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Teen Cuisine

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**Synopsis**

Calling All Teens ... Take over the vast empty space called the kitchen and learn gourmet cooking from a master chef! Over 50 mouthwatering step-by-step recipes, from "Brilliant Breakfasts" to "Star-Studded Salads" to "Shooting Star Entrees" and "Red Carpet Desserts". Each recipe an American favorite! * "Pizza Coast-to-Coast" section introduces pizza from three regions of the United States: New York, Chicago, and California * More than 60 dazzling photographs by James Peterson * "On Your Mark ... Get Set ... Cook!" format of recipes provides helpful organization * Step-by-step drawings clarify steps whenever necessary * Chef’s tips, safety section, cooking terms, and definitions * Kitchen essentials and kitchen equipment * An emphasis on fresh, nutritious ingredients for healthy eating

**Book Information**

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**Customer Reviews**

From the Back Cover: Renowned chef Matthew Locricchio’s Teen Cuisine is a one-of-a-kind cookbook that introduces adolescents to more than 50 mouthwatering recipes. For beginning cooks and seasoned chefs, its step-by-step instructions feature fresh, nutritious ingredients and show-stopping dishes made from scratch. What Stephanie Thought: When it comes to food, most of my experiences go like this: Somebody: Hey Stephanie, you like to eat, right? Are you good at cooking? Me: No, no. I can’t be good in every room of the house! But seriously. Considering I’m the kind of person who could burn a caesar salad, most people would not come to me first (or at all) for food catering needs. Which is why when I saw this cookbook that clearly states it is for neophytes, I knew it was perfect for me. Many of the recipes featured in Teen Cuisine are indeed a very innovative way to get kids to enjoy their time in the kitchen. The four recipes I tried out
(California-style pizza, Alabama Festival Shrimp, Po-Boy Sandwich, and Slow Cakes) ended up fantastic: easy-to-follow, orderly, and most importantly, tasty. I wish the recipe instructions would have had more pictures. For a beginner’s cookbook, this one isn’t as effortless as it leads on to. I would have loved progressive images to keep track of where I was while cooking, sort of like in origami or other craft books. Also, easy cooking does not necessarily mean healthy cooking. Though a lot of the recipes call for "whole-grain" and "fresh" ingredients, it is evident by the foods themselves, such as the Max Mac and Cheese and Chicago-style Deep Dish Pizza, that these are not exactly heart-healthy selections. I’ll admit I’m sort of a nut about these kinds of things.

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