IMPLEMENTATION

Coding the project

SOURCE CODE MANAGEMENT

MY COOK BOOK

BY- Manisha and Mansi

My Cook Book aims to enhance your cooking experience by offering a structured and accessible way. As this effective way is achieved by the implementation(coding) part used by our team including HTML, CSS, JAVASCRIPT.

HOME PAGE

Home page contains HTML, CSS and JAVASCRIPT. By writing the code below we will able to understand the concepts used by our team to design the home page.

The code will play a key role in helping users understand the logic, flow, and outcome of a program.

```html
<!DOCTYPE html>
<html lang="en">
<head>
 <meta charset="UTF-8">
 <meta name="viewport" content="width=device-width, initial-scale=1.0">
 <title>Search and Display Card</title>
 <link rel="stylesheet" href="https://cdn.jsdelivr.net/npm/bootstrap@4.6.2/dist/css/bootstrap.min.css">
 <script src="https://cdn.jsdelivr.net/npm/jquery@3.7.1/dist/jquery.slim.min.js"></script>
 <script src="https://cdn.jsdelivr.net/npm/popper.js@1.16.1/dist/umd/popper.min.js"></script>
 <script src="https://cdn.jsdelivr.net/npm/bootstrap@4.6.2/dist/js/bootstrap.bundle.min.js"></script>
 <link rel="stylesheet" href="styles.css">
</head>
<body>
```

```html
<nav class="navbar">

  <div class="logo">

   <h2>MY COOK BOOK</h2>

  </div>

 <div class="menu-toggle"  onclick="toggleMenu()">☰</div>

  <div class="menu">

   <div class="menu-item">

    <a href="#menus" onclick="toggleSubmenu(event)">Menus</a>

    <div class="submenu">

     <a href="#punjabi" id="#punjabi">Punjabi</a>

     <a href="#south" id="#south">South Indian</a>

     <a href="#snacks" id="#snacks">Snacks</a>

    </div>

   </div>

   <a href="login.html">Login</a>

   <a href="signup.html">Signup</a>

   <a href="contact.html">Contact Us</a>

  </div>

 </nav>

 <header class="header">

  <div class="container">

    <h1 class="main-title">Learn. Cook. Share.</h1>

     <h2 class="subtitle">Cooking Made Easy.</h2>

     <p class="description">

       Say goodbye to long and frustrating food blogs and recipe videos.<br>

       Access our recipe cards to prepare any dish in minutes.

     </p>

  <div class="search-section">
```

```html
    <input type="text" style="width: 80%" class="searchbox" id="search-input" placeholder="Type an item
name..." />

    <button id="search-button" class="searchBtn">Search</button>

  </div>

    </div>

</header>

<!-- Row 1-->

<br><br><br>

<div class="container" style="max-width: 1320px;">

  <h1 style="text-align: center;">FEATURED RECIPES</h1><br><br>

  <h3 style="text-align: center;" id="punjabi">Punjabi Cuisines</h3><br><br>

</div>

  <div id="cards-container">

    <!--staring of card-->

    <div class="card" data-name="Aloo Prantha">

      <img class="card-img-top" src="images/allo.jpg" alt="Card image" style="width: 300px;"
height="235px">

      <h2>Aloo Prantha</h2>

      <p>Punjabian Di Shaan</p>

      <a href="#" class="btn btn-success" data-toggle="modal" data-target="#myModal1">View Recipe</a>

      <div class="modal" id="myModal1">

       <div class="modal-dialog">

        <div class="modal-content">

         <!-- Modal Header -->

         <div class="modal-header">

          <h4 class="modal-title">Aloo Prantha</h4>

          <button type="button" class="close" data-dismiss="modal">&times;</button>

         </div>
```

<!-- Modal body -->

<div class="modal-body">

Here's a step-by-step guide to making Aloo Ka Paratha:

Step 1: Prepare the Dough

Mix Flour and Salt: In a mixing bowl, combine 2 cups of whole wheat flour and a pinch of salt.

Add Water: Gradually add water, mixing with your hands, until the dough comes together.

Knead the Dough: Knead the dough for about 5-7 minutes until smooth. Optionally, you can add a tablespoon of oil for softness.

Rest the Dough: Cover the dough with a damp cloth and let it rest for 20-30 minutes.

Step 2: Prepare the Filling

Boil and Mash Potatoes: Boil the potatoes until soft, then peel and mash them in a bowl.

Mix Ingredients: Add cumin seeds, chopped green chilies, grated ginger (if using), chopped coriander leaves, salt, garam masala, and red chili powder to the mashed potatoes. Mix well.

Step 3: Roll the Parathas

Divide the Dough: After resting, divide the dough into small balls (about the size of a golf ball).

Flatten the Dough: Take one dough ball and flatten it slightly with your fingers. Dust it with some flour.

Add Filling: Place a portion of the potato filling in the center of the flattened dough. Bring the edges together to enclose the filling.

Roll Out the Paratha: Gently flatten the stuffed dough ball and roll it out into a circle, dusting with flour as needed to prevent sticking. Aim for about 6-7 inches in diameter.

Step 4: Cook the Parathas

Heat the Pan: Preheat a tawa (flat skillet) or a non-stick pan over medium heat.

Cook the Paratha: Place the rolled paratha on the hot pan. Cook for about 1-2 minutes

until bubbles form.

Flip and Apply Ghee: Flip the paratha and apply ghee or oil on the cooked side. Cook for

another 1-2 minutes until golden brown. Press lightly with a spatula to ensure even

cooking.

Repeat: Repeat the process for the remaining dough and filling.

Step 5: Serve

Serve hot Aloo Ka Parathas with yogurt, pickle, or chutney.

Enjoy your delicious homemade Aloo Ka Paratha!

```html
        <br>
        <a href="https://youtu.be/r2N8ObqAgy0?feature=shared">Watch Video</a><br>
        <img src="images/allo.jpg" height="300px" width="300px">
      </div>
      <!-- Modal footer -->
      <div class="modal-footer">
        <button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>
      </div>
    </div>
      </div>
     </div>
    </div>
    <!-- ending of card-->
    <!--staring of card-->
    <div class="card" data-name="Mutter Paneer">
      <img class="card-img-top" src="images/matar.jfif" alt="Card image" style="width: 300px;"
height="235px">
      <h2>Mutter Paneer</h2>
      <p>Some example text some example text. John Doe is an architect and engineer</p>
      <a href="#" class="btn btn-success" data-toggle="modal" data-target="#myModal2">View
Recipe</a>
```

```html
<div class="modal" id="myModal2">
  <div class="modal-dialog">
    <div class="modal-content">
      <!-- Modal Header -->
      <div class="modal-header">
        <h4 class="modal-title">Mutter Paneer</h4>
        <button type="button" class="close" data-dismiss="modal">&times;</button>
      </div>
      <!-- Modal body -->
      <div class="modal-body">
        Here's a step-by-step guide to making Matar Paneer:
        Step 1: Prepare the Ingredients
        Chop and Puree: Finely chop the onions and prepare a puree of the tomatoes.
        Cube the Paneer: Cut the paneer into bite-sized cubes.
        Step 2: Cook the Base
        Heat Oil: In a pan, heat 2 tablespoons of oil or ghee over medium heat.
        Add Cumin Seeds: Once the oil is hot, add 1 teaspoon of cumin seeds. Let them sizzle for
        a few seconds.
        Sauté Onions: Add the chopped onions and sauté until they turn golden brown.
        Step 3: Add Spices and Tomato Puree
        Ginger-Garlic Paste: Stir in 1 tablespoon of ginger-garlic paste and sauté for another
        minute until the raw smell disappears.
        Green Chilies: Add the slit or chopped green chilies and sauté for a minute.
        Add Tomato Puree: Pour in the tomato puree and cook for 5-7 minutes, stirring
        occasionally, until the oil begins to separate from the mixture.
        Step 4: Add Spices
        Turmeric and Red Chili Powder: Add 1/2 teaspoon of turmeric powder and 1 teaspoon of
        chili powder. Mix well.
        Add Green Peas: Stir in 1 cup of green peas (if using frozen, no need to thaw) and cook
        for 2-3 minutes.
```

