

# ГЛАВНАЯ СТРАНИЦА

Watch ▾ < W Watch... ⚡ Обу... M https... 127.0.0.1 New... ⚡ Разв... ⚡ Bash... P mas... ⚡ mas... ⚡ Marii... ⌂ ⌃ + ⌄

Welcome to Mariia's Cookbook

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Here you will find my favourite recipes

All Recipes Our Authors Logout

Logged in: mariagadova

Recipe editor

Welcome to my test page *Mariia's Cookbook*, a simple website I built using Django and Bootstrap. It is my final work for the course. Wish me luck !

Statistics from the database

Number of recipes - 6 Number of authors - 4

## Recipes

|   |   |   |   |  |   |
|---|---|---|---|--|---|
| <br>Strawberry<br>Mousse,<br>Cooking<br>time: 20.0<br>mins | <br>Crustless<br>Grilled<br>Cheese,<br>Cooking<br>time: 15.0<br>mins | <br>Gold Rush,<br>Cooking<br>time: 30.0<br>mins | <br>Watermelon,<br>Feta, and<br>Mint Salad,<br>Cooking<br>time: 20.0<br>mins | <br>Easy<br>Roasted<br>Broccoli,<br>Cooking<br>time: 25.0<br>mins | <br>German<br>Potato<br>Pancakes,<br>Cooking<br>time: 30.0<br>mins |
|---|---|---|---|--|---|

I claim no copyright for the recipes

# САУСДК ВСЕХ ПЕЛЕНТОВ

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### List of the recipes

| Title                                    | Author | Category | Photo   | See photo                  |
|--|--------|----------|---|----------------------------|
| <a href="#">Strawberry Mousse</a>        | G      | Desserts |  A photograph showing four tall, clear glasses filled with a layered dessert. The bottom layer is a red strawberry puree or jam, followed by a white mousse layer, and topped with fresh strawberries and mint leaves. The glasses are arranged on a light-colored surface with spoons and whole strawberries nearby. | <a href="#">Show photo</a> |
| <a href="#">Crustless Grilled Cheese</a> | Smith  | Dinner   |  A photograph of a long, thin sandwich made with crustless bread. The sandwich is filled with melted cheese and possibly some meat or vegetables. It is served on a white plate on a marble countertop.  | <a href="#">Show photo</a> |

# ФОРМА ДЛЯ ДОБАВЛЕНИЯ РЕЦЕПТА

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**Recipe title:**   
Enter the title

**Recipe category:**   
Enter the recipe category

**Cooking time (in mins):**   
Enter estimated cooking time  
  
G  
Brody  
Smith  
Ivanov

**Recipe author(s):**   
Enter the author(s) of the recipe

**Recipe description:**   
Provide the quick description

**Recipe description:**

**Photo:**  no file selected  
Choose File Upload a photo

Save

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[Recipe editor](#)

KAPTOVKA  
OT AENGHORD  
PELETTA

## Recipe title - "Gold Rush"

Author: [Adam Brody](#)[Show photo](#)**Cooking time:** 30.0 mins**Description:** A cocktail based on a whiskey sour using honey syrup instead of simple syrup**Category:** Drinks**Cooking Method:** 1. In a small saucepan, combine honey and water over medium heat. Bring to a simmer, stirring, until honey is dissolved. Remove from heat and cool completely. To account for evaporation, add a splash of water to bring the total volume of syrup up to 3 fluid ounces, if necessary. 2. Add 1 cup of ice to a cocktail shaker. Add bourbon, honey syrup and lemon juice. Cover and shake until chilled, 15 to 20 seconds. Fill a rocks glass with remaining ice cubes or 1 large ice sphere and strain cocktail over the ice. Garnish with lemon twist.

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Open "127.0.0.1:8000/media/images/GoldRush.jpg" in a new tab

# СТРАННИЦА ДЛЯ ОБРАЩОВ СВАЮ

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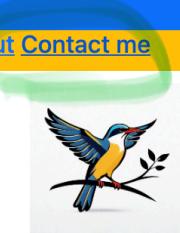
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