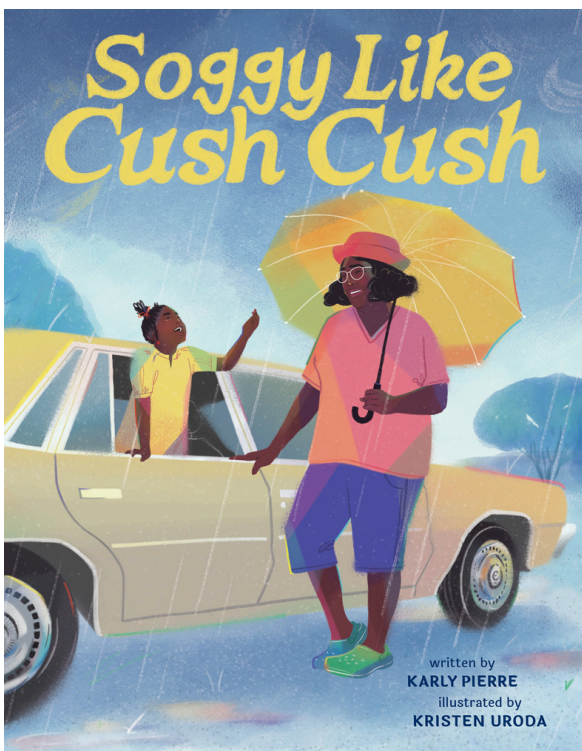


P C O R N B R E A D
 R A S B C O J P G D
 E P B Y L R K H W C
 S I R O R O H R W U
 E S Y A U U W D A S
 R H T I L D P K Z H
 V R E O X I I X D C
 E I A Y P N N N X U
 S M A P R Y E E U S
 E P Z C Y B T J S H



Word Search

Find the food related words in the search above!

