



Green Eggs and Ham Cookbook

Georgianne Brennan, Frankie Frankeny (Photographer)

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Ever wonder what green eggs and ham really taste like? They're yummy. And now everyone can whip up a batch for themselves using this fabulous cookbook. Filled with simple, scrumptious, wacky recipes for such foods as Cat in the Hat Pudding and Moose Juice and Schlopp, this unique cookbook will have the whole family hamming it up in the kitchen. Each recipe is accompanied by the original verse that inspired it, and the pages are laminated to protect against getting splatters of Sneetch Salad, Oobleck, and Solla Sollew Stew.

Green Eggs and Ham Cookbook Details

Date : Published October 24th 2006 by Random House Books for Young Readers

ISBN : 9780679884408

Author : Georgeanne Brennan , Frankie Frankeny (Photographer)

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Genre : Food and Drink, Cookbooks, Cooking, Food, Nonfiction, Childrens, Reference, Picture Books, Classics

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From Reader Review Green Eggs and Ham Cookbook for online ebook

Brittany Newton says

Category: Informational (Hobbies, Crafts, Creative Arts, How-to books, Sports, and Recreation)

Source: Page 280 in the textbook

Considering Dr. Seuss is my favorite ever, I may be a little biased to this cook book. I even bought it for my kitchen :) I thought it was so fun and creative of Georgeanne Brennan to create funky recipes that go along with Green eggs and ham. Many children probably wonder what green eggs and ham taste like, but Brennan takes it to a whole new level with Flapjack Flapper's Flapjacks and Who Roast Beef. You may not get to use this book in the classroom, but it is definitely a fun book to use at home with your kids. These recipes are so wacky and fun that it will make cooking fun for the whole family. The illustrations are awesome and the pages are laminated to protect the recipes while cooking! Most of the recipes are healthy in the cookbook, so that is also a plus. I just love love love this cookbook and I'm so glad I saw it in the textbook! :)

Maribeth Tomas says

Junior Books Project

Category: Informational

Source: Textbook pg 280

This cookbook will be great not only for adults to enjoy, but especially the kids (with adult supervision, of course!) This cookbook has page after page after page of recipes inspired by characters in Dr. Suess' beloved books. There is even a recipe for Green Eggs and Ham! You can find recipes for breakfast, lunch, dinner, snacks, desserts, and beverages! There is no way you can go hungry from lack of meals and imagination with this book!

The front of the book looks just like the original Dr. Suess, "Green Eggs and Ham" book. The difference is that the green eggs and ham picture isn't a cartoon, it is REAL green eggs and ham! When you open up the book, the spiral binding is revealed. You can't tell when the book is closed because there is a solid spine covering it up. After opening up past the title page, you see the table of contents. Here the recipes are separated by category and color--Breakfast (orange), Beverages (green), Lunch (pink), Snacks (blue), Dinner (lime), and Desserts (turquoise). A short introduction follows describing how the author came up with these wonderful meals found in the Dr. Suess books to come to life. Not only did she want the recipes to be fun and delicious, but healthy as well! When you open the book to the recipes, many pictures are taken from Dr. Suess books and added into the recipe. The book is very colorful!

What a great way to incorporate all of the fun and quirky foods Dr. Suess makes up in his stories into real life foods that you and your children can enjoy! Not only are they delicious, but the author makes a conscious effort to make sure these foods are healthy as well! I've got to try the Cindy-Lou Who-Wreaths! Perfect for the upcoming holidays!

This is a great book to teach math with the different ingredients and of course culinary arts! Also, you can get kids to try to make up some of their own recipes.

Andrea says

Saw this at my daughter's school today and it looked so interesting. There is a great restaurant named the Hi-Spot on Madrona in Seattle that serves a green eggs (scrambled with pesto) and ham dish that is so yummy.

Shahna says

It's hard to rate a cookbook. Especially when it has nothing in it I'll actually cook.

I bought this book simply because it was Dr. Seuss and that was it. I thought it was funny.

The recipes all sound weird and I don't think I would eat any of them. The only thing that makes them Dr. Seuss related is the custom made bowls and dishes used to display them. They aren't going to look like that when someone else makes them.

This is just a book that's going to sit on my shelf and make people laugh. It's not going to be used for its intended purpose.

Louvaine says

Delightful book with yummy recipes! The kids will love helping out with these recipes based upon Dr. Seuss books. Simple, easy-to-follow directions and cool pictures add to the appeal. This is one way to spend family time together or share with any little person you love!

Nathan Johnson says

I used to think many of the foods featured in Dr. Seuss sounded delicious. I still do.

However, these interpretations leave something to be desired.

Yes, some are quite tasty, but for all the work and extra ingredients required I could make something better.

This wouldn't be a problem if this was a family activity with the kids. Unfortunately all the extra steps are not suited to little ones.

I could see this being useful for a child's Seuss themed birthday meal, but little else.

