

```
// Recipes Data (20+ recipes with images)
var recipes = [
  {
    title: "Paneer Butter Masala",
    category: "veg popular",
    image:
"https://www.indianhealthyrecipes.com/wp-content/uploads/2022/04/paneer-butter-masala.jpg",
    ingredients: ["Paneer", "Butter", "Tomatoes", "Cream", "Spices"],
    steps: ["Heat butter & sauté onions", "Add tomato puree & spices", "Cook paneer cubes",
"Finish with cream"]
  },
  {
    title: "Chicken Biryani",
    category: "nonveg popular premium",
    image:
"https://www.indianhealthyrecipes.com/wp-content/uploads/2021/06/chicken-biryani-recipe.jpg",
    ingredients: ["Chicken", "Basmati Rice", "Onions", "Yogurt", "Spices"],
    steps: ["Marinate chicken", "Cook onions & add chicken", "Layer rice & masala", "Steam
until cooked"]
  },
  {
    title: "Masala Dosa",
    category: "veg popular",
    image:
"https://www.indianhealthyrecipes.com/wp-content/uploads/2021/04/masala-dosa.jpg",
    ingredients: ["Dosa Batter", "Potatoes", "Onions", "Spices"],
    steps: ["Cook potato masala", "Spread dosa on pan", "Fill with masala", "Serve with
chutney & sambar"]
  },
  {
    title: "Mutton Curry",
    category: "nonveg premium",
    image:
"https://www.indianhealthyrecipes.com/wp-content/uploads/2021/05/mutton-curry-recipe.jpg",
    ingredients: ["Mutton", "Onions", "Tomatoes", "Ginger Garlic", "Spices"],
    steps: ["Sauté onions & ginger garlic", "Add mutton & spices", "Cook with tomatoes",
"Simmer until tender"]
  },
  {
    title: "Vegetable Pulao",
    category: "veg",
    image:
"https://www.indianhealthyrecipes.com/wp-content/uploads/2022/02/vegetable-pulao.jpg",
    ingredients: ["Rice", "Mixed Vegetables", "Spices", "Ghee"],
    steps: ["Sauté whole spices", "Add vegetables & rice", "Cook with water", "Fluff & serve"]
  }
]
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},
{
  title: "Chole Bhature",
  category: "veg popular",
  image:
    "https://www.indianhealthyrecipes.com/wp-content/uploads/2022/02/chole-bhature.jpg",
  ingredients: ["Chickpeas", "Flour", "Spices", "Oil"],
  steps: ["Soak & cook chickpeas", "Prepare masala curry", "Knead dough & fry bhature",
    "Serve hot"]
},
{
  title: "Fish Curry",
  category: "nonveg premium",
  image:
    "https://www.indianhealthyrecipes.com/wp-content/uploads/2021/02/fish-curry-recipe.jpg",
  ingredients: ["Fish", "Coconut Milk", "Tamarind", "Spices"],
  steps: ["Marinate fish", "Prepare curry base", "Cook with coconut milk", "Add fish &
    simmer"]
},
{
  title: "Idli Sambar",
  category: "veg",
  image:
    "https://www.indianhealthyrecipes.com/wp-content/uploads/2021/04/idli-sambar.jpg",
  ingredients: ["Rice Batter", "Dal", "Vegetables", "Spices"],
  steps: ["Steam idlis", "Prepare sambar", "Serve together with chutney"]
},
{
  title: "Hyderabadi Haleem",
  category: "nonveg premium",
  image:
    "https://www.indianhealthyrecipes.com/wp-content/uploads/2021/06/haleem-recipe.jpg",
  ingredients: ["Mutton/Chicken", "Broken Wheat", "Lentils", "Spices"],
  steps: ["Cook meat with spices", "Mash lentils & wheat", "Mix & slow cook", "Garnish with
    fried onions"]
},
{
  title: "Rasgulla",
  category: "veg popular",
  image: "https://www.indianhealthyrecipes.com/wp-content/uploads/2022/03/rasgulla.jpg",
  ingredients: ["Milk", "Sugar", "Cardamom"],
  steps: ["Curdle milk", "Make balls from chenna", "Boil in sugar syrup", "Serve chilled"]
},
{
  title: "Butter Chicken",
  category: "nonveg popular",
  image:
    "https://www.indianhealthyrecipes.com/wp-content/uploads/2021/05/butter-chicken.jpg",

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    ingredients: ["Chicken", "Butter", "Tomato puree", "Cream", "Spices"],
    steps: ["Cook chicken with spices", "Prepare buttery tomato gravy", "Combine & simmer",
"Serve hot"]
  },
  {
    title: "Pav Bhaji",
    category: "veg popular",
    image: "https://www.indianhealthyrecipes.com/wp-content/uploads/2021/04/pav-bhaji.jpg",
    ingredients: ["Potatoes", "Vegetables", "Butter", "Pav Buns"],
    steps: ["Mash & cook vegetables", "Add spices & butter", "Serve with toasted pav buns"]
  },
  {
    title: "Rajma Chawal",
    category: "veg",
    image:
"https://www.indianhealthyrecipes.com/wp-content/uploads/2021/04/rajma-chawal.jpg",
    ingredients: ["Kidney Beans", "Rice", "Onions", "Spices"],
    steps: ["Soak & cook rajma", "Prepare curry base", "Serve with steamed rice"]
  },
  {
    title: "Egg Curry",
    category: "nonveg",
    image: "https://www.indianhealthyrecipes.com/wp-content/uploads/2021/06/egg-curry.jpg",
    ingredients: ["Boiled Eggs", "Onions", "Tomatoes", "Spices"],
    steps: ["Prepare onion-tomato masala", "Add spices", "Cook with boiled eggs"]
  },
  {
    title: "Aloo Paratha",
    category: "veg",
    image:
"https://www.indianhealthyrecipes.com/wp-content/uploads/2021/04/aloo-paratha.jpg",
    ingredients: ["Wheat Flour", "Potatoes", "Spices", "Butter"],
    steps: ["Prepare potato filling", "Roll & stuff parathas", "Cook on tawa with butter"]
  },
  {
    title: "Pani Puri",
    category: "veg popular",
    image: "https://www.indianhealthyrecipes.com/wp-content/uploads/2021/04/pani-puri.jpg",
    ingredients: ["Puris", "Tamarind Water", "Potatoes", "Spices"],