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Uvod:

Korisćeni programski jezici

Tehnologije korišćene prilikom kreiranja sajta su : HTML, CSS, JavaScript, jQuery, XML

Radi lakšeg dizajniranja sajta korišćen je Bootstrap.

Radno okruženje : Visual Studio Code

Funkcionalnosti

1. Dinamički ispisana navigacija

2. Dinamički ispisane kartice korišćenjem JSON-a i AJAX-a
3. Mogućnost sortiranja kartica na dva raličita načina
4. Mogućnost filtriranja kartica izborom kategorija i kroz search-box, kao i izborom "Moji omiljeni recepti" (filtriranje radi kombinovano)
5. Dinamičko ispisivanje checkbox-ova
6. Dinamički ispisan modul koji se otvara klikom na "Check it out" i prikazuje dodatne detalje svakog recepta
7. Form na stranici "submit-recipe.html" je kompletan sa obrađenim greškama
8. Dodavanje recepata u favourites, koji se čuvaju u LocalStorage-u

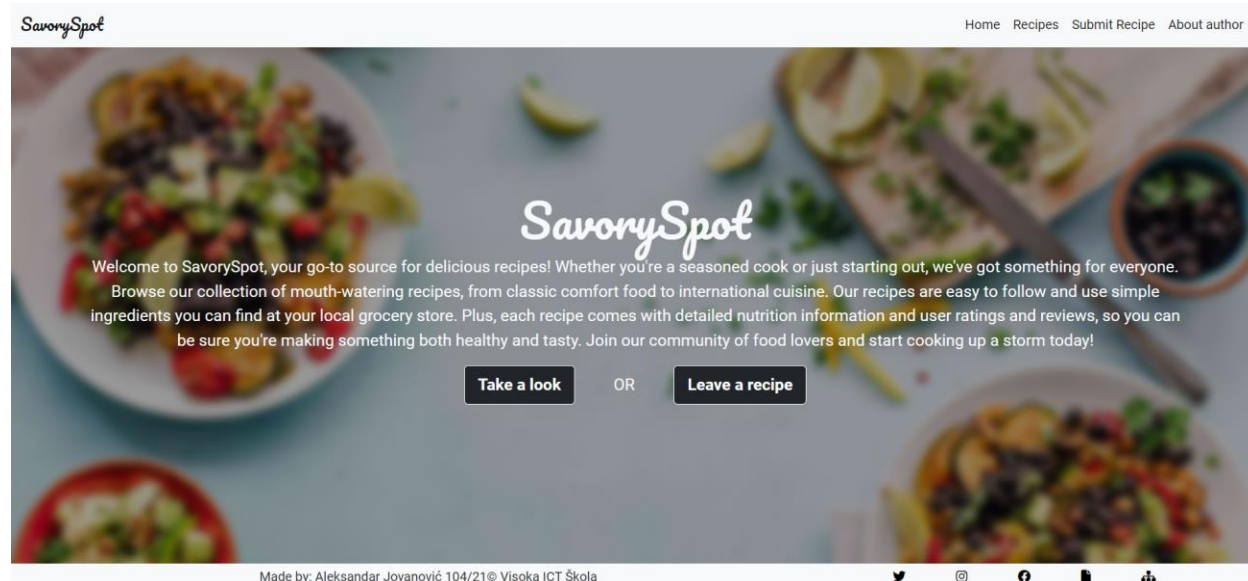
Organizacija sajta:

```
<?xml version="1.0" encoding="UTF-8"?>
<urlset
  xmlns="http://www.sitemaps.org/schemas/sitemap/0.9"
  xmlns:xsi="http://www.w3.org/2001/XMLSchema-instance"
  xsi:schemaLocation="http://www.sitemaps.org/schemas/sitemap/0.9
    http://www.sitemaps.org/schemas/sitemap/0.9/sitemap.xsd">

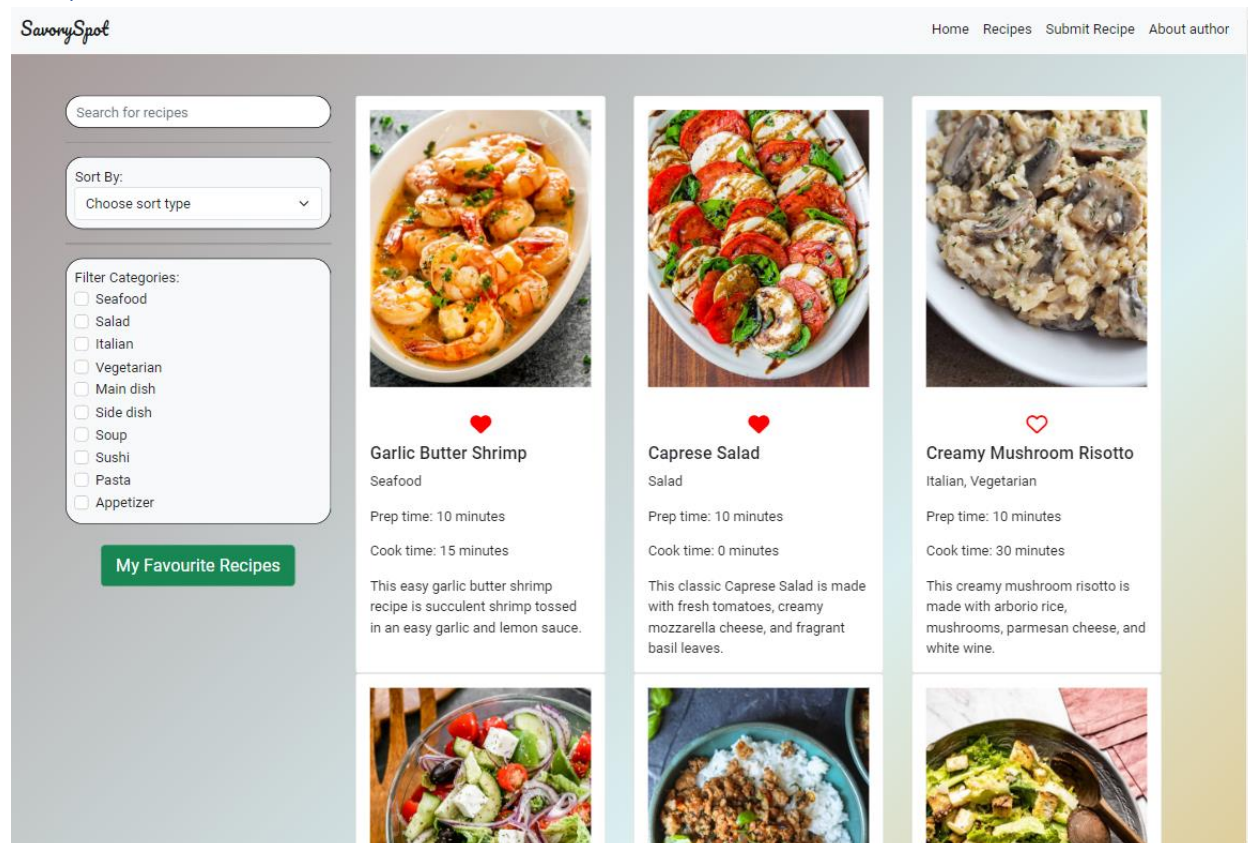
  <url>
    <loc>https://gringus0.github.io/savoryspot/</loc>
    <lastmod>2023-05-03T09:44:56+00:00</lastmod>
    <priority>0.5</priority>
  </url>
  <url>
    <loc>https://gringus0.github.io/savoryspot/recipes.html</loc>
    <lastmod>2023-05-03T09:44:56+00:00</lastmod>
    <priority>1.0</priority>
  </url>
  <url>
    <loc>https://gringus0.github.io/savoryspot/submit-recipe.html</loc>
    <lastmod>2023-05-03T09:44:56+00:00</lastmod>
    <priority>0.60</priority>
  </url>

</urlset>
```

Početna strana:



Recipe strana:



Otvoren modul jednog recepta:

Garlic Butter Shrimp



Date added: 2022-11-11

Prep time: 10 minutes

Cook time: 15 minutes

Number of servings: 4

Ingredients:

- 1) 1 lb. large shrimp, peeled and deveined
- 2) 2 tbsp. butter
- 3) 4 cloves garlic, minced
- 4) 1/4 cup chicken broth
- 5) 1/4 cup white wine
- 6) 2 tbsp. lemon juice
- 7) 2 tbsp. chopped parsley
- 8) Salt and pepper, to taste

Instructions:

- 1) Heat the butter in a large skillet over medium-high heat.
- 2) Add the garlic and cook for 30 seconds.
- 3) Add the shrimp and cook for 2-3 minutes per side, or until pink and opaque.
- 4) Remove the shrimp from the skillet and set aside.
- 5) Add the chicken broth, white wine, and lemon juice to the skillet and bring to a boil.
- 6) Reduce heat to low and simmer for 3-4 minutes, or until the sauce has thickened slightly.
- 7) Season the sauce with salt and pepper, to taste.
- 8) Add the shrimp back to the skillet and toss to coat with the sauce.
- 9) Garnish with chopped parsley and serve immediately.

