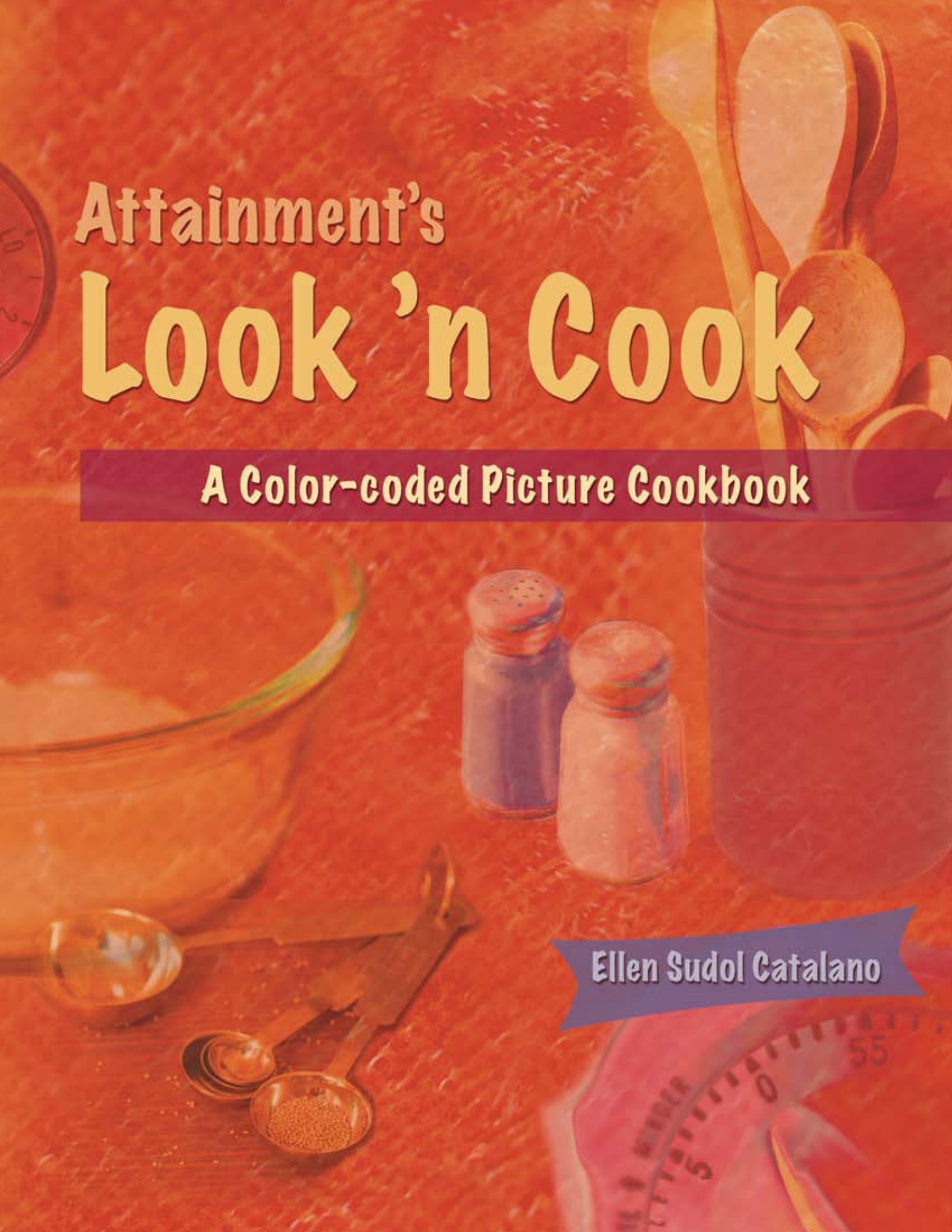


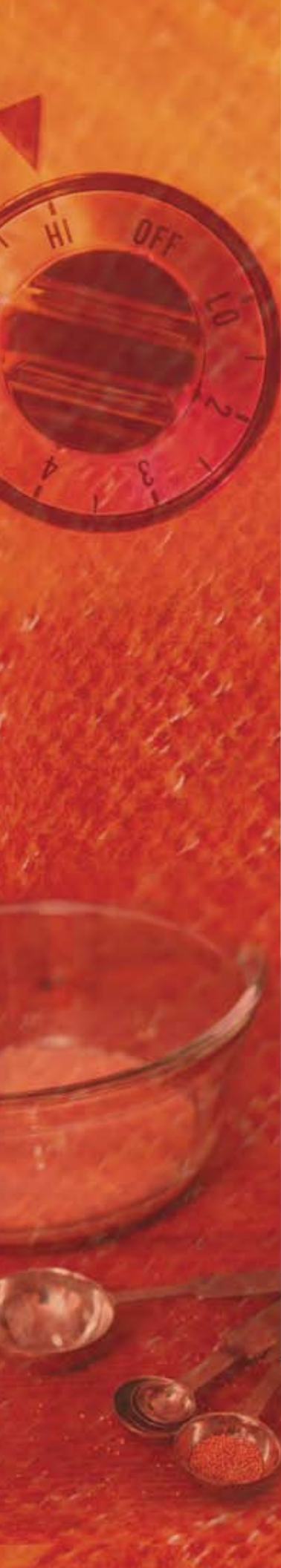


Attainment's

Look 'n Cook

A Color-coded Picture Cookbook

Ellen Sudol Catalano



Look 'n Cook

A Color-coded Picture Cookbook

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Tuna Salad Sandwich



1. Open the pouch of tuna.



2. Put the tuna in the bowl.



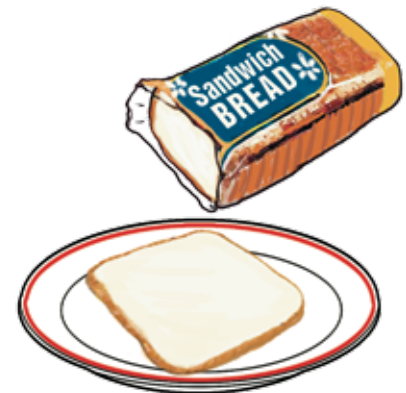
3. Add 1/4 cup (green) of light mayonnaise to the bowl.



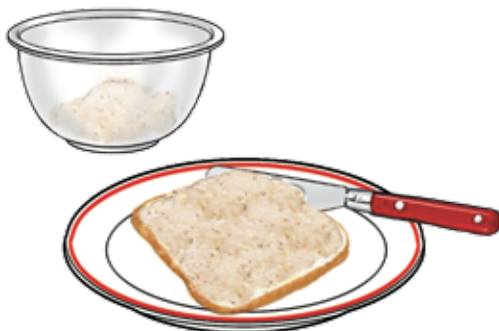
4. Sprinkle salt and pepper in the bowl.



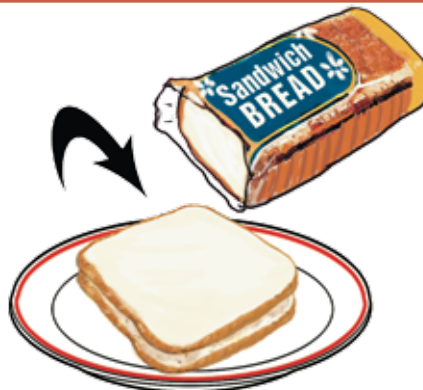
5. Mix together with the fork.



6. Take a slice of bread.



7. Spread some tuna mixture on the bread.



8. Cover with another piece of bread to make a sandwich.



9. Cut the sandwich in half. Serve.



Stove Top[®] Stuffing



pot with lid



1 cup



1/2 cup



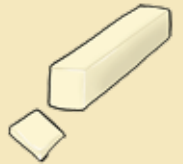
Tablespoon



fork



Stove Top[®]
Stuffing mix



butter



1. Put 1 cup (red) and 1/2 cup (yellow) of water into the pot.



2. Add 2 Tablespoons (red) of butter to the pot.