Amy says

I found the concept adorable and my son Jack spends hours poring over this book, planning recipes he would like to make. Unfortunately, the recipes are either things I will never actually get around to making--the title recipe is a ham coated in cilantro and a fried egg with guacamole over the yolk, which I just can't see myself doing--or, in the case of the ones we have made, very average.

Rachel Lizan says

Description: This unique cookbook is inspired by the writings of Dr. Seuss and will motivate young chefs to leaner to cook through these wacky recipes.

Genre: Informational - Cookbook

Intended Audience: 5th - 8th Grade

Curriculum Connection: In Health and PE classes, students are often tasked to keep journals of what they eat as they learn about proper nutrition and food groups. Students are taught to use cookbooks and cook simple meals to figure out what types of things they are eating. This is a unique cookbook for young people that will make them want to try these meals.

Personal Reaction: When looking for an informational book, I ran across this one and had to check stout for myself. Since this is inspired by Dr. Seuss, I like all of the references to his characters and terminology that are unique to Dr. Seuss books. I also enjoyed the fact that each recipe included an excerpt from a Dr. Seuss book that relates to the recipe.

Assessment of Visual Appeal: I looked at the copyright information and the pictures included in the cookbook are art from actual Dr. Seuss books. Seeing familiar characters and images keeps the book authentic as it is inspired by Dr. Seuss. The recipe pictures are silly and appealing to students. I thought it was bright and colorful. I did find some recipes hard to read, however, since some of the pages were very cluttered.

Joelle says

I saw this in the bookstore and couldn't pass it up. My kids love helping me in the kitchen and this cookbook is perfect for them. The recipe titles come right out of the Dr. Seuss books and will certainly make cooking more fun.

Rachael Lauritzen says

We just made Flapjack Flapper's Flapjacks (only we didn't have bananas, so we put raisins in instead and we didn't have peanuts, so we put Lisa's apricot syrup on instead) and they were awesome! The peanut butter in the batter is a brilliant idea--although I found my pan smoking more than usual, not sure why. The outsides also threatened to burn pretty quickly while leaving the middles undercooked, so I added extra milk to thin the batter. They may just need to be cooked lower and longer than what I did.

I love that they include excerpts from the books and how the recipe photos are frequently juxtaposed with the art--they really did a good job visually. And if our "flapperjack" try this morning is any indication, the recipes are tasty and appealing to kids.

Next time I'm making the flapperjacks with chocolate chips. My 4 yr old turned me down on it this morning (??) in favor of the raisins (she wants to save the choc. chips for cupcakes), but I'm thinking it might just have to be done. Not sure if chocolate syrup on top would be overdoing it, but we could settle for whipped cream....

Marlee says

This book was very exciting! A lot of the recipes were extremely weird, but that is to be expected from a Green Eggs and Ham cookbook. Not everything turned out for us, but we did make some yummy food and enjoy the process of making it either way.

Rachel says

I liked the fact that the cookbook included so many Seuss quotes, so you could see where the idea for the recipes came from. I also liked all the images from the books. The recipes just weren't that exciting, seemed like the author kind of half-assed them. With all the imagination in Dr. Seuss books, I just thought they couldn't have been more interesting. There's only two recipes, Moose Juice/Goose Juice and Sneetch Treats that I would consider making myself. Recommended for ages 5+, 2 stars.

Erin Phillips says

Junior Book Log

Informational Category

Source: Textbook

Green eggs and ham cookbook- A neat "informational book." I found this book to be one of the most interesting, with fun and silly recipes available for the whole family! What a creative way to bring the timeless classic to life, in your own home. I found this book to be a great idea to incorporate reading with real life situations. If children find a connection amongst reading and other tasks in life, they may be more intrigued to read it. When children feel as if they are in charge of something, they feel a sense of autonomy, and more likely to have intrinsic motivation. I liked how the recipes are for the most part fairly healthy. I would like to include this in a health lesson, to discuss how various foods are healthy for our bodies, and why we should strive to stay healthy!

Christi says

Genre: Informational/ cookbook

Summary: This book is a cookbook of Seuss inspired recipes that are as unique and silly as the story it was written for. On each recipe page there is a passage that the idea for the wacky food item came from. This book has gotten mixed reactions but it was a funny and interesting book so even if you never make any of the food it is still fun to read through.

Critique:

- A. Creative food items and easy to follow recipes
- B. My children and I were able to make the food together and though we haven't been brave enough to try somethings yet, working up the courage is half the fun.
- C. This book is filled with unique items like Pink Yink Ink Drink and Ape cakes Grape cakes and the recipes are easy enough that children can help.

Curriculum Connection: You can mix your literature lesson s with science and make one of the recipes together as a class for Dr. Seuss Month.

Christian Vazquez says

I like this book because it was the first book that I have read when I was starting to read. All my favorite teachers has read this to me when I was younger and that was how I fell in love with this book. I sometimes read this to my little cousin because he is also in love. In this book a man bugs this person about this trying to eat green eggs and ham because he thinks it is very delicious.