Step 5: Add Paneer

Paneer Cubes: Gently add the paneer cubes to the pan. Stir carefully to coat them with the masala.

Garam Masala and Salt: Add 1 teaspoon of garam masala and salt to taste. Mix gently.

Step 6: Simmer

Water: If the mixture looks too thick, add a little water (about 1/2 cup) to adjust the consistency.

Simmer: Cover the pan and let it simmer for about 5-7 minutes, allowing the flavors to meld together.

Step 7: Finishing Touches

Cream or Milk (Optional): If you want a richer gravy, add 1/2 cup of cream or milk at this stage. Stir well.

Kasuri Methi (Optional): Crush 1 teaspoon of kasuri methi between your palms and sprinkle it over the curry for added flavor.

Step 8: Serve

Garnish: Turn off the heat and garnish with fresh coriander leaves.

Serving: Serve hot with roti, naan, or rice.

Enjoy your delicious homemade Matar Paneer!

```
<br>
<a href="https://youtu.be/ZknwxYH8g2A?feature=shared">Watch Video</a><br>
<img src="images/matar.png" height="300px" width="300px">
</div>
<!-- Modal footer -->
<div class="modal-footer">
  <button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>
</div>
</div>
</div>
</div>
```

```html
<!-- ending of card-->

    <!--staring of card-->

    <div class="card" data-name="Kadhi Pakoda">

      <img class="card-img-top" src="images/kadai.jpg" alt="Card image" style="width: 300px;" height="235px">

      <h2>Kadhi Pakoda</h2>

      <p>Some example text some example text. John Doe is an architect and engineer</p>

      <a href="#" class="btn btn-success" data-toggle="modal" data-target="#myModal3">View Recipe</a>

      <div class="modal" id="myModal3">

       <div class="modal-dialog">

         <div class="modal-content">

           <!-- Modal Header -->

           <div class="modal-header">

             <h4 class="modal-title">Kadhi Pakoda</h4>

             <button type="button" class="close" data-dismiss="modal">&times;</button>

           </div>

           <!-- Modal body -->

           <div class="modal-body">

             Here's a step-by-step procedure to make Kadi Pakora:

             Step 1: Prepare the Pakoras (Fritters)

             Mix Ingredients:

             In a bowl, combine 1 cup gram flour (besan), thinly sliced onion, chopped green chilies, cumin seeds, ajwain (if using), red chili powder, and salt.

               Make the Batter:

               Gradually add water to the mixture and stir until you get a thick batter that can hold the ingredients together. It shouldn't be too runny.

               Heat Oil :

               Heat oil in a deep frying pan over medium heat.

               Fry Pakoras:

               Once the oil is hot, drop spoonfuls of the batter into the oil. Fry in batches, making sure not to overcrowd the pan.
```

Fry until they are golden brown and crispy. Remove them with a slotted spoon and drain on paper towels. Set aside.

Step 2: Prepare the Kadi (Yogurt Sauce)

Mix Yogurt and Besan:

In a bowl, whisk together 1 cup yogurt and 2 tablespoons gram flour (besan) until smooth.

Add Spices:

 Stir in turmeric powder, red chili powder, and salt. Mix well.

Add Water

Gradually add 2-3 cups of water, stirring continuously to prevent lumps. Adjust the consistency to your liking.

Cook the Mixture:

Pour the yogurt mixture into a saucepan and cook on medium heat. Stir constantly until it starts to boil. Reduce heat and let it simmer for about 10-15 minutes, stirring occasionally.

Step 3: Temper the Kadi

Heat Oil:

In a small pan, heat 2-3 tablespoons of oil. Add cumin seeds and mustard seeds.

Add Aromatics:

Once the seeds crackle, add slit green chilies, dried red chilies, and grated ginger. Sauté for a minute until fragrant.

Combine with Kadi:

Pour this tempering into the simmering yogurt mixture. Stir well.

Step 4: Combine Pakoras and Kadi

Add Pakoras:

Gently add the fried pakoras to the kadi. Simmer for another 5-7 minutes to allow the flavors to meld.

Step 5: Serve

Garnish:

Garnish with fresh coriander leaves.

Enjoy:

Serve hot with steamed rice or roti.

Enjoy your delicious Kadi Pakora!

```html
          <br>
          <a href="https://youtu.be/Oa2s0dklrRo?feature=shared">Watch Video</a><br>
          <img src="images/kadai.jpg" height="300px" width="300px"
        </div>
        <!-- Modal footer -->
        <div class="modal-footer">
          <button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>
        </div>
      </div>
    </div>
  </div>
  <!-- ending of card-->
  <!--staring of card-->
  <div class="card" data-name="Dal Makhni">
    <img class="card-img-top" src="images/allo.jpg" alt="Card image" style="width: 300px;"
height="235px">
    <h2>Dal Makhni</h2>
    <p>n Indian Dish made up of rice and cummin seeds. </p>
    <a href="#" class="btn btn-success" data-toggle="modal" data-target="#myModal4">View Recipe</a>
    <div class="modal" id="myModal4">
     <div class="modal-dialog">
       <div class="modal-content">
         <!-- Modal Header -->
         <div class="modal-header">
           <h4 class="modal-title">Dal Makhni</h4>
           <button type="button" class="close" data-dismiss="modal">&times;</button>
         </div>
         <!-- Modal body -->
         <div class="modal-body">
```

Here's a step-by-step procedure to make Dal Makhni:

Step 1: Prepare the Lentils

Soak the Lentils:

Soak 1 cup of black lentils (urad dal) and 1/4 cup of red kidney beans (rajma) in plenty

of water overnight.

Step 2: Cook the Lentils

Drain and Rinse:

After soaking, drain and rinse the lentils and kidney beans.

Pressure Cook:

In a pressure cooker, add the soaked lentils and kidney beans along with 4-5 cups of

water.

Add salt to taste and a pinch of turmeric powder.

Cook for about 15-20 minutes or until they are soft.

Step 3: Prepare the Base

Sauté Onions:

In a large pot or heavy-bottomed pan, heat 2-3 tablespoons of butter over medium heat.

Add 1 teaspoon of cumin seeds and let them splutter.

