

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

# Welcome to Mariia's Cookbook

[Home](#) [Page](#) [About](#) [Contact me](#)

Here you will find my favourite recipes

All Recipes

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 !

Our Authors

Logout

Logged in: mariagadova

Recipe editor

### Statistics from the database

Number of recipes - 6

Number of authors - 4

### Recipes

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

I claim no copyright for the recipes

Watch ▾ < W Watch... ⚡ Oby... M https... 127.0.0.1 ... Cook... ⚡ Разв... ⚡ Bash... P mas... ⚡ mas... ⚡ Mari... ⓘ +

Home Page About Contact me

All Recipes

Our Authors

Logout

Logged in: mariagadova

Recipe editor

### 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 strawberry mousse. Each glass has a layer of red strawberry puree at the bottom, followed by white mousse, and topped with fresh strawberries and mint leaves. The glasses are arranged on a light-colored surface with spoons nearby.	<a href="#">Show photo</a>
<a href="#">Crustless Grilled Cheese</a>	Smith	Dinner	 A photograph of a crustless grilled cheese sandwich. It's made with two slices of bread that have been melted together, resulting in a very thin, crispy, and golden-brown sandwich. It's served on a white plate.	<a href="#">Show photo</a>

Watch Watch... Обы... https:// 127.0.0.1 Cook... Разв... Bash... mas

Home Page About Contact me

All Recipes

Our Authors

Logout

Logged in: mariagadova

Recipe editor

**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:**

Describe the cooking process

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

I claim no copyright for the recipes

[All Recipes](#)[Our Authors](#)[Logout](#)

Logged in: mariagadova

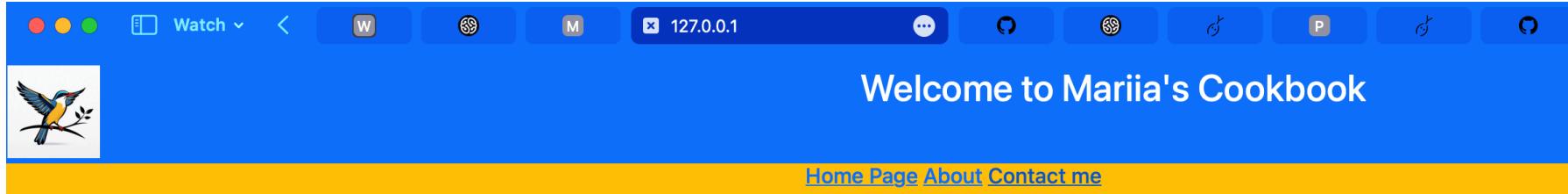
[Recipe editor](#)

## 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.

I claim no copyright for the recipes

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



All Recipes  
Our Authors  
Logout  
Logged in: mariagadova  
Recipe editor

## Welcome to Mariia's Cookbook

[Home Page](#) [About](#) [Contact me](#)



Mariia G

### Contact details

Phone	Email
987-65-43-21	maria@mail.ru

I claim no copyright for the recipes

