



## What's Cooking? Kid Tested, Kid Friendly Cookbooks A Princeton Public Library Booklist

### **The African American Kitchen: food for body and soul/ George Erdosh**

Describes the influences on and the evolution of African-American cooking. Includes recipes and suggestions for healthy cooking.

**JU 641.59 Erd**

### **Around America; a cookbook for young people/ Mildred O. Knopf**

Discusses the background of foods and recipes that are recognized as some of the best in regional cooking. Includes sixty recipes from ten different regions. **Ju 641.5 Kno**

### **Clever Cooks; a concoction of stories, charms, recipes and riddles/ Ellen Greene**

A baker's dozen of fairy tales, folktales, and short stories about clever cooks who outwit all sorts of mythical beings. Also includes unusual recipes. **JU 398.27 Gre**

**The Colonial Cookbook/ Lucille Recht Penner** This wonderful cookbook examines the origins of American cooking including instructions for thirty authentic recipes.

**JU 641.5 Pen**

### **The Cooking of Italy/ Matthew Locricchio**

Introduces the different culinary regions of Italy through recipes adapted for young chefs and discusses the basics of food handling and kitchen safety. **JU 641. 5945 Loc**

**The Cooking of Mexico/ Matthew Locricchio** Mexico has many different styles of regional cooking and they are each explored in this book. Many recipes for traditional dishes included. **JU 641.5971 Loc**

**Cooking the Australian Way/ Elizabeth Germaine** Introduces the history, land, and food of Australia and includes such dishes as egg and bacon pie, sunshine salad and other kid friendly feasts. **JU 641.5994 Ger**

**Cooking the Caribbean Way/ Cheryl Davidson Kaufman** Kids will find a great collection of tasty recipes as well as interesting facts on the history of the Caribbean.

**JU 641.591821 Kau**

**Cooking the French Way/ Lynne Marie Waldee** An introduction to the cooking of France, featuring basic recipes for everyday menus includes a special feature on how to set a French table. Perfect for the Petite Chef!

**JU 641.5944 Wal**

### **Cooking the Greek Way/ Lynne W. Villios**

This updated version provides new low-fat fat and vegetarian recipes along with easy to make Greek favorites. **JU 641.59495 Vil**

**Cooking the Hungarian Way/ Magdolna Hargittai** An overview of Hungarian cooking plus geographical and historical information relating to the culture. Also includes easy to make menus. **JU 641.59439 Har**

**Cooking the Indian Way/ Vijay Madavan**

An introduction to the cuisine and culture of India, including information about the country's social life and customs.

**JU 641.5954 Mad**

**Cooking the Lebanese Way/ Suad Amari**

An introduction to the cooking of Lebanon including traditional dishes such as kabobs, hummus and bulgar pilaf. Also includes history and cultural information.

**JU 641.595692 Ama**

**Cooking the Polish Way/  
Danuta Zamojska- Hutchins**

Introduces the land, culture and foods and includes traditional recipes. Also includes recipes that are lower fat. Discusses holidays and festivals and the foods involved in them.

**JU 641.59438 Zam**

**Cooking the Spanish Way/**

**Rebecca Christian** Includes segments on regional cooking, revised and healthier recipes, use of utensils, metric conversions. Traditional recipes include; Paella, Chicken with Rice and Spanish Meatballs. **JU 641.5946 Chr**

**Cooking the Thai Way/ Supenn Harrison**

An introduction to the cooking of Thailand including such recipes as lemon chicken soup, and satay. Also included is information on the history, geography, customs and people of Thailand. **JU**

**641.59593 Har**

**Cooking the Vietnamese Way/**

**Chi Nguyen** Traditional Vietnamese recipes including fried rice, spring rolls and information on the culture and the holidays of this south-east Asian country. **JU 641.59597 Ngu**

**Cooking the West African Way/**

**Bertha Vining Montgomery**

Many popular West African recipes are included along with safety tips, kitchen basics and an overview of the culture and holiday celebrations. **JU 641.5966 Mon**

**Cooking With Kids/ Betty Crocker**

Kids love to cook and this Betty Crocker cookbook is a great way to learn the basics in a kitchen. Ideas for party foods and plans and all kid tested. **JU 641.5 Cro**

**The Fannie Farmer Junior Cookbook/**

**Joan Scobey** Kids will learn the basics ingredients, how to correctly use utensils and equipment and the very important safety aspects of cooking. Kid friendly recipes included. **JU 641.5 Sco**

**Food in Italy/ Claudia Gaspari**

This cookbook presents the various ingredients found in the regional dishes of Italy as well as the various techniques and recipes. **JU 641.5945 Gas**

**The International Cookie Jar/**

**Anita Borghese** Over sixty recipes from over sixty-five different countries are featured. The customs behind the particular recipe is also included. **JU 641.86 Bor**

**Kids Cooking Without a Stove: a cookbook for young children/**


**Aileen Paul**

Easy to follow recipes for desserts, drinks, salads, sandwiches, snacks and candies.

None of these recipes require any cooking, just mixing and measuring. **JU 641.5 Pau**

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