3. Put the pot on the stove on high (red).



4. When the water boils ...



5. Open the Stuffing Mix and add to the pot.



6. Stir with the fork.



7. Put the lid on the pot.



8. Turn the stove OFF (white).



9. Set the timer for 5 minutes.



10. When the bell rings ... remove the lid.



11. Fluff with the fork. Serve.



Frozen Broccoli



pot with lid



1/2 cup



**9 oz. package of frozen broccoli
(or corn, peas, mixed vegetables, etc.)**



1. Fill 1/2 cup (yellow) with water.



2. Put the 1/2 cup of water into the pot.



3. Unwrap the frozen broccoli and put into the pot.



4. Put the pot on the stove on high (red).



5. When the water boils ... put the lid on the pot.



6. Turn the stove down to low (blue).



7. Set the timer for 5 minutes.



8. When the bell rings ... turn the stove OFF (white).



9. Remove the lid. Serve.



Baked Potatoes



colander



vegetable brush



fork



oven mitts



plate



4 baking potatoes

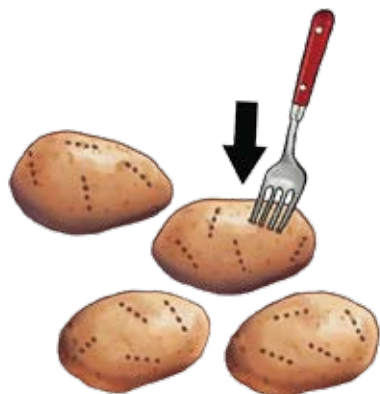
400



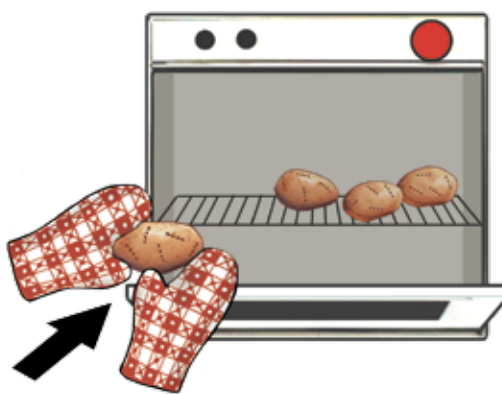
1. Preheat the oven to 400 (red).



