

The Science Chef 100 Fun Food Experiments And Recipes For Kids

Presents a practical but unusual guide to mastering food and cooking featuring recipes and cooking tricks from world-renowned chefs.

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. America's Test Kitchen Kids brings delicious science to your kitchen! Over 75 kid-tested, kid-approved recipes and experiments teach young chefs about the fun and fascinating science of

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food. This is the fourth book in the New York Times bestselling cookbook series for Young Chefs. Why do some cheeses melt better than others? Why does popcorn "pop"? How does gelatin work? Answer these questions (and wow your friends and family!) by cooking the best-ever skillet pizza, easy chocolate popcorn, and galactic mirror cake... and more! Plus, fun science experiments to do in your home kitchen. With *The Complete Cookbook for Young Scientists*, emerging scientists and young chefs will feel confident in the kitchen, proud of their accomplishments, and learn the basics of food science along the way.

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

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eaters, and curious experimenters.

Embrace your inner basic bitch with these 100+ everyday recipes for “basic” meals you shamelessly love. In a world where everyone seeks to be special and pride themselves on their differences, there is one common bond that unites us all—basicness. And while some rock the Ugg boots and drink pumpkin spice lattes more than others, we can all still appreciate the simple pleasures that mimosas, avocado toast, and acai bowls bring. And that’s okay! Basic Bitchen celebrates and embraces the basic bitch lifestyle through food, offering step-by-step recipes for the most fundamental (and delicious) of all dishes. Recipes include: -Basic Bitch Lifeblood, aka. the Pumpkin Spice Latte -Mom’s Definitely-Not-Sicilian Sicilian Caesar Salad -“I Could Eat This, Like, Every Day” Sushi Rolls -A Deeply Personal Cauliflower Pizza -Way Too Easy (If You Know What I Mean) One-Sheet-Pan Dinners -Antidepressant Red Velvet Cake Pops In addition to these easy, fun, and flavorful crowd-pleasing recipes, Chowhound editor Joey Skladany provides tips and tricks for cooking basics, such as how to build a pantry and cooking tools that every chef needs. Take your cooking skills beyond the microwave and make meals all of your friends will enjoy.

From the creators of NYT Bestseller The Complete Cookbook for Young Chefs, America's Test Kitchen and an army of kid recipe testers, this awesome new cooking collection will get 5 to 8 year olds (and their grown-ups!) into the kitchen doing fun food projects together! My First Cookbook will inspire the youngest chefs to enter the kitchen, empower them to cook, and engage their creativity--plus they'll have fun doing it. From simple after-school snacks, family meals, and holiday celebration recipes, each beginner recipe is developed by America's Test Kitchen Kids before being kid-tested and kid-approved.

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Be good to your body, animals, and the planet--vegetarian cooking for teens Whatever your reason for exploring vegetarian cooking--your love of animals, reducing your carbon footprint, or the variety of health benefits--the Vegetarian Cookbook for Teens will show you that meatless cooking goes way beyond a life of sprouts and salads. In fact, vegetarian cooking can be fun, easy, flavorful, and lead to a lifetime of wellness. This cookbook for teens is filled with delicious recipes like Sweet Walnut Apple Salad and Avocado Chickpea Pasta Bowl that will help teens gain confidence in the kitchen, regardless of experience, with step-by-step guidance. From how to create a savory breakfast burrito in five minutes flat, to how to simmer up a hearty vegetarian chili with your own creative twist, these delicious creations may even encourage your parents, siblings, and friends to move to more of a vegetarian lifestyle. Inside the Vegetarian Cookbook for Teens you'll find: New chefs welcome--Do you know the difference between boiling and simmering or what tools you'll need?--You will now. Naturally yummy--Discover 100 recipes that are made up of wholesome and natural ingredients yet never sacrifice taste. Earth-healthy--This cookbook for teens includes interesting facts about vegetarian nutrition, including how a plant-based diet helps the environment. Take control of what's going into your growing body with the Vegetarian Cookbook for Teens. Improve your confidence and add joy to your home cooking with this beautiful, practical, full-color cookbook filled with information, techniques, and more than 100 recipes from the Food Network favorite and critically acclaimed chef of New York's Empire Diner restaurant. Amanda Freitag is a master at knocking out fabulous meals in her restaurant kitchen and on the set of Food Network's Chopped and Iron Chef America. But until recently, she was totally intimidated to cook at home in her tiny apartment kitchen, relating to the fears of many home cooks. She