Add 1 medium onion (finely chopped) and sauté until golden brown.

Add Ginger, Garlic, and Green Chilies:

Stir in the grated ginger, chopped garlic (4-5 cloves), and slit green chilies (2).

Sauté for a couple of minutes until fragrant.

Cook Tomatoes:

Add 2-3 medium tomatoes (pureed or finely chopped) to the pot.

Cook until the tomatoes are soft and the oil starts to separate, about 5-7 minutes.

Step 4: Combine Everything

Add Cooked Lentils:

Add the cooked lentils and kidney beans to the tomato mixture.

Stir well to combine.

Adjust Consistency:

Add water as needed to achieve your desired consistency.

Simmer the dal on low heat for at least 30-40 minutes, stirring occasionally. This

enhances the flavors.

Step 5: Add Spices and Cream

Season:

Add 1 teaspoon of red chili powder and 1 teaspoon of garam masala.

Adjust salt if needed.

Add Cream:

Stir in 1/2 cup of cream for richness and let it simmer for another 10-15 minutes.

Step 6: Final Touches

Garnish:

Just before serving, add a little more butter and garnish with chopped fresh coriander

leaves and additional cream if desired.

Step 7: Serve

Enjoy:

Serve hot with naan, roti, or steamed rice.

Enjoy your delicious Dal Makhni!

```
<br>

<a href="https://youtu.be/o3k55z-tv9I?feature=shared">Watch Video</a><br>

<img src="images/dal.avif" height="300px" width="300px">

        </div>

        <!-- Modal footer -->

        <div class="modal-footer">

            <button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>

        </div>

      </div>

    </div>

</div>

<!-- ending of card-->
```

```html
    </div>
<!--end of row 1-->
<!--row 2-->
<div class="container" style="max-width: 1320px;">
 <br><br>
  <h3 style="text-align: center;" id="south">South Indian</h3><br><br>
</div>
  <div id="cards-container">
   <!--staring of card-->
   <div class="card" data-name="IDLI">
     <img class="card-img-top" src="images/idle.avif" alt="Card image" style="width: 300px;"
height="235px">
     <h2>IDLI</h2>
     <p>Life is uncertain, eat idli first ....! . </p>
     <a href="#" class="btn btn-success" data-toggle="modal" data-target="#myModal5">View Recipe</a>
     <div class="modal" id="myModal5">
      <div class="modal-dialog">
        <div class="modal-content">
          <!-- Modal Header -->
          <div class="modal-header">
            <h4 class="modal-title">IDLI</h4>
            <button type="button" class="close" data-dismiss="modal">&times;</button>
          </div>
          <!-- Modal body -->
          <div class="modal-body">
            Here's a step-by-step guide to making Idlis:
            Step 1: Soak the Ingredients
            Soak Urad Dal: In a bowl, soak 1 cup of urad dal (split black gram) and 1 teaspoon of
            fenugreek seeds (if using) in enough water for at least 6 hours or overnight.
            Soak Rice: In another bowl, soak 2 cups of idli rice in water for the same duration.
```

Step 2: Grind the Batter

Drain and Rinse: After soaking, drain the urad dal and rice. Rinse them under running water.

Grind Urad Dal: In a wet grinder or blender, grind the urad dal and fenugreek seeds first. Add a little water as needed to make a smooth batter. Scrape down the sides frequently.

Grind Rice: Next, grind the soaked rice until it is slightly coarse but well-blended. Combine it with the urad dal batter in a large mixing bowl.

Mix the Batters: Stir both batters together until well combined. The consistency should be thick but pourable.

Step 3: Ferment the Batter

Add Salt: Add salt to taste and mix well.

Ferment: Cover the bowl with a lid or cloth and place it in a warm area for 8-12 hours, or until the batter has doubled in size and is bubbly. The time needed for fermentation may vary based on the climate.

Step 4: Prepare the Idli Steamer

Grease Idli Molds: Lightly grease the idli molds with oil to prevent sticking.

Boil Water: In an idli steamer or a large pot, bring water to a boil.

Step 5: Steam the Idlis

Fill Molds: Pour the fermented batter into the greased idli molds, filling them about 3/4 full.

Steam: Carefully place the filled molds in the steamer. Cover and steam for about 10-15 minutes, or until a toothpick inserted into the idlis comes out clean.

Remove Molds: Once done, remove the molds from the steamer and let them cool for a minute.

Step 6: Serve

Demold Idlis: Gently remove the idlis from the molds using a spoon or knife.

Serve Hot: Serve hot with coconut chutney, sambar, or any chutney of your choice.

Enjoy your delicious, fluffy Idlis!

```html
        <br>

            <a href="https://youtu.be/dcMlG1UA-jU?feature=shared">Watch Video</a><br>

            <img src="images/idle.avif" height="300px" width="300px">

        </div>

        <!-- Modal footer -->

        <div class="modal-footer">

            <button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>

        </div>

      </div>

    </div>

  </div>

  <!-- ending of card-->

  <!--staring of card-->

  <div class="card" data-name="SAMBAR">

    <img class="card-img-top" src="images/sambar.jfif" alt="Card image" style="width: 300px;"
height="235px">

    <h2>SAMBAR</h2>

    <p>Sambar is a south indian letin and vegitable stew made with, tamrid and a unique spice. </p>

    <a href="#" class="btn btn-success" data-toggle="modal" data-target="#myModal6">View Recipe</a>

    <div class="modal" id="myModal6">

      <div class="modal-dialog">

        <div class="modal-content">

          <!-- Modal Header -->

          <div class="modal-header">

            <h4 class="modal-title">SAMBAR</h4>

            <button type="button" class="close" data-dismiss="modal">&times;</button>

          </div>

          <!-- Modal body -->

          <div class="modal-body">
```

Here's a step-by-step guide to making Sambar:

Step 1: Cook the Dal

Rinse the Dal: Rinse 1 cup of toor dal (pigeon peas) under running water until the water runs clear.

Cook the Dal: In a pressure cooker or pot, add the rinsed dal with 3 cups of water. Pressure cook for about 3-4 whistles or cook until soft in a pot, which may take around 30-40 minutes. Mash the dal lightly once cooked.

Step 2: Prepare the Vegetables

Chop Vegetables: Chop your choice of mixed vegetables (carrots, potatoes, beans, drumsticks, eggplant) into bite-sized pieces.

Cook Vegetables: In a separate pot, add the chopped vegetables, 1 chopped onion, 1 chopped tomato, 2-3 slit green chilies, and salt to taste. Add enough water to cover the vegetables and cook until they are tender.

Step 3: Add Tamarind

Prepare Tamarind: If using tamarind paste, mix 1 teaspoon of it with 1/4 cup of warm water. If using soaked tamarind, squeeze out the pulp and strain the liquid.

Add to Vegetables: Once the vegetables are cooked, add the tamarind extract to the pot.

Step 4: Add Cooked Dal and Sambar Powder

Combine Dal and Vegetables: Add the cooked and mashed dal to the vegetable mixture.

Add Sambar Powder: Stir in 2 tablespoons of sambar powder and mix well. Adjust the consistency with water if it's too thick. Simmer for about 10 minutes to allow the flavors to meld.

