



Welcome to FaceCook™ social network user guide!

First and foremost, a few installations must be made beforehand:

Clone the repository: open a terminal in your favorite IDE and type:

```
git clone https://github.com/eyalmichon/RecipeApp.git
```

Now create a file (int the project main directory) named secrets.json, and add the following:

```
{  
  "DB_USERNAME": "root",  
  "DB_PASSWORD": "YOUR_PASSWORD_HERE"  
}
```

Now type in the terminal: `npm install`

And finally: `node facecook.js`

Your server is up and running! Let's take a look at the beautiful website:

Recipes App

Username:

Password:


Submit

Don't have an account? [Sign Up](#)


This is the web page you will see at first. You probably do not have a user just yet, so click the blue "sign up" button which will head you over to a standard register page. Register and put your

Welcome, new user! It's time to look at the homepage:


Recipes App Home Add Recipe Search Recipe My Recipes Logout




Ice Cubes
1174 reviews with 2.84 ★




Beth's Melt in Your Mouth Barbecue Ribs (Oven)
716 reviews with 4.25 ★




Best Grape Salad
453 reviews with 4.46 ★



Roasted Asparagus
452 reviews with 4.84 ★



Roasted Green Beans
381 reviews with 4.73 ★




Restaurant Teriyaki Sauce
327 reviews with 4.07 ★

You can see above the various pages you can surf into, we will explain each option in a jiffy.

The home page contains the most reviewed recipes of all time, do you have what it takes to beat the controversial-yet-exciting ice cubes recipe? If a recipe catches your eye- simply click on it and see how it's done-

Recipes App Logout

Best Grape Salad



Description:

I got this recipe from a coworker at the salon I work at. I didn't think it would be so wonderful and addictive! It's very creamy and sweet, and a great mix of flavors. It will be the best thing you ever use grapes for (except maybe wine!).

Instructions:

1. Wash and stem grapes.
2. Set aside.

Time to overview the means to your fame- the add recipe mechanism:

Recipes App Home Add Recipe Search Recipe My Recipes Logout

Add a New Recipe

Select Images

Recipe Name:

Description:

Category	Minutes	Recipe Yield
<div>Yeast Breads</div>	<input type="text"/>	<input type="text"/>

Ingredient	Quantity	Unit
<input type="text"/>	<input type="text"/>	<div>tablespoon</div>

Instructions:

Add Recipe

Like an artist before he makes the first stroke of a masterpiece, you stand before a blank page. You choose the name, the description, you specify the exact portions of each ingredient to make sure nobody mess up your creation and review you poorly, and you instruct each and every step, as detailed as possible, so the excited reader can see the means become an end.

To top it off- you enter a catchy name and put an enticing image (Select Images), because looks DO matter.

Sometimes, say, we desire something delicious yet prepared by our leftovers in our kitchen, that's where the recipes' search engine kicks in:

[Recipes App](#) [Home](#) [Add Recipe](#) [Search Recipe](#) [My Recipes](#) [Logout](#)

Search a Recipe

[Toggle Filters](#)

Search:

Mammy's Apple Crisp

[Search](#)

Instructions:

- (1) Preheat oven to 375°F.
- (2) Arrange apple slices in an 8-inch square baking dish.
- (3) Combine flour
- (4) sugar and butter.
- (5) Mix with hands until small lumps form.
- (6) Add nuts and sprinkle over apples.
- (7) Bake for 40-45 minutes or until apples are tender and top is lightly browned.
- (8) Serve warm or room temperature. Teris Recipe Page Pennsylvania Dutch Cookery.

Ingredients:

apples raw with skin - 3.000 cup

butter without salt - 0.250 cup

nuts walnuts english - 0.333 cup

sugars brown - 1.000 cup

wheat flour white all-purpose unenriched - 0.500 cup

Nutrition Facts

This was soooooo Yummy!!! Thank you! I was looking for something feeling for a bed time snack. So I substituted quick cooking oat meal for flour and added 2 Tbs of cinnamon and 1 Tbs Pumpkin pie spice. I had to make a second

In this page you can search for exactly what you want- you can either type a generic name like “apple” and see what pops out or used advanced filters to find a recipe specific for your needs:

Search a Recipe

[Toggle Filters](#)

Ratings:

1

Maximum Calories:

Maximum Instructions:

Ingredient:

Search:

[Search](#)

You look for highly rated recipes in the Ratings tab, you can input a minimum and maximum calorie value for the desired recipe, and you can look for specific ingredients in it, simply type their names and a comma in between.

After you found an interesting recipe and tried it at home- you are more than welcome to write a review. Search for the recipe, and add one –

Nutrition Facts

Category: Beverages

Description: Make and share this Pineapple Freeze recipe from Food.com.

Calories : 226.20

Total Fat : 0.60

Sodium : 4.70

Carbohydrates : 59.50

hello

★★★★★


hello2

★★★★☆

Add Review

Here's a sneak peek at the recipes page of the famous Ice Cubes recipe, so you get the jist-

Recipes App Home Add Recipe Search Recipe My Recipes Logout



iceeeee

No reviews yet

This guy, apparently, thinks quality over quantity, but don't make that stop you from going all out on publishing recipes!

We wish you a tasty experience,

FaceCook™

The password for user 'DancerIO' is 1234
you can login DancerIO without opening new username