Nutritional information:

Calories: 190kcal

Fat: 8g

Carbohydrates: 3g

Protein: 23g

Sodium: 620mg

Close

Submit Recipe strana:

SavorySpot Home Recipes Submit Recipe About author

Submit a recipe

Email address:*

We need your email address so we can contact you after you submit your recipe.

Name of the recipe:*

Description:*

Description needs at least 50 characters.

Cook time(minutes):* Prep time(minutes):* Number of servings:*

Nutritional Value:

Calories Fat CHO Protein Sodium

Upload an image of your masterpiece*

Choose File No file chosen

File needs to have a .jpg extension.

Categories:*

Choose a category

Add a category

Ingredients(at least 3):*

Apples

Steak

Potatoes

Add an ingredient

Instructions(at least 3):*

Chop the apples.

Grill the steak.

Mash the potatoes.

Add an instruction

Submit the recipe

Kod:

HTML:

Index.html:

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8"/>
  <meta http-equiv="X-UA-Compatible" content="IE=edge"/>
  <meta name="viewport" content="width=device-width, initial-scale=1.0"/>
  <title>SavorySpot</title>
  <link href="https://cdn.jsdelivr.net/npm/bootstrap@5.0.2/dist/css/bootstrap.min.css"
rel="stylesheet" integrity="sha384-
EVSTQN3/azprG1Anm3QDgpJLIm9Nao0Yz1ztcQTWfspd3yD65VohhpuuCOMLASjC"
crossorigin="anonymous"/>
  <link rel="stylesheet" type="text/css" href="assets/css/style.css"/>
  <link rel="preconnect" href="https://fonts.googleapis.com"/>
  <link rel="preconnect" href="https://fonts.gstatic.com" crossorigin/>
  <link href="https://fonts.googleapis.com/css2?family=Pacifico&display=swap"
rel="stylesheet"/>
```

```

<link
href="https://fonts.googleapis.com/css2?family=Roboto:ital,wght@0,100;0,300;0,400;0,500;0,700;0,900;1,100;1,300;1,400;1,500;1,700;1,900&display=swap" rel="stylesheet"/>
<link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.4.0/css/all.min.css" integrity="sha512-
iecdLmaskl7CVkqkXNQ/ZH/XLlvWZOJyj7Yy7tcenmpD1ypASozpmT/E0iPtmFIB46ZmdtAc9eNBvH0H/ZpiBw=="
crossorigin="anonymous" referrerpolicy="no-referrer" />
</head>
<body class="d-flex h-100 text-center">
  <div id="cover" class="cover-container d-flex mx-auto flex-column">
    <header class="mb-auto">

      </header>
      <main class="px-5 mx-5 text-light text-center">
        <h1 id="main-title">SavorySpot</h1>
        <p class="lead">Welcome to SavorySpot, your go-to source for delicious
recipes! Whether you're a seasoned cook or just starting out, we've got something for
everyone. Browse our collection of mouth-watering recipes, from classic comfort food to
international cuisine. Our recipes are easy to follow and use simple ingredients you can
find at your local grocery store. Plus, each recipe comes with detailed nutrition
information and user ratings and reviews, so you can be sure you're making something both
healthy and tasty. Join our community of food lovers and start cooking up a storm
today!</p>

        <div class="d-flex justify-content-center align-items-center">
          <p class="lead">
            <a href="recipes.html">
              <button class="btn btn-lg btn-dark fw-bold border-white"> Take a
look</button>
            </a>
          </p>
          <p class="lead mx-5">OR</p>
          <p class="lead">
            <a href="submit-recipe.html">
              <button class="btn btn-lg btn-dark fw-bold border-white">Leave a
recipe</button>
            </a>
          </p>
        </div>
      </main>
      <footer class="mt-auto bg-light d-flex justify-content-around p-1">

      </footer>
    </div>
    <script
src="https://ajax.googleapis.com/ajax/libs/jquery/3.6.4/jquery.min.js"></script>
    <script
src="https://cdn.jsdelivr.net/npm/bootstrap@5.1.3/dist/js/bootstrap.bundle.min.js"></scri
pt>

    <script src="assets/js/main.js"></script>

```

```
</body>
</html>
```

Recipes.html:

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8"/>
  <meta http-equiv="X-UA-Compatible" content="IE=edge"/>
  <meta name="viewport" content="width=device-width, initial-scale=1.0"/>
  <title>SavorySpot</title>
  <link href="https://cdn.jsdelivr.net/npm/bootstrap@5.0.2/dist/css/bootstrap.min.css"
rel="stylesheet" integrity="sha384-EVSTQN3/azprG1Anm3QDgpJLIm9Nao0Yz1ztcQTWfSpd3yD65VohhpuuCOMLASjC"
crossorigin="anonymous"/>
  <link rel="stylesheet" type="text/css" href="assets/css/style.css"/>
  <link rel="preconnect" href="https://fonts.googleapis.com"/>
  <link rel="preconnect" href="https://fonts.gstatic.com" crossorigin/>
  <link href="https://fonts.googleapis.com/css2?family=Pacifico&display=swap" rel="stylesheet"/>
  <link
href="https://fonts.googleapis.com/css2?family=Roboto:ital,wght@0,100;0,300;0,400;0,500;0,700;0,900;
1,100;1,300;1,400;1,500;1,700;1,900&display=swap" rel="stylesheet"/>
  <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-
awesome/6.4.0/css/all.min.css" integrity="sha512-
iecdLmaskl7CVkqkXNQ/ZH/XLlvWZOJyj7Yy7tcenmpD1ypASozpmT/E0iPtMFIB46ZmdtAc9eNBvH0H/ZpiBw=="
crossorigin="anonymous" referrerpolicy="no-referrer" />
</head>
<body id="recipes-body">
  <header></header>
  <div class="container my-5">
    <div class="row">
      <div class="col-3" id="sortAndFilter">
        <div class="sticky">
          <form class="d-flex">
            <input class="form-control" type="search" class="" placeholder="Search for
recipes" aria-label="Search" id="search-bar"/>
          </form>
          <hr/>
          <div id="sort" class="sticky bg-light">
            <label>Sort By:</label><br/>
            <select class="form-select" id="sort-select">
              <option value="0">Choose sort type</option>
              <option value="dateSort">Date added</option>
              <option value="cookPrepSort">Cook + Prep time</option>
            </select>
          </div>
          <hr/>
          <div id="filter" class="sticky bg-light">
            <label>Filter Categories: </label><br/>
          </div>
          <div id="my-favourites" class="text-center my-4">
            <button class="btn btn-success btn-lg">My Favourite Recipes</button>
          </div>
        </div>
      </div>
      <div class="container col-9">
        <div class="row" id="recipe-list">
```

```

        </div>
    </div>
</div>

</div>
<footer class="mt-auto bg-light d-flex justify-content-around p-1"></footer>
<script src="https://ajax.googleapis.com/ajax/libs/jquery/3.6.4/jquery.min.js"></script>
<script
src="https://cdn.jsdelivr.net/npm/bootstrap@5.1.3/dist/js/bootstrap.bundle.min.js"></script>

    <script src="assets/js/main.js"></script>
</body>
</html>

```

Submit-recipe.html:

```

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8"/>
    <meta http-equiv="X-UA-Compatible" content="IE=edge"/>
    <meta name="viewport" content="width=device-width, initial-scale=1.0"/>
    <title>SavorySpot</title>
    <link href="https://cdn.jsdelivr.net/npm/bootstrap@5.0.2/dist/css/bootstrap.min.css"
rel="stylesheet" integrity="sha384-
EVSTQN3/azprG1Anm3QDgpJLIm9Nao0Yz1ztcQTWfSpd3yD65VohhpuuCOMLASjC"
crossorigin="anonymous"/>
    <link rel="stylesheet" type="text/css" href="assets/css/style.css"/>
    <link rel="preconnect" href="https://fonts.googleapis.com"/>
    <link rel="preconnect" href="https://fonts.gstatic.com" crossorigin/>
    <link href="https://fonts.googleapis.com/css2?family=Pacifico&display=swap"
rel="stylesheet"/>
    <link
href="https://fonts.googleapis.com/css2?family=Roboto:ital,wght@0,100;0,300;0,400;0,500;0,700;0,900;1,100;1,300;1,400;1,500;1,700;1,900&display=swap" rel="stylesheet"/>
    <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-
awesome/6.4.0/css/all.min.css" integrity="sha512-
iecdLmaskl7CVkqkXNQ/ZH/XLlvWZOJyj7Yy7tcenmpD1ypASozpmT/E0iPtmFIB46ZmdtAc9eNBvH0H/ZpiBw=="
crossorigin="anonymous" referrerpolicy="no-referrer" />
</head>
<body id="submit-body">
    <header></header>

    <div class="container mt-5">
        <h1 class="text-center">Submit a recipe</h1>
        <form class="row p-2 my-5 border bg-light rounded-3">
            <div class="col-6">

                <div class="form-floating my-3">

```



```

        <input type="email" class="form-control" id="email"
placeholder="name@example.com"/>
        <label for="email">Email address:*

