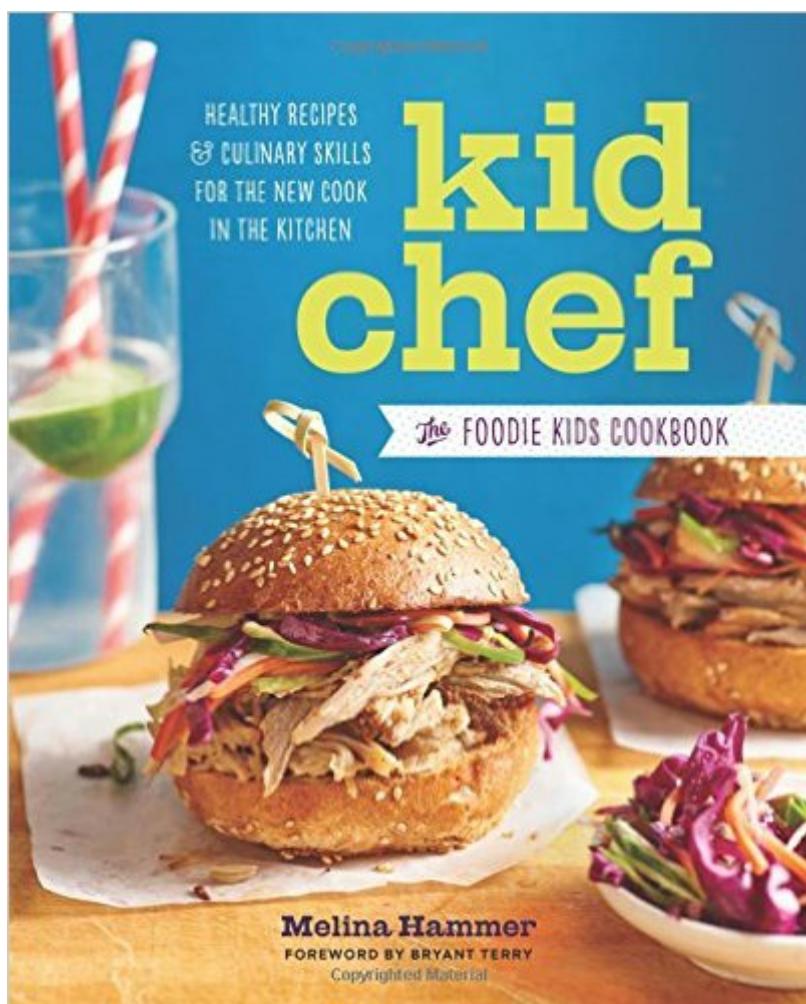


The book was found

Kid Chef: The Foodie Kids Cookbook: Healthy Recipes And Culinary Skills For The New Cook In The Kitchen



Synopsis

Finally, A Cookbook for Kids Who Seriously Love To Cook Aspiring young chefs will love the fun, easy-to-follow instructions in this kids' cookbook that's part cooking school and part cookbook. First, kid chefs enroll in culinary school and learn the skills they'll need to excel in the kitchen, from sharpening their knife skills to prepping ingredients. Then they'll be ready to set up shop and cook a range of delicious and nutritious recipes that are sure to please parents, too. Packed with beautiful full-color photography and cooking fun facts, Kid Chef trains young chefs to whip up delicious dishes like a pro, with: 75+ **HEALTHY RECIPES**: From small bites to impress-your-family meals like Potato-Gruyère Tart to simple and totally tempting desserts like Chocolate-Cherry Bark **KITCHEN BASICS**: Kids learn how to stock their pantry, create a grocery list, handle a knife safely and effectively, and safely use the stove **RECIPE TUTORIALS**: Easy-to-follow recipe tutorials help kids put the basics they learn into action—from making garlic bread, salsa fresca, and more! Whether you're cooking with kids or empowering your child to cook family meals on their own, Kid Chef will give them the tools they need to succeed in the kitchen.

Book Information

Paperback: 202 pages

Publisher: Sonoma Press (April 5, 2016)

Language: English

ISBN-10: 1943451206

ISBN-13: 978-1943451203

Product Dimensions: 7.5 x 0.5 x 9.2 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (134 customer reviews)

Best Sellers Rank: #7,357 in Books (See Top 100 in Books) #10 in Books > Children's Books > Children's Cookbooks #48 in Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy #196 in Books > Cookbooks, Food & Wine > Special Diet

Customer Reviews

I almost did not accept the offer to review this book, because my two youngest children are 19 (and presumably not the target audience for a cookbook for kids). Honestly, though, after reading through the book, I think the title is misleading. If this is indeed intended as a book for kids, I think it may have missed the mark. Directions: Range from almost pedantic ("Always wash your hands") to

assuming a level of prior knowledge and skill that is probably beyond most. While there are some illustrations and photos, I think more would be helpful to support the skills and techniques being taught. Recipes: Many of the recipes seem to cater to a fairly sophisticated palate. (Potato-Gruyère Tart? Minty Avocado-Melon Mix? Most kids I know would be suspicious of the names alone.) It's an interesting assortment of healthy and delicious-sounding recipes, but I just don't know that it "works" for the intended audience. Ingredients: Haricots verts? Niçoise? Anchovies? Mine wouldn't be able to pick those out of a line-up. Some recipes call for specialty items (cheeses, vegetables, spices, fresh herbs) that one would not typically have on hand (and may not be readily available at some markets). Tools: I have a very well-stocked kitchen, but would have to specially purchase some of the tools needed for these recipes (such as a citrus reamer, zester, mortar and pestle, and melon baller). I suspect most typical household kitchens lack at least some of these items. The recipes also require several types of cookware and bakeware, an assortment probably not available in most homes.

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