

## Creation of knowledge base:

I created my knowledge base with the intention of having the topic of ingredients or recipes from the epicurious website:

<https://www.epicurious.com/>

I scrapped all links having words recipe or ingredient and added it to the urls.txt file. Then I tokenized the sentences from each relevant link and outputted the results to their own separate files. I then took the most relevant frequent words used and took all sentences that used those words as the knowledge base and stored it as a binary file.

## Some screenshots of knowledge base:

i'm ordering the correct sized pan now in anticipation!- alaina chou, commerce producer get this recipe photo by chelsea kyle, prop and food styling by ali nardi 6/21 braised chicken with asparagus, peas, and melted leeks i don't always cook meat, but when i do, it's chicken.

and if i'm not roasting a whole bird, i opt for bone-in, skin-on thighs like these that get served with a springy mix of asparagus, leeks, and peas.- emily farris, senior commerce writer get this recipe photo by joseph de leo, food styling by judy haubert 7/21 clover club throughout winter, i'm a rye drinker (manhattan, come to me); but when spring rolls around i drift toward gin.

this classic drink features a tangy homemade raspberry syrup, which you can make with fresh or frozen berries.- joe sevier, editor, cooking & seo get this recipe photo by ed anderson 8/21 sam's spring fattoush salad i have loved this fattoush for years: it's crunchy, herby, and satiating thanks to lots of crisp toasted lavash and creamy, salty feta.

- emily johnson, associate director of commerce get this recipe photograph by emma fishman, food styling by micah morton, prop styling by stephanie yeh 9/21 lemony spring vegetable and barley bowl once spring arrives, you'll find me stuffing my face with everything green; asparagus first and foremost.

)- maggie hoffman, digital director get this recipe photo by joseph de leo, food styling by micah marie morton 10/21 that muslim-style grilled chicken i am the kind of new englander that breaks out the grill the second it's warm enough to stand outside without a jacket for a couple hours at a time, so you'd better believe i'll be making this grilled chicken as soon as spring arrives.

the spicy pineapple sauce gives me all the tropical vibes-a reminder that it's only going to get warmer out.- jarrett melendez, associate editor get this recipe photo by joseph de leo, food styling by kaitlin wayne 11/21 molten double chocolate mug cake i live on my own (while in a long-distance relationship), so i'm always looking for comforting things to cook and eat.

desserts are hard, though, because most recipes are for more than one person, and baking then only ends up making me sad.

so i'm extra excited to make this molten mug cake and eat it in bed while watching a true crime documentary (yes, i'm that girl).

- anikah shaokat, associate editor get this recipe photo by joseph de leo, food styling by micah marie morton 12/21 easy pasta salad the first chance i get to have a picnic in the park, this pickle-y and herbaceous easy pasta salad recipe will be the first thing to go into the basket.- wilder davis, commerce writer get this recipe photo by andrew thomas lee 13/21 strawberry honey balsamic with black pepper ice cream i recently hit the jackpot at my local salvation army and am now the proud owner of a cotton candy-pink cuisinart ice cream machine.

i can't wait to put it to use with this strawberry ice cream recipe from one of my favorite scoop shops, salt and straw.

-zoe denenberg, associate editor, cooking & seo get this recipe photo by chelsea kyle, food styling by rhoda boone 14/21 lamb chops with pistachio salsa verde two things i associate with spring are lamb and the color green, which makes this recipe very thematically on point to my broken brain.

but more than being seasonally appropriate, this dish is stunning, and the zesty salsa verde, laden with one of my very favorite nuts, is bright, herbaceous, and always a winner.- jarrett melendez, associate editor get this recipe photo by joseph de leo, food styling by rebecca jurkevich 15/21 paella with seafood i've been looking for more seafood-focused dinner party mains, and paella is the ideal impressive (but actually easy) option.

in my dreams, i'd get a big paella pan and cook this recipe outside on the grill.

- maggie hoffman, digital director get this recipe photo by benito martin and jess johnson 16/21 iceberg with dried oregano dressing and creamy sheep's milk cheese i'll take pale crisp greens over a more colorful garden mix any day and when the weather turns warm, i want cold, crunchy salads every day.

that's why i can't wait to make this seemingly simple-but clearly very flavorful-salad with a heap of little iceberg lettuce wedges, thinly-sliced shallots, and a creamy oregano dressing.

(though i'll probably pass on the dill garnish).- emily farris, senior commerce writer and captain of team iceberg lettuce get this recipe photo by joseph de leo, food styling by susan ottaviano 17/21 easy chinese bakery-style whipped cream cake ever since i laid eyes on the ethereally light sponge of this chinese bakery-style cake developed by former epi staffer genevieve yam, i've been patiently waiting for the right time to make it.

it's the ideal dessert for ushering in the season of berries and warmer weather.- joe sevier, editor, cooking & seo get this recipe photo by marina dello 18/21 lemony asparagus with just 5 ingredients-and plated in 5 minutes or less, nothing gets better than this easy asparagus recipe.- joelle bellini, audience development manager get this recipe photograph by joe lingeman, food styling by shlipa uskokovic, prop styling by marina bevilacqua 19/21 carrot sheet cake with cream cheese whip i love a classic carrot cake, but as i think about new spring recipes to try this year, shlipa uskokovic's no-grating-required version from ba is high on my list.

