

Wireframes for a New Website

Site: [insert link]

1 | Vision

I wanted to create an improved version of meal-planning websites I've used in the past in an attempt to make healthier and fulfilling food during the school year, as they have either been extremely noisy due to the proliferation of advertisements, or failing to pique my interest in the recipes and in cooking.

Over the past few months, I've personally done a lot of research into new dishes and cooking methods and the difference between different cuisines, so I was hoping to create a site that would encourage users (students like me and people who just want to eat good food) to try out new recipes and enjoy cooking, especially with the effects of Covid-19.

2 | Sitemap

3 | Reference / Inspiration Websites



31 Recipes to Make in October

We're kicking off fall with caramelized onion and bread soup with brûléed blue cheese, buttermilk macaroni and cheese, bourbon-pecan-apple pie, and so much more.



Irish Court Says Subway Bread Is Too Sugary to Be Called 'Bread'



Yuengling's Hershey's Chocolate Beer Is Finally Getting a Wide Release



Oat Milk Beer? Dogfish Head Is Bringing It to the Masses



Pre-Order This Special Himalayan Tea and Help Support a Nepalese Tea Garden



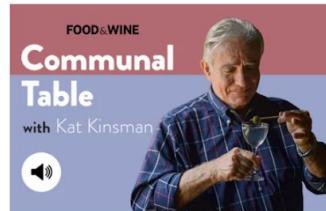
Lucas Sin Makes Golden Fried Rice Four Ways

In this week's episode of *Chefs at Home*, the Junzi Kitchen chef shares three variations o...



How to Make the Saltiest, Chewiest, Tastiest Soft Pretzels

Celebrate Oktoberfest (or just a crisp fall day!) at home with made-from-scratch...



Communal Table Podcast: Dale DeGroff and Julie Reiner

The veteran bartenders on what it takes to stick around for the long haul.

More Pasta + Noodles**Busiate with Pork Ragù**

Heritage pork is a through line in a week-long cooking class taught by Copenhagen chef Christian F. Puglisi at Rocca delle Tre Contrade in Sicily. For his pork ragù, which he serves with Hand-Rolled Busiate, marinating the pork overnight results in a meltingly tender meat sauce. If you can't source shank, trotter, or pork belly, season 70% lean ground pork and skip the grinding...

**Spicy Sausage Pasta with Tomatoes and Squash**

Added just minutes before serving, thinly sliced squash melts into the pasta without losing its shape and texture. Use a mandoline to achieve wafer-thin slices

**This Cold Crab Spaghetti Is Edible Air Conditioning****Mung Bean Vermicelli Salad with Spiced Coconut and Greens****Cold Crab Spaghetti****Chilled Sesame Soba Bowl with Cucumber and Scallions****Linguine with Frenched Green Beans and Parsley Pesto**

In 1980, pesto was basically unknown.* Recalls Johanne Killen, a member of the very first class of Best New Chefs back in 1988. "The summer before we opened, we contracted a farmer in Little Compton to grow a field of basil for us..."

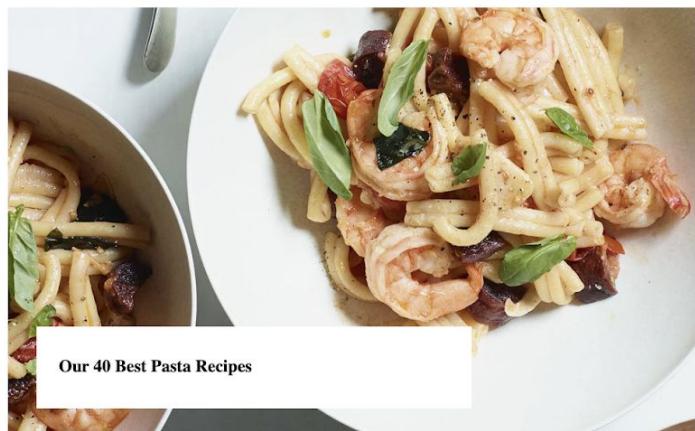
**One-Pot White Wine Pasta with Mushrooms and Leeks****I Didn't Have the Right Flour and This Easy Noodle Recipe****Creamy Vegan Pasta Primavera****Why You Should Save Your Pasta Water**

com/recipes/spicy-sausage-pasta-tomatoes-and-squash

[HOME](#)

Recipes

Whether you're looking for seasonal dishes, vegetarian recipes or gourmet classics, our guide to recipes has you covered from breakfast through dessert (and plenty in between). With everything from innovative takes on Italian staples to simplified versions of [Chinese take-out](#), these recipe guides are perfect for every skill level—and there's

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Paper's Off the Table

They're back: the cloth napkins that sold out in 2 days flat.

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HOME DECOR

A Clever Trick for Shiplap-ing Your Walls



5 steps to the modern farmhouse of your dreams.

Recipes We're Loving



Sweet Potato Stew With Chickpeas & Hardy Greens



Arañitas With Garlicky Mayo-Ketchup



Spiced Pear Bourbon Collins

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About



A decade ago, we set out to bring cooks together from all over to exchange recipes and to support each other in the kitchen. We wanted to create a buzzing place for others who do what we do all day long: talk about food! Since we started Food52 (we cook 52 weeks a year, get it?), tens of millions of cooks and eaters have found their way to the site.

On Food52 you can find thousands of recipes submitted by our community and cooked by our editors in our very own test kitchens. Our recipes and articles are [James Beard Award](#) winning, our cookbooks are [New York Times](#) bestsellers, our [Instagram](#) is loved and followed by millions, and our community has grown to over [13 million](#) people.

In 2013 we [launched our shop](#) to bring like-minded [makers](#) and artisans together with all of us. Today we curate the great things that allow you to cook

- Really liked the hero image background with contact information buttons, possibly integrated as a contact page?
- Manuscript grid is useful, but needs to align left for readability

Recipes

OUR NEWEST RECIPES

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Delicata Rings With Kefir-Ranch Dip

by: LINDSAY MAITLAND HUNT



Melted Onions

by: LINDSAY MAITLAND HUNT



Bryant Terry's Citrus & Garlic-Herb Braised Fennel

by: FOOD52

(1)

WHAT WE'RE COOKING NOW



Pasta



Salad



Chicken



Slow Cooker

BROWSE ALL RECIPES

jump to: [Ingredient](#) [Meal](#) [Cuisine](#) [Dish Type](#) [Special Consideration](#) [Occasion](#) [Preparation](#)

INGREDIENT

Bacon

<https://food52.com/recipes/84080-best-roasted-onions-recipe>

Jams and Jellies

Kale

Seafood

Shrimp

Recipes / Side

HOLIDAY

Delicata Rings With Kefir-Ranch Dip

by: LINDSAY MAITLAND HUNT | October 5, 2020

★★★★★ 0 Ratings • 0 Reviews



PHOTO BY LINDA PUGLIESE

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Test Kitchen-Approved

AUTHOR NOTES

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Hi, hello. It's the reality police here, sending out a bulletin to all healthy recipe writers: please stop comparing rings of roasted delicata squash to deep-fried onion

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Enter one of our contests, or share that great thing you made for dinner last night.

[+ ADD A RECIPE](#)

Houghton Mifflin Harcourt. All rights reserved. —[Lindsay Maitland Hunt](#)

PREP TIME
20 minutes

COOK TIME
35 minutes

SERVES
4 to 6 as a side

Ingredients [send grocery list](#)

Delicata rings

3 delicata squash (3 pounds total), sliced 1/2-inch thick and seeds/center cut out with a biscuit cutter or paring knife

3 tablespoons preferred cooking oil

1 1/2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

Kefir-ranch dip

1/2 cup plain full-fat kefir

1/2 cup finely chopped fresh chives, plus a few for garnish

2 tablespoons chopped fresh dill

2 teaspoons onion powder

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

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In This Recipe



Food52 x Staub Turmeric Cookware...



Five Two Over-the-Sink Drying Rack



Food52 Adjustable Cloth Face Masks

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[≡ Ingredients](#)

Directions

- 1 Heat your oven to 425°F.
- 2 Divide the squash rings between two rimmed baking sheets. Use a pastry brush to coat both sides of the rings with the oil. Season with the salt and pepper, making sure to get both sides.
- 3 Roast until golden brown and just tender, 30 to 35 minutes, flipping the squash after 20 minutes and switching the baking sheets from top to bottom and rotating them front to back.
- 4 Meanwhile, in a small bowl, stir together the kefir, chives, dill, onion powder, salt, and pepper.
- 5 Set the bowl of dip on a serving platter and arrange the squash rings around it. Sprinkle with a few chives to make it pretty.

Tags:

AMERICAN • SQUASH • THANKSGIVING • HOLIDAY • VEGETARIAN • SIDE



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Just One Cookbook

**Onigiri (Japanese Rice Balls)**
おにぎり[JUMP TO RECIPE](#)**Beef Udon (Niku Udon)** 肉うどん[JUMP TO RECIPE](#)**Anpan あんパン**[JUMP TO RECIPE](#)

BENTO
EASY
GRILL/BBQ/SMOKE
MEAL PREP
ONE-POT/ONE-PAN
PRESSURE COOKER
UNDER 30 MINUTES
UNDER 5 INGREDIENTS



SIDE DISH

Pickled Cucumbers and Myoga きゅうりとミョウガの漬け

With fresh cucumber, salt, kombu, and 5 minutes of prep time, you can make...

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TRAVEL

Nagasaki Atomic Bomb Museum and Peace Park

Nagasaki Atomic Bomb Museum and Peace Park is a somber reminder of the cruelty...

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I'm Nami, a Japanese home cook based in San Francisco. Have fun exploring the 700+ classic & modern Japanese recipes I share with step-by-step photos and How-To YouTube videos.

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SOUP + STEW

Nameko Mushroom Miso Soup なめこ汁

With an earthy, nutty flavor, and a wonderfully creamy texture, this Nameko Mushroom Miso...

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MAIN

Grilled Kurobuta Pork Chops with Miso Sauce

These Grilled Kurobuta Pork Chops with Miso Sauce are juicy, moist and big on...