2. Use the brush to wash the potatoes in the colander in the sink.



3. Prick the potatoes with the fork.



4. Use oven mitts to put the potatoes in the oven.

55



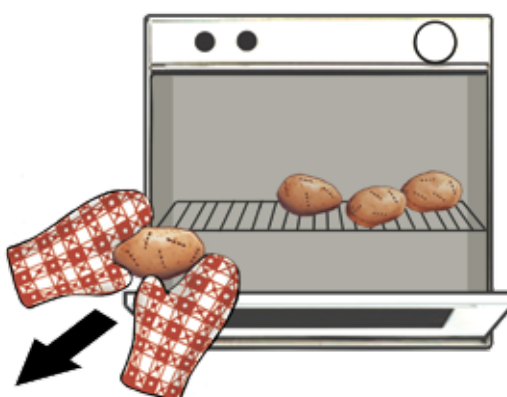
5. Set the timer for 55 minutes.



OFF



6. When the bell rings ... turn the oven OFF (white).



7. Use oven mitts to remove the potatoes.



8. Serve.



Chocolate Chip Cookies



baking sheet



oven mitts



spatula



cooling rack

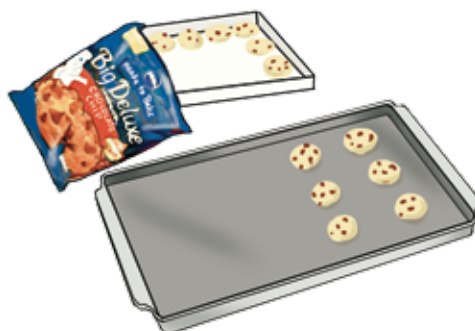


Pillsbury Ready to Bake
Big Deluxe Classics®
Chocolate Chip Cookies

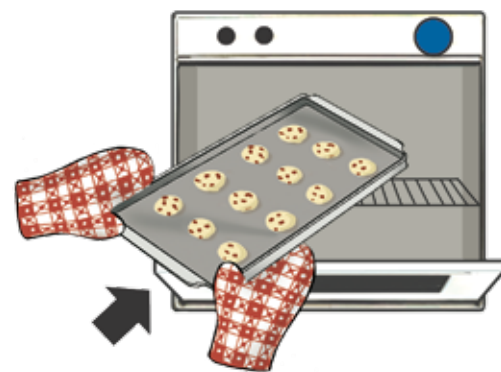


350

1. Preheat the oven to 350 (blue).



2. Open the cookie dough package.
Place the cookie rounds about 2
inches apart on the baking sheet.

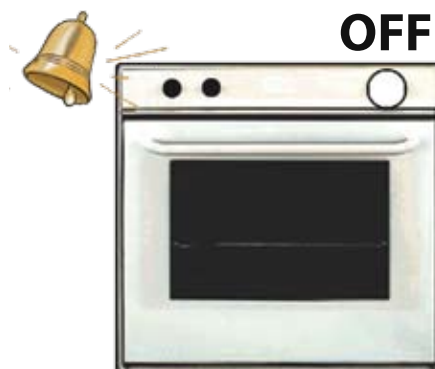


3. Use oven mitts to put the baking
sheet in the oven.



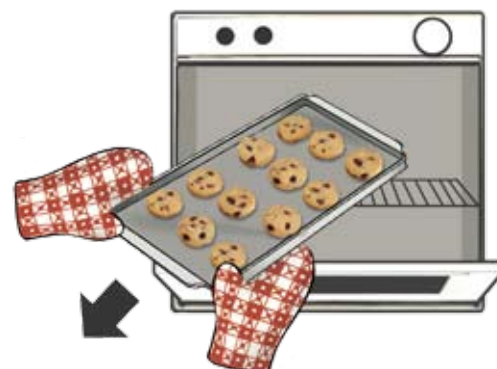
15

4. Set the timer for 15 minutes.



OFF

5. When the bell rings ...
turn the oven OFF (white).



6. Use oven mitts to remove the
cookie sheet from the oven.



5

7. Set the timer for 5 minutes.



8. When the bell rings ... use the
spatula to move the cookies to
the cooling rack.



9. Allow the cookies to cool.
Serve.



Hot Cocoa



teakettle



mug



spoon



instant hot cocoa envelope



1. Put water into the teakettle.



2. Put the teakettle on the stove on high (red).



3. When the teakettle whistles ...



OFF

4. Turn the stove OFF (white).



5. Open an instant cocoa envelope.



6. Pour the instant cocoa mix into the mug.



7. Add hot water to the mug.



8. Stir. Serve.