Step 5: Temper the Sambar

Heat Oil: In a small pan, heat 2 tablespoons of oil or ghee.

Add Spices: Once hot, add 1 teaspoon of mustard seeds and let them splutter. Then add 1 teaspoon of cumin seeds, 1-2 dried red chilies, and a pinch of asafoetida (hing).

Pour Tempering into Sambar: Pour the tempering over the simmering sambar and mix well.

Step 6: Garnish and Serve

Garnish: Turn off the heat and garnish with fresh coriander leaves.

Serve Hot: Serve hot with idli, dosa, rice, or even as a soup.

```
        Enjoy your flavorful Sambar!

        <br>

        <a href="https://youtu.be/EkJC0GgY5wk?feature=shared">Watch Video</a><br>

        <img src="images/sambar.jfif" height="300px" width="300px">

      </div>

      <!-- Modal footer -->

      <div class="modal-footer">

        <button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>

      </div>

    </div>

  </div>

</div>

</div>

<!-- ending of card-->

 <!--staring of card-->

<div class="card" data-name="MEDHU VADA">

  <img class="card-img-top" src="images/madhu.jpg" alt="Card image" style="width: 300px;"
height="235px">

  <h2>MEDHU VADA</h2>

  <p>Craving Crunch....? conquer it fully with medhu vada </p>

  <a href="#" class="btn btn-success" data-toggle="modal" data-target="#myModal7">View Recipe</a>

  <div class="modal" id="myModal7">

   <div class="modal-dialog">

     <div class="modal-content">

       <!-- Modal Header -->

       <div class="modal-header">

         <h4 class="modal-title">MEDHU VADA</h4>

         <button type="button" class="close" data-dismiss="modal">&times;</button>

       </div>

       <!-- Modal body -->
```

<div class="modal-body">

Here's a step-by-step guide to making Medhu Vada:

Step 1: Soak the Dal

Rinse Urad Dal: Rinse 1 cup of urad dal (split black gram) under running water until the water runs clear.

Soak Dal: Soak the rinsed urad dal in enough water for about 4-6 hours or overnight.

Step 2: Prepare the Batter

Drain and Rinse: After soaking, drain the urad dal and rinse it again.

Grind the Dal: In a wet grinder or a food processor, grind the soaked urad dal with a little water (about 1/4 cup or as needed) to form a smooth, thick batter. Scrape down the sides as needed.

Mix Ingredients: Transfer the batter to a mixing bowl. Add chopped green chilies, grated ginger, chopped coriander leaves, chopped onions (if using), cumin seeds, asafoetida (if using), and salt to taste. Mix well.

Step 3: Heat the Oil

Prepare for Frying: In a deep frying pan or kadhai, heat oil over medium heat. To check if the oil is ready, drop a small amount of batter into the oil; if it sizzles and rises to the surface, the oil is ready.

Step 4: Shape the Vadas

Wet Your Hands: Keep a bowl of water nearby. Wet your hands to prevent the batter from sticking.

Shape the Vadas: Take a small portion of the batter (about a lemon-sized ball), flatten it in your palm, and make a hole in the center to form a doughnut shape. Alternatively, you can use your fingers to shape it.

Repeat: Repeat the process with the remaining batter.

Step 5: Fry the Vadas

Fry Vadas: Carefully slide the shaped vadas into the hot oil. Fry them in batches, making sure not to overcrowd the pan.

Cook Until Golden: Fry until they turn golden brown and crispy on all sides, about 4-5 minutes. Use a slotted spoon to turn them occasionally for even cooking.

Drain Excess Oil: Once cooked, remove the vadas from the oil and drain them on paper

towels to remove excess oil.

Step 6: Serve

Serve Hot: Serve Medhu Vadas hot with coconut chutney, sambar, or any dip of your

choice.

Enjoy your crispy and delicious Medhu Vadas!

```html
        <br>
        <a href="https://youtu.be/5zj93-DvLic?feature=shared">Watch Video</a><br>
        <img src="images/madhu.jpg" height="300px" width="300px">
      </div>
      <!-- Modal footer -->
      <div class="modal-footer">
        <button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>
      </div>
    </div>
   </div>
  </div>
  </div.>
  <!-- ending of card-->
   <!--staring of card-->
  <div class="card" data-name="VEG PULAO">
    <img class="card-img-top" src="images/palao.jpg" alt="Card image" style="width: 300px;"
height="235px">
   <h2>VEG PULAO</h2>
   <p>Saying pulao as veg biryani is like calling a malayali as madrasi.
   </p>
   <a href="#" class="btn btn-success" data-toggle="modal" data-target="#myModal8">View Recipe</a>
   <div class="modal" id="myModal8">
    <div class="modal-dialog">
      <div class="modal-content">
```

<!-- Modal Header -->

<div class="modal-header">

   <h4 class="modal-title">VEG PULAO</h4>

   <button type="button" class="close" data-dismiss="modal">×</button>

</div>

<!-- Modal body -->

<div class="modal-body">

   Here's a step-by-step guide to making Veg Pulao:

   Step 1: Prepare the Rice

   Rinse the Rice: Rinse 1 cup of basmati rice under running water until the water runs

   clear. This helps remove excess starch.

   Soak the Rice: Soak the rinsed rice in water for about 30 minutes. Drain and set aside.

   Step 2: Cook the Vegetables

   Chop Vegetables: Chop your choice of mixed vegetables (like carrots, peas, green beans,

   and potatoes) into small pieces.

   Heat Oil/Ghee: In a large pot or pressure cooker, heat 2 tablespoons of oil or ghee over

   medium heat.

   Step 3: Sauté Spices and Onions

   Add Whole Spices: Once the oil is hot, add 1-2 bay leaves, 2-3 cloves, 2-3 green

   cardamom pods, 1 small stick of cinnamon, and 1 teaspoon of cumin seeds. Sauté for a few

   seconds until fragrant.

   Sauté Onions: Add 1 sliced medium onion and sauté until it turns golden brown.

   Step 4: Add Vegetables and Spices

   Add Ginger-Garlic Paste: Stir in 1 teaspoon of ginger-garlic paste and sauté for about a

   minute until the raw smell disappears.

   Add Vegetables: Add the chopped mixed vegetables and 1-2 slit green chilies. Sauté for

   about 2-3 minutes.

   Season: Add salt to taste and mix well.

   Step 5: Add Rice and Water

   Add Soaked Rice: Gently add the drained basmati rice to the pot and sauté for 2-3

minutes, making sure the rice is well coated with oil.

Add Water: Pour in 2-3 cups of water (the ratio is typically 1 cup rice to 2 cups water, but adjust as needed). You can also add 1-2 tablespoons of lemon juice for flavor.

Bring to a Boil: Stir everything gently, bring it to a boil, and then reduce the heat to low.

Step 6: Cook the Pulao

Cover and Cook: Cover the pot with a lid and let it simmer on low heat for about 15-20 minutes, or until the rice is cooked and the water is absorbed. If using a pressure cooker, you can cook without the weight for about 10 minutes.

Fluff the Rice: Once cooked, turn off the heat and let it sit for about 5 minutes. Then, fluff the rice gently with a fork.

Step 7: Serve

Garnish: Garnish with fresh coriander leaves if desired.