```

```

        </div>
        <div class="row">
            <h6>Nutritional Value: </h6>
            <div class="col form-floating mb-3">
                <input type="text" class="form-control" id="calories"
placeholder="calories"/>
                <label for="calories" style="left: 12px;">Calories</label>

            </div>
            <div class="col form-floating mb-3">
                <input type="text" class="form-control" id="fat"
placeholder="fat"/>
                <label for="fat" style="left: 12px;">Fat</label>

            </div>
            <div class="col form-floating mb-3">
                <input type="text" class="form-control" id="carbohydrates"
placeholder="carbohydrates"/>
                <label for="carbohydrates" style="left: 12px;">CHO</label>

            </div>
            <div class="col form-floating mb-3">
                <input type="text" class="form-control" id="protein"
placeholder="protein"/>
                <label for="protein" style="left: 12px;">Protein</label>

            </div>
            <div class="col form-floating mb-3">
                <input type="text" class="form-control" id="sodium"
placeholder="sodium"/>
                <label for="sodium" style="left: 12px;">Sodium</label>

            </div>
        </div>
        <div class="mb-3">
            <label for="formFile" class="form-label">Upload an image of your
masterpiece*</label>
            <input class="form-control" type="file" id="formFile"/>
            <small class="form-text text-danger hide">You didn't upload a valid
file.</small>

            <small class="form-text">File needs to have a .jpg extension.</small>
        </div>
        <div>
            <label for="">Categories:*</label><br/>
            <small class="form-text text-danger hide">You didn't choose a
category.</small>

            <div id="inputCategory">

            </div>

```

```

        <button class="btn btn-primary" id="addCategory">Add a
category</button>
    </div>

</div>
<div class="col-6">
    <div id="ingredients" class="mt-3">
        <h6>Ingredients(at liest 3):*</h6>
        <small class="form-text text-danger hide">You need at liest three
ingredients.</small>
        <div class="form">

            <div id="inputIngredients">
                <input type="text" class="form-control mb-1" id="ing1"
placeholder="Apples"/>
                <input type="text" class="form-control mb-1" id="ing2"
placeholder="Steak"/>
                <input type="text" class="form-control mb-1" id="ing3"
placeholder="Potatoes"/>
            </div>
            <button class="btn btn-primary col-3" id="addIngredient">Add an
ingredient</button>

        </div>
    </div>
    <div id="instructions" class="mt-3">
        <h6>Instructions(at liest 3):*</h6>
        <small class="form-text text-danger hide">You need at liest three
instructions.</small>
        <div class="form">

            <div id="inputInstructions">
                <input type="text" class="form-control mb-1" id="ins1"
placeholder="Chop the apples."/>
                <input type="text" class="form-control mb-1" id="ins2"
placeholder="Grill the steak."/>
                <input type="text" class="form-control mb-1" id="ins3"
placeholder="Mash the potatoes."/>
            </div>
            <button class="btn btn-primary col-3" id="addInstruction">Add an
instruction</button>

        </div>
    </div>
</div>

<div class="col-12 row">
    <div class="col"></div>
    <input type="submit" value="Submit the recipe" id="submit-recipe"
class="btn btn-primary my-3 col-5"/>

```

```

        <div class="col"></div>
    </div>
</form>
</div>

<footer class="mt-auto bg-light d-flex justify-content-around p-1"></footer>
<script
src="https://ajax.googleapis.com/ajax/libs/jquery/3.6.4/jquery.min.js"></script>
<script
src="https://cdn.jsdelivr.net/npm/bootstrap@5.1.3/dist/js/bootstrap.bundle.min.js"></scri
pt>

<script src="assets/js/main.js"></script>
</body>
</html>

```

JSON:

Categories.json:

```

[
  {
    "id": 1,
    "name": "Seafood"
  },
  {
    "id": 2,
    "name": "Salad"
  },
  {
    "id": 3,
    "name": "Italian"
  },
  {
    "id": 4,
    "name": "Vegetarian"
  },
  {
    "id": 5,
    "name": "Main dish"
  },
  {
    "id": 6,
    "name": "Side dish"
  },
  {
    "id": 7,
    "name": "Soup"
  },
]

```

```

{
  "id": 8,
  "name": "Sushi"
},
{
  "id": 9,
  "name": "Pasta"
},
{
  "id": 10,
  "name": "Appetizer"
}
]

```

Menu.json:

```

[
  {
    "href": "index.html",
    "name": "Home"
  },
  {
    "href": "recipes.html",
    "name": "Recipes"
  },
  {
    "href": "submit-recipe.html",
    "name": "Submit Recipe"
  },
  {
    "href": "https://gringus0.github.io/002-portfolio-website/",
    "name": "About author"
  }
]

```

Recipes.json:

```

[
  {
    "id": 1,
    "title": "Garlic Butter Shrimp",
    "description": "This easy garlic butter shrimp recipe is succulent shrimp tossed in an easy garlic and lemon sauce.",
    "img": {
      "src": "garlic-butter-shrimp.jpg",
      "alt": "Garlic Butter Shrimp"
    },
    "categoryId": [1],
    "prep_time": 10,
    "cook_time": 15,
    "servings": 4,
    "ingredients": [
      "1 lb. large shrimp, peeled and deveined",

```

```

        "2 tbsp. butter",
        "4 cloves garlic, minced",
        "1/4 cup chicken broth",
        "1/4 cup white wine",
        "2 tbsp. lemon juice",
        "2 tbsp. chopped parsley",
        "Salt and pepper, to taste"
    ],
    "instructions": [
        "Heat the butter in a large skillet over medium-high heat.",
        "Add the garlic and cook for 30 seconds.",
        "Add the shrimp and cook for 2-3 minutes per side, or until pink and
opaque.",
        "Remove the shrimp from the skillet and set aside.",
        "Add the chicken broth, white wine, and lemon juice to the skillet and bring
to a boil.",
        "Reduce heat to low and simmer for 3-4 minutes, or until the sauce has
thickened slightly.",
        "Season the sauce with salt and pepper, to taste.",
        "Add the shrimp back to the skillet and toss to coat with the sauce.",
        "Garnish with chopped parsley and serve immediately."
    ],
    "nutritional_info": {
        "calories": 190,
        "fat": 8,
        "carbohydrates": 3,
        "protein": 23,
        "sodium": 620
    },
    "comments": [
        {
            "username": "JohnDoe",
            "comment": "This recipe was amazing! I added some red pepper flakes for a
bit of extra spice, and it turned out great."
        },
        {
            "username": "JaneSmith",
            "comment": "I made this for dinner last night and my whole family loved
it. I'll definitely be making it again soon!"
        }
    ],
    "dateAdded": "2022-11-11"
},
{
    "id": 2,
    "title": "Caprese Salad",
    "description": "This classic Caprese Salad is made with fresh tomatoes, creamy
mozzarella cheese, and fragrant basil leaves.",
    "img": {
        "src": "caprese-salad.jpg",

```

```

        "alt": "Caprese Salad"
    },
    "categoryId": [2],
    "prep_time": 10,
    "cook_time": 0,
    "servings": 4,
    "ingredients": [
        "4 large ripe tomatoes, sliced",
        "8 oz. fresh mozzarella cheese, sliced",
        "1/4 cup fresh basil leaves",
        "2 tbsp. olive oil",
        "2 tbsp. balsamic vinegar",
        "Salt and pepper, to taste"
    ],
    "instructions": [
        "Arrange the tomato slices on a serving platter.",
        "Top each slice with a slice of mozzarella cheese.",
        "Sprinkle the fresh basil leaves over the cheese.",
        "Drizzle the olive oil and balsamic vinegar over the salad.",
        "Season with salt and pepper, to taste.",
        "Serve immediately."
    ],
    "nutritional_info": {
        "calories": 270,
        "fat": 20,
        "carbohydrates": 10,
        "protein": 12,
        "sodium": 350
    },
    "comments": [
        {
            "username": "SaraSmith",
            "comment": "This salad is a summer staple in our household. So easy to
make and always delicious!"
        },
        {
            "username": "MikeJones",
            "comment": "I've never been a big fan of tomatoes, but this salad
converted me! The fresh mozzarella and basil are the perfect complement."
        }
    ],
    "dateAdded": "2022-12-05"
},
{
    "id": 3,
    "title": "Creamy Mushroom Risotto",
    "description": "This creamy mushroom risotto is made with arborio rice,
mushrooms, parmesan cheese, and white wine.",
    "img": {
        "src": "creamy-mushroom-risotto.jpg",