the carrots are blended right into the batter.- maggie hoffman, digital director get this recipe photo by joseph de leo, food styling by pearl jones 20/21 spicy cunin chicken heart skewers one thing about me is that i'm an offal girl.

while my brothers always fought over chicken drumsticks, i preferred the gizzards but especially the heart.

the one-bowl chocolate cake recipe could stand on its own, but the crown of caramelized bananas and swirls of vanilla bean whipped cream make it a complete showstopper.

get this recipe photo by chelsea kyle, food styling by katherine sacks 11/31 vanilla-buttermilk layer cake with orange frosting and raspberries this version of our delicious vanilla-buttermilk cake is doubled up to make a pretty layer cake with orange cream cheese frosting, but it can easily transform into a sheet cake or a tiered beauty for other kinds of celebrations.

get this recipe photo by joseph de leo, food styling by kaitlin wayne 12/31 marjolaine for a birthday cake that's sure to impress, dedicate a few hours to constructing this french classic.

hazelnut powder and sifted all-purpose flour give the base a buoyant crumb-all the better for layering with nutty meringue, chocolate ganache, and not one, but two buttercreams.

get this recipe photo by chelsea kyle, food styling by kat boytsova 13/31 fancy dirt cake the best birthday cake recipes are unapologetically fun, and this spin on the childhood favorite is no exception.

you can use chocolate shortbread or even oreo cookies for the "dirt"; decorate with edible flowers or gummy worms.

get this recipe photo by chelsea kyle, food styling by olivia mack anderson 14/31 orange chiffon cake a citrus-scented spin on a classic chiffon cake, this recipe uses baking powder and separated eggs, beaten to soft peaks, to yield an airy texture.

the crumb is delicate, so be sure to cool the cake completely before topping it with whipped cream frosting.

get this recipe photo by joseph de leo, food styling by mitchelle gatton 15/31 blackberry and chocolate ice cream icebox cake why choose between an ice cream cake and a cookie cake when you can have both?

this icebox cake, layered with blackberry jam and crushed chocolate graham crackers, is far easier to put together than it looks.

get this recipe photo by joseph de leo, food styling by micah marie morton 16/31 tre latte olive oil cake epi editor joe sevier declared this spin on tres leches one of the best desserts he's ever made.

don't skip the mascarpone whipped cream on top, which counteracts the sweetness of the sponge with a touch of tang.

get this recipe photo by orlana koren 17/31 chocolate doberge cake recognizable by its seemingly endless layers of chocolate sponge, sandwiched with rich cocoa pudding and german buttercream, this sky-high louisiana classic can be found at parties across the american south.

to make it-it's a true special occasion cake, worth every bit of effort.

get this recipe photo by chelsea kyle, food styling by rhoda boone 18/31 one-bowl milk chocolate cake with chocolate-caramel frosting baked in a 13x9" pan, this cake is perfectly portable: cover the top in plastic or a baking pan lid and tote it along to a birthday celebration at the park.

get this recipe photo by joseph de leo, food styling by lillian chou 19/31 golden beet cake with the best cream cheese frosting imagine the delicate texture and spices of your favorite carrot cake-but swap carrots for golden beets, mix in sour cherries, cardamom, and fennel seeds, and top it off all with the dreamiest, silktest cream cheese frosting you've ever seen.

get this recipe photo by chelsea kyle, food styling by olivia mack anderson 20/31 baked alaska saint pierre why light candles when you can light the whole cake on fire?

frost a dome of ice cream and orange sorbet-set atop a grand mariner-flavored sponge-with meringue.

once the cake's assembled, drizzle on more liqueur and (briefly, safely) set the whole thing ablaze.

get this recipe photo by aya brackett 21/31 esterházy schnitten (hazelnut-vanilla layer cake) vanilla buttercream, toasted hazelnuts, and the faintest hint of coffee make this sophisticated hungarian dessert fit for the grandest occasions.

get this recipe photo by joseph de leo, food styling by kaitlin wayne 22/31 gâteau chocolat-menthe (chocolate-mint cake) adapted from a recipe by famed parisian patissier christophe michalak, this dessert features two gently sweetened chocolate cake layers, mint-infused whipped cream, candied mint leaves, and fluffy chocolate ganache.

get this recipe photo by joseph de leo, food styling by kaitlin wayne 23/31 marguerite cassis whipped cream flavored with crème de cassis-black currant liqueur found in classic cocktails like the kir royale-keeps this birthday cake light and airy.

scatter a handful of fresh blackberries or currants on top of the cake for an especially pretty presentation.

get this recipe photo by linda xiao 24/31 crepe cake nothing says "happy birthday" quite like stacks upon stacks of orange-scented crepes layered with pastry cream (it's easier to make than you might

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dinner.

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Top 10 terms:

cake  
rice  
chicken  
food  
chocolate  
cook  
cookie  
baking  
sauce  
cream

Simple example chatbot dialog:

Hi, I'm Cooker, a fan-bot about food. I love to talk about food! What is your name?  
I'm Bob.

Hi Bob. Do you like food?  
Yes, I like chicken a lot.

Me too! What is your favorite food?  
Chicken.

Chicken is a good choice. Did you know [chicken fact]?  
No, I did not