

# Too Many Cooks

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Harnessing AI to build a better  
Cookbook





## THE MOTIVATION...

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- I wrote some python code to scrape recipes from the internet using an openAI chatbot so that I could compile a culinary anthology.
- This is because when I try to examine the recipe on these sites, I am so inundated with advertisements that I give up.
- So this project was born out of my frustration with the overwhelming amount of ads that hinder my cooking experience.
- I wanted to create a platform where users can find recipes quickly and easily, without the annoyance of constant interruptions.
- By streamlining the recipe writing process and focusing on simplicity, I aim to provide a hassle-free cooking resource for individuals like myself who just want to enjoy their time in the kitchen.

# THE METHOD

## HOW THE CODE IS ENGINEERED.



Python

The basis of the code.



OpenAI

Prompt engineering to visit a site that was user input.



Structured

Prompt engineering asked for the recipes in four sections: Ingredients, Directions, Notes and the web url.



Markdown

Recipe was saved as a Markdown file.



Deploy

App was deployed to Streamlit.

# TECHNICAL NOTES

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## WHY MARKDOWN?

- I chose markdown because of: small file size, many readers can read it for free, and a user can edit the contents themselves easily.

## STREAMLIT

- There are three “pages” to the Streamlit app: the AboutMe, the Web Scraper, and a keyword search for the existing recipes.



# VIEW OF STREAMLIT APP- ABOUT ME

The screenshot shows a Streamlit application interface. On the left, there is a sidebar with a yellow background containing three buttons: "About Cookbook" (highlighted in blue), "Recipe Scraper App", and "View Recipes". The main content area has a white background and features a large title "About this Cookbook" in bold. Below the title is a detailed description of the app's functionality. Further down, there is a section titled "Here's what Recipe Scraper offers you:" followed by a numbered list of three benefits. At the bottom, there is a concluding paragraph.

**About Cookbook**

Recipe Scraper App

View Recipes

## *About this Cookbook*

My cutting-edge open AI Recipe Reader takes the hassle out of scouring the web for recipes. With a simple input of a URL, *Recipe Scraper* swiftly extracts the culinary masterpiece you desire and presents it in a structured, easy-to-read format. But that's not all; I also give you the power to save your newfound culinary gems as markdown files, making them accessible at your fingertips anytime you need them.

Here's what Recipe Scraper offers you:

1. Ingredients List: Say goodbye to endless scrolling and distractions. The app neatly compiles the list of ingredients, making your grocery shopping a breeze.
2. Instructions Section: No more frantic searches for cooking times or temperature settings. The app provides clear and concise instructions, ensuring your culinary creation turns out just as expected.
3. Notes Section: Every cook has their own special touch. Use the notes section to jot down your personal tips, variations, or memorable moments from your culinary journey. It's your canvas for creativity!

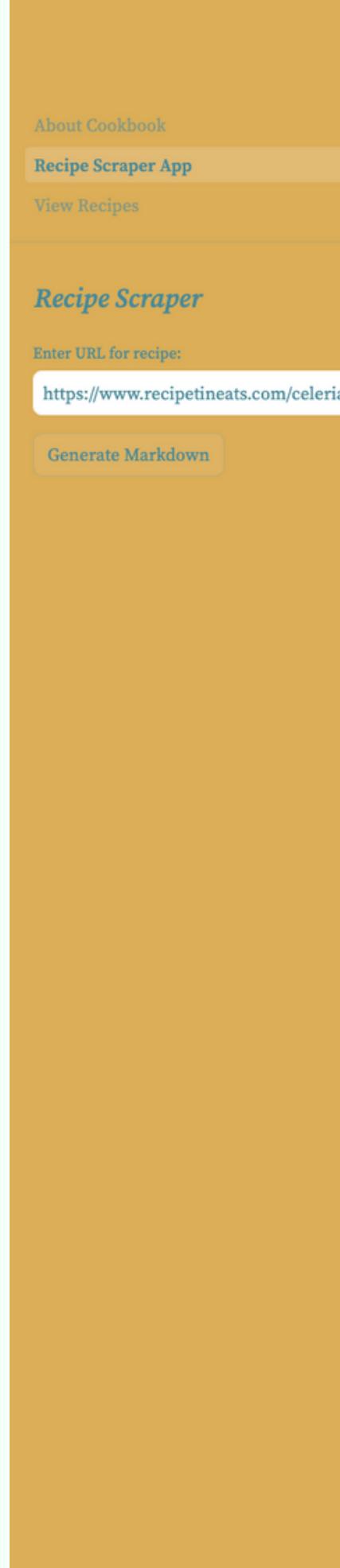
Recipe Scraper is designed with one goal in mind: to simplify your cooking experience and bring the joy of creating delicious dishes right to your kitchen. Whether you're a seasoned chef or a newbie in the world of cooking, my app is your trusty sidekick, providing you with everything you need to make every meal a memorable masterpiece.