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ESSENTIAL JAPANESE RECIPES



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26 Japanese Pantry Ingredients to Add to Your Shopping List

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Japanese Pantry Essentials: Sake vs Mirin

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The Fundamentals of Japanese Cooking

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SOUP + STEW

Homemade Miso Soup 味噌汁

Simple and authentic homemade miso soup recipe with dashi stock. Detailed recipe instructions and...

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SIDE DISH

How To Cook Japanese Rice on the Stove

No rice cooker? Learn how to cook Japanese rice on the stove! My simple...

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6 ESSENTIAL JAPANESE CONDIMENTS - HOMEMADE INGREDIENT

How To Make Dashi (The Ultimate Guide)

This is the ultimate guide to Dashi, Japanese soup stock. You'll learn about the...

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6 Most Popular Japanese Recipes



Japanese Chicken Curry チキンカレー

[JUMP TO RECIPE](#)


Okonomiyaki Recipe お好み焼き

[JUMP TO RECIPE](#)


Omurice (Japanese Omelette Rice) オムライス

[JUMP TO RECIPE](#)


Gyoza (Japanese Potstickers) 餃子

[JUMP TO RECIPE](#)


Oyakodon (Chicken and Egg Bowl) 親子丼

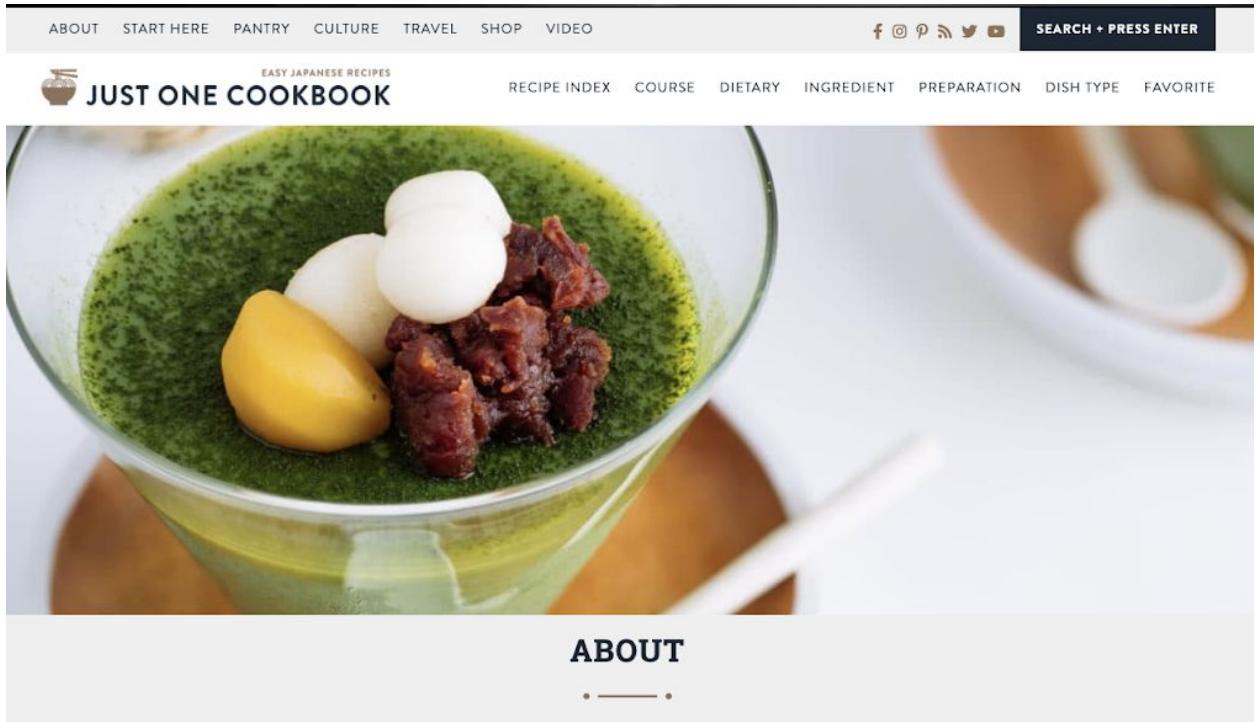
[JUMP TO RECIPE](#)


Ramen Egg 味付け玉子

[JUMP TO RECIPE](#)


6 Best Instant Pot Recipes

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Our Story

Welcome to Just One Cookbook!

On the site you will find recipes for many of the most popular Japanese dishes, as well as a number of traditional Japanese recipes that you can explore.

To help you on your Japanese cooking journey, each recipe has a detailed description and step-by-step instructions with pictures. Many of our recipes include a [video tutorial](#), so you can watch the entire process before you get started. You can also find [ingredient page](#) and [how-to](#) advice that break down different tools and techniques that guide you along the way. Let's start cooking Japanese food together!

Just One Cookbook (JOC) was created by Namiko Hirasawa Chen (Nami) in 2011 as a blog to keep track of her recipes and to share them with her friends who wanted to learn Japanese cooking.

The name Just One Cookbook came from her passion to create just one cookbook of her favorite family recipes, so she could pass them on to her children one day. She always believed having good food on the table brought family closer together.

Nami learned cooking at a young age from her mother who prepared home cooked meals daily. She was in the kitchen with her mom almost every evening, learning how to prepare ingredients and master techniques specific to each dish. As was custom for her generation, Nami's mother cooked from instinct and heart – never writing recipes down. After moving to the US, Nami found she no longer had access to the wide variety of Japanese foods she grew up with. With a desire to record and share her family's recipes and her vast knowledge of Japanese cooking, Nami created Just One Cookbook.

As Just One Cookbook continues to evolve, the website is not only just the one-stop-shop for every home cook who wants to create delicious, authentic Japanese food, you'll also get a peek into Japan itself through culture guides and food-focused travel guides around the country.

Whether you're passionate about Japanese cuisine or simply looking to expand your skills in the kitchen and try something new, you will find Just One Cookbook to be a fascinating and reliable window into Japanese cooking and culture.

Just One Cookbook has been nominated as a finalist for [2017 SAVEUR Blog Awards](#) in Best Food Video category.

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[JOC TEAM](#)

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Pickled Cucumbers and Myoga
きゅうりとミョウガの漬け



Nameko Mushroom Miso
Soup
なめこ汁



Grilled Kurobuta Pork
Chops with Miso Sauce



Ume Shiso Rice 梅しそ混
ぜご飯



Mizuna Myoga Salad
with Ponzo Sesame
Dressing 水菜とミョウガ
のサラダ



Pickled Watermelon Rind
スイカの漬物



How to Cold Brew Hojicha
水出しほうじ茶



Tomato Myoga Salad トマ
トとミョウガのサラダ



Salmon Sashimi Bowl
(Donburi) 鮭いくら丼



8 QUICK & TASTY
FRIED RICE RECIPES
[JUSTONECOOKBOOK.COM](#)



Eggplant and Myoga
Salad なすとミョウガの和
え物



Instant Pot Potato Salad
ポテトサラダ(圧力鍋)



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Katsu Curry カツカレー

[JUMP TO RECIPE](#) [DISCUSSION](#)

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Today's recipe is a rich and flavorful Japanese katsu curry. Here, crunchy chicken cutlet or pork cutlet is served over rice and smothered in a creamy curry sauce. It is the ultimate comfort dish!



JUSTONECOOKBOOK.COM

The Japanese absolutely love curry and deep-fried food. So it only makes sense that we pair the two together for a hearty and scrumptious dish like this Katsu Curry (カツカレー). Don't be surprised when I tell you there are so many paths to put this popular curry dish together!

What is Katsu Curry?

Katsu Curry (カツカレー) is a combination of Japanese Curry and a panko-breaded cutlet. It is the ultimate comfort dish when you have a craving for a big meal. When I make curry at home, Mr. JOC always prefers adding katsu on top. He just loves the crunchy texture of katsu mixed with the flavorful curry sauce, and I don't blame him.

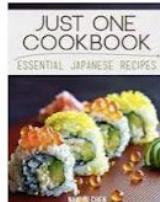
At Japanese curry restaurants, you get to choose different toppings to go with your curry over rice, and katsu is one of them.



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Japanese Ingredient Substitution: If you want to look for substitutes for Japanese condiments and ingredients, [click here](#).

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KATSU CURRY

★★★★★
4.56 from 18 votes

Prep Time 15 mins Cook Time 1 hr 40 mins

Total Time 1 hr 55 mins

This recipe shows you how to assemble Japanese Katsu Curry. Rich and flavorful, this curry dish is the ultimate comfort dish! Please read the blog post to see how you can customize your own.

Course: Main Course

Cuisine: Japanese

Keyword: chicken katsu, japanese curry, tonkatsu

Servings: 1 (depends)

Author: Nami



PRINT

INGREDIENTS

- Your choice of Japanese curry (Read the post for choices)
- Your choice of katsu (cutlet) (Read the post for choices)
- Cooked Japanese short-grain rice
- Furkujinzuke (red pickled daikon)

INSTRUCTIONS

Prepare Japanese Curry

1. Make your choice of curry: Beef Curry, Chicken Curry, Instant Pot Curry, Pork Curry, Instant Pot Seafood Curry, Vegetarian Curry, and more on the blog post. If you have time, I recommend making the curry one day before you serve Katsu Curry. It's easier to reheat the curry (and the flavor is better the next day!) while you prepare Katsu.

Prepare Katsu

1. Make your choice of katsu: Tonkatsu, Baked Tonkatsu, Chicken Katsu, Baked Chicken Katsu, Gluten-Free Baked Katsu, Fried Shrimp, Baked Ebi Katsu, Baked Fish Katsu, Menchi Katsu, and more on the blog post.

Make Steamed Rice

1. Make steamed rice (I recommend Japanese short-grain rice for Japanese curry) using a rice cooker, a pot over the stovetop, or a pressure cooker (Instant Pot).

How to Serve Katsu Curry

1. Serve steamed rice and Japanese curry in a plate/bowl. Place Katsu on the top. Garnish it with Fukujinzuke on the side.



RECIPE NOTES

Damn Delicious



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RECIPES



OCTOBER 4, 2020

COPYCAT CHIPOTLE CHICKEN



Seriously SO SO GOOD. Perfect for burritos and/or burrito bowls! And it's even better than Chipotle, but shhhh!

