



# The Complete Cookbook for Young Chefs

*America's Test Kitchen*

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## The Complete Cookbook for Young Chefs Details

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## **From Reader Review The Complete Cookbook for Young Chefs for online ebook**

### **Ann says**

I am reviewing that from an electronic download and the formatting and spelling were terrible . I'm sure the actual book will be great. The chapters were in an orderly sequence and it looks to be geared for preteens and beginning cooks. I can't wait to see the actual book. A nice selection of recipes with ingredients found in your pantry. I received a copy of this arc in exchange for a fair and honest review.

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### **Laura McLoughlin says**

Aimed at children slightly older than my 7 year old. But lots of good recipes. I like that each recipe is clearly marked as easy, intermediate, or difficult. There is also a color photo with each recipe and the directions are clear and precise. We made a couple of the easier recipes and they were all tasty. The kale chips were so delicious that the 7 year old AND the 2 year old were devouring them like candy!

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### **Destiny Bridwell says**

I received a copy of this book for a fair and honest review. I think this is a good starter cookbook for kids. It is very easy to follow along with for kids. I like that it is broken up into sections that kids would want to know how to make. I found that is go starting point and even I learned a couple of tricks. That is what made it worth the read.

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### **Jill says**

4.5 Stars

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### **Kate TerHaar says**

Not only simplified, creative recipes but also cooking techniques and skills.

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### **Tapasya says**

Fun recipes for young chefs.  
Loved the pictures and detailed information of the recipes.

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## **KC says**

Put this one on your gift list for any young budding chef or even the college beginner cook. Can't go wrong with anything from those behind America's Test Kitchen!

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## **Michele says**

This cookbook for young chefs is packed full of great recipes that are not limited to just smoothies, pizzas, various sandwiches, etc. as most children's cookbooks are. There are recipes in here that most adults would be interested in because they are easy and healthy. With "how to" snippets here and there that cover coating fish to properly holding a chef's knife, this is a great beginner cookbook for anyone taking that step to adulthood.

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## **Lori says**

This is a great book for any young person who wants to move past cutesy to real cooking. Helpful symbols, secrets to success, safety information, kitchen basics, kid pleasing recipes, and color photos throughout make it a fantastic gift for a new home cook.

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## **Mme LionHead says**

Calling itself a "complete cookbook for young chefs" is admittedly a bit pretentious; nevertheless, this is an awesome guidebook for young people (middle-grade) who are interested in cooking. The book begins with introduction to common cook- and bake-ware in the kitchen, most often used cooking techniques, and very basic ingredients. Recipes in this book are not "fatastical" like many other America's Test Kitchen recipes. I was quite disappointed because I expected ATK to put a spin on these starter dishes/meals even though they are designed for children. These dishes are boring to say the least. I would still give the book 3 stars and would recommend it to any kids showing interests in spending more time in the kitchen because the book is written in a very fun and engaging way. The page layout, the graphic designs, and texts written are all geared toward attracting young people's attention. If that can lure more kids into the kitchen and make things with their hands, then I support its boring recipes wholeheartedly.

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## **Freya Hooper says**

What I love about the book:

The selection of recipes is impressive. Usually, kid cookbooks limit us to smoothies, pizzas, and pasta. This one really runs the gammit. I made the Avocado Toast with a perfect fried egg on top. The Breakfast Tacos with Bacon are delish and my daughter and I are eyeing the Caprese Panini. We are also game for the Sesame Noodles with Snow Peas and Carrots along with the Rice and Bean Bowls with Corn and Avocado Crema. There is a dessert section, but we have so many other things we want to try, we haven't made it there

yet. A true sign of a good cookbook.

Directions are easy to follow and laid out meticulously. There are also photos of every dish along with photos to accompany the skills needed such as Flipping Fish, Prepping Tomatoes, Mincing Garlic and Chopping Herbs to name a few.

Difficulty levels are noted and ingredient prep and cooking equipment needed are upfront so kids can prepare everything before they start cooking.

Who this book is for:

This book is for kids who are already interested in cooking. The age range is 10 and up and I would even say that a college kid would be well served by this cookbook. There is too much complexity for younger children, unless they already feel confident in the kitchen.

Final thoughts:

One of the best starting cookbooks I have seen. My son and I were really impressed with what we were able to cook. The one downside is that it is marketed to “young chefs” with younger kids pictured, which made my 16 year old think it was too immature for him before we got into the recipes. But after tackling a meal, he felt it was perfect for teens.

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### **Beth Howells says**

Great gift for kids who want to be chefs

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### **Nicole says**

America's Test Kitchen always has the best recipes. This book has recipes that resulted in some of the best food I've ever eaten. And best yet, my young chef loves it and made all the food herself!

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### **Ruth Ann says**

Chapter 1 - Getting Started in the Kitchen - *the Most Important Chapter!!!* includes a key to symbols used throughout the book (in the recipes); *safety tips!*; tips on measuring, mincing, chopping, melting, zesting, grating, etc.

The rest of this cookbook has 100 recipes - some of them are simple, some are creatively fun.

Word to parents and grandparents - many recipes involve use of microwave, oven or stove. Helpful guidance will be needed. :)

Ages 8 and up

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