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realized she wasn't alone! She set out to help other home cooks and created a list of restaurant-quality recipes that shine in the home kitchen. The Chef Next Door teaches home cooks a wide range of confidence-instilling skills, tricks, and tips that Amanda has picked up working in professional kitchens and cooking competitively on television. In her bright, lively voice, she helps you master the basic techniques that are the foundation of good, flavorful cooking. She also teaches you how to think like a chef—to consider seasonality, balancing flavors, understanding the steps, and learning how to improvise—to create a menu and execute dishes with pro techniques, as if she were right there in the kitchen with you. You'll find everything from the basics—sauces, marinades, stocks, and rubs—to first impressions, salads, and easy dinner recipes, and will even become skilled in making “The Scary Stuff”—recipes that may seem out of reach but are not. With The Chef Next Door, you'll be able to dazzle friends and family with a diverse range of dishes, such as Spinach Feta Pies, Kale and Farro Salad with Aged Goat Cheese, Lusty Lemon Chicken, Pop's Beer-Braised Bold Beef Stew, Mediterranean Potato Salad, Marinated Artichokes, Cocoa Carrot Cake, and more. Filled with beautiful color photographs that show how achievable good food really is, The Chef Next Door makes confident home cooking a breeze.

Create chef-quality food without spending hours in the kitchen -- these are the recipes and straightforward tips you need to make good food fast. With unlimited access to recipes, why does anyone need another cookbook? Because not all recipes are born equal. Not all of them have been created by a global superstar chef who has built his reputation on delivering the very best food -- whether that's the ultimate fine dining

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experience at his 3 Michelin-star Restaurant, Gordon Ramsay, or the perfectly crafted burger from his Las Vegas burger joint. Over the course of his stellar career, Gordon has learned every trick in the trade to create dishes that taste fantastic and that can be produced without fail during even the busiest of days. Armed with that knowledge, he has written an inspired collection of recipes for the time-pressed home cook who doesn't want to compromise on taste or flavor. The result is 100 tried and tested recipes that you'll find yourself using time and again. All the recipes take 30 minutes or less and use readily available ingredients that are transformed into something special with Gordon's no-nonsense approach to delicious food.

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!

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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 collection of 100 recipes from the James Beard Award-nominated Genius Recipes column on the Food52 website features foolproof recipes and instructions from cooking luminaries including Julia Child, Alice Waters, David Chang and Yotam Ottolenghi. Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

The story of Hawaiian cooking, by a two-time Top Chef finalist and Fan Favorite, through 100 recipes that embody the beautiful cross-cultural exchange of the islands. **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TASTE OF HOME** Even when he was winning accolades and adulation for his cooking, two-time Top Chef finalist Sheldon Simeon decided to drop what he thought he was supposed to cook as a chef. He dedicated himself instead to the local Hawai'i food that feeds his 'ohana—his family and neighbors. With uncomplicated, flavor-forward recipes, he shows us the

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many cultures that have come to create the cuisine of his beloved home: the native Hawaiian traditions, Japanese influences, Chinese cooking techniques, and dynamic Korean, Portuguese, and Filipino flavors that are closest to his heart. Through stunning photography, poignant stories, and dishes like wok-fried poke, pork dumplings made with biscuit dough, crispy cauliflower katsu, and charred huli-huli chicken slicked with a sweet-savory butter glaze, *Cook Real Hawai'i* will bring a true taste of the cookouts, homes, and iconic mom and pop shops of Hawai'i into your kitchen.

The Science Chef 100 Fun Food Experiments and Recipes for Kids John Wiley & Sons
A riveting narrative history of food as seen through 100 recipes, from ancient Egyptian bread to modernist cuisine. We all love to eat, and most people have a favorite ingredient or dish. But how many of us know where our much-loved recipes come from, who invented them, and how they were originally cooked? In *A HISTORY OF FOOD IN 100 RECIPES*, culinary expert and BBC television personality William Sitwell explores the fascinating history of cuisine from the first cookbook to the first cupcake, from the invention of the sandwich to the rise of food television. A book you can read straight through and also use in the kitchen, *A HISTORY OF FOOD IN 100 RECIPES* is a perfect gift for any food lover who has ever wondered about the origins of the methods and recipes we now take for granted.