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SEPTEMBER 19, 2020

PUMPKIN CHOCOLATE CHIP PANCAKES



The most amazing pumpkin pancakes – so light + fluffy and made with semisweet chocolate chips. PERFECTION.

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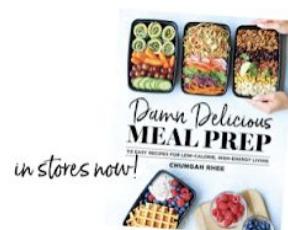
Hey! I'm Chungah.

Come join me in my culinary adventures where we'll be using **simple, fresh ingredients** and transforming them into **sophisticated and elegant meals** for the everyday home cook.

[more about me...](#)



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SOURDOUGH BISCUITS

yield: 8-10 BISCUITS prep time: 30 MINUTES cook time: 20 MINUTES total time: 50 MINUTES

Use up your "discarded" starter in these EPIC biscuits! With that sourdough tang, these biscuits are so flaky, so buttery + so so good.

[PRINT RECIPE](#)

INGREDIENTS:

- 2 cups all-purpose flour
- 2 teaspoons sugar
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- 3/4 teaspoon baking soda
- 1/2 cup unsalted butter, frozen
- 1 cup active sourdough starter
- 1/2 cup buttermilk

DIRECTIONS:

1. Preheat oven to 450 degrees F. Line a baking sheet with parchment paper or a silicone baking mat.
2. In a large bowl, combine flour, sugar, baking powder, salt and baking soda.
3. Grate butter using the large holes of a box grater. Stir into the flour mixture.
4. In a medium bowl, whisk together sourdough starter and buttermilk. Add to the flour mixture and stir using a rubber spatula until a soft dough forms.
5. Working on a lightly floured surface, knead the dough 2-3 times until it comes together. Using a rolling pin, roll the dough into a 1 1/2-inch thick rectangle. Cut out 8-10 rounds using a 2-inch biscuit or cookie cutter.
6. Place biscuits onto the prepared baking sheet. Place into oven and bake for 14-18 minutes, or until golden brown.
7. Serve warm.



DID YOU MAKE THIS RECIPE?

Tag **@damn_delicious** on Instagram and hashtag it **#damndelicious**.



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ASIAN INSPIRED



BREAD



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BREAKFAST



CHICKEN



CHRISTMAS



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DESSERT

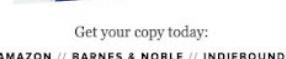


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4 | Fonts

Instead of my typical pairing of Futura (heading) and Lato (body copy), I chose Josefin Slab (headers) & Josefin Sans (body copy) due to their high contrast in style, as the former is a sans-serif font in slab style, and the latter is a sans-serif font. Yet, the two share similar attributes in their high ascenders, geometric features, and minimalistic mood, appealing to younger audiences.

I also considered Lora and Bitter for the headers and Raleway and Open Sans for the body copy, but the unique relationship between Josefin Slab and Josefin Sans was difficult to ignore, as they were both created by the same person. Further, Josefin Sans has the benefit of wide kerning, or spacing between characters, and large spacing, along with the minimalistic nature of the typeface improve readability for users.

However, it would be difficult to interchange Josefin Slab and Josefin Sans for the header and body copy due to the nature of both typefaces. In the body copy, Josefin Slab's long serifs are distracting and invade the kerning between characters, requiring a larger font size and increased spacing in order to communicate the same information, decreasing readability and tiring users due to the increased vertical space. In the headers Josefin Sans is aesthetically pleasing in light style, but has minimal contrast with itself as the body copy, with the long ascenders drawing the user's attention to the repetitive lines rather than the text itself. Further, in heavier weights, the kerning for the header is abnormally large and distracts from the information.

Josefin Slab in 32pt and Josefin Sans in 12pt

SENTENCE : Almost before we knew it, we had left the ground.

SENTENCE : Almost before we knew it, we had left the ground. Lorem ipsum is placeholder text commonly used in the graphic, print, and publishing industries for previewing layouts and visual mockups.

Josefin Sans in 32pt (light) & 12pt font (normal)

SENTENCE : Almost before we knew it, we had left the ground.

SENTENCE : Almost before we knew it, we had left the ground. Lorem ipsum is placeholder text commonly used in the graphic, print, and publishing industries for previewing layouts and visual mockups.

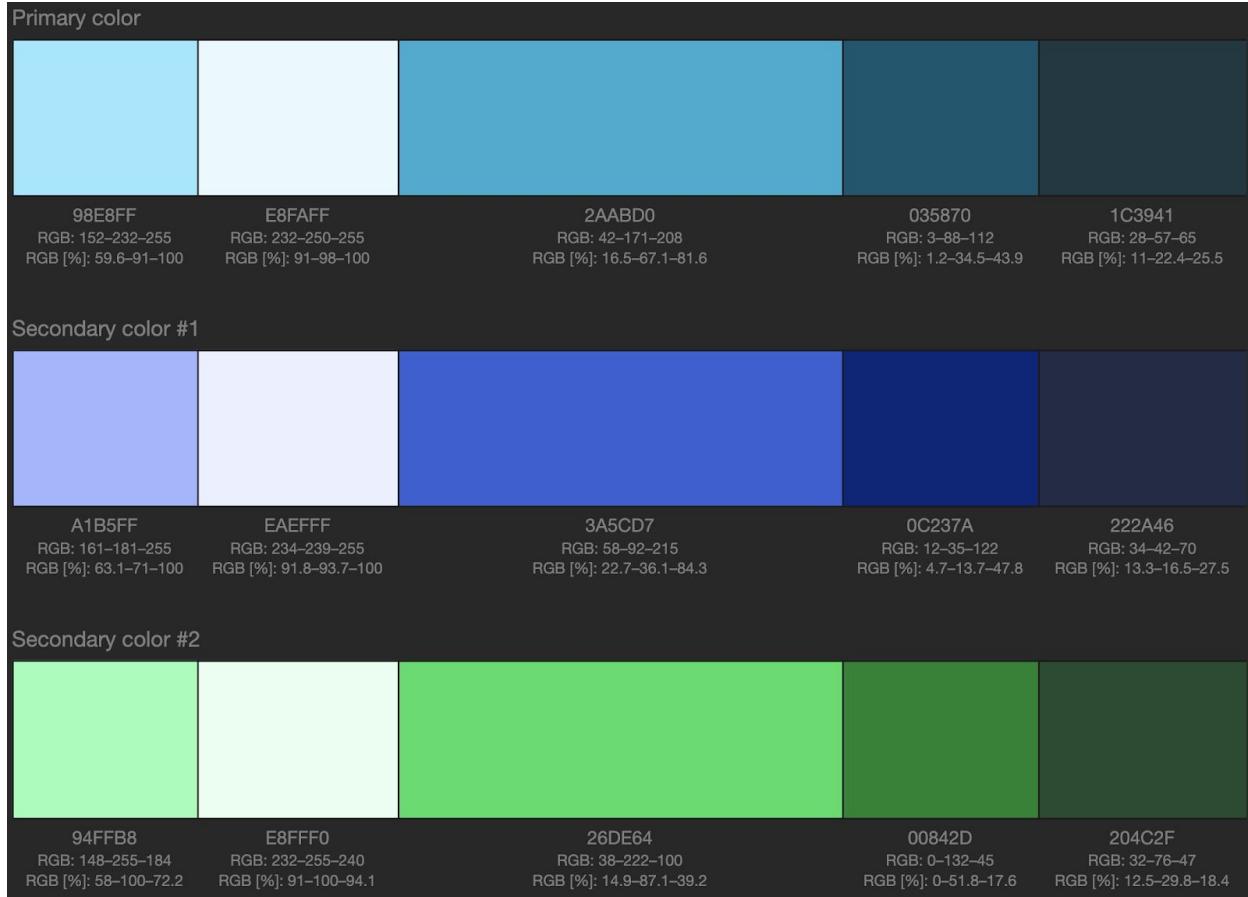
Josefin Slab in 28pt (bold) and 12pt font (normal)

SENTENCE : Almost before we knew it, we had left the ground.

SENTENCE : Almost before we knew it, we had left the ground. Lorem ipsum is placeholder text commonly used in the graphic, print, and publishing industries for previewing layouts and visual mockups.

