```javascript
// =================== Recipe Data ===================
const recipes = [
  // North Indian
  { name: "Paneer Butter Masala", category: "North Indian", isPopular: true,
    ingredients:["Paneer","Butter","Tomatoes","Cream","Spices"],
    instructions:"Cook paneer in tomato butter gravy and garnish with cream." },

  { name: "Dal Makhani", category: "North Indian", isPopular: true,
    ingredients:["Whole black lentils","Kidney beans","Butter","Cream","Spices"],
    instructions:"Slow cook dal and rajma with spices and finish with butter & cream." },

  { name: "Rajma Chawal", category: "North Indian", isPopular: true,
    ingredients:["Rajma","Rice","Onions","Tomatoes","Spices"],
    instructions:"Cook rajma curry and serve hot with rice." },

  { name: "Chole Bhature", category: "North Indian", isPopular: true,
    ingredients:["Chickpeas","Flour","Onion","Spices"],
    instructions:"Cook spicy chole and serve with fried bhature." },

  { name: "Butter Chicken", category: "North Indian", isPopular: true,
    ingredients:["Chicken","Butter","Tomatoes","Cream","Spices"],
    instructions:"Cook chicken in tomato butter gravy and finish with cream." },

  // South Indian
  { name: "Masala Dosa", category: "South Indian", isPopular: true,
    ingredients:["Dosa batter","Potato","Onion","Spices"],
    instructions:"Prepare dosa and fill with spiced potato masala." },

  { name: "Idli Sambar", category: "South Indian", isPopular: true,
    ingredients:["Rice","Urad dal","Tamarind","Vegetables","Spices"],
    instructions:"Steam idlis and serve with sambar." },

  { name: "Medu Vada", category: "South Indian", isPopular: false,
    ingredients:["Urad dal","Onion","Green chili","Spices"],
    instructions:"Grind dal, shape into vadas, and deep fry." },

  { name: "Pongal", category: "South Indian", isPopular: false,
    ingredients:["Rice","Moong dal","Pepper","Ghee","Cashews"],
    instructions:"Cook rice and dal with spices, garnish with ghee and cashews." },

  { name: "Chettinad Chicken Curry", category: "South Indian", isPopular: true,
    ingredients:["Chicken","Onions","Coconut","Chettinad spices"],
    instructions:"Cook chicken with roasted coconut masala and spices." },
```

```javascript
  // Street Food
  { name: "Pani Puri", category: "Street Food", isPopular: true,
    ingredients:["Puris","Potato","Tamarind water","Spices"],
    instructions:"Fill puris with spicy potato mix and tangy water." },

  { name: "Pav Bhaji", category: "Street Food", isPopular: true,
    ingredients:["Mixed vegetables","Potato","Butter","Pav buns","Spices"],
    instructions:"Cook mashed veggies with butter masala and serve with pav." },

  { name: "Vada Pav", category: "Street Food", isPopular: true,
    ingredients:["Potato","Bread","Chili","Spices"],
    instructions:"Fry potato vada and serve inside pav with chutney." },

  { name: "Bhel Puri", category: "Street Food", isPopular: false,
    ingredients:["Puffed rice","Onion","Tomato","Chutneys","Sev"],
    instructions:"Mix puffed rice with chutneys and garnish with sev." },

  { name: "Chole Kulche", category: "Street Food", isPopular: true,
    ingredients:["Chickpeas","Kulcha bread","Onion","Spices"],
    instructions:"Serve spicy chole with soft kulchas." },

  // Desserts
  { name: "Gulab Jamun", category: "Desserts", isPopular: true,
    ingredients:["Khoya","Sugar","Cardamom","Oil"],
    instructions:"Fry khoya balls and soak in sugar syrup." },

  { name: "Rasgulla", category: "Desserts", isPopular: true,
    ingredients:["Chhena","Sugar","Water"],
    instructions:"Boil chhena balls in sugar syrup until spongy." },

  { name: "Kheer", category: "Desserts", isPopular: true,
    ingredients:["Rice","Milk","Sugar","Cardamom","Nuts"],
    instructions:"Cook rice in milk with sugar and garnish with nuts." },

  { name: "Jalebi", category: "Desserts", isPopular: false,
    ingredients:["Flour","Sugar","Saffron","Oil"],
    instructions:"Fry spiral batter and soak in sugar syrup." },

  { name: "Rasmalai", category: "Desserts", isPopular: true,
    ingredients:["Chhena","Milk","Sugar","Cardamom","Saffron"],
    instructions:"Soak soft chhena patties in sweetened saffron milk." }
];

// ==================== Display Recipes ====================
```

```javascript
const recipesContainer = document.getElementById("recipes-container");
const detailsSection = document.getElementById("recipe-details");
const detailsTitle = document.getElementById("details-title");
const detailsIngredients = document.getElementById("details-ingredients");
const detailsInstructions = document.getElementById("details-instructions");
const backBtn = document.getElementById("back-btn");

// Function to render recipes as cards
function renderRecipes(list) {
  recipesContainer.innerHTML = "";
  list.forEach((recipe, index) => {
    const card = document.createElement("div");
    card.className = "recipe-card bg-white p-4 rounded-lg shadow-md";
    card.innerHTML = `
      <h3 class="text-xl font-bold mb-2">${recipe.name}</h3>
      <p class="text-sm text-gray-600 mb-2">${recipe.category}</p>
      <button class="view-btn bg-blue-500 text-white px-3 py-1 rounded hover:bg-blue-600" data-index="${index}">
        View Details
      </button>
    `;
    recipesContainer.appendChild(card);
  });
}

// Show details of a recipe
function showDetails(index) {
  const recipe = recipes[index];
  detailsTitle.textContent = recipe.name;
  detailsIngredients.innerHTML = recipe.ingredients.map(i => `<li>${i}</li>`).join("");
  detailsInstructions.textContent = recipe.instructions;

  document.getElementById("main-content").classList.add("hidden");
  detailsSection.classList.remove("hidden");
}

// Back button
backBtn.addEventListener("click", () => {
  detailsSection.classList.add("hidden");
  document.getElementById("main-content").classList.remove("hidden");
});

// Event delegation for view buttons
recipesContainer.addEventListener("click", (e) => {
```

```
  if (e.target.classList.contains("view-btn")) {
    const index = e.target.getAttribute("data-index");
    showDetails(index);
  }
});

// Initial render
renderRecipes(recipes);
```