Serve Hot: Serve the Veg Pulao hot with raita, pickle, or a side salad.

Enjoy your delicious Veg Pulao!

```
<br>
<a href="https://youtu.be/nPi2GD2SqfQ?feature=shared">Watch Video</a><br>
<img src="images/palao.jpg" height="300px" width="300px">
</div>
<!-- Modal footer -->
<div class="modal-footer">
<button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>
</div>
</div>
</div>
</div>
</div>
<!-- ending of card-->
</div>
<!--end of row 2-->
```

```
<!--row 3-->

<div class="container" style="max-width: 1320px;">

<br><br>

 <h3 style="text-align: center;" id="snacks">SNACKS AND DRINKS</h3><br><br>

</div>

  <div id="cards-container">

   <!--staring of card-->

   <div class="card" data-name="SAMOSA">

     <img class="card-img-top" src="images/samosa.jpg" alt="Card image" style="width: 300px;"
height="235px">

    <h2>SAMOSA</h2>

    <p>Crispy golden and oh-so-delicious samosa are a flavour explosure. ..... </p>

    <a href="#" class="btn btn-success" data-toggle="modal" data-target="#myModal9">View Recipe</a>

    <div class="modal" id="myModal9">

     <div class="modal-dialog">

       <div class="modal-content">

         <!-- Modal Header -->

         <div class="modal-header">

           <h4 class="modal-title">SAMOSA</h4>

           <button type="button" class="close" data-dismiss="modal">&times;</button>

         </div>

         <!-- Modal body -->

         <div class="modal-body">

           Here's a step-by-step guide to making Samosas:

           Step 1: Prepare the Dough

           Mix Flour and Ingredients: In a mixing bowl, combine 2 cups of all-purpose flour, 1/2

           teaspoon of salt, and 4 tablespoons of oil or ghee.

           Knead the Dough: Gradually add water and knead until you form a smooth, firm dough.

           Cover it with a damp cloth and let it rest for about 30 minutes.

           Step 2: Prepare the Filling

           Boil and Mash Potatoes: Boil 2-3 medium potatoes until soft, then peel and mash them in
```

a bowl.

Add Vegetables: If using, add 1/2 cup of boiled green peas to the mashed potatoes.

Mix Spices: In a pan, heat a little oil and add 1 teaspoon of cumin seeds and optional mustard seeds. Once they splutter, add 1-2 chopped green chilies and 1 teaspoon of grated ginger. Sauté for a minute.

Combine: Add the mashed potatoes, boiled peas, 1 teaspoon of garam masala, 1/2 teaspoon of turmeric powder, 1/2 teaspoon of red chili powder, and salt to taste. Mix well and cook for a few minutes. Remove from heat and let it cool. Garnish with chopped coriander leaves.

Step 3: Shape the Samosas

Divide the Dough: After resting, knead the dough again and divide it into small balls (about the size of a golf ball).

Roll Out: Take one dough ball, flatten it slightly, and roll it out into a thin oval or circle (about 6 inches in diameter).

Cut the Dough: Cut the rolled dough in half to create two semicircles.

Form Cones: Take one semicircle, and form a cone by folding it over and sealing the edge with a little water. Pinch the bottom to close it.

Fill the Cone: Fill the cone with the potato filling, leaving a little space at the top. Seal the open edge with water to ensure it's completely closed.

Repeat: Repeat the process for the remaining dough and filling.

Step 4: Fry the Samosas

Heat Oil: In a deep frying pan or kadhai, heat oil over medium heat. To test if the oil is hot enough, drop a small piece of dough; if it sizzles and rises to the surface, the oil is ready.

Fry Samosas: Carefully slide the filled samosas into the hot oil. Fry in batches, making sure not to overcrowd the pan.

Cook Until Golden: Fry until they turn golden brown and crispy, about 5-7 minutes. Use a slotted spoon to turn them occasionally for even cooking.

Drain Oil: Once done, remove the samosas from the oil and drain them on paper towels to remove excess oil.

Step 5: Serve

Serve Hot: Serve the samosas hot with green chutney, tamarind chutney, or yogurt.

Enjoy your delicious homemade Samosas!

Watch Video

<img src="images/samosa.jpg" height="300px" width="300px">

</div>

<!-- Modal footer -->

<div class="modal-footer">

<button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>

</div>

</div>

</div>

</div>

</div>

<!-- ending of card-->

<!--staring of card-->

<div class="card" data-name="NOODLES..">

<img class="card-img-top" src="images/noodles.jfif" alt="Card image" style="width: 300px;" height="235px">

<h2>NOODLES..</h2>

<p>Sambar is a south indian letin and vegitable stew made with, tamrid and a unique spice. </p>

View Recipe

<div class="modal" id="myModal10">

<div class="modal-dialog">

<div class="modal-content">

<!-- Modal Header -->

<div class="modal-header">

<h4 class="modal-title">NOODLES..</h4>

<button type="button" class="close" data-dismiss="modal">&times;</button>

</div

```
<!-- Modal body -->
```

```
<div class="modal-body">
```

Here's a step-by-step guide to making simple stir-fried noodles:

Step 1: Cook the Noodles

Boil Water: In a large pot, bring water to a boil. Add a pinch of salt for flavor.

Cook Noodles: Add 200 grams of noodles (any type: egg, wheat, rice, or instant) to the

boiling water. Cook according to the package instructions until al dente.

Drain and Rinse: Once cooked, drain the noodles in a colander and rinse them under cold

water to stop the cooking process. Set aside.

Step 2: Prepare the Vegetables

Chop Vegetables: Prepare 1 cup of mixed vegetables (like bell peppers, carrots,

broccoli, and beans) by chopping them into bite-sized pieces.

Mince Garlic: Finely chop 2-3 cloves of garlic and set aside.

Step 3: Stir-Fry the Vegetables

Heat Oil: In a large pan or wok, heat 2-3 tablespoons of oil over medium-high heat.

Add Garlic: Once the oil is hot, add the minced garlic and sauté for about 30 seconds

until fragrant.

Add Vegetables: Add the chopped mixed vegetables and stir-fry for about 3-4 minutes

until they are tender but still crisp.

Step 4: Add Noodles and Sauce

Add Noodles: Add the cooked noodles to the pan with the vegetables.

Season: Pour in 1 tablespoon of soy sauce and 1 tablespoon of vinegar (optional). If you

like it spicy, you can add 1-2 chopped green chilies or 1 teaspoon of chili sauce.

Mix Well: Toss everything together gently to combine, ensuring the noodles are coated

with the sauce and mixed with the vegetables. Cook for another 2-3 minutes.

Step 5: Final Touches

Taste and Adjust: Taste the noodles and adjust the seasoning with more soy sauce, salt,

or pepper as needed.

Garnish: If desired, sprinkle chopped spring onions on top for garnish.

Step 6: Serve

Serve Hot: Serve the stir-fried noodles hot, either as a main dish or as a side.