So, why waste precious time digging through cluttered web pages when you can have Recipe Scraper do the work for you? Get started today and unlock a world of culinary possibilities at your fingertips. Happy cooking!

# VIEW OF STREAMLIT APP

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## RECIPE SCRAPER



## AI Web Recipe Scraper

### Celeriac Soup

#### Ingredients:

- 1 large celeriac, peeled and diced
- 2 potatoes, peeled and diced
- 1 onion, chopped
- 2 cloves of garlic, minced
- 4 cups vegetable or chicken broth
- 1 cup milk
- 1/4 cup heavy cream
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

#### Instructions:

1. In a large pot, heat some oil over medium heat. Add the chopped onion and minced garlic, and sauté until fragrant.
2. Add the diced celeriac and potatoes to the pot, and cook for a few minutes until slightly softened.
3. Pour in the vegetable or chicken broth, and bring to a boil. Reduce the heat to low, cover the pot, and simmer for about 20 minutes or until the vegetables are tender.
4. Using an immersion blender or a regular blender, puree the soup until smooth and creamy.
5. Return the soup to the pot, and stir in the milk and heavy cream. Season with salt and pepper to taste.
6. Heat the soup over low heat until warmed through.
7. Serve the celeriac soup hot, garnished with fresh parsley.

Notes: This celeriac soup is a comforting and creamy dish that is perfect for chilly days. The celeriac adds a unique flavor and texture to the soup, while the potatoes help to thicken it. Feel free to adjust the amount of milk and cream according to your preference for richness. Enjoy this delicious soup as a starter or a light meal.

For the full recipe and more details, visit the website at the following URL: [Celeriac Soup Recipe](https://www.recipetineats.com/celeria)

Markdown file 'Celeriac Soup.md' has been saved.

Made with Streamlit

# VIEW OF STREAMLIT APP

## VIEW RECIPES



## View Saved Recipes:

Pumpkin Spice Protein Bars Recipe

### Ingredients:

- 1 cup pumpkin puree
- 1/2 cup almond butter
- 1/4 cup maple syrup
- 2 cups rolled oats
- 1/2 cup vanilla protein powder
- 1/4 cup ground flaxseed
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup dark chocolate chips