5 | Colors

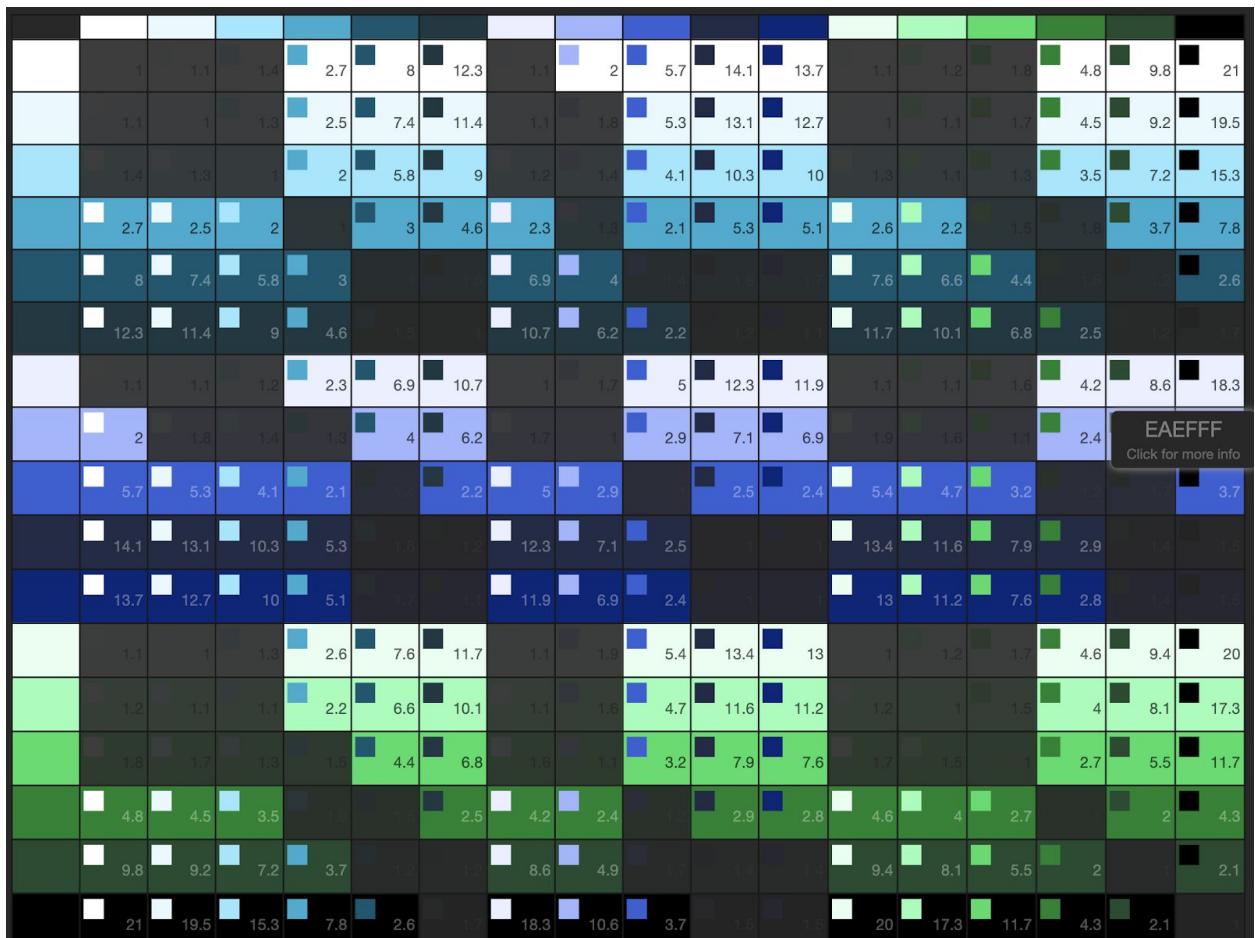
Color Scheme - Analogous/Adjacent



<http://paletton.com/#uid=53o0t0kqvLndq++2X++AYmCiEd2>

I chose cooler tones due to the positive connotations with the color blue and green; reliability and growth/balance respectively. I used fewer purple tones in order to focus on the calming effect of the blue on the web page and the brightness of the green. In this case, I felt that choosing a monotone color scheme would allow for little contrast through color associations, while a complementary, split-complementary, triadic, or tetradic color scheme would provide too many accent colors due to the minimalistic nature of the website.

Considering Contrast - #FFFFFF (white) to #000000 (black)



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Food is life. Eat good food.

Recipes of the Week



Fall blues?
Try this new pumpkin spice
recipe!

Your favorite pumpkin spice with a mix of amazing spices—nutmeg, cinnamon, clove, and more—to provide a warm, wonderful experience to welcome in the season.



New Meal Plan



Getting started with meal prep: disproving the myths

New to the kitchen?

No need to worry! Everyone has to start somewhere, and you've come to the right place.

Learn how to cook like a master chef in no time!