This is a book to help you quickly find the math and science information you're looking for at the library, on websites, through publishers who sell books and magazines,

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organizations, etc. Think of it as my attempt to organize a framework for the worlds of math and science.

Named one of the Best Fall Cookbooks 2020 by The New York Times, Eater, Epicurious, Food & Wine, Forbes, Saveur, Serious Eats, The Smithsonian, The San Francisco Chronicle, The Los Angeles Times, The Boston Globe, The Chicago Tribune, CNN Travel, The Kitchn, Chowhound, NPR, The Art of Eating Longlist 2021 and many more; plus international media attention including The Financial times, The Globe and Mail, The Telegraph, The Guardian, The Independent, The Times (U.K.), Delicious Magazine (U.K.), The Times (Ireland), and Vogue India and winner of The Guild of U.K. Food Writers (General Cookbook). Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade."— The New Yorker "Deep and illuminating, fresh and highly informative... a most brilliant achievement." – Yotam Ottolenghi "[A] beautiful and intelligent book." – J. Kenji López-Alt, author The Food Lab and Chief Consultant for Serious Eats.com Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. The Flavor Equation demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook Season, guides home cooks on an exploration of flavor in more than 100 recipes. • Provides inspiration and knowledge to both home cooks

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and seasoned chefs • An in-depth exploration into the science of taste • Features Nik Sharma's evocative, trademark photography style The Flavor Equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes, every time. Recipes include Brightness: Lemon-Lime Mintade, Saltiness: Roasted Tomato and Tamarind Soup, Sweetness: Honey Turmeric Chicken Kebabs with Pineapple, Savoriness: Blistered Shishito Peppers with Bonito Flakes, and Richness: Coconut Milk Cake. • A global, scientific approach to cooking from bestselling cookbook author Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citrus, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of Lucky Peach, Serious Eats, Indian-Ish, and Koreatown • Add it to the shelf with cookbooks like The Food Lab: Better Home Cooking Through Science by J. Kenji López-Alt; Ottolenghi Flavor: A Cookbook by Yotam Ottolenghi; and Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat. Ever wondered why your grandmother threw a teabag into the pressure cooker while boiling chickpeas, or why she measured using the knuckle of her index finger? Why does a counter-intuitive pinch of salt make your kheer more intensely flavourful? What is the Maillard reaction and what does it have to do with fenugreek? What does your high-school chemistry knowledge, or what you remember of it, have to do with perfectly browning your onions? Masala Lab by Krish Ashok is a science nerd's exploration of

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Indian cooking with the ultimate aim of making the reader a better cook and turning the kitchen into a joyful, creative playground for culinary experimentation. Just like memorizing an equation might have helped you pass an exam but not become a chemist, following a recipe without knowing its rationale can be a sub-optimal way of learning how to cook. Exhaustively tested and researched, and with a curious and engaging approach to food, Krish Ashok puts together the one book the Indian kitchen definitely needs, proving along the way that your grandmother was right all along. This ain't no cookbook. This ain't no memoir. This is Action Bronson's devotional, a book about the overwhelming power of delicious—no, f*cking amazing—food. Bronson is this era's Homer, and F*ck, That's Delicious is a modern-day Odyssey, replete with orgiastic recipes, world travel, siren songs, and weed. Illustrated, packed with images, and unlike any book in the entire galaxy, Bronson's F*ck, That's Delicious includes 40-plus recipes inspired by his childhood, family, tours, and travels. Journey from bagels with cheese that represent familial love to the sex and Big Macs of upstate New York fat camp and ultimately to the world's most coveted five-star temples of gastronomy. And: the tacos in LA. The best Dominican chimis. Jamaican jerk. Hand-rolled pasta from Mario. Secrets to good eating from Massimo. Meyhem Lauren's Chicken Patty Potpie. And more! more! more!

DIVAt-home science provides an environment for freedom, creativity and invention that is not always possible in a school setting. In your own kitchen, it's simple, inexpensive,

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and fun to whip up a number of amazing science experiments using everyday ingredients. Science can be as easy as baking. Hands-On Family: Kitchen Science Lab for Kids offers 52 fun science activities for families to do together. The experiments can be used as individual projects, for parties, or as educational activities groups. Kitchen Science Lab for Kids will tempt families to cook up some physics, chemistry and biology in their own kitchens and back yards. Many of the experiments are safe enough for toddlers and exciting enough for older kids, so families can discover the joy of science together.