```

```

    "alt": "Creamy Mushroom Risotto"
  },
  "categoryId": [3, 4],
  "prep_time": 10,
  "cook_time": 30,
  "servings": 4,
  "ingredients": [
    "6 cups chicken or vegetable broth",
    "3 tbsp. olive oil",
    "1 onion, chopped",
    "4 cloves garlic, minced",
    "1 lb. mushrooms, sliced",
    "2 cups arborio rice",
    "1/2 cup white wine",
    "1/2 cup grated parmesan cheese",
    "2 tbsp. chopped parsley",
    "Salt and pepper, to taste"
  ],
  "instructions": [
    "Heat the broth in a saucepan and keep it warm over low heat.",
    "In a large skillet, heat the olive oil over medium heat.",
    "Add the onion and garlic and cook until soft.",
    "Add the mushrooms and cook until they release their liquid and are
browned.",
    "Add the arborio rice and cook for 1-2 minutes, stirring constantly.",
    "Add the white wine and stir until it is absorbed by the rice.",
    "Add 1 cup of the warm broth to the skillet and stir until it is absorbed by
the rice.",
    "Repeat the previous step until all of the broth has been added and the rice
is tender and creamy.",
    "Remove from heat and stir in the parmesan cheese and parsley.",
    "Season with salt and pepper, to taste.",
    "Serve immediately."
  ],
  "nutritional_info": {
    "calories": 380,
    "fat": 13,
    "carbohydrates": 53,
    "protein": 11,
    "sodium": 1200
  },
  "comments": [
    {
      "username": "Chef123",
      "comment": "This is one of my favorite risotto recipes! So creamy and
flavorful."
    },
    {
      "username": "FoodieGirl",