Enjoy your delicious homemade noodles!

```
            <br>

            <a href="https://youtu.be/u3vuq3zaR2o?feature=shared">Watch Video</a><br>

            <img src="images/noodles.jfif" height="300px" width="300px">

          </div>

          <!-- Modal footer -->

          <div class="modal-footer">

            <button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>

          </div>

        </div>

      </div>

    </div>

    <!-- ending of card-->

     <!--staring of card-->

    <div class="card" data-name="HONEY CHILLI POTATOA">

      <img class="card-img-top" src="images/honey chilli4.jfif" alt="Card image" style="width: 300px;"
height="235px">

      <h2>HONEY CHILLI POTATO</h2>

      <p>Craving Crunch....? conquer it fully with medhu vada </p>

      <a href="#" class="btn btn-success" data-toggle="modal" data-target="#myModal11">View Recipe</a>

      <div class="modal" id="myModal11">

        <div class="modal-dialog">

          <div class="modal-content">

            <!-- Modal Header -->

            <div class="modal-header">

              <h4 class="modal-title">HONEY CHILLI POTATO</h4>

              <button type="button" class="close" data-dismiss="modal">&times;</button>

            </div>
```

<!-- Modal body -->

        `<div class="modal-body">`

Here's a step-by-step guide to making Honey Chilli Potato:

Step 1: Prepare the Potatoes

Cut Potatoes: Peel and cut 2 large potatoes into thin fries or wedges.

Soak Potatoes: Soak the cut potatoes in water for about 15-20 minutes. This helps remove excess starch and makes them crispier.

Step 2: Fry the Potatoes

Drain and Dry: After soaking, drain the potatoes and pat them dry with a kitchen towel.

Coat with Cornstarch: In a mixing bowl, toss the dried potato pieces with 1/4 cup of cornstarch until evenly coated.

Heat Oil: In a deep frying pan or kadhai, heat enough oil for frying over medium heat.

Fry Potatoes: Once the oil is hot, carefully add the coated potatoes in batches. Fry until they are golden and crispy, about 5-7 minutes. Remove them using a slotted spoon and drain on paper towels.

Step 3: Prepare the Sauce

Heat a Pan: In a separate pan, heat 1-2 tablespoons of oil over medium heat.

Add Garlic and Ginger: Add 2-3 cloves of minced garlic and 1 tablespoon of grated ginger. Sauté for about 30 seconds until fragrant.

Add Green Chilies: Add 1-2 sliced green chilies and stir for another 30 seconds.

Step 4: Combine Ingredients

Mix Sauce Ingredients: In a bowl, combine 2 tablespoons of honey, 2 tablespoons of soy sauce, 1 tablespoon of chili sauce, and 1 tablespoon of tomato ketchup (if using). Mix well.

Add Sauce to Pan: Pour the sauce mixture into the pan with garlic and ginger. Stir well to combine and let it simmer for about 1-2 minutes.

Step 5: Toss in the Potatoes

Add Fried Potatoes: Add the crispy fried potatoes to the pan. Toss them gently in the sauce until well coated.

Cook Briefly: Cook for an additional 1-2 minutes to allow the flavors to meld, stirring

gently.

Step 6: Serve

Garnish: Transfer the Honey Chilli Potato to a serving plate. Garnish with chopped

spring onions and sesame seeds if desired.

Enjoy: Serve hot as an appetizer or snack!

Enjoy your delicious Honey Chilli Potato!

```html
            <br>

            <a href="https://youtu.be/HToinNNWISU?feature=shared">Watch Video</a><br>

            <img src="images/honey chilli4.jfif" height="300px" width="300px">

          </div>

          <!-- Modal footer -->

          <div class="modal-footer">

            <button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>

          </div>

        </div>

      </div>

    </div>

    <!-- ending of card-->

     <!--staring of card-->

    <div class="card" data-name="MANCHURIAN">

      <img class="card-img-top" src="images/mancuriyan.jpg" alt="Card image" style="width: 300px;" height="235px">

      <h2>MANCHURIAN</h2>

      <p>Saying pulao as veg biryani is like calling a malayali as madrasi.

      </p>

      <a href="#" class="btn btn-success" data-toggle="modal" data-target="#myModal12">View Recipe</a>

      <div class="modal" id="myModal12">

       <div class="modal-dialog">

          <div class="modal-content">
```

```html
<!-- Modal Header -->
<div class="modal-header">
    <h4 class="modal-title">MANCHURIAN</h4>
    <button type="button" class="close" data-dismiss="modal">&times;</button>
</div>
<!-- Modal body -->
<div class="modal-body">
    Here's a step-by-step guide to making Vegetable Manchurian:<br><br>
    Step 1: Prepare the Manchurian Balls
    Chop Vegetables: Finely chop 1 cup of mixed vegetables (like cabbage, carrots, bell
    peppers, and beans).
    Make the Mixture: In a mixing bowl, combine the chopped vegetables with:
    1/2 cup all-purpose flour (maida)
    1/4 cup cornstarch
    1-2 chopped green chilies
    1 teaspoon ginger-garlic paste
    Salt and pepper (to taste)
    Mix Well: Combine everything thoroughly until you have a dough-like consistency. If it's
    too dry, add a little water, but avoid making it too wet.
    <br><br>
    Step 2: Shape the Balls
    Form Balls: Take small portions of the mixture and roll them into small balls (about the
    size of a marble).
    Set Aside: Place the shaped balls on a plate.<br><br>
    Step 3: Fry the Manchurian Balls
    Heat Oil: In a deep frying pan or kadhai, heat enough oil over medium heat for deep
    frying.
    Fry Balls: Once the oil is hot, carefully drop the vegetable balls into the oil in
    batches. Fry until they are golden brown and crispy, about 4-5 minutes.
    Drain: Remove the fried balls using a slotted spoon and drain them on paper
```

towels.

Step 4: Prepare the Sauce

Heat Oil in a Pan: In a separate pan, heat 2 tablespoons of oil over medium heat.

Sauté Aromatics: Add 2-3 minced garlic cloves and 1-inch piece of finely chopped ginger.

Sauté for about 30 seconds until fragrant.

Add Green Chilies: Add 2-3 slit green chilies and sauté for another 30 seconds.

Step 5: Add Sauce Ingredients

Combine Sauces: Add:

1/4 cup soy sauce

2 tablespoons tomato ketchup

1 tablespoon chili sauce (adjust to taste)

1 tablespoon vinegar

Stir Well: Mix everything together and let it simmer for about 1-2 minutes.

Step 6: Thicken the Sauce

Add Cornflour Mixture: In a small bowl, mix 1 tablespoon of cornflour with 1/4 cup of

water to create a slurry. Gradually add this to the sauce while stirring continuously.

Cook Until Thickened: Cook the sauce for another 2-3 minutes until it thickens to your

desired consistency.

Step 7: Combine Manchurian with Sauce

Add Fried Balls: Gently add the fried vegetable balls to the sauce and toss to coat them

evenly. Cook for another minute to allow the flavors to meld.

Step 8: Serve

Garnish: Garnish with chopped spring onions.

Enjoy: Serve hot with fried rice, noodles, or as an appetizer!

Enjoy your delicious Vegetable Manchurian!