100 Simple Recipes to Make Kids Feel Confident in the Kitchen and Don't Stay Hungry:)) for ages 7-13. Little Big Chef is a great way for kids to learn how to cook quickly and deliciously. This children's cookbook is designed specifically for beginners and requires no previous experience, special equipment, or expensive products. From the basics and safety rules in the kitchen to making breakfast, lunch, dinner, dessert, and even delicious drinks yourself. The kitchen is not just a place to prepare delicious and healthy meals. It is a place of family unity and teamwork for all members of the family. Become great friends with your little chefs with this wonderful cookbook for beginners.

Just as cookies go with milk and peanut butter goes with jelly, math and cooking go hand in hand. This fun-filled book shows you exactly how. With more than 60 activities and recipes to try, you can practice math while you cook! Get a handle on measurement, multiplication, division, fractions, percents, geometry, and more, while

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whipping up mouth-watering treats like scrumptious stromboli slices, chewy marshmallow-fudge squares, yummy chicken nuggets, and delicious butterscotch muffins. Whether you're a beginner or an experienced cook, you too can become a Math Chef. All activities and recipes are kid-tested and require only common ingredients and kitchen utensils. There's also a helpful list of safety rules, an explanation of basic cooking skills, and a complete nutrition guide.

Join the conversation . . . With more than one hundred women restaurateurs, activists, food writers, professional chefs, and home cooks—all of whom are changing the world of food. Featuring essays, profiles, recipes, and more, *Why We Cook* is curated and illustrated by author and artist Lindsay Gardner, whose visual storytelling gifts bring nuance and insight into their words and their work, revealing the power of food to nourish, uplift, inspire curiosity, and effect change. “Prepare to be blown away by Lindsay Gardner’s illustrations. Her gift as an artist is part of this fluid conversation about food with some of the most intriguing women, and you’ll never want it to end. *Why We Cook* highlights our voices and varied perspectives in and out of the kitchen and empowers us to reclaim our place in it.” —Carla Hall, chef, television personality, and author of *Carla Hall’s Soul Food* “*Why We Cook* is a wonderful, heartwarming antidote to these trying times, and a powerful testament to unity through food.” —Anita Lo, chef and author of *Solo* and *Cooking Without Borders* “This book is a beautiful object, but it’s also much more than that: an essay collection, a trove of recipes, a

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guidebook for how we might use food to fight for and further justice. The women in its pages remind us that it's in the kitchen, in the field, and around the table that we do our most vital work as human beings—and that, now more than ever, we must.” —Molly Wizenberg, author of *A Homemade Life* and *The Fixed Stars*

Super Good Baking for Kids, from New York Times bestselling celebrity chef and host of *Ace of Cakes* and *Kids Baking Championship* Duff Goldman, teaches budding young bakers how to make dozens of crazy delicious concoctions—from confetti snickerdoodles to unicorn cupcakes to amazing dessert pizzas. With more than 35 delicious recipes and tons of fun fact-filled sidebars on everything from the science of yeast to the history of baking, *Super Good Baking for Kids* shows kids how to make treats that will amaze parents, delight friends, and make the whole family go “mmmmmm.” Celebrity chef and host of *Kids Baking Championship* Duff Goldman believes baking should be three things: super fun, super delicious, and super creative. *Super Good Baking for Kids* features dozens upon dozens of the gooiest, chewiest, easiest-to-follow recipes ever! This book teaches young bakers how to make everything from wicked good Boston crème donuts to delicious monkey bread to a mind-blowing stuffed-crust dessert pizza! The cakes, cookies, pies, and puddings are all fun to bake, a thrill to decorate, and delicious every time. With kid-friendly step-by-step instructions; helpful kitchen-safe tips; funny, fact-filled sidebars on everything from the best places to eat in New York to the surprising facts about unicorns; and an overview of crucial

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cooking skills, this book will give any kid the kitchen confidence to make crazy delicious desserts that everyone will enjoy!