```



```

        "comment": "I made this for a dinner party and it was a huge hit.
Everyone loved it!"
    },
    ],
    "dateAdded": "2022-11-15"
},
{
    "id": 4,
    "title": "Greek Salad",
    "description": "This Greek salad recipe is made with crisp lettuce, juicy
tomatoes, cucumbers, bell peppers, feta cheese, and kalamata olives, all tossed in a
tangy lemon vinaigrette.",
    "img": {
        "src": "greek-salad.jpg",
        "alt": "Greek Salad"
    },
    "categoryId": [2],
    "prep_time": 15,
    "cook_time": 0,
    "servings": 4,
    "ingredients": [
        "1 head romaine lettuce, chopped",
        "1 large tomato, diced",
        "1/2 English cucumber, sliced",
        "1/2 red bell pepper, sliced",
        "1/2 green bell pepper, sliced",
        "1/2 cup crumbled feta cheese",
        "1/4 cup kalamata olives",
        "3 tbsp. extra-virgin olive oil",
        "2 tbsp. lemon juice",
        "1 tsp. dried oregano",
        "Salt and pepper, to taste"
    ],
    "instructions": [
        "In a large salad bowl, combine the lettuce, tomato, cucumber, bell peppers,
feta cheese, and kalamata olives.",
        "In a small bowl, whisk together the olive oil, lemon juice, oregano, salt,
and pepper.",
        "Pour the dressing over the salad and toss to coat.",
        "Serve immediately."
    ],
    "nutritional_info": {
        "calories": 180,
        "fat": 14,
        "carbohydrates": 10,
        "protein": 6,
        "sodium": 430
    },
    "comments": [
        {

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        "username": "HealthyEating",
        "comment": "This salad is so fresh and delicious! I love the tangy lemon
vinaigrette."
    },
    {
        "username": "FoodieFan",
        "comment": "I make this Greek salad all the time and it's always a hit.
Perfect for summer!"
    }
],
"dateAdded": "2023-04-28"
},
{
    "id": 5,
    "title": "Spicy Thai Basil Chicken",
    "description": "This Spicy Thai Basil Chicken is a quick and easy stir-fry dish
that is perfect for a weeknight dinner. The dish is packed with flavor and has just the
right amount of heat.",
    "img": {
        "src": "spicy-thai-basil-chicken.jpg",
        "alt": "Spicy Thai Basil Chicken"
    },
    "categoryId": [2],
    "prep_time": 15,
    "cook_time": 10,
    "servings": 4,
    "ingredients": [
        "1 lb. boneless, skinless chicken breasts, cut into bite-sized pieces",
        "2 tbsp. vegetable oil",
        "4 garlic cloves, minced",
        "1-2 Thai chilies, sliced",
        "1 onion, sliced",
        "1 red bell pepper, sliced",
        "1 green bell pepper, sliced",
        "1/2 cup fresh basil leaves",
        "2 tbsp. fish sauce",
        "1 tbsp. soy sauce",
        "1 tsp. sugar"
    ],
    "instructions": [
        "Heat the oil in a wok or large skillet over high heat.",
        "Add the garlic and Thai chilies and stir-fry for 30 seconds.",
        "Add the chicken and stir-fry until cooked through, about 3-4 minutes.",
        "Add the onion, bell peppers, fish sauce, soy sauce, and sugar, and stir-fry
for another 2-3 minutes, until the vegetables are slightly softened.",
        "Add the basil leaves and stir-fry for another minute, until the basil is
wilted.",
        "Serve immediately with rice or noodles."
    ],
    "nutritional_info": {

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        "calories": 290,
        "fat": 14,
        "carbohydrates": 9,
        "protein": 31,
        "sodium": 960
    },
    "comments": [
        {
            "username": "SpiceLover",
            "comment": "This recipe is amazing! I love the combination of spice and
basil. Will definitely make it again."
        },
        {
            "username": "ChickenFan",
            "comment": "This dish was so easy to make and tasted great. Perfect for a
quick weeknight dinner."
        }
    ],
    "dateAdded": "2022-11-19"
},
{
    "id": 6,
    "title": "Classic Caesar Salad",
    "description": "A traditional Caesar salad with crisp romaine lettuce, crunchy
croutons, tangy Parmesan cheese, and a creamy homemade dressing.",
    "img": {
        "src": "caesar-salad.jpg",
        "alt": "Classic Caesar Salad"
    },
    "categoryId": [2],
    "prep_time": 20,
    "cook_time": 0,
    "servings": 4,
    "ingredients": [
        "1 head romaine lettuce, chopped",
        "1 cup croutons",
        "1/4 cup grated Parmesan cheese",
        "1/4 cup olive oil",
        "2 tablespoons fresh lemon juice",
        "1 tablespoon Dijon mustard",
        "1 tablespoon Worcestershire sauce",
        "1 garlic clove, minced",
        "1/4 teaspoon salt",
        "1/4 teaspoon black pepper"
    ],
    "instructions": [
        "In a small bowl, whisk together the olive oil, lemon juice, Dijon mustard,
Worcestershire sauce, garlic, salt, and pepper until well combined.",
        "In a large salad bowl, combine the chopped romaine lettuce and croutons.",
        "Drizzle the dressing over the salad and toss to coat."
    ]
}

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        "Sprinkle the grated Parmesan cheese over the top of the salad.",
        "Serve immediately."
    ],
    "nutritional_info": {
        "calories": 210,
        "fat": 18,
        "carbohydrates": 8,
        "protein": 6,
        "sodium": 400
    },
    "comments": [
        {
            "username": "SaladLover",
            "comment": "This Caesar salad is so delicious! The homemade dressing is
amazing."
        },
        {
            "username": "Foodie123",
            "comment": "I made this salad for lunch and it was the perfect meal. The
croutons added the perfect crunch."
        }
    ],
    "dateAdded": "2022-09-01"
},
{
    "id": 7,
    "title": "Classic Beef Stroganoff",
    "description": "A classic Russian dish made with sautéed beef in a rich sour
cream sauce served over egg noodles.",
    "img": {
        "src": "classic-beef-stroganoff.jpg",
        "alt": "Classic Beef Stroganoff"
    },
    "categoryId": [5],
    "prep_time": 20,
    "cook_time": 40,
    "servings": 6,
    "ingredients": [
        "1 1/2 lbs. beef sirloin, cut into thin strips",
        "2 tbsp. olive oil",
        "1 onion, chopped",
        "3 cloves garlic, minced",
        "8 oz. white mushrooms, sliced",
        "1/4 cup all-purpose flour",
        "1 cup beef broth",
        "1/2 cup sour cream",
        "1 tbsp. Dijon mustard",
        "1 tsp. paprika",
        "Salt and pepper, to taste",
        "1 lb. egg noodles, cooked according to package instructions",

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        "2 tbsp. chopped fresh parsley, for garnish"
    ],
    "instructions": [
        "In a large skillet, heat the olive oil over medium-high heat.",
        "Add the beef strips and cook until browned on all sides.",
        "Remove the beef from the skillet and set aside.",
        "Add the onion and garlic to the skillet and cook until softened.",
        "Add the sliced mushrooms and cook until they release their liquid and are
browned.",
        "Sprinkle the flour over the mushrooms and stir to combine.",
        "Slowly add the beef broth, stirring constantly, until the mixture
thickens.",
        "Stir in the sour cream, Dijon mustard, and paprika.",
        "Add the beef back to the skillet and stir to combine.",
        "Season with salt and pepper, to taste.",
        "Serve the beef stroganoff over the cooked egg noodles and garnish with
chopped parsley."
    ],
    "nutritional_info": {
        "calories": 450,
        "fat": 20,
        "carbohydrates": 34,
        "protein": 34,
        "sodium": 750
    },
    "comments": [
        {
            "username": "Beeflover",
            "comment": "This was amazing! The beef was so tender and the sauce was
perfect."
        },
        {
            "username": "Noodlefan",
            "comment": "I loved the egg noodles with this dish. It was a great
combination!"
        }
    ],
    "dateAdded": "2022-08-10"
},
{
    "id": 8,
    "title": "Vegan Lentil Soup",
    "description": "This vegan lentil soup is hearty and satisfying, filled with
lentils, vegetables, and flavorful spices.",
    "img": {
        "src": "vegan-lentil-soup.jpg",
        "alt": "Vegan Lentil Soup"
    },
    "categoryId": [4, 5, 6, 7],
    "prep_time": 15,

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    "cook_time": 45,
    "servings": 6,
    "ingredients": [
      "1 tbsp. olive oil",
      "1 onion, chopped",
      "3 cloves garlic, minced",
      "2 stalks celery, chopped",
      "2 carrots, peeled and chopped",
      "1 red bell pepper, chopped",
      "1 green bell pepper, chopped",
      "1 1/2 cups brown lentils",
      "6 cups vegetable broth",
      "1 can diced tomatoes (14.5 oz.)",
      "1 tsp. ground cumin",
      "1 tsp. ground coriander",
      "1 tsp. smoked paprika",
      "1/2 tsp. turmeric",
      "Salt and pepper, to taste",
      "2 tbsp. chopped fresh parsley, for garnish"
    ],
    "instructions": [
      "Heat the olive oil in a large pot over medium heat.",
      "Add the onion and garlic and cook until softened.",
      "Add the celery, carrots, and bell peppers and cook for 5 minutes.",
      "Add the lentils, vegetable broth, diced tomatoes, cumin, coriander, paprika,
turmeric, salt, and pepper.",
      "Bring to a boil, then reduce heat and simmer for 30-40 minutes, until the
lentils are tender.",
      "Garnish with chopped fresh parsley before serving."
    ],
    "nutritional_info": {
      "calories": 260,
      "fat": 3,
      "carbohydrates": 46,
      "protein": 16,
      "sodium": 990
    },
    "comments": [
      {
        "username": "VeganFoodie",
        "comment": "This is my go-to lentil soup recipe. So delicious and
filling!"
      },
      {
        "username": "HealthyEats",
        "comment": "I love how healthy and flavorful this soup is. Perfect for a
cold winter day."
      }
    ],
    "dateAdded": "2022-12-10"

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    },
    {
      "id": 9,
      "title": "Spicy Tuna Rolls",
      "description": "Spicy tuna rolls are a popular type of sushi that feature a
mixture of tuna, mayonnaise, and spices wrapped in sushi rice and seaweed.",
      "img": {
        "src": "spicy-tuna-rolls.jpg",
        "alt": "Spicy Tuna Rolls"
      },
      "categoryId": [8],
      "prep_time": 20,
      "cook_time": 0,
      "servings": 4,
      "ingredients": [
        "1/2 lb sushi-grade tuna, diced",
        "1/4 cup mayonnaise",
        "1 tbsp sriracha",
        "1 tsp soy sauce",
        "1 tsp sesame oil",
        "4 sheets sushi nori",
        "2 cups sushi rice, cooked",
        "1 tbsp sesame seeds"
      ],
      "instructions": [
        "In a small bowl, combine the tuna, mayonnaise, sriracha, soy sauce, and sesame
oil.",
        "Lay a sheet of nori on a sushi mat or piece of plastic wrap, shiny-side
down.",
        "Scoop about 1/2 cup of sushi rice onto the nori and use your fingers to spread
it evenly over the nori, leaving a 1-inch border at the top edge.",
        "Place about 1/4 of the tuna mixture in a line across the rice, about 1 inch
from the bottom edge.",
        "Roll up the sushi tightly, using the mat or plastic wrap to help guide the
roll.",
        "Repeat with the remaining ingredients to make 4 rolls.",
        "Slice each roll into 8 pieces with a sharp knife.",
        "Sprinkle the sesame seeds over the top of the rolls.",
        "Serve immediately."
      ],
      "nutritional_info": {
        "calories": 370,
        "fat": 8,
        "carbohydrates": 58,
        "protein": 20,
        "sodium": 660
      },
      "comments": [
        {
          "username": "SushiLover",

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        "comment": "These spicy tuna rolls are amazing! So fresh and flavorful."
      },
      {
        "username": "Foodie123",
        "comment": "I made these for a party and they were a huge hit! Everyone loved
them."
      }
    ],
    "dateAdded": "2023-04-30"
  },
  {
    "id": 10,
    "title": "Baked Ziti",
    "description": "This classic baked ziti recipe is made with ziti pasta, tomato
sauce, ground beef, and melted mozzarella cheese.",
    "img": {
      "src": "baked-ziti.jpg",
      "alt": "Baked Ziti"
    },
    "categoryId": [9],
    "prep_time": 15,
    "cook_time": 45,
    "servings": 6,
    "ingredients": [
      "1 lb. ziti pasta",
      "1 lb. ground beef",
      "1 onion, chopped",
      "4 cloves garlic, minced",
      "1 tsp. dried oregano",
      "1 tsp. dried basil",
      "1/4 tsp. red pepper flakes",
