

GT

CookGAN

CookGALIP

FoodDiff (Ours)

SD v1.5

UniDiffuser

LCM

PixArt- α

FoodDiff (Ours)



Barbecued flank steak; canola oil; vegetable oil; country-style pork ribs; salt; black pepper; tomato paste; red wine; fish sauce; Heat oil in a Dutch oven over medium high heat. Season pork ribs with salt and pepper. Working in two



Picnic Caviar; rice vinegar; vegetable oil; garlic cloves; dried oregano; dried basil; black beans; red onion; corn kernels; pinto beans; Whisk together vinegar, oil, sugar, garlic, oregano, and basil in large bowl. Stir in black and pinto



Turkey in the Bundt; Bread, turkey, swiss cheese, onion, eggs, milk, black pepper, herbs; Place 3 cups of bread cubes in the bottom of a greased bundt pan, Place turkey evenly over bread, Spread Swiss cheese over turkey, Sprinkle with sauted onions or leeks, Top with remaining



Baked Ham with Maple Glaze; Ham, maple syrup, vinegar, dijon mustard, dry mustard; Preheat the oven to 325 degrees, Trim excess fat off the ham and score in a diamond pattern with a sharp knife, Place in a roasting pan, Roast in the preheated oven, In a small bowl, mix together