Getting started with meal prep: disproving the myths

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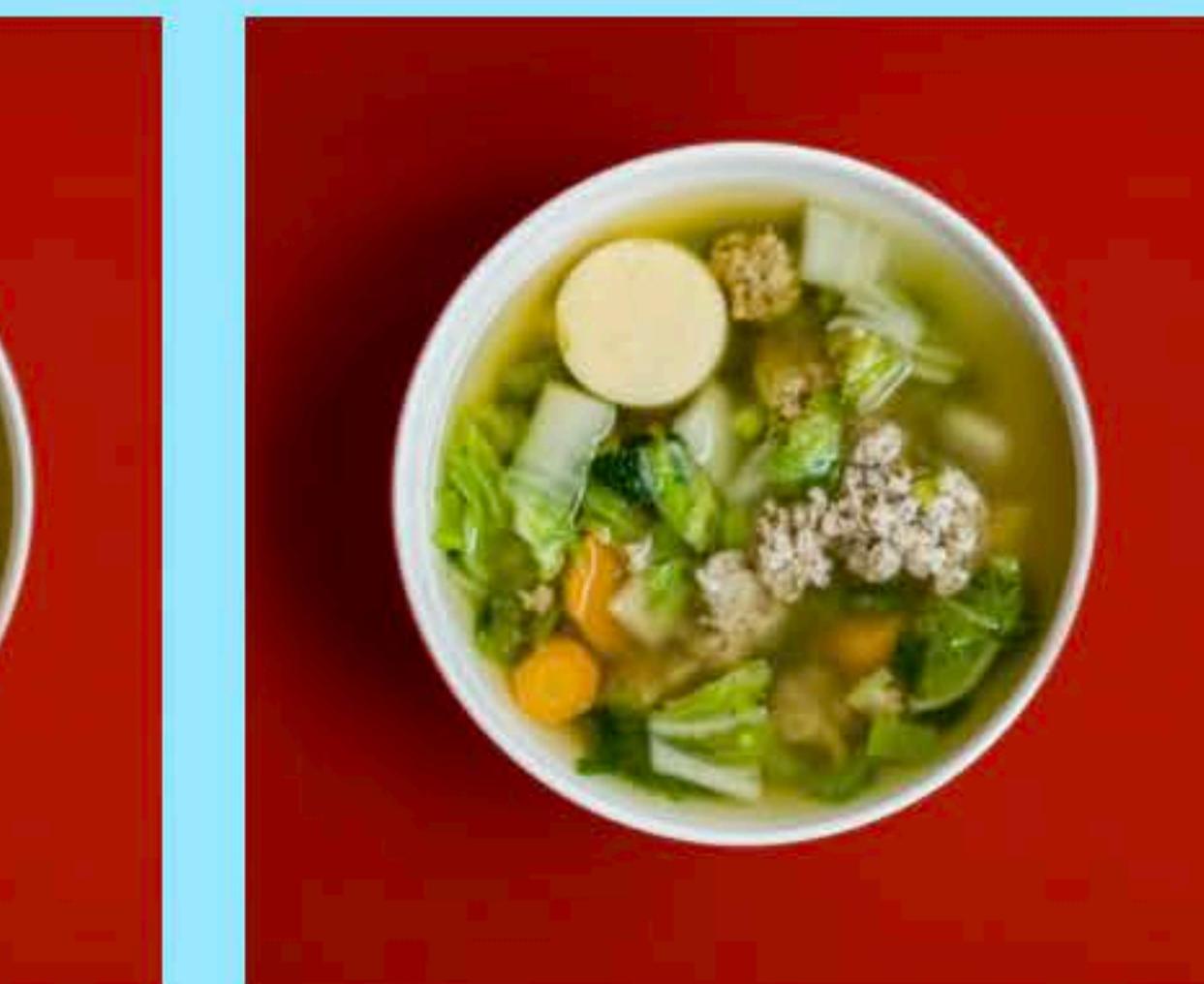
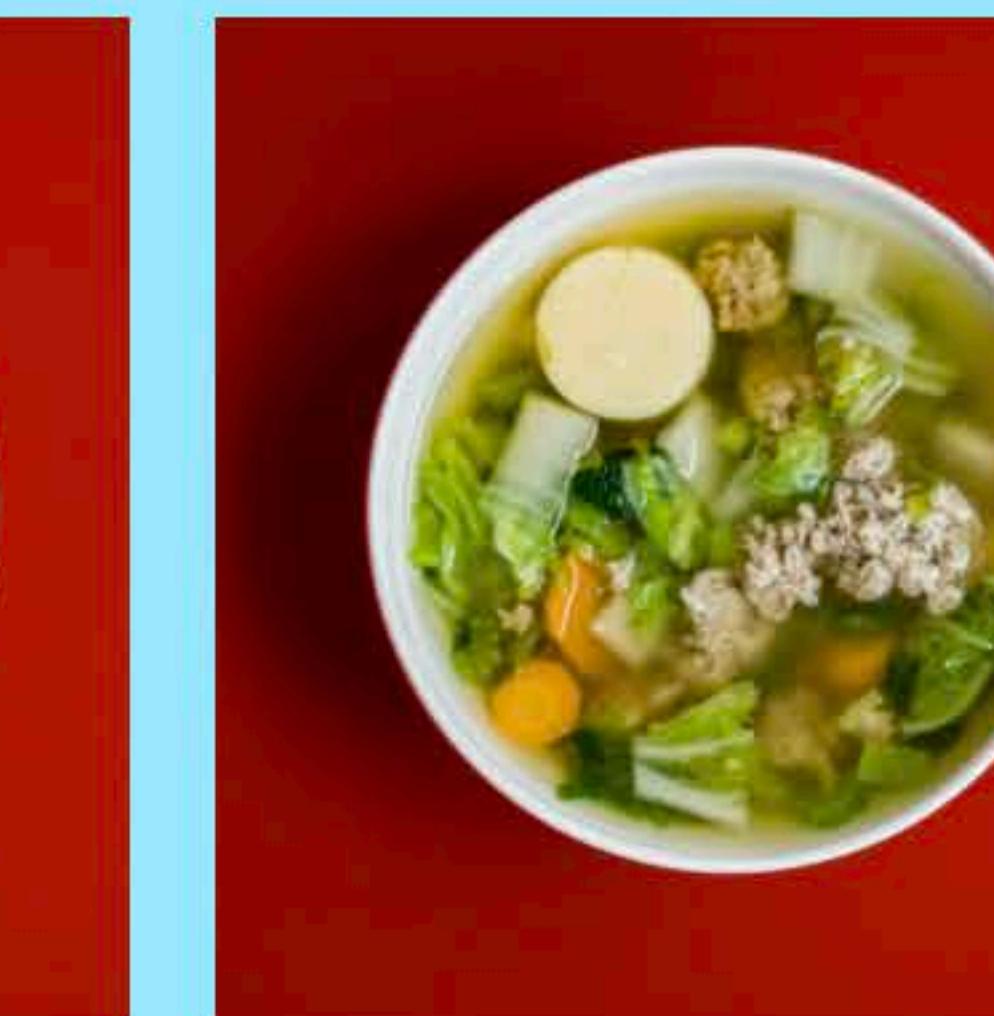
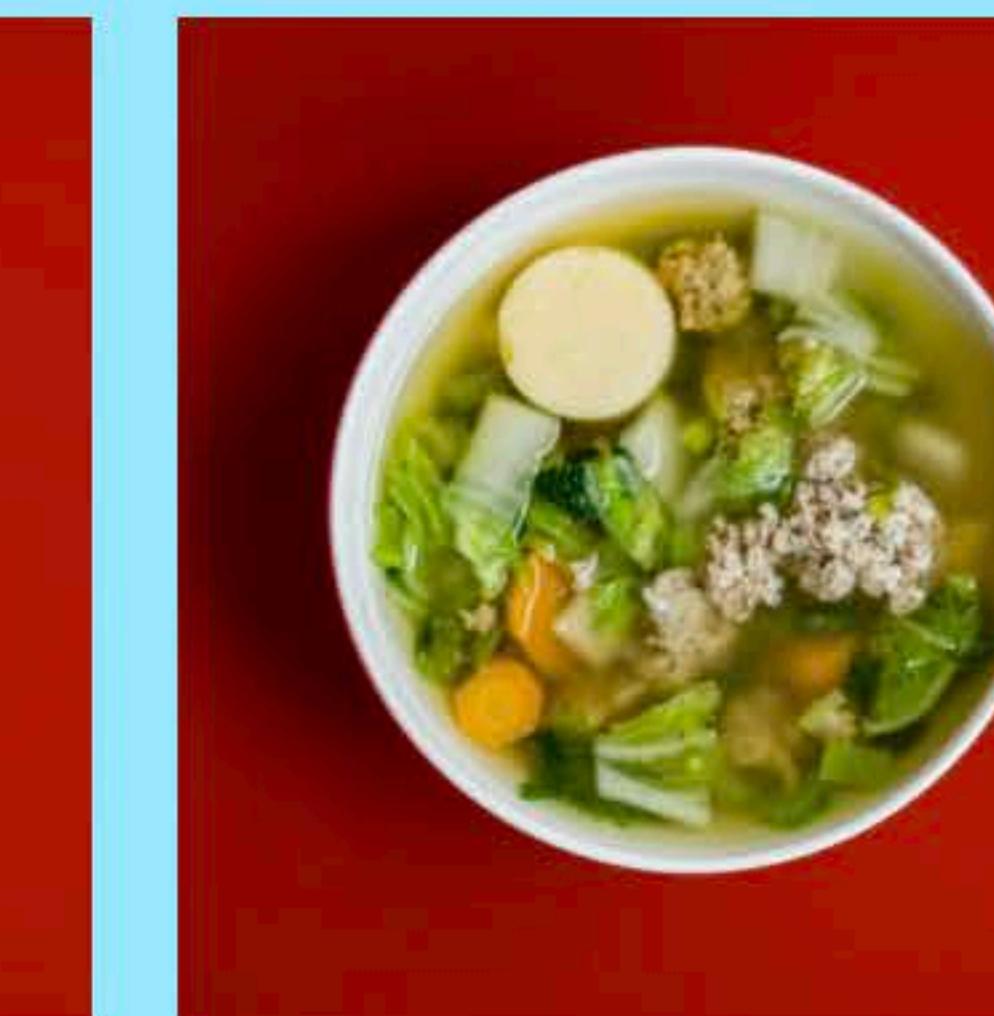
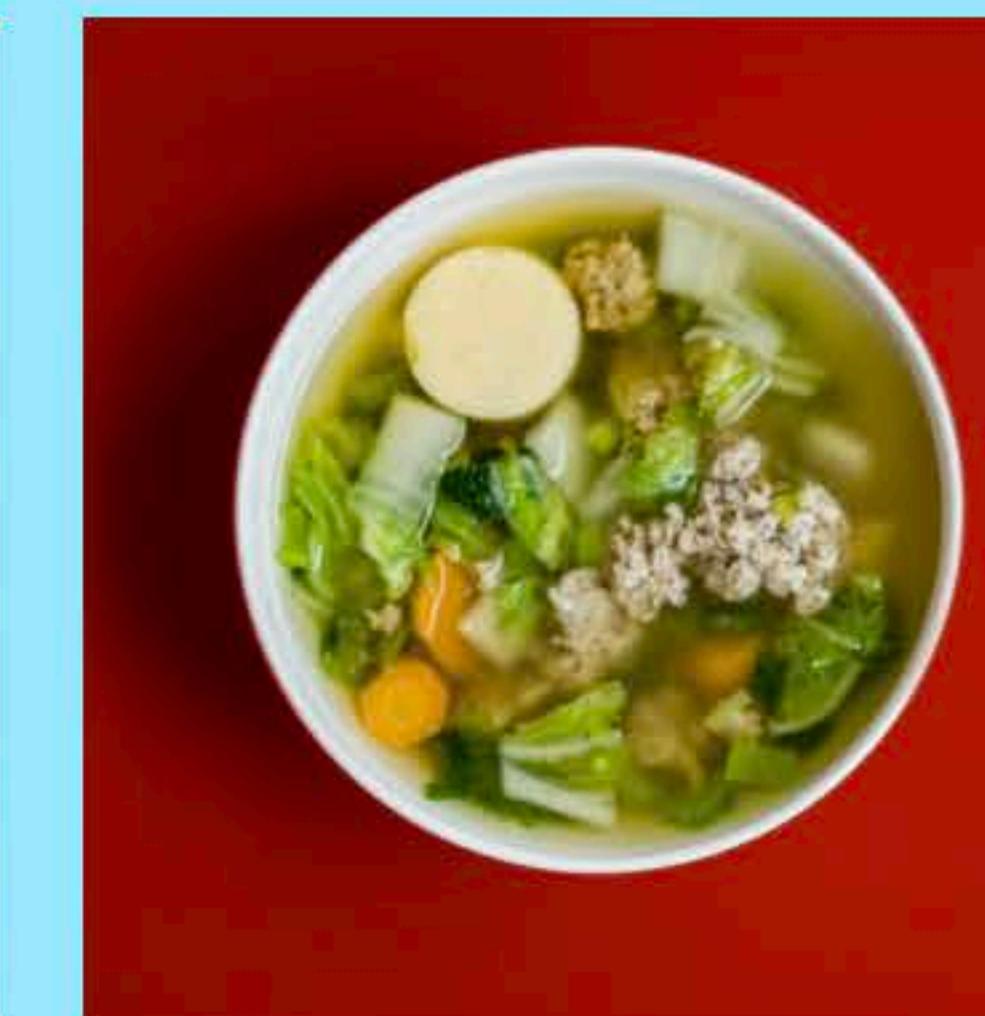