      "2 cups tomato sauce",
      "1 cup ricotta cheese",
      "1 cup shredded mozzarella cheese",
      "1/4 cup grated parmesan cheese",
      "Salt and pepper, to taste"
    ],
    "instructions": [
      "Preheat the oven to 375°F.",
      "Cook the ziti according to package instructions, then drain and set aside.",
      "In a large skillet, brown the ground beef over medium-high heat.",
      "Add the onion, garlic, oregano, basil, and red pepper flakes and cook until
the onion is soft.",
      "Stir in the tomato sauce and bring to a simmer.",
      "In a separate bowl, mix together the ricotta cheese, 1/2 cup of the
mozzarella cheese, and 2 tbsp. of the parmesan cheese.",
      "Add the cooked ziti to the tomato sauce and mix well.",
      "Spread half of the ziti mixture in the bottom of a 9x13 inch baking dish.",
      "Dollop half of the cheese mixture over the ziti.",
      "Repeat with the remaining ziti mixture and cheese mixture."
    ]
  }
]

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        "Sprinkle the remaining mozzarella and parmesan cheeses over the top of the
ziti.",
        "Cover the dish with foil and bake for 25 minutes.",
        "Remove the foil and bake for an additional 10-15 minutes, or until the
cheese is melted and bubbly.",
        "Let cool for a few minutes before serving."
    ],
    "nutritional_info": {
        "calories": 560,
        "fat": 25,
        "carbohydrates": 44,
        "protein": 38,
        "sodium": 1020
    },
    "comments": [
        {
            "username": "PastaLover",
            "comment": "This baked ziti is amazing! Perfect comfort food for a cozy
night in."
        },
        {
            "username": "ChefInTraining",
            "comment": "I added some chopped bell pepper and it gave the dish a nice
crunch. Will definitely make again!"
        }
    ],
    "dateAdded": "2022-06-28"
},
{
    "id": 11,
    "title": "Roasted Brussels Sprouts",
    "description": "Crispy and flavorful roasted Brussels sprouts that make a great
side dish.",
    "img": {
        "src": "roasted-brussels-sprouts.jpg",
        "alt": "Roasted Brussels Sprouts"
    },
    "categoryId": [4, 6],
    "prep_time": 10,
    "cook_time": 25,
    "servings": 4,
    "ingredients": [
        "1 lb. Brussels sprouts, trimmed and halved",
        "2 tbsp. olive oil",
        "2 cloves garlic, minced",
        "1/2 tsp. salt",
        "1/4 tsp. black pepper",
        "1/4 cup grated Parmesan cheese"
    ],
    "instructions": [

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        "Preheat the oven to 400°F.",
        "In a large bowl, toss the Brussels sprouts with the olive oil and garlic.",
        "Season with salt and pepper.",
        "Spread the Brussels sprouts in a single layer on a baking sheet.",
        "Roast for 20-25 minutes, until crispy and browned.",
        "Sprinkle with Parmesan cheese and serve."
    ],
    "nutritional_info": {
        "calories": 120,
        "fat": 7,
        "carbohydrates": 12,
        "protein": 5,
        "sodium": 300
    },
    "comments": [
        {
            "username": "VeggieLover",
            "comment": "These Brussels sprouts were amazing! Even my kids loved them."
        },
        {
            "username": "FoodieGirl123",
            "comment": "I've made this recipe several times and it always turns out
delicious. A great side dish for any meal."
        }
    ],
    "dateAdded": "2022-05-03"
},
{
    "id": 12,
    "title": "Vegetarian Chili",
    "description": "A hearty and flavorful vegetarian chili made with beans,
vegetables, and spices.",
    "img": {
        "src": "vegetarian-chili.jpg",
        "alt": "Vegetarian Chili"
    },
    "categoryId": [4, 5, 7],
    "prep_time": 15,
    "cook_time": 60,
    "servings": 6,
    "ingredients": [
        "2 tbsp. olive oil",
        "1 onion, chopped",
        "3 cloves garlic, minced",
        "1 red bell pepper, chopped",
        "1 green bell pepper, chopped",
        "2 carrots, chopped",
        "2 stalks celery, chopped",
        "1 jalapeño pepper, seeded and minced",
        "2 tsp. chili powder",

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        "1 tsp. ground cumin",
        "1 tsp. smoked paprika",
        "1/2 tsp. dried oregano",
        "1/4 tsp. cayenne pepper",
        "1 can (28 oz.) diced tomatoes",
        "1 can (15 oz.) black beans, drained and rinsed",
        "1 can (15 oz.) kidney beans, drained and rinsed",
        "1 can (15 oz.) corn, drained",
        "2 cups vegetable broth",
        "Salt and pepper, to taste",
        "Sour cream and shredded cheddar cheese, for serving"
    ],
    "instructions": [
        "In a large pot or Dutch oven, heat the olive oil over medium heat.",
        "Add the onion and garlic and cook until soft.",
        "Add the red and green bell peppers, carrots, celery, and jalapeño pepper and cook until the vegetables are tender.",
        "Add the chili powder, cumin, smoked paprika, oregano, and cayenne pepper and stir to combine.",
        "Add the diced tomatoes, black beans, kidney beans, corn, and vegetable broth.",
        "Bring the chili to a simmer and cook for 45-60 minutes, stirring occasionally, until the vegetables are tender and the flavors have melded together.",
        "Season with salt and pepper, to taste.",
        "Serve with sour cream and shredded cheddar cheese, if desired."
    ],
    "nutritional_info": {
        "calories": 290,
        "fat": 8,
        "carbohydrates": 47,
        "protein": 12,
        "sodium": 980
    },
    "comments": [
        {
            "username": "VeggieLover",
            "comment": "This is my go-to chili recipe! So flavorful and filling without any meat."
        },
        {
            "username": "SpiceQueen",
            "comment": "Love the combination of spices in this chili. It has the perfect amount of heat!"
        }
    ],
    "dateAdded": "2022-06-23"
},
{
    "id": 13,
    "title": "Grilled Steak with Chimichurri Sauce",

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    "description": "This grilled steak with chimichurri sauce is a classic Argentinean dish that is perfect for a summer barbecue. The steak is seasoned with garlic, cumin, and smoked paprika, then grilled to perfection and topped with a fresh and flavorful chimichurri sauce.",
    "img": {
      "src": "grilled-steak-chimichurri.jpg",
      "alt": "Grilled Steak with Chimichurri Sauce"
    },
    "categoryId": [5],
    "prep_time": 15,
    "cook_time": 10,
    "servings": 4,
    "ingredients": [
      "4 boneless ribeye steaks",
      "2 tbsp olive oil",
      "3 cloves garlic, minced",
      "1 tsp ground cumin",
      "1 tsp smoked paprika",
      "Salt and black pepper, to taste",
      "1/2 cup chopped fresh parsley",
      "1/2 cup chopped fresh cilantro",
      "1/4 cup chopped fresh oregano",
      "3 tbsp red wine vinegar",
      "1/4 cup olive oil",
      "1/4 tsp red pepper flakes"
    ],
    "instructions": [
      "Preheat the grill to medium-high heat.",
      "In a small bowl, mix together the olive oil, garlic, cumin, smoked paprika, salt, and black pepper to make a marinade.",
      "Brush the marinade over the steaks and let them sit at room temperature for 10 minutes.",
      "Grill the steaks for 4-5 minutes per side for medium-rare, or until they reach your desired level of doneness.",
      "While the steaks are grilling, make the chimichurri sauce. In a medium bowl, mix together the parsley, cilantro, oregano, red wine vinegar, olive oil, red pepper flakes, salt, and black pepper.",
      "Remove the steaks from the grill and let them rest for 5 minutes.",
      "Slice the steaks against the grain and serve them with the chimichurri sauce."
    ],
    "nutritional_info": {
      "calories": 480,
      "fat": 36,
      "carbohydrates": 2,
      "protein": 38,
      "sodium": 360
    },
    "comments": [
      {

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        "username": "GrillMaster",
        "comment": "This recipe is a must-try for any barbecue lover. The flavors
are incredible!"
    },
    {
        "username": "FoodieForLife",
        "comment": "I made this for dinner last night and my family loved it. The
chimichurri sauce really takes it to the next level."
    }
],
"dateAdded": "2022-05-27"
},
{
    "id": 14,
    "title": "Vegetarian Stuffed Peppers",
    "description": "These vegetarian stuffed peppers are filled with quinoa, black
beans, corn, and spices for a hearty and healthy meal.",
    "img": {
        "src": "vegetarian-stuffed-peppers.jpg",
        "alt": "Vegetarian Stuffed Peppers"
    },
    "categoryId": [4, 5, 6],
    "prep_time": 15,
    "cook_time": 60,
    "servings": 4,
    "ingredients": [
        "4 large bell peppers",
        "1 cup quinoa, rinsed",
        "1 can black beans, drained and rinsed",
        "1 can corn, drained",
        "1/2 onion, chopped",
        "2 cloves garlic, minced",
        "1 tbsp. olive oil",
        "1 tbsp. chili powder",
        "1 tsp. cumin",
        "1/2 tsp. paprika",
        "Salt and pepper, to taste",
        "1 cup shredded cheddar cheese"
    ],
    "instructions": [
        "Preheat the oven to 375°F.",
        "Cut the tops off the bell peppers and remove the seeds and membranes.",
        "In a large saucepan, cook the quinoa according to package instructions.",
        "In a large skillet, heat the olive oil over medium heat.",
        "Add the onion and garlic and cook until soft.",
        "Add the black beans, corn, chili powder, cumin, paprika, salt, and pepper.",
        "Cook for 5-7 minutes, stirring occasionally.",
        "Add the cooked quinoa to the skillet and stir until well combined.",
        "Spoon the quinoa mixture into the bell peppers, filling them to the top.",
        "Place the stuffed peppers in a baking dish and cover with foil.",
    ]
}

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        "Bake for 45 minutes.",
        "Remove the foil and sprinkle the shredded cheddar cheese over the tops of the
peppers.",
        "Bake for an additional 5-10 minutes, or until the cheese is melted and
bubbly.",
        "Serve immediately."
    ],
    "nutritional_info": {
        "calories": 380,
        "fat": 12,
        "carbohydrates": 54,
        "protein": 15,
        "sodium": 800
    },
    "comments": [
        {
            "username": "HealthyEater",
            "comment": "These stuffed peppers are a staple in my meal prep. So good and
healthy!"
        },
        {
            "username": "VeggieLover",
            "comment": "I made these for my vegetarian friends and they loved them.
Definitely adding this to my regular rotation."
        }
    ],
    "dateAdded": "2022-09-08"
},
{
    "id": 15,
    "title": "Lemon Garlic Shrimp",
    "description": "This Lemon Garlic Shrimp recipe is a quick and easy dish that is
perfect for busy weeknights. The shrimp are seasoned with garlic, lemon, and red pepper
flakes, and cooked in a buttery sauce.",
    "img": {
        "src": "lemon-garlic-shrimp.jpg",
        "alt": "Lemon Garlic Shrimp"
    },
    "categoryId": [1, 10],
    "prep_time": 10,
    "cook_time": 10,
    "servings": 4,
    "ingredients": [
        "1 lb. large shrimp, peeled and deveined",
        "4 cloves garlic, minced",
        "1/4 cup butter",
        "2 tbsp. olive oil",
        "1 lemon, juiced and zested",
        "1/2 tsp. red pepper flakes",
        "Salt and pepper, to taste",

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        "Chopped parsley, for garnish"
    ],
    "instructions": [
        "In a large skillet, heat the olive oil and butter over medium-high heat.",
        "Add the garlic and red pepper flakes and cook for 1-2 minutes, until
fragrant.",
        "Add the shrimp to the skillet and cook for 2-3 minutes on each side, until
pink and cooked through.",
        "Add the lemon juice and zest to the skillet and stir to combine.",
        "Season with salt and pepper, to taste.",
        "Garnish with chopped parsley and serve immediately."
    ],
    "nutritional_info": {
        "calories": 230,
        "fat": 14,
        "carbohydrates": 5,
        "protein": 22,
        "sodium": 480
    },
    "comments": [
        {
            "username": "SeafoodLover",
            "comment": "This lemon garlic shrimp is amazing! So much flavor and so
easy to make."
        },
        {
            "username": "HealthyEats",
            "comment": "I love this shrimp recipe! It's low-carb and high-protein,
and tastes delicious."
        }
    ],
    "dateAdded": "2022-08-10"
}
]