cush cush

okra

syrup

preserves

pralines

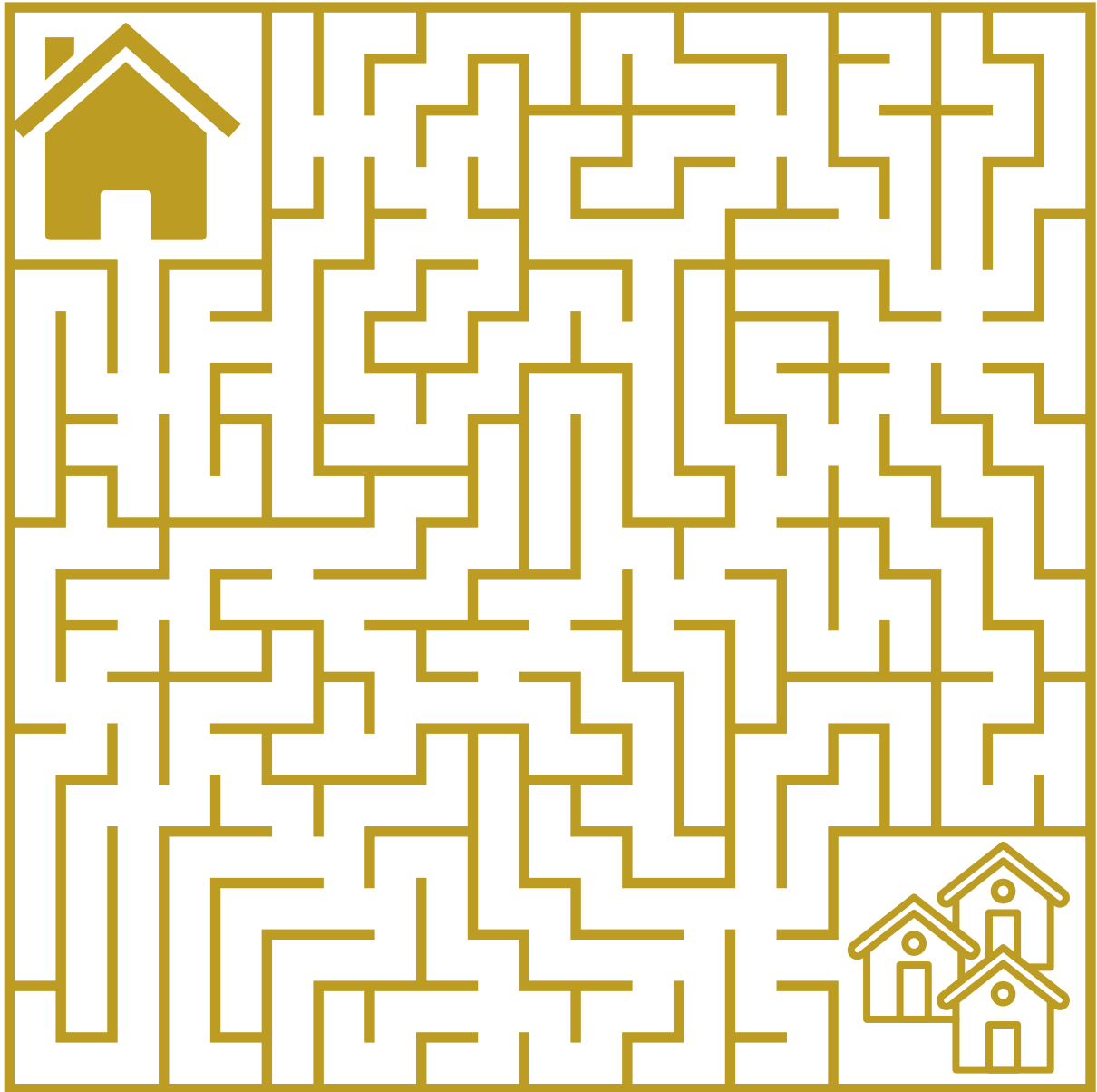
shrimp

cornbread

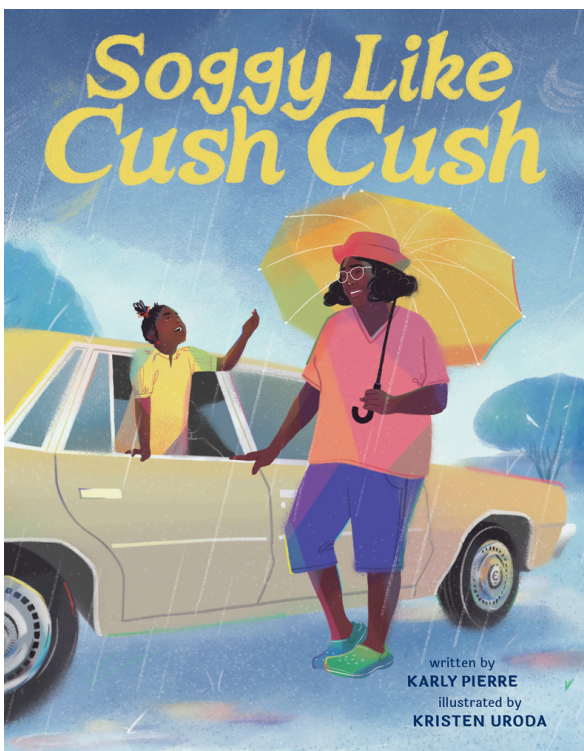
boudin



Start



End



Help guide
Petite Marie and
Grandmoman
through town
on their rainy
day!



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Petite Marie's Cush Cush Recipe

Ask a parent for help to try out Petite Marie's very own cush cush recipe!

- A square of freshly made Jiffy cornbread
- A glass of Borden whole milk, warmed
- 2 spoonfuls of Steen's cane syrup

These are nostalgic brands that can be found in a Louisiana kitchen. Any of them can be replaced with your favorite equivalent

1. In a bowl, pour about a glass of warm milk on top of the cornbread.
2. Mash the cornbread in the milk with a spoon until it's nice and soggy.
3. Pour yummy cane syrup on top.
4. Eat it all up!