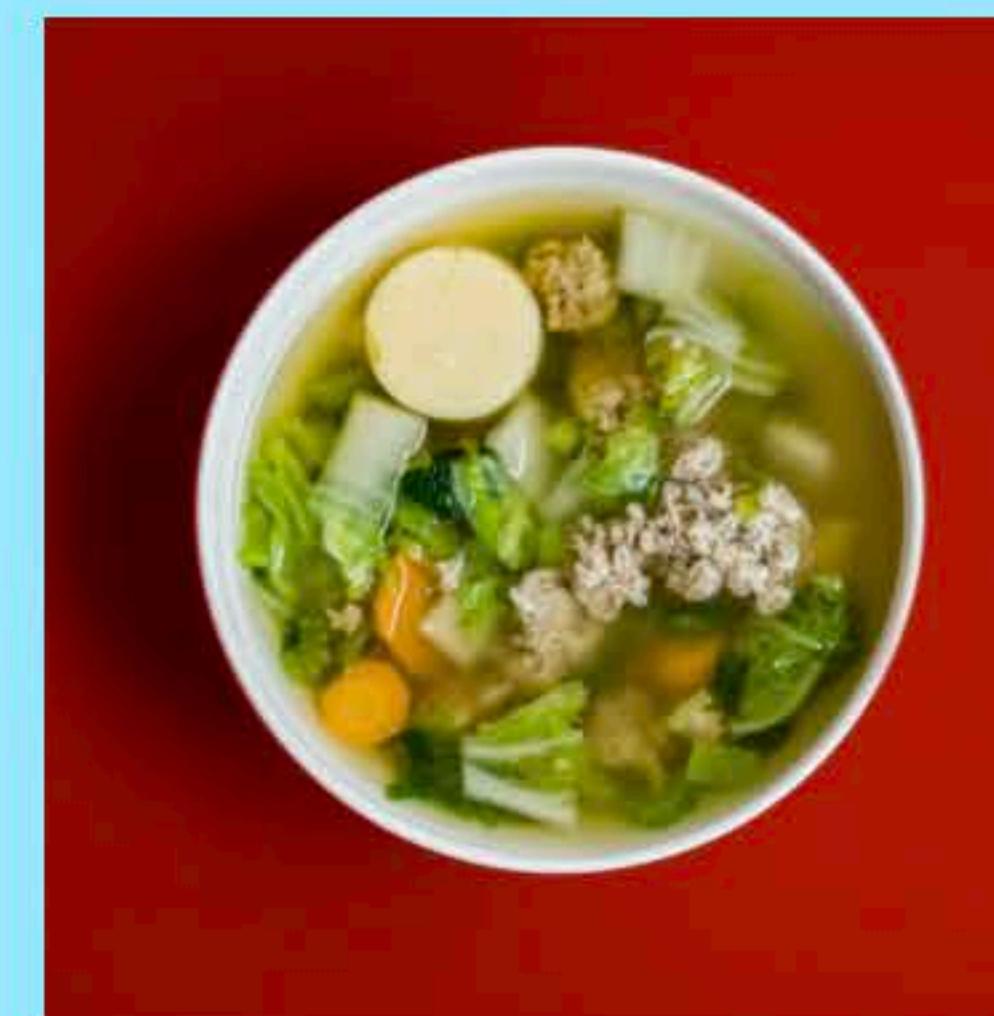
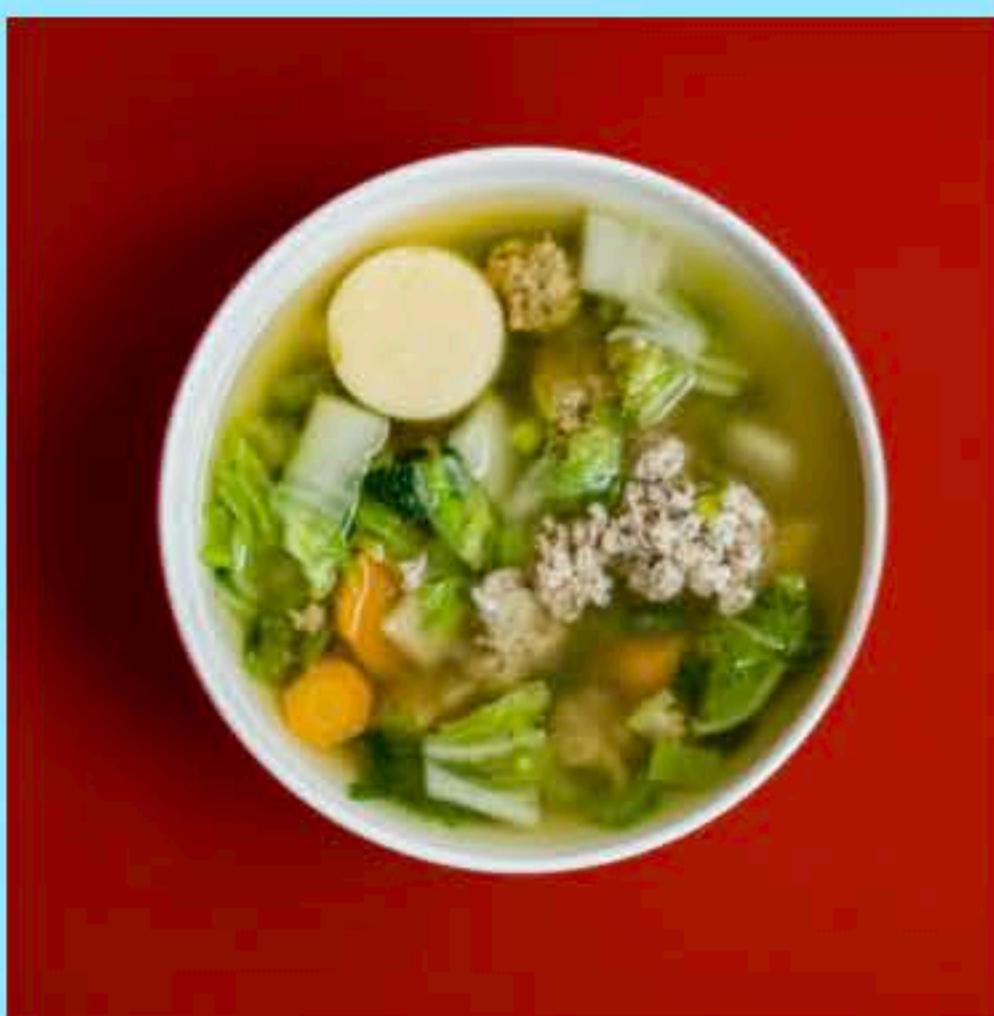
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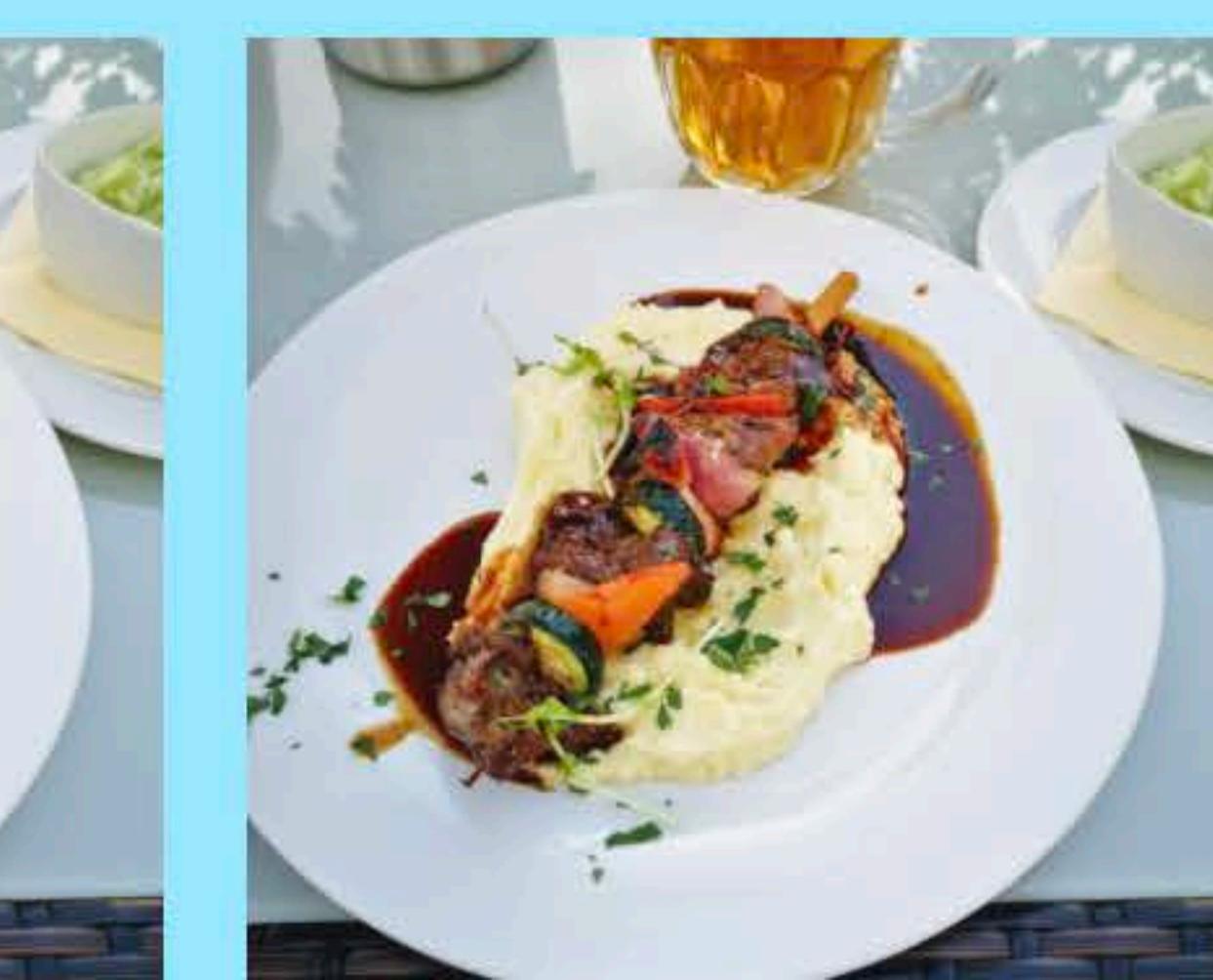
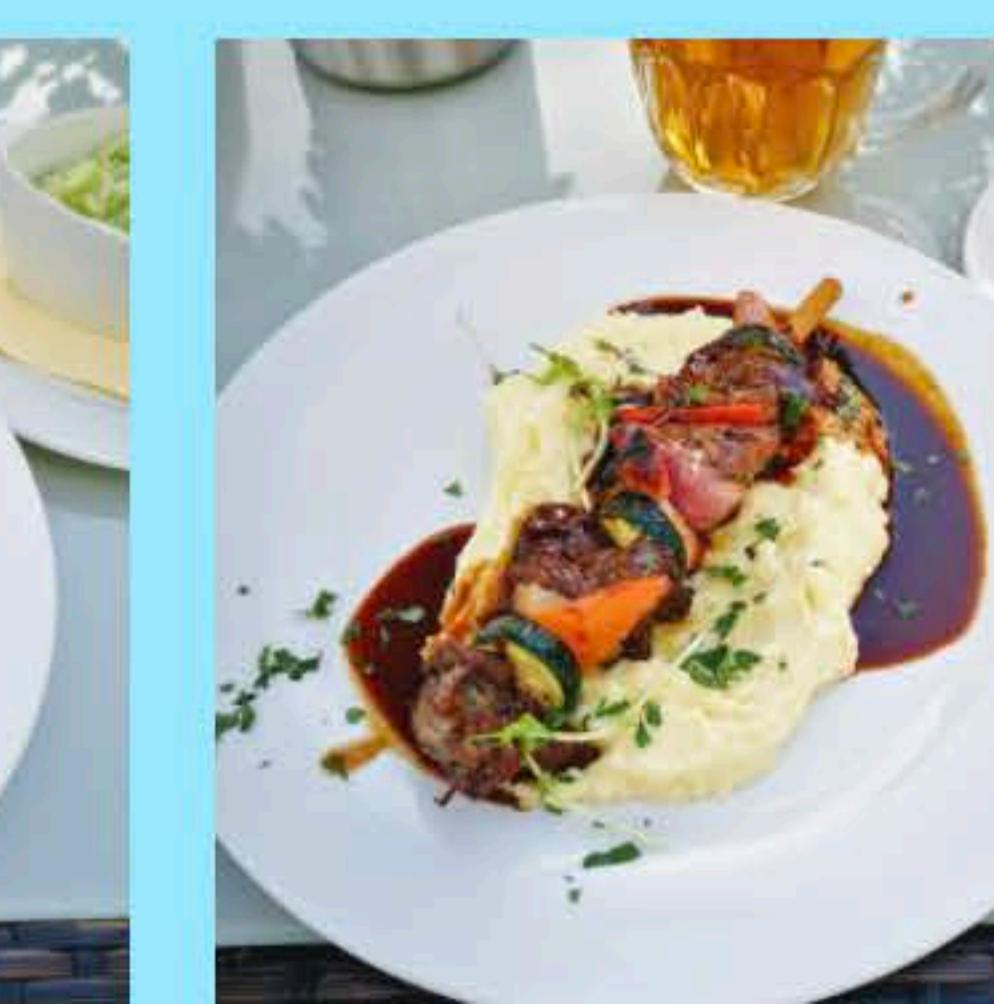
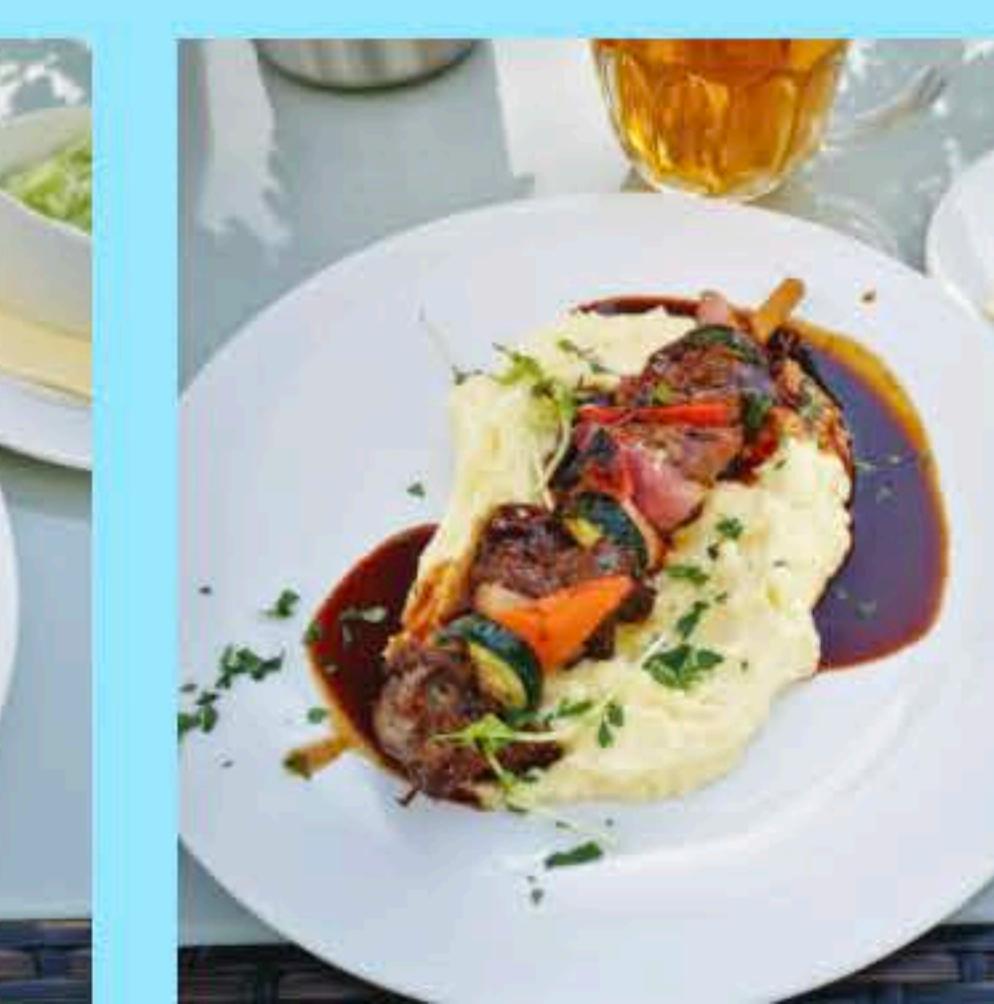