```

Javascript:

```

let BASE_URL= "https://gringus0.github.io/savoryspot/";
let BASE_IMG = "assets/img/";
var url = document.location.pathname;
// console.log(url);
window.onload = function(){
    ajaxCB("menu.json", function(result){
        navigation(result);
    });
    footer();

    if (url == "/savoryspot/" || url == "/savoryspot/index.html") {

        ajaxCB("categories.json", function(result){
            addToLS("categoriesJSON", result);
        })
    }
}

```



```

        element.favourite = true;
        favourites.push(element);
        addToLS("favourites", favourites);
    }
    // console.log(favourites);
}
    })
}
else{
    heartIcon.classList.replace("fa-solid", "fa-regular");
    result.forEach(element => {
        if(heartIcon.parentElement.nextElementSibling.textContent ==
element.title){
            favourites = favourites.filter(favourite => favourite.title !=
element.title);
            addToLS("favourites", favourites);
            // console.log(favourites);
        }
    })
}
    })
});

document.querySelector("#my-favourites").addEventListener("click", function(){
    writeCardList(favourites);
    document.querySelectorAll(".fa-heart").forEach(heartIcon => {
        heartIcon.classList.replace("fa-regular", "fa-solid");
    })
})

})

});

document.querySelector("#search-bar").addEventListener("keyup", search);

}
else if(url == "/savoryspot/submit-recipe.html"){
    ajaxCB("categories.json", function(result){
        addToLS("categoriesJSON", result);
    })
    let categories = getFromLS("categoriesJSON");
    createDDL("category-select", "#inputCategory", "category", categories);
    document.querySelector("#addCategory").addEventListener("click", function(e){
        e.preventDefault();
        createDDL("category-select", "#inputCategory", "category", categories);
    })

    addInput("#addIngredient", "#inputIngredients", "Apples");
    addInput("#addInstruction", "#inputInstructions", "Chop the apples");
}

```

```

let emailRegex = /^[a-zA-Z0-9._%+-]+@[a-zA-Z0-9.-]+\.[a-zA-Z]{2,}$/;
let nameOfRecipeRegex = /^[a-zA-Z]+(\s[a-zA-Z]+)*$/;
let cookPrepServRegex = /^(0|[1-9][0-9]?|1[0-9]{2}|2[0-9]{2}|300)$/;

document.querySelector("#submit-recipe").addEventListener("click", function(e){
    e.preventDefault();
    checkRegex("#email", emailRegex);
    checkRegex("#title", nameOfRecipeRegex);
    let descriptionValue = document.querySelector("#description").value;
    if(descriptionValue.length < 50){
        document.querySelector("#description").nextElementSibling.nextElementSibling.classList.remove("hide");
    }
    else {
        document.querySelector("#description").nextElementSibling.nextElementSibling.classList.add("hide");
    }
    checkRegex("#cooktime", cookPrepServRegex);
    checkRegex("#preptime", cookPrepServRegex);
    checkRegex("#number-of-servings", cookPrepServRegex);

    let fileInput = document.querySelector('#formFile');
    if(fileInput.files.length > 0){
        var fileExtension = getFileExtension(fileInput.files[0].name);
    }

    if(fileInput.files != null && fileInput.files.length > 0 && fileExtension == "jpg"){
        fileInput.nextElementSibling.classList.add("hide");
    }
    else{
        fileInput.nextElementSibling.classList.remove("hide");
    }

    let categorySelectValue = document.querySelector(".category-select").value;
    if(categorySelectValue == 0){
        document.querySelector(".category-select").parentElement.previousElementSibling.classList.remove("hide");
    }
    else{
        document.querySelector(".category-select").parentElement.previousElementSibling.classList.add("hide");
    }

    checkIngredientsOrInstructions("#ing1", "#ing2", "#ing3");
    checkIngredientsOrInstructions("#ins1", "#ins2", "#ins3");
})
}

function search(){
    let input = document.querySelector("#search-bar");
    let filter = input.value.toLowerCase();

```

```

    let cards = document.querySelectorAll(".card");
    for(let i = 0; i < cards.length; i++){
        let title = cards[i].querySelector(".card-body").querySelector(".card-title");
        let titleValue = title.textContent;
        let categories = cards[i].querySelector(".card-body").querySelector(".card-categories");
        let categoriesValue = categories.textContent;
        if(titleValue.toLowerCase().indexOf(filter) > -1 ||
categoriesValue.toLowerCase().indexOf(filter) > -1){
            cards[i].style.display = "";
        }
        else{
            cards[i].style.display = "none";
        }
    }
}

function checkIngredientsOrInstructions(in1, in2, in3){
    let in1Value = document.querySelector(in1).value;
    let in2Value = document.querySelector(in2).value;
    let in3Value = document.querySelector(in3).value;
    if(in1Value == "" || in2Value == "" || in3Value == ""){
        document.querySelector(in1).parentElement.parentElement.previousElementSibling.classList.remove("hide");
    }
    else{
        document.querySelector(in1).parentElement.parentElement.previousElementSibling.classList.add("hide");
    }
}

function getFileExtension(filename){
    return filename.substring(filename.lastIndexOf('.')+1, filename.length) || filename;
}

function checkRegEx(elementId, regEx){
    let elementValue = document.querySelector(`#${elementId}`).value;
    if(elementValue == "" || elementValue == null || !regEx.test(elementValue)){
        document.querySelector(`#${elementId}`).nextElementSibling.nextElementSibling.classList.remove("hide");
    }
    else {
        document.querySelector(`#${elementId}`).nextElementSibling.nextElementSibling.classList.add("hide");
    }
}

function writeCardList(array){
    let html = ``;
    array = categoryFilter(array);
    for(let item of array){
        let categoriesJSON = getFromLS("categoriesJSON");
        let categories = [];
        html += `<div class="card col-4 mx-3" style="width: 18rem;">
                <div class="image-container">

```

```

        
        <div class="center"><a href="#" class="btn btn-primary modal-button" data-
bs-toggle="modal" data-bs-target="#modal${item.id}">Check it out!</a></div>
        </div>

        <div class="card-body">`
categoriesJSON.forEach(category => {
    item.categoryId.forEach(itemCategoryId => {
        if(category.id == itemCategoryId){
            categories.push(category.name);
        }
    });
});
let categoryText = categories.join(", ");
html += `
        <div class="heart-icon-container mb-2 text-center">`

        html +=
        `<i class="fa-regular fa-heart fa-xl heart-icon" style="color:
#ff0000;"></i>

        <i class="fa-solid fa-heart fa-xl heart-icon" style="display: none;
color: #ff0000;"></i>

        </div>
        <h5 class="card-title">${item.title}</h5>

        <p class="card-text card-categories">${categoryText}</p>
        <p class="card-text">Prep time: ${item.prep_time} minutes</p>
        <p class="card-text">Cook time: ${item.cook_time} minutes</p>
        <p class="card-text">${item.description}</p>
        </div>
    </div>`
    let modal = `
    <div class="modal fade p-0" id="modal${item.id}" tabindex="-1" aria-
labelledby="exampleModallabel" aria-hidden="true">
        <div class="modal-dialog modal-fullscreen">
            <div class="modal-content">
                <div class="modal-header">
                    <h5 class="modal-title" id="exampleModallabel">${item.title}</h5>
                    <button type="button" class="btn-close" data-bs-dismiss="modal" aria-
label="Close"></button>
                </div>
                <div class="modal-body row">
                    <div class="col-3">
                        

                        <small>Date added: ${item.dateAdded}</small>
                        <p class="mt-2">Prep time: ${item.prep_time} minutes</p>
                        <p class="">Cook time: ${item.cook_time} minutes</p>
                        <p class="">Number of servings: ${item.servings}</p>
                    </div>
                    <div class="col-3">
                        <h6>Ingredients:</h6>`
                        item.ingredients.forEach((ingredient, index) => {
                            modal += `

```

```

        <p class="mb-0">${index+1}) ${ingredient}</p>
    `
    })
    modal += `
</div>
<div class="col-3">
    <h6>Instructions:</h6>`
    item.instructions.forEach((instruction, index) => {
        modal += `
        <p class="mb-0">${index+1}) ${instruction}</p>
        `
    })
    modal += `</div>
<div class="col-3">
    <h6>Nutritional information:</h6>
    <p class="mb-1">Calories: ${item.nutritional_info.calories}kcal</p>
    <p class="mb-1">Fat: ${item.nutritional_info.fat}g</p>
    <p class="mb-1">Carbohydrates:
    ${item.nutritional_info.carbohydrates}g</p>
    <p class="mb-1">Protein: ${item.nutritional_info.protein}g</p>
    <p class="mb-1">Sodium: ${item.nutritional_info.sodium}mg</p>
    </div>

</div>
<div class="modal-footer">
    <button type="button" class="btn btn-secondary" data-bs-
dismiss="modal">Close</button>
</div>
</div>
</div>
</div>
`
    html += modal;

    }
    document.querySelector("#recipe-list").innerHTML = html;
}

function addToLS(name, data){
    localStorage.setItem(name, JSON.stringify(data));
}

function getFromLS(name){
    return JSON.parse(localStorage.getItem(name));
}

function addInput(divInputId, divButtonId, placeholder){
    document.querySelector(`${divInputId}`).addEventListener("click", function(e){
        e.preventDefault();
        document.querySelector(`${divButtonId}`).innerHTML += `<input type="text" class="form-
control mb-1" placeholder="${placeholder}" />`
    })
}

function createCheckbox(name, id){
    let html = `<div class="form-check">

```

```

        <input class="form-check-input category" type="checkbox" value="${id}" id="${name}"
name="${name.toLowerCase()}" />
        <label class="form-check-label" for="${name}">${name}</label>
    </div>`
    document.querySelector("#filter").innerHTML += html;
}

function createRadio(name, idArray, labelArray){
    let html = ``;
    html += `<div id="${name}" class="hide">`
    for(let i = 0; i < idArray.length; i++){
        html += `<div class="form-check">
            <input class="form-check-input" type="radio" name="${name}"
id="${idArray[i]}" value="${idArray[i]}" />
            <label class="form-check-label" for="${idArray[i]}">${labelArray[i]}</label>
        </div>`
    }
    html += `</div>`
    document.querySelector("#sort").innerHTML += html;
}

function createDDL(selectClass, divId, listName, array){
    let html = ``;
    html += `<select class="form-select ${selectClass}">
        <option value="0">Choose a ${listName}</option>`
    for(let item of array){
        html += `<option value="${item.name.toLowerCase()}">${item.name}</option>`
    }

    html += `
    </select>`
    document.querySelector(`#${divId}`).innerHTML += html;
}

function sortRecipes(array) {
    let select = document.querySelector('#sort-select');
    let sortDateAdded = document.querySelector('#sortDateAdded');
    let sortCookTime = document.querySelector('#sortCookTime');

    select.addEventListener('change', () => {

        let value = select.value;

        sortDateAdded.classList.add('hide');
        sortCookTime.classList.add('hide');
    });
}

