brunch goes with the exclusive line of cookware products from Williams Sonoma and American Girl, but these delicious recipes can also be made with the utensils you already have in your home. This companion title to American Girl Baking will be a staple in the kitchen for your little chef.

Expert dishes for every occasion—with step-by-step guidance and basic tips for aspiring culinary geniuses. There is no better way to learn how to cook like a pro than to start with a comprehensive collection of super tasty and reliable recipes supported by step-by-step directions and illustrated techniques. From breakfast, soups, salads, and snacks to main courses and desserts, the more than seventy-five recipes in these pages equip the aspiring junior chef with expert dishes for every occasion. Whether you're interested in whipping up apple pancakes to start the day, frying crispy Japanese tempura, making Italian gnocchi from scratch, roasting a holiday turkey, or perfecting the art of the pie crust, the recipes in these pages will soon have you cooking like a master chef.

With Beautiful Platters & Delicious Boards, learn to craft an array of serving boards sure to satisfy all tastes and budgets! Whether it is a gorgeous assortment of cheeses for a formal dinner party, or a simple afternoon nibble of nuts and sliced fruit, offering up anything on a serving board instantly elevates the moment. With Beautiful Platters & Delicious Boards a delicious serving board is within reach no matter the time of day with recipes for homemade crackers and breads to preserves, dips, spreads, pickles, condiments, and more. Learn how to create contrasts of flavor and texture to assemble memorable assortments. Thanks to detailed tips, easy-to-follow recipes, gorgeous photographs, and expert advice you'll be able to craft an array of serving boards sure to satisfy all tastes and budgets.

Junior MasterChef is an essential, one-stop cookbook with a long shelf life for budding chefs. Featuring 90 fabulous all-new recipes for all occasions, from Mother's Day brunch to an easy pizza party, this jam-packed book has all the ingredients to turn you into a whiz in the kitchen.

"There may be no better way to instill a love of good food in your kids than by having them learn to cook. Kid Chef helps them develop fundamental skills, harness their curiosity, and turn out tasty, family-friendly dishes."?Cooking Light Magazine Every parent knows that when it comes to cooking--practice really does make perfect. Unlike other kids cookbooks that dumb down recipes, Kid Chef gets kids cooking nutritious meals that engage their skills and instill confidence in the kitchen. Covering basic techniques and featuring tutorials for tasty recipes, this kids' cookbook is sure to turn any child into a chef. More than just a kids' cookbook, Kid Chef is a learning tool that includes: 75+ Healthy Recipes: easy-to-follow recipes for snacks and small bites, main dishes and desserts that parents will love Kitchen 101: learn how to stock the pantry, create a grocery list, handle a knife, and use the stove Facts and Tips: from variations on your favorite recipes to fun food facts this kids' cookbook covers everything A kids' cookbook for grown-up tastes: recipes for Homemade Granola, Mini Quiches, Minty Lamb Burgers, Rosemary Shortbread Cookies, and so much more! "This is an amazing cookbook for introducing children to the joys of cooking. I loved that instead of being just a collection of recipes oversimplified for children, it was a well-thought-out teaching tool."--Heather Columbo, Mom to a kid chef Every parent knows that when it comes to cooking?practice really does make perfect. Unlike other kids cookbooks that dumb down recipes, Kid Chef gets kids cooking nutritious meals that engage their skills and instill confidence in the kitchen. Covering basic techniques and featuring tutorials for tasty recipes, this kids' cookbook is sure to turn any child into a chef. Practice makes perfect with every new skill?learning how to cook is no exception. Kid Chef Every Day encourages budding chefs to hone their cooking skills every day with easy recipes and basic techniques to build confidence in the kitchen.

Learn how to cook and think like a chef from the best of the best—the experts at The Culinary Institute of America Aspiring chefs turn to The Culinary Institute of America for top-tier training—and now younger cooks can too. Coauthored by chef-instructor (and parent) Mark Ainsworth, this book is for kids ages ten to fourteen who love to cook or who want to learn how, from the perspective of the nation's best culinary college. It begins with techniques—from key cooking methods to staying safe in the kitchen to how food fuels your body—then augments those lessons with more than one hundred recipes for dishes that kids (and their families and friends) will love, from Chinese "Takeout" Chicken and Broccoli to Mexican Street Corn Salad to DIY Hummus to Raspberry Shave Ice. These recipes are easy enough that beginners can try them with confidence, but are loaded with insider tips, fun facts, kitchen vocab, and other teaching moments so that more adventurous junior cooks can use them as a springboard to take their skills to the next level, express their culinary creativity, and have fun in the kitchen!

Kids baking is a piece of cake with this colorful kids' cookbook for ages 4 to 8 Baking for kids can be so exciting! Kid Chef Junior Bakes continues the tradition of every previous Kid Chef cookbook and Kid Chef Bakes cookbook, with recipes that hit the sweet spot between fun, easy, and truly tasty. With step-by-step instructions and large text that's easy to read, this baking cookbook for kids will get kids baking in no time. Whether they're learning how to make Dirt Cups with Candy Worms, Strawberry Ice Cream Cone Cupcakes, or Razzle-Dazzle Raspberry-Cream Cheese Muffins, they'll be baking for real?together with you. This kids baking book includes: A range of challenge levels?With this junior chef cookbook, kids will try a mix of recipes with different baking techniques so they can challenge themselves to practice key kitchen skills. The ultimate kid baking cookbook?From oven and knife safety, to reading a recipe, to measuring ingredients accurately, kids will learn the importance of staying safe and organized in the kitchen. Space to make it their own?There's oodles of room for doodling and decorating, plus fill-ins and jokes with each recipe in this memorable choice for a kid's first cookbook. Explore a baking book for kids that makes it simple and fun for them to learn skills and independence--and whip up dishes the whole family will love.