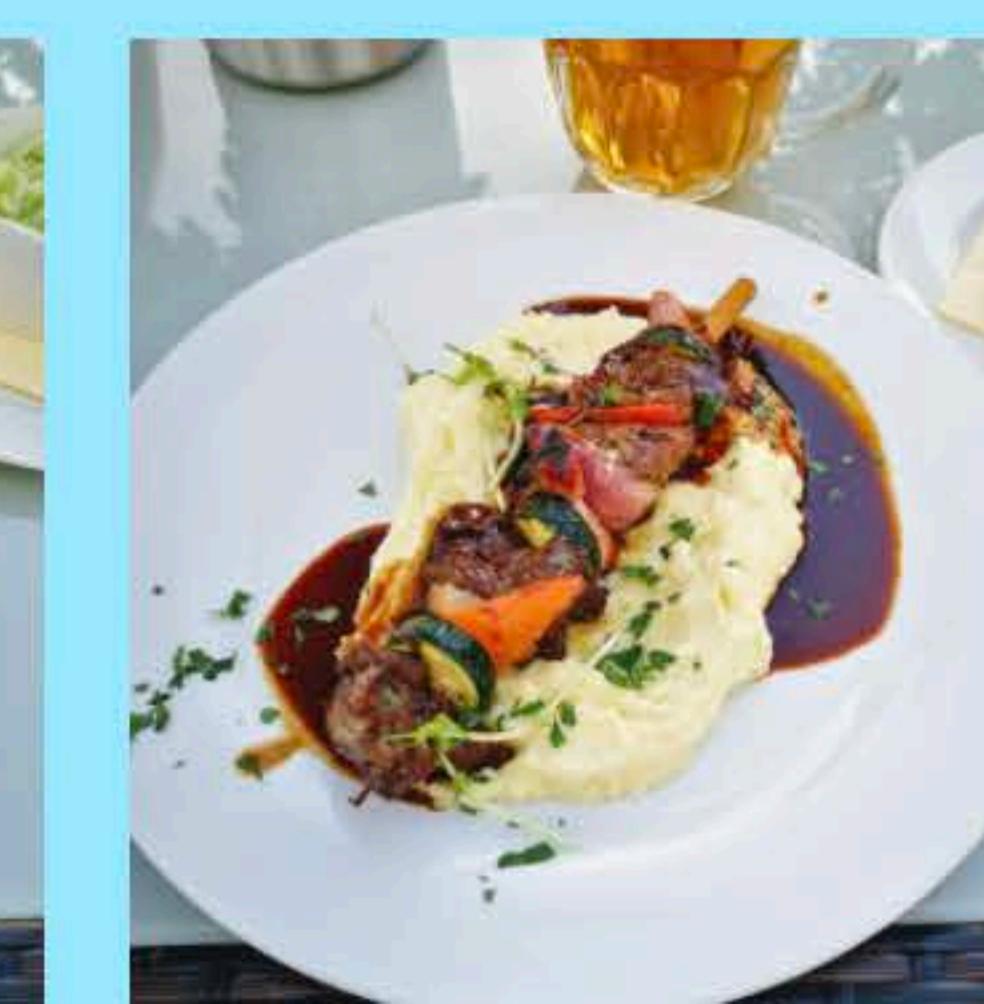
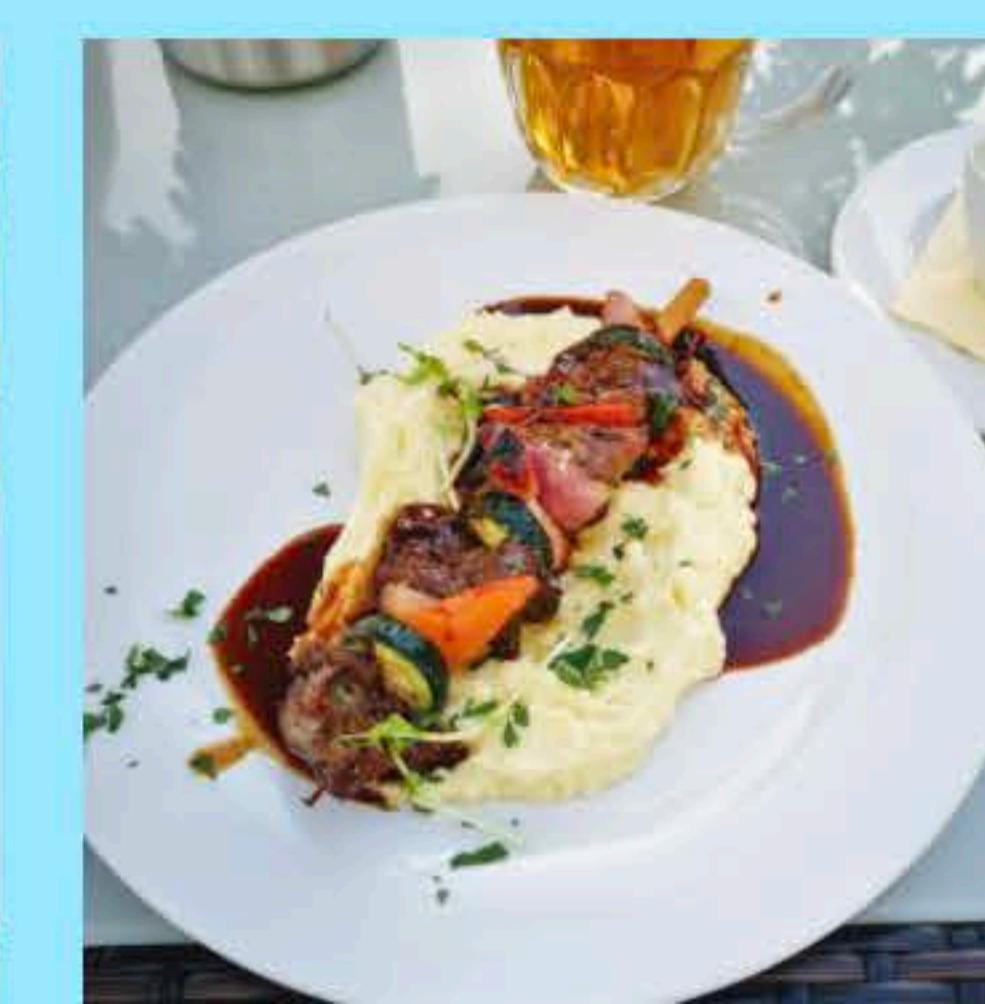
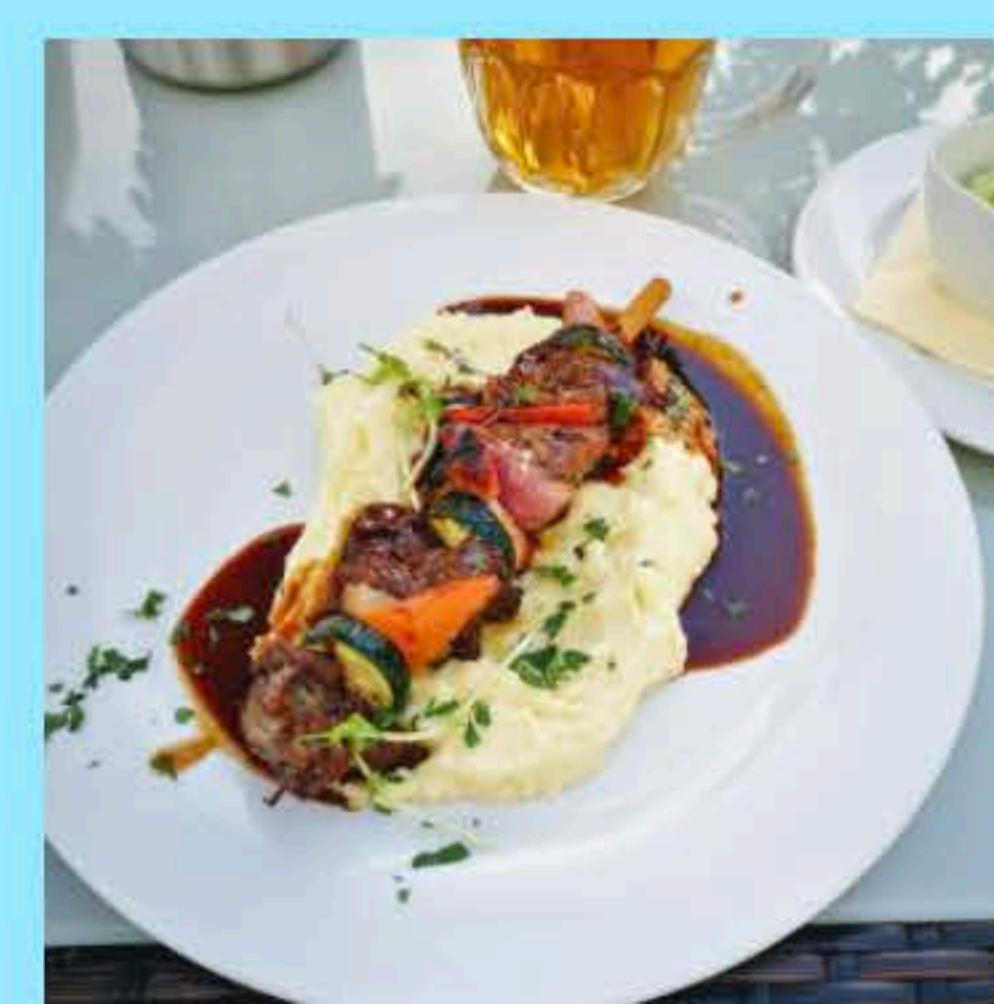
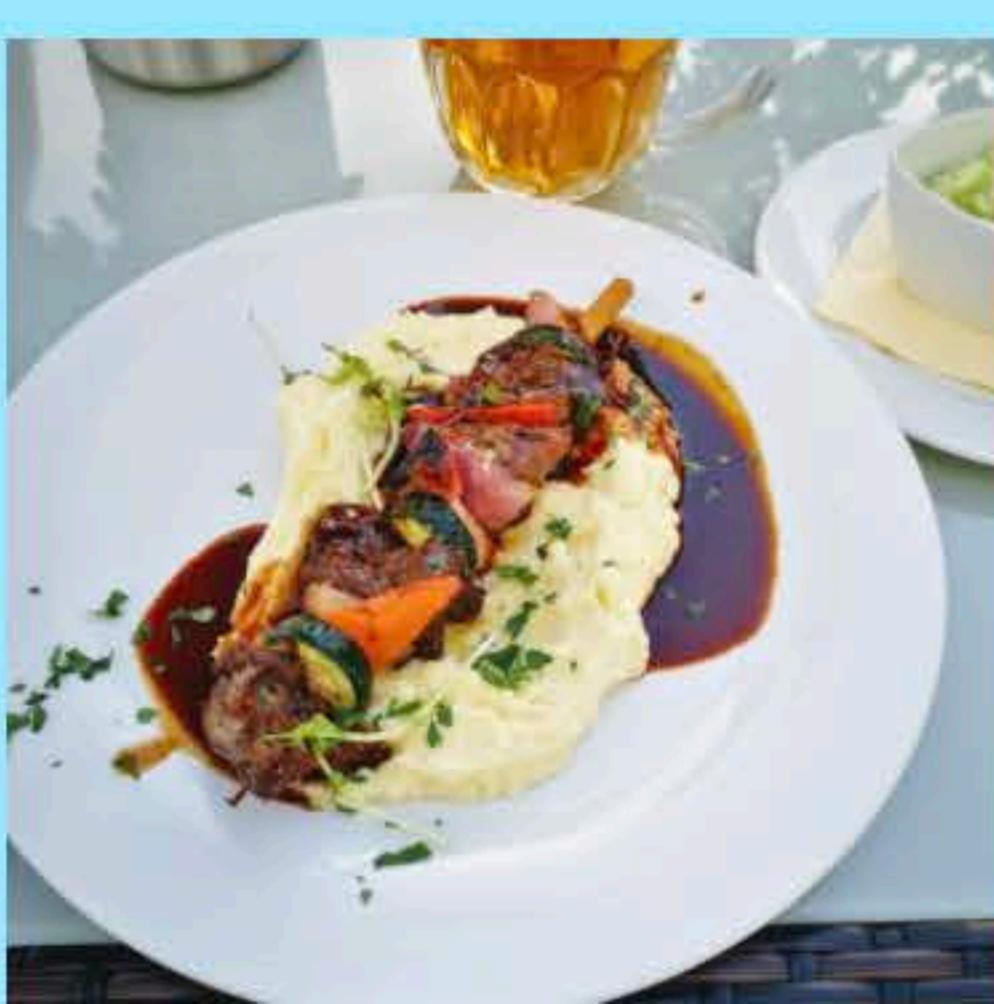
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Spaghetti and Marinara