The New York Times Food columnist and beloved home cooking authority welcomes the next generation of chefs into the kitchen with 100 recipes that are all about what YOU think is good. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW AND TOWN & COUNTRY Whether you're new to cooking or you already rock that kitchen, these 100 recipes make it easy to cook what you like, exactly how you like it. In Kid in the Kitchen, Melissa Clark, who has been cooking with her own kid for years, takes you step-by-step through how to understand and create each dish. These recipes are fun, insanely delicious, and will help you become a confident cook. There are tons of tips and tweaks, too, so you can cook what you want with what you have. Make amped-up breakfasts, sandwiches that slay, noodles and pasta for every craving, plus sheet pan dinners, mix and match grain bowls and salads, one-pot meals, party classics, and the richest, gooiest desserts. This is the fun, easy way to awesome food. Recipes include: Fresh Custardy French Toast • OMG, I Smell Bacon! (spicy and candied, too) • Granola Bar Remix, feat. Cranberry and Ginger • The. Last. Guacamole. Recipe. Ever. • Fast Pho • Garlicky, Crumb-y Pasta • Classic

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Caesar Salad with Unclassic Cheesy Croutons • Crispy Pork Carnitas Tacos • Mexican Chicken Soup & Chips • Shrimp Scampi Skillet Dinner • Korean Scallion and Veggie Pancakes (Pajeon) • Fluffy Buttermilk Biscuits Put a Spell on You • Rise & Dine Cinnamon Raisin Bread • Buttery Mashed Potato Cloud • Deep Dark Fudgy Brownies • Think Pink Lemonade Bars

Melissa will explain the most helpful kitchen tools and tips, from the proper way to hold a chef's knife to why you need a Microplane grater right now. She'll even clue you in on which recipe rules you can break and how to snap amazing food photos to share!

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

The ultimate learn-how-to-cook book filled with 100+ amazing, easy-to-follow recipes for every occasion plus helpful kitchen tricks to inspire young cooks ages 8 to 12 This best-ever kids' cookbook from Delish is filled with recipes that make cooking so much fun. Throughout young chefs will learn basic skills, like how to make the gooey grilled cheese (the secret: use a waffle iron!) and upgrade your favorite store-bought foods (Chicken Nuggets! Woohoo!). Chapters include recipes for breakfast (Banana Split Oatmeal!), snacks (Cool Ranch Chickpeas!), lunches and dinners (Chorizo Tacos, Hot Dog Cubanos, and Best-Ever Fettucine

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Alfredo... do we need to say more?!), and party eats. Plus, two whole chapters include restaurant copycat recipes and desserts and snacks inspired by beloved pop culture characters. Recipes also include: · English Muffin Pizzas · Spaghetti Lo Mein · Edible Cookie Dough · Mason Jar Ice Cream · Chili Cheese Dog Casserole · Zucchini Tots · Mini Boston Cream Pies · BBQ Chicken Pizza · Mango Lassi Smoothie Bowl · Perfect Fudgy Brownies · Holiday Cookie Pops · and many more! Each recipe shows the equipment young chefs will need and how easy (or challenging) a dish is to make. Helpful tips, step-by-step photos, and simple instructions clearly explain methods and techniques. Plus, color photographs, fun facts about the cultural history of dishes and special family recipes contributed by grandmas across the country make this book the ultimate gift.

Discover the delicious answers as you satisfy your hunger for science! The Science Chef Travels Around the World is serving up a feast of fun with over 60 easy-to-do food experiments and recipes. Come and join the adventure! You'll travel to 14 fascinating countries--starting in Canada and ending in Ghana--and along the way you'll explore the science secrets of food. Why does orange soda fizz? Do vegetables really die when you pick them? What makes peanut butter smooth? You'll discover the scientific answers to these and dozens of other

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yummy mysteries. Plus you'll get to make and eat Sizzling Mexican Chicken Fajitas, tasty Italian Cannoli, Awesome Chinese Egg Rolls, and many other delicious dishes. Whether you're a beginner or an experienced cook, you can become an International Science Chef, too. All experiments and recipes are kid-tested, include metric equivalents, and require only common ingredients and kitchen utensils. The Science Chef Travels Around the World also includes rules for kitchen safety and a complete nutrition guide.