Watch Video

<img src="images/mancuriyan.jpg" height="300px" width="300px">

</div>

```html
          <!-- Modal footer -->

        <div class="modal-footer">

          <button type="button" class="btn btn-danger" data-dismiss="modal">Close</button>

        </div>

      </div>

    </div>

  </div>

  <!-- ending of card→

</div><br><br>

<!--end of row 3-->

<footer class="footer1">

 <div class="footer1-container">

  <div class="footer1-section">

   <h4>About Us</h4>

   <p>We are a team dedicated to providing the best services for our customers.</p>

  </div>

  <div class="footer1-section">

   <h4>Quick Links</h4>

   <ul>

    <li><a href="#">Home</a></li>

    <li><a href="contact.html">Contact Us</a></li>

    <li><a href="signup.html">Signup</a></li>

    <li><a href="login.html">Login</a></li>

   </ul>

  </div>

  <div class="footer1-section">

   <h4>Contact</h4>

   <p>Email: info@myweb.com</p>

   <p>Phone: +91 99888998898</p>
```

```html
    </div>

     </div>

     <div class="footer1-bottom">

      <p>&copy;  All rights reserved.</p>

     </div>

    </footer>

    <script src="script.js"></script></body></html>
```

LOGIN PAGE

Login page contains HTML, CSS and JAVASCRIPT. Login page allows registered users to securely access their accounts and services. Typically includes fields for a username (or email/phone) and password. You could describe how these fields should be user-friendly and labeled clearly. The code will play a key role in helping users understand the logic, flow, and outcome of a program.

```html
<!DOCTYPE html>
<html lang="en">

<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <title>Sign Up</title>
  <style>
    /* menu style*/
    * {
      margin: 0;
      padding: 0;
      box-sizing: border-box;
    }
    /* Navbar Styles */
    .navbar {
      display: flex;
      justify-content: space-between;
      align-items: center;
      background-color: #333;
```

```css
    color: white;
      padding: 10px 20px;
    }
    .navbar .logo {
      display: flex;
      align-items: center;
    }
    .navbar .logo img {
      height: 40px;
      margin-right: 10px;
    }
    .navbar .site-name {
font-size: 1.5em;
      font-weight: bold;
    }
    .navbar .menu {
      display: flex;
      gap: 15px;
      position: relative;
    }
    .navbar .menu a {
      color: white;
      text-decoration: none;
      font-weight: bold;
      position: relative;
    }
    /* Signup Form Styles */
    .signup-container {
      max-width: 400px;
      margin: 50px auto;
      padding: 20px;
      border: 1px solid #ddd;
      border-radius: 8px;
```

```css
    box-shadow: 0 4px 8px rgba(0, 0, 0, 0.1);
}
.signup-container h2 {
    text-align: center;
    color: #333;
}
.signup-container form {
    display: flex;
    flex-direction: column;
    gap: 15px;
}
.signup-container label {
    font-weight: bold;
    color: #333;
}
.signup-container input[type="text"],
.signup-container input[type="email"],
.signup-container input[type="password"] {
    padding: 10px;
    border: 1px solid #ccc;
    border-radius: 5px;
    font-size: 16px;
}
.signup-container button {
    padding: 10px;
    background-color: #ff6347;
    color: #fff;
    border: none;
    border-radius: 5px;
    font-size: 16px;
    cursor: pointer;
}
```

```css
    .signup-container button:hover {
      background-color: #e5533d;
    }
    @media (max-width: 768px)
    {
    .navbar .menu
     {
       display: none;
       flex-direction: column;
       background-color: #333;
       position: absolute;
       top: 60px;
       right: 0;
       width: 100%;
       padding: 10px;
    }
    .navbar .menu a
    {
       padding: 10px;
    }
    }
    .menu-toggle
    {
       display: block;
       font-size: 1.5em;
       cursor: pointer;
    }
    /* Desktop View */
@media (min-width: 769px)
{
  .menu-toggle
  {
    display: none;
```

```html
        }
    }
    </style>
</head>
<body>
  <!-- Navbar -->
    <nav class="navbar">
        <div class="logo">
            <img src="images/logo.avif" alt="Logo">
        </div>
        <div class="site-name">MY COOK BOOK</div>
        <div class="menu-toggle" onclick="toggleMenu()"></div>
        <div class="menu">
            <div class="menu-item">
                <a href="home.html" onclick="toggleSubmenu(event)">HOME</a>
            </div>
            <a href="login.html">Login</a>
            <a href="signup.html">Signup</a>
            <a href="contact.html">Contact Us</a>
        </div>
    </nav>
    <!-- Signup Form -->
    <div class="signup-container">
        <h2>Login</h2>
        <form action="" method="POST">
            <label for="email">Email</label>
            <input type="email" id="email" name="email" required>
            <label for="password">Password</label>
            <input type="password" id="password" name="password" required>
            <button type="submit"><a href="home.html" style="text-decoration: none; color:#333">Sign
Up</a></button>
        </form>
    </div>
```

```html
    <script>
      function toggleMenu() {
        const menu = document.querySelector('.navbar .menu');
        menu.style.display = menu.style.display === 'flex' ? 'none' : 'flex';
      }
    </script>
</body>

</html>
```