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Raspberry Cheesecake



Raspberry Cheesecake



Raspberry Cheesecake



Raspberry Cheesecake



Raspberry Cheesecake



Raspberry Cheesecake



Raspberry Cheesecake

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Katsu Curry

by Yumiko
from RecipeTin Japan

Japanese-style curry with panko-coated fried chicken cutlet

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What is Katsu Curry?

Katsu curry is just a variation of Japanese curry with a chicken cutlet on top. I have used a store-bought block of Japanese curry roux which is commonly used in Japanese households. Chicken Cutlet (Japanese version of chicken schnitzel) brings the Japanese curry up to the next level. It's so delicious and filling. It is not an exaggeration to say that Japanese curry rice (カレーライス, pronounce it as 'karē raisu') is the national home cooking dish. Everyone, particularly children, love it. When Japanese people say 'having a curry tonight', it is the Japanese curry that is made from the store-bought block of curry roux.

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Katsu Curry

by Yumiko
from RecipeTin Japan

Fridge: 2-3 days
Freezer: 1 month

Level: Easy
Cost: ~\$5 per serving



Ingredients

For the curry:

0.9lb onion sliced $\frac{3}{8}$ " wide

0.6lb potato cut into $\frac{5}{8}$ " cubes

3.5oz carrot sliced to $\frac{1}{4}$ " thick

1 tbsps oil

0.5lb mild packaged curry

1.7pt water

4 cups cooked short-grain rice

For the chicken cutlet:

4 x 5.3oz chicken thigh fillets

Salt and pepper

1.1oz flour

egg, beaten

1 cup panko

Oil to for deep frying

Oil to for deep frying

Directions

Directions

Preparing the curry

Add oil into a pot and heat over medium high heat

Add onion and sauté for a few minutes or until the onion becomes translucent and edges start getting slightly burnt

Add potatoes and carrots into the pot and stir for a couple of minutes or until the surface of the vegetables starts getting cooked.

Add water and turn the heat up to bring it to a boil. Then reduce the heat to medium low and simmer for about 7 minutes or until the vegetables are nearly cooked through (note 3).

Break the curry roux cake into small blocks along the lines and add them into the pot. Stir gently to blend the curry roux.

Place a lid on and cook over low heat for about 10 minutes or until the curry roux is completely dissolved. Stir occasionally.

Check the consistency of the sauce. It should be like béchamel sauce. If too thick, adjust with some water. If too thin, cook further without the lid. It will thicken when cooled down as well.

Turn the heat off

Preparing the chicken cutlet

If the thickness of the thigh fillet is not even, cut into the thick part of the meat horizontally without cutting all the way through, then open it so that the fillet's thickness becomes consistent.

Season the chicken all over with salt and pepper

Season the chicken all over with salt and pepper.

Place flour, egg and breadcrumbs in a shallow plate or bowl individually and line them up in this order. Place an additional clean plate or a small baking tray next to the breadcrumbs.

Working one fillet at a time, coat a fillet with flour, shake off excess flour, then place it in the egg and coat all over. Allow excess egg to drip, then transfer to the breadcrumbs.

Cover the entire fillet with breadcrumbs, making sure that a good layer of breadcrumbs is stuck on both sides. Repeat for the rest of the fillets. Heat oil in a deep frying pan to 338-356°F. The amount of oil should be about $1\frac{1}{4}$ - $1\frac{3}{8}$ " deep

Gently place a fillet into the oil. Depending on the size of the pan, you may fry more than one at a time, but do not overcrowd.

Fry for about 3-4 minutes or until the bottom side is browned. Using tongs, flip the fillet and cook for further 3-4 minutes until the other side is browned.

Transfer the cutlet onto a tray lined with a couple of layers of paper towel to drain excess oil. Rest for 5 minutes.

Cut each chicken cutlet into 1" wide strips.

Notes

Serving:

Place a cup of hot cooked rice onto one side of a plate. Place the chicken cutlet pieces next to the rice, leaning them on the rice so that there will be a space to pour the curry.

Pour curry next to the chicken cutlet and serve immediately.

medium hot or hot curry or even another brand instead of House Food.

Different kinds/brands of roux might require different amounts of water. Please follow the instructions on the pack.

Put a skewer through to the potato/carrot. If the skewer can easily get through, the vegetables are cooked.

You may pre-make the curry and serve it later. The curry can be kept for few days in the fridge, 1 month in the freezer.

When the curry cools down, the sauce thickens. The consistency of the sauce should be like béchamel sauce. Check the consistency of the sauce after re-heating and if too thick, adjust with water.

To defrost your curry, see the post for two different methods.

I did not use it, but you can add Fukujinzuke (Condiment for Japanese Curry) if you have it.

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