Join Barton Seaver—master chef and National Geographic Explorer—on a year-round culinary adventure as he explores what it takes to create the ultimate dish. Barton provides mouthwatering recipes, the ins and outs of healthy eating, awesome crafts and activities, and food-focused challenges, proving once and for all that cooking can be a blast. Follow along as he teaches you to plant a kitchen garden, host a dinner party for your friends, and pack the perfect school lunch. Other highlights include ways to play with your food, festive holiday meals, snow day snacks, and family cooking competitions. With fascinating sidebars, profiles on real people, and cool facts, the National Geographic Kids Cookbook will have you ruling the kitchen in no time!

What melts in your mouth and not in your hands, plumps when you cook it, and comes in more than forty-eight scrumptious flavors? Give up? The correct

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answer is: Science! With The Science Chef you'll learn loads of basic science by doing fun, easy-to-perform cooking projects. And you get to eat the results when you're finished! Why do onions make you cry? How does yeast make bread rise? What makes popcorn pop, whipped cream frothy, and angel food cake fluffy? You'll discover the scientific answers to these and dozens of other tasty mysteries when you prepare kid-tested recipes for everything from Cinnamon Toast and Basic Baked Potatoes to Stromboli Pizzoli and Monkey Bread. Whether you're a beginner or an experienced cook, you can become a great Science Chef. All 100 experiments and recipes require only common ingredients and standard kitchen utensils. And The Science Chef includes rules for kitchen safety and cleanup, plus a complete nutrition guide.

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

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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

Serve Up the Magic of Science with Fun and Kid-Friendly Cooking Experiments
Break out your best aprons and spatulas: *The Science Chef: 100 Fun Food Experiments and Recipes for Kids, 2nd Edition* teaches children the basics of science through a variety of fun experiments, activities, and recipes. Each chapter explores a different science topic by giving you an experiment or activity you can do right in your kitchen, followed by easy-to-make recipes using ingredients from the experiment. Altogether there are over 100 experiments, activities, and recipes for you to try. From learning why an onion makes you cry to how to bake the perfect cupcake, you'll bring the fundamentals of science to life in a new, magical way. *The Science Chef* covers a wide variety of scientific

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areas, like: How plants grow and produce seeds How the process of fermentation produces pickles The basics of nutrition How acids and bases react together to make baked items rise up in the oven While the first edition of this classic book has delighted readers for over twenty years, this new edition is sure to be an even bigger hit with the kids in your home. Bon Appetit!

Presents scientific answers to a series of miscellaneous questions, covering such topics as "Why are bubbles round," "Why are the Earth, Sun, and Moon all spinning," and "How you can tell the temperature by listening to a cricket."

From Michael Greger, M.D., FACLM, the physician behind the trusted and wildly popular website Nutritionfacts.org, and author of the New York Times bestselling book *How Not to Die*, comes a beautifully-designed, comprehensive cookbook complete with more than 120 recipes for delicious, life-saving, plant-based meals, snacks, and beverages that's a perfect gift for healthy conscious eaters. Dr. Michael Greger's bestselling book, *How Not to Die*, presented the scientific evidence behind the only diet that can prevent and reverse many of the causes of premature death and disability. Now, *The How Not to Die Cookbook* puts that science into action. From Superfood Breakfast Bites to Spaghetti Squash Puttanesca to Two-Berry Pie with Pecan-Sunflower Crust, every recipe in *The How Not to Die Cookbook* offers a delectable, easy-to-prepare, plant-based dish to help anyone eat their way to better health. Rooted in the latest nutrition science, these easy-to-follow, stunningly photographed recipes will appeal to anyone looking to live a longer, healthier life. Featuring Dr. Greger's Daily Dozen—the best ingredients to add years to your life—*The How Not to Die Cookbook* is destined to become an

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essential tool in healthy kitchens everywhere.

Take the Lead Baking Treats You and Your Family Will Love This time you're in charge of making dessert instead of your parents! Master what all the best bakers know, from separating eggs to creaming butter and sugar together and even rolling your own cookie dough. Each skill you learn will make you a next-level baker so you'll be ready to deck out the Thanksgiving table with a Thankful-for-You Cake Pop Bouquet, wow a friend with Birthday Sprinkle Donuts or bake Smart Cookies for back to school. With something for every celebration, your friends and family will be amazed at all the wonderful treats you can bake. Now that you're the head baker at home, you can make each dessert your own with unique decorations! Choose your own shapes for the Gingerbread Cookie Cutouts. Finish off your cookies and cakes with Sweet Buttercream Frosting using your favorite colors and flavors. Top Confetti Cupcake Cuties with any sprinkles you like. Once you've mastered all the decorating basics, you can put your skills to the test with the Epic Chocolate Layer Cake. Full of fun desserts for any day of the year, The Ultimate Kids' Baking Book has all the tips, tricks and treats you need to become the best baker ever!