SIGN UP PAGE

Signup Page contains HTML, CSS and JAVASCRIPT. Sign up Page allow new users to create an account on the website, granting them access to personalized features, services, or restricted content. Assigns each user a unique identity (e.g., via usernames or emails) for authentication and future logins .The code will play a key role in helping users understand the logic, flow, and outcome of a program.

```html
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <title>Sign Up</title>
 <style>
    /* menu style*/
    * {
      margin: 0;
      padding: 0;
      box-sizing: border-box;
    }
    /* Navbar Styles */
    .navbar {
      display: flex;
      justify-content: space-between;
      align-items: center;
      background-color: #333;
      color: white;
```

```css
  padding: 10px 20px;
    }
    .navbar .logo {
      display: flex;
      align-items: center;
    }
    .navbar .logo img {
      height: 40px;
      margin-right: 10px;
    }
    .navbar .site-name {
      font-size: 1.5em;
      font-weight: bold;
    }
    .navbar .menu {
      display: flex;
      gap: 15px;
      position: relative;
    }
    .navbar .menu a {
      color: white;
      text-decoration: none;
      font-weight: bold;
      position: relative;
    }
    /* Signup Form Styles */
    .signup-container {
      max-width: 400px;
      margin: 50px auto;
      padding: 20px;
      border: 1px solid #ddd;
      border-radius: 8px;
```

```css
      box-shadow: 0 4px 8px rgba(0, 0, 0, 0.1);
    }
    .signup-container h2 {
      text-align: center;
      color: #333;
    }
    .signup-container form {
      display: flex;
      flex-direction: column;
      gap: 15px;
    }
    .signup-container label {
      font-weight: bold;
      color: #333;
    }
    .signup-container input[type="text"],
    .signup-container input[type="email"],
    .signup-container input[type="password"] {
      padding: 10px;
      border: 1px solid #ccc;
      border-radius: 5px;
      font-size: 16px;
    }
    .signup-container button {
      padding: 10px;
      background-color: #ff6347;
      color: #fff;
      border: none;
      border-radius: 5px;
      font-size: 16px;
      cursor: pointer;
```

```css
      }
      .signup-container button:hover {
        background-color: #e5533d;
     @media (max-width: 768px)
    {
    .navbar .menu
     {
       display: none;
       flex-direction: column;
       background-color: #333;
       position: absolute;
       top: 60px;
       right: 0;
       width: 100%;
       padding: 10px;
     }
     .navbar .menu a
     {
       padding: 10px;
     }
     }
     .menu-toggle
     {
       display: block;
       font-size: 1.5em;
       cursor: pointer;
     }
     /* Desktop View */
@media (min-width: 769px)
 {
   .menu-toggle
   {
```

```
 display: none;
    }
}
  </style>
</head>
<body>
  <!-- Navbar -->
  <nav class="navbar">
    <div class="logo">
      <img src="images/logo.avif" alt="Logo">
    </div>
    <div class="site-name">MY COOK BOOK</div>
    <div class="menu-toggle" onclick="toggleMenu()"></div>
    <div class="menu">
      <div class="menu-item">
        <a href="home.html" onclick="toggleSubmenu(event)">HOME</a>
      </div>
      <a href="login.html">Login</a>
      <a href="signup.html">Signup</a>
      <a href="contact.html">Contact Us</a>
    </div>
  </nav>
  <!-- Signup Form -->
  <div class="signup-container">
    <h2>Sign Up</h2>
    <form action="" method="POST" onsubmit="return validateForm()">
      <label for="name">Name</label>
      <input type="text" id="name" name="NAME" pattern="[A-Za-z\s]+" title="Name should only contain
letters and spaces." required>
      <label for="phone">Phone Number</label>
      <input type="text" id="phone" name="PHONE" pattern="\d{10}" title="Phone number should be
exactly 10 digits." required>
      <label for="email">Email</label>
```

```html
<input type="email" id="email" name="EMAIL" required>

    <label for="pincode">Pin Code</label>

    <input type="text" id="pincode" name="PIN" pattern="\d{6}" title="Pin Code should be exactly 6
digits." required>

    <label for="address">Address</label>

    <input type="text" id="address" name="ADDRESS" required>

    <label for="password">Password</label>

    <input type="password" id="password" name="PASSWORD" pattern="(?=.*\d)(?=.*[a-z])(?=.*[A-
Z]).{8,}" title="Password must be at least 8 characters, include one uppercase letter, one lowercase letter, and
one number." required>

    <button type="submit">Sign Up</button>

  </form>

 </div>

 <script>

   function validateForm() {

     const password = document.getElementById('password').value

 // Check if password meets criteria

     const passwordRegex = /^(?=.*\d)(?=.*[a-z])(?=.*[A-Z]).{8,}$/;

     if (!passwordRegex.test(password)) {

       alert("Password must be at least 8 characters long, contain at least one uppercase letter, one lowercase
letter, and one number.");

         return false;}

     return true;

   }

   function toggleMenu() {

     const menu = document.querySelector('.navbar .menu');

     menu.style.display = menu.style.display === 'flex' ? 'none' : 'flex';

   }

 </script>

 <script>

   function toggleMenu() {

     const menu = document.querySelector('.navbar .menu');

     menu.style.display = menu.style.display === 'flex' ? 'none' : 'flex';
```

CONTACT US PAGE

Contact us page contains HTML, CSS and JAVASCRIPT . The purpose of a contact page is to provide a convenient way for users to reach out to the website's owners or administrators. Allows users to inquire about products, services, or general information. The code will play a key role in helping users understand the logic, flow, and outcome of a program.

```html
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <title>Document</title>
  <style>
    /* menu style*/
    * {
      margin: 0;
      padding: 0;
      box-sizing: border-box;
    }
    /* Navbar Styles */
    .navbar {
      display: flex;
      justify-content: space-between;
      align-items: center;
      background-color: #333;
      color: white;
```

```css
    padding: 10px 20px;
    .navbar .site-name {
        font-size: 1.5em;
        font-weight: bold;
    }
    .navbar .menu {
        display: flex;
        gap: 15px;
        position: relative;
    }
    .navbar .menu a {
        color: white;
        text-decoration: none;
        font-weight: bold;
        position: relative;
    }
    .contact-container {
        display: flex;
        flex-direction: column;
        align-items: center;
        padding: 40px 20px;
        max-width: 1200px;
        margin: 0 auto;
    }
    .contact-header {
        text-align: center;
        color: #333;
    }
    .contact-header h2 {
        font-size: 2em;
    }
    .contact-info,
```

```css
.contact-form {
    width: 100%;
    max-width: 600px;
    margin: 20px 0;
    background-color: #f9f9f9;
    padding: 20px;
    border-radius: 8px;
    box-shadow: 0 4px 8px rgba(0, 0, 0, 0.1);
}
.contact-info h3 {
    color: #333;
}
.contact-info p {
    margin: 10px 0;
    color: #555;
}
.contact-info p i {
    margin-right: 10px;}
.contact-form label {
    font-weight: bold;
    color: #333;
    margin-bottom: 5px;
    display: inline-block;
}
.contact-form input,
.contact-form textarea {
    width: 100%;
    padding: 10px;
    margin-bottom: 15px;
    border: 1px solid #ccc;
    border-radius: 5px;
    font-size: 16px;
```

```css
    .contact-form button {

      padding: 10px 15px;

      background-color: #ff6347;

      color: #fff;

      border: none;

      border-radius: 5px;

      cursor: pointer;

      font-size: 16px;

    }

    .contact-form button:hover {

      background-color: #e5533d;

    }

    /* Responsive adjustments */

    @media (max-width: 768px) {

      .contact-info,

      .contact-form {

        max-width: 100%;

      }

    }

  </style>

</head>

<body>

  <nav class="navbar">

    <div class="site-name">MY COOK BOOK</div>

    <div class="menu-toggle" onclick="toggleMenu()"></div>

    <div class="menu">

      <div class="menu-item">

        <a href="home.html" onclick="toggleSubmenu(event)">HOME</a>

      </div>

      <a href="login.html">Login</a>

      <a href="signup.html">Signup</a>

      <a href="contact.html">Contact Us</a>

    </div>
```

```html
        </nav>
    <!-- Contact Page Content -->
    <div class="contact-container">
        <div class="contact-header">
            <h2>Contact Us</h2>
            <p>We'd love to hear from you! Fill out the form below or contact us through our details.</p>
        </div>
        <!-- Contact Information -->
        <div class="contact-info">
            <h3>Our Contact Information</h3>
            <p><i class="fas fa-map-marker-alt"></i> 123 Food Street, Recipe City, FL 32123</p>
            <p><i class="fas fa-phone-alt"></i> +1 (555) 123-4567</p>
            <p><i class="fas fa-envelope"></i> info@mycookbook.com</p>
        </div>
        <!-- Contact Form -->
        <div class="contact-form">
            <h3>Send Us a Message</h3>
            <form action="/submit_contact" method="POST">
                <label for="name">Name</label>
                <input type="text" id="name" name="name" required>
                <label for="email">Email</label>
                <input type="email" id="email" name="email" required>
                <label for="message">Message</label>
                <textarea id="message" name="message" rows="4" required></textarea>
                <button type="submit">Send Message</button>
            </form>
        </div>
    </div>
</body>
</html>
```