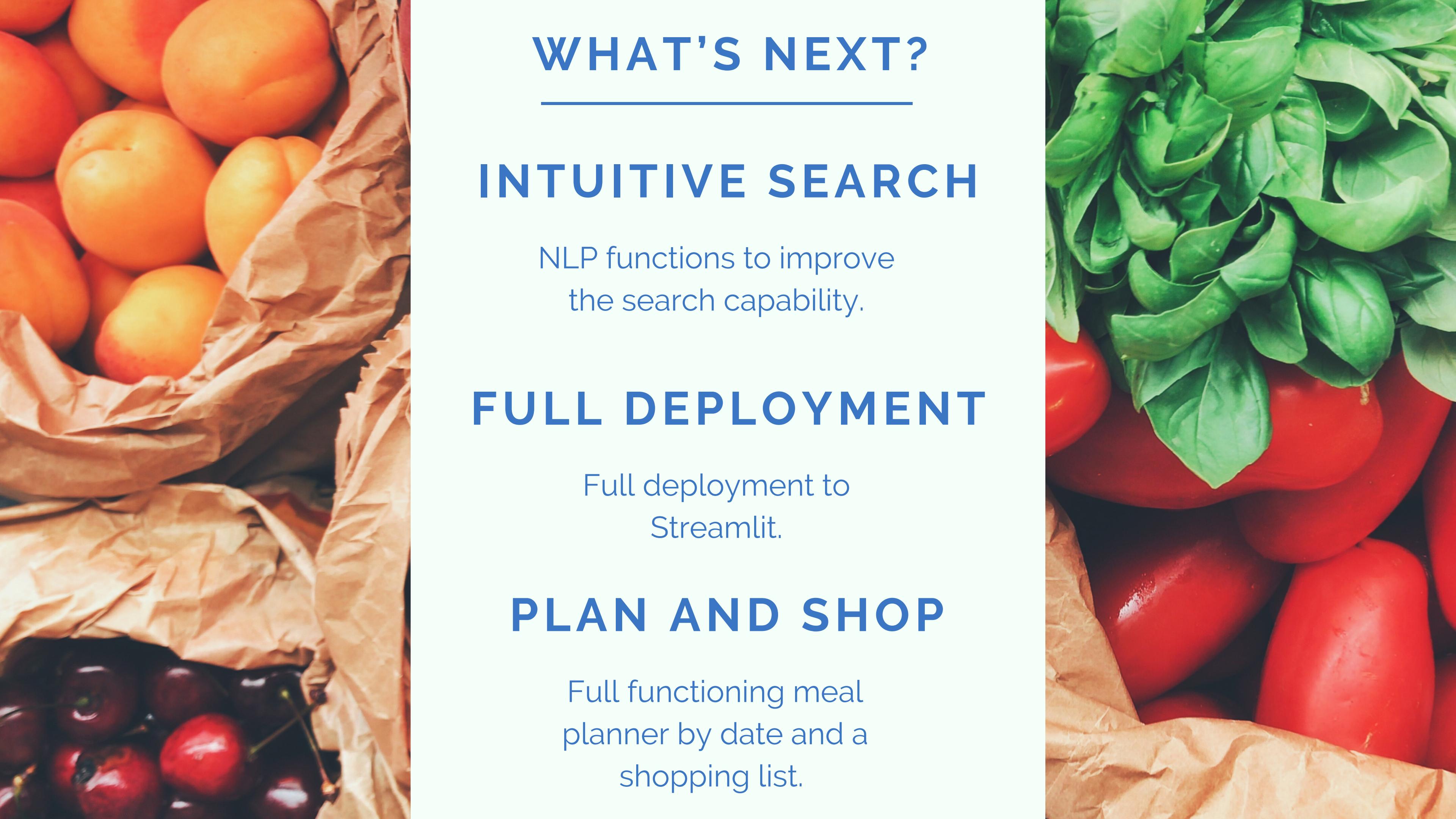
### Instructions:

1. In a large mixing bowl, combine the pumpkin puree, almond butter, and maple syrup. Mix well until smooth.
2. Add the rolled oats, protein powder, ground flaxseed, pumpkin pie spice, cinnamon, and salt to the bowl. Stir until all the ingredients are fully combined.
3. Fold in the dark chocolate chips, ensuring they are evenly distributed throughout the mixture.
4. Line a baking dish with parchment paper and transfer the mixture into the dish. Press it down firmly to create an even layer.
5. Place the dish in the refrigerator and let it chill for at least 2 hours, or until firm.
6. Once firm, remove the bars from the dish and cut them into desired sizes.
7. Serve and enjoy!

Notes: These pumpkin spice protein bars are a delicious and healthy snack option. They are packed with protein and fiber, making them perfect for a quick energy boost. Feel free to customize the recipe by adding nuts, dried fruits, or any other ingredients you prefer.

For the full recipe and more details, visit the website at the following URL: [Pumpkin Spice Protein Bars Recipe](#)

Made with Streamlit

The background of the slide features a collage of fresh produce. On the left, there's a cluster of ripe apricots nestled in crumpled brown paper. At the bottom left, some dark red cherries are visible. On the right side, there's a large bunch of vibrant green basil leaves and several ripe red tomatoes.

# WHAT'S NEXT?

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## INTUITIVE SEARCH

NLP functions to improve  
the search capability.

## FULL DEPLOYMENT

Full deployment to  
Streamlit.

## PLAN AND SHOP

Full functioning meal  
planner by date and a  
shopping list.