Good for You: Bold Flavors with Benefits is a cookbook that infuses clean eating with rich flavor. Award-winning chef Akhtar Nawab presents 100 healthful and hearty recipes that satisfy every appetite. Inspired by his Indian heritage, Kentucky upbringing, and professional experience cooking in Mexican and Italian restaurants, these recipes are as unique as they are delicious. • Great for gluten-free, dairy-free, vegetarian, and vegan diets • Wholesome, accessible recipes that pack serious flavor into every bite • Covers basic building blocks—like vegan soubise and gluten-free bread—as well as more advanced recipes and techniques With

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bright, enticing photography, Good for You is a delicious pick for both amateur and seasoned home cooks. Recipes include Blueberry Ginger Smoothie, Gazpacho with Poached Shrimp, Fish Tacos with Pistachio Mole, and Dark Chocolate Almond Butter Cups with Sea Salt. • This book is for anyone who wants to eat well and feel good. • Akhtar Nawab is the chef behind Alta Calidad and Alta Calidad Taqueria in New York, and Otra Vez in New Orleans • Perfect for home cooks who want to take their clean eating to the next level with interesting spices, marinades, and methods • You'll love this book if you love books like The Skinnytaste Cookbook: Light on Calories, Big on Flavor by Gina Homolka; Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat; and The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs by Karen Page and Andrew Dornenburg.

With more than 100 recipes for ice cream flavors and revolutionary mix-ins from a James Beard-nominated pastry chef, Hello, My Name is Ice Cream explains not only how to make amazing ice cream, but also the science behind the recipes so you can understand ice cream like a pro. Hello, My Name is Ice Cream is a combination of three books every ice cream lover needs to make delicious blends: 1) an approachable, quick-start manual to making your own ice cream, 2) a guide to help you think about how flavors work together, and 3) a dive into the science of ice cream with explanations of how it forms, how air and sugars affect texture and flavor, and how you can manipulate all of these factors to create the ice cream of your dreams. The recipes begin with the basics--super chocolately chocolate and Tahitian vanilla--then evolve into more adventurous infusions, custards, sherbets, and frozen yogurt styles. And then there are the mix-ins, simple treats elevated by Cree's pastry chef mind, including chocolate

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chips designed to melt on contact once you bite them and brownie bits that crunch.

Get answers to all your cooking science questions, and cook tastier, more nutritious food using fundamental principles, practical advice, and step-by-step techniques. Where does the heat come from in a chili pepper? Why is wild salmon darker than farmed? Does searing meat really "seal in" the juices? A good recipe goes a long way, but if you can master the science behind it, you'll be one step ahead. Using full-color images, stats and facts through infographics, and an engaging Q&A format to show you how to perfect your cooking, The Science of Cooking brings food science out of the lab and into your kitchen. Topics include meat and poultry, seafood, dairy, pulses and grains, fruits, vegetables, spices, herbs, baked goods, and more, making it perfect for perfecting everyday cooking as well as for special meals.

Packed with both educational experiments and fun recipes, this lively book instructs children on the science behind various cooking reactions while teaching them basic culinary skills. Answers such questions as "How Does Bread Rise?" and "Why Does Popcorn Pop?" Includes over 100 simple, quick recipes that can be made with easy-to-obtain ingredients and standard kitchen equipment.

Due to popular demand, Beakers & Bricks is excited to present Introduction to Food Science for Kids! Other Edible Knowledge® series workbooks are designed for 10-year-olds and up, but this guide is designed for children in the 6-10-year-old age range. Fifteen different experiments will engage each learner's thinking and imagination. Each one is followed by a section called The Edible Knowledge, where the science behind that experiment is explained at an appropriate level so these students can enjoy and understand the principles. What's more, participants can eat most of the food made in the experiments! In fact, some can be

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dinner and some dessert. Yum! These experiments are relatively simple, but most will require some supervision and help. Don't worry, though. You will appreciate the experiments and explanations just as much (and maybe more) than the student! We hope you enjoy this serving of Edible Knowledge®!

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