Winner of MasterChef Junior US, Logan Guleff shares his cooking dreams in his first cookbook. The cookbook is separated into two segments. The first part of the book is created in manga while the second half focuses on food and cooking techniques.

The ultimate kids' cookbook for beginner bakers, from the editors of America's #1 food magazine and bestselling authors of The Big, Fun Kids Cookbook. This collection is packed with tons of recipes for easy sweets and treats, designed with young cooks in mind and triple tested by the chefs in Food Network Kitchen. Kids will get all the info they need to make their favorite desserts: muffins and quick breads, brownies and bars, cookies, cupcakes, sheet cakes, and more. The recipes are simple to follow and totally foolproof, and each one comes with a color photo and pro tips to help junior chefs get started in the kitchen. Inside you'll find: • 110+ delicious recipes • Fun food trivia • A visual recipe index with a photo of every recipe • Choose-your-own adventure recipes (such as design-your-own Whoopie Pies and Banana Bread) • Crowd-pleasers like Red Velvet Brownies, Pumpkin Spice Chocolate Chip Cookies, Mini PB & Chocolate Cupcakes, Chocolate Candy Bar Layer Cake, and more! • Fun food crafts such as cookie puzzle pieces and DIY sprinkles • Amazing fake-out cakes including spaghetti and meatballs, a taco, and a pineapple • Bonus food-themed activity pages with word scrambles, spot-the-difference photo games, and more • Lay-flat binding and a heavy paper stock that will stand up to frequent use

Junior Chef is a 64pp cookbook that comes in a box with three brightly coloured kitchen implements (a spatula, a pastry brush and a whisk)

that are just the right size for little hands. The recipes are for breakfasts, main meals, desserts and baking, all designed to encourage budding chefs to experiment. And because all the recipes are Triple Tested in the Australian Women's Weekly Test Kitchen, every one of them is guaranteed to work. There are also step-by-step instructions and photographs for some of the basic kitchen techniques that every cook needs to know.

The #1 New York Times Best Seller! IACP Award Winner Want to bake the most-awesome-ever cupcakes? Or surprise your family with breakfast tacos on Sunday morning? Looking for a quick snack after school? Or maybe something special for a sleepover? It's all here. Learn to cook like a pro—it's easier than you think. For the first time ever, America's Test Kitchen is bringing their scientific know-how, rigorous testing, and hands-on learning to KIDS in the kitchen! Using kid-tested and approved recipes, America's Test Kitchen has created THE cookbook every kid chef needs on their shelf. Whether you're cooking for yourself, your friends, or your family, The Complete Cookbook for Young Chefs has delicious recipes that will wow! Recipes were thoroughly tested by more than 750 kids to get them just right for cooks of all skill levels—including recipes for breakfast, snacks and beverages, dinners, desserts, and more. Step-by-step photos of tips and techniques will help young chefs feel like pros in their own kitchen Testimonials (and even some product reviews!) from kid test cooks who worked alongside America's Test Kitchen will encourage young chefs that they truly are learning the best recipes from the best cooks. By empowering young chefs to make their own choices in the kitchen, America's Test Kitchen is building a new generation of confident cooks, engaged eaters, and curious experimenters.

In the first cookbook from Graham Elliot, cohost of the popular Fox series MasterChef and MasterChef Junior, 100 deliciously creative recipes show home cooks the basics of cooking and combining flavors—and then urge them to break the rules and put their own spin on great meals. Graham Elliot wants everyone to cook. To push up their sleeves and get some good food on the table. It's Graham's simple philosophy that, while there is no right or wrong when it comes to creativity in the kitchen, you will benefit from knowing some time-honored methods that enable you to serve tasty meals to your family day after day, week after week. So, to teach you his methods and infuse some fun into the process, he's written *Cooking Like a Master Chef*, an easygoing, accessible guide for the home cook to create delicious, beautiful food for every occasion. Grouped by season (without being a strictly seasonal cooking book), Graham's 100 recipes are illustrated with gorgeous, full-color photographs and accompanied by simple, straightforward instructions—with great twists for every palate. That's because being a top-notch chef or a talented home cook means being a free thinker, spontaneous, like a jazz musician. Cooks need to change the music every so often—once they're comfortable with the basics—to stay on their toes and infuse their routine with new excitement and energy. Here you'll find recipes for pork chops with root beer BBQ sauce, halibut BLTs, buffalo chicken with Roquefort cream, corn bisque with red pepper jam and lime crema, smoked salmon with a dill schmear and bagel chips, truffled popcorn, and much more. Kids will love whipped yams with roasted turkey, potato gnocchi with brown butter, PBJ beignets, and classic banana splits. It's no wonder so many people love Graham and his energetic creativity in the kitchen. With *Cooking Like a Master Chef*, now you can learn to be a skilled, resourceful, and endlessly inventive cook who makes food everyone, adults and kids alike, will absolutely relish.

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