```

```

    if (value === 'dateSort') {
      sortDateAdded.classList.remove('hide');
    } else if (value === 'cookPrepSort') {
      sortCookTime.classList.remove('hide');
    }
  });

let sortDateAddedRadios = document.querySelectorAll('[name="sortDateAdded"]');
let sortCookTimeRadios = document.querySelectorAll('[name="sortCookTime"]');

sortDateAddedRadios.forEach(radio => {

  radio.addEventListener('change', () => {

    let value = radio.value;

    if (value === 'sort-date-added-asc') {
      array.sort((a, b) => new Date(a.dateAdded) - new Date(b.dateAdded));
      writeCardList(array);
      radio.addEventListener("change", search())
    } else if (value === 'sort-date-added-desc') {
      array.sort((a, b) => new Date(b.dateAdded) - new Date(a.dateAdded));
      writeCardList(array);
      radio.addEventListener("change", search())
    }

    favourite(array);
    // console.log(array);
  });

});

sortCookTimeRadios.forEach(radio => {

  radio.addEventListener('change', () => {

    let value = radio.value;

    if (value === 'sort-time-asc') {
      array.sort((a, b) => a.cook_time + a.prep_time - b.cook_time - b.prep_time);
      writeCardList(array);
      radio.addEventListener("change", search())
    } else if (value === 'sort-time-desc') {
      array.sort((a, b) => b.cook_time + b.prep_time - a.cook_time - a.prep_time);
      writeCardList(array);
      radio.addEventListener("change", search())
    }

    favourite(array);
    // console.log(array);
  });

});

```

```

    return array;
}

function categoryFilter(array) {
    let checkedCategories = [];
    let categoryCheckboxes = document.querySelectorAll('.category:checked');
    categoryCheckboxes.forEach(function(checkbox) {
        checkedCategories.push(parseInt(checkbox.value));
    });
    if (checkedCategories.length !== 0) {
        return array.filter(function(a) {
            return a.categoryId.some(function(b) {
                return checkedCategories.includes(b);
            });
        });
    }
    return array;
}

function navigation(array){
    let header = document.querySelector("header");
    let html = `<nav class="navbar navbar-expand-lg navbar-light bg-light sticky-top">
        <div class="container-fluid">
            <a class="navbar-brand" href="index.html" id="nav-title">SavorySpot</a>
            <button class="navbar-toggler" type="button" data-bs-toggle="collapse" data-
bs-target="#navbarNav" aria-controls="navbarNav" aria-expanded="false" aria-label="Toggle
navigation">

                <span class="navbar-toggler-icon"></span>
            </button>
            <div class="collapse navbar-collapse" id="navbarNav">
                <ul class="navbar-nav ms-auto">`;
    for(let item of array){
        html += `<li class="nav-item">
            <a class="nav-link active" aria-current="page"
href="${item.href}">${item.name}</a>
            </li>`;
    }
    html += `</ul>

        </div>
    </div>
</nav>`;
    header.innerHTML = html;
}

function footer(){
    let html = `
        <div class="d-flex justify-content-center col-8">
            <p class="m-0">Made by:&nbsp;</p>
            <a href="https://gringus0.github.io/002-portfolio-website/" class="text-
dark">Aleksandar Jovanović 104/21</a>
            <p class="m-0">&copy; Visoka ICT Škola</p>
        </div>
        <div class="col-4 d-flex justify-content-evenly align-items-center">

```



```

        <a href="https://twitter.com" target="_blank"><i class="fa-brands fa-twitter"
style="color: #000000;"></i></a>
        <a href="https://www.instagram.com" target="_blank"><i class="fa-brands fa-
instagram" style="color: #000000;"></i></a>
        <a href="https://www.facebook.com" target="_blank"><i class="fa-brands fa-facebook"
style="color: #000000;"></i></a>
        <a href="documentation.pdf" target="_blank"><i class="fa-solid fa-file"
style="color: #000000;"></i></a>
        <a href="sitemap.xml" target="_blank"><i class="fa-solid fa-sitemap" style="color:
#000000;"></i></a>
        <div>`
    document.querySelector("footer").innerHTML = html;
}

function filterChange(){
    ajaxCB("recipes.json", function(result){
        writeCardList(result);
        search();

        favourite(result);

    })
}

function favourite(array){
    let favourites = [];
    if(localStorage.getItem("favourites")){
        favourites = getFromLS("favourites");
    }
    // console.log(favourites);

    let heartIcons = document.querySelectorAll('.heart-icon');

    favourites.forEach(favourite => {
        // console.log(favourite);
        heartIcons.forEach(heartIcon =>{
            if(heartIcon.parentElement.nextElementSibling.textContent == favourite.title){
                heartIcon.classList.replace("fa-regular", "fa-solid");
            }
        })
    })

    heartIcons.forEach(heartIcon => {
        heartIcon.addEventListener("click", function(){
            if(heartIcon.classList.contains("fa-regular")){
                heartIcon.classList.replace("fa-regular", "fa-solid");
                array.forEach(element => {
                    if(heartIcon.parentElement.nextElementSibling.textContent == element.title){
                        if(!favourites.includes(element)){
                            element.favourite = true;
                            favourites.push(element);
                            addToLS("favourites", favourites);
                        }
                    }
                })
            }
        })
    })
}

```

```

        console.log(favourites);
    }
    })
}
else{
    heartIcon.classList.replace("fa-solid", "fa-regular");
    array.forEach(element => {
        if(heartIcon.parentElement.nextElementSibling.textContent == element.title){
            favourites = favourites.filter(favourite => favourite.title !=
element.title);

            addTolS("favourites", favourites);
            console.log(favourites);
        }
    })
}
})
});
}

function ajaxCB(file, result){
    $.ajax({
        url: "assets/data/json/" + file,
        method: "get",
        dataType: "json",
        success: result,
        error: function(xhr, exception){
            console.error(xhr);
            msg = "";
            if(xhr.status === 0){
                msg = "Not connected.";
            }
            else if(xhr.status == 404){
                msg = 'Requested page not found. [404]';
            }
            else if (xhr.status == 500) {
                msg = 'Internal Server Error [500].';
            }
            else if (exception === 'parsererror') {
                msg = 'Requested JSON parse failed.';
            }
            else if (exception === 'timeout') {
                msg = 'Timeout error.';
            }
            else if (exception === 'abort') {
                msg = 'Ajax request aborted.';
            }
            else {
                msg = 'Uncaught Error.\n' + xhr.responseText;
            }
        }
    })
}
}

```

CSS:

```
* {
  margin: 0px;
  padding: 0px;
  font-family: 'Roboto', sans-serif;
}

#cover {
  background-image: url(../img/cover-blurred.jpg);
  background-repeat: no-repeat;
  height: 100vh;
  background-size: cover;
}

#nav-title {
  font-family: 'Pacifico', cursive;
}

#main-title {
  font-family: 'Pacifico', cursive;
  font-size: 350%;
}

.lead {
  font-weight: 400;
}

#sort, #filter {
  padding: 10px;
  border: 1px solid black;
  border-radius: 20px;
}

#search-bar {
  border-radius: 20px;
  border: 1px solid black;
}

header {
  position: -webkit-sticky;
  position: sticky;
  top: 0;
  z-index: 1;
}

.sticky {
  position: -webkit-sticky;
  position: sticky;
  top: 9%;
}

.hide {
  display: none;
}

.image-container {
```

```

    position: relative;
    display: inline-block;
}

.center {
    position: absolute;
    top: 50%;
    left: 50%;
    transform: translate(-50%, -50%);
    opacity: 0;
    transition: opacity 0.3s ease-in-out;
}

.card-img-top {
    transition: filter 0.3s ease-in-out;
}

.card-img-top:hover {
    filter: brightness(70%);
}

.card-img-top:hover + .center {
    opacity: 1;
}

.card {
    padding: 0;
}

.center:hover {
    opacity: 1;
}

#description {
    height: 8em;
}

#recipes-body {
    background: rgb(164,152,152);
    background: linear-gradient(135deg, rgba(164,152,152,1) 0%, rgba(219,239,240,1) 33%,
    rgba(230,161,44,1) 66%, rgba(254,97,82,1) 100%);
}

#submit-body {
    background: rgb(164,152,152);
    background: linear-gradient(135deg, rgba(164,152,152,1) 0%, rgba(219,239,240,1) 33%,
    rgba(230,161,44,1) 66%, rgba(254,97,82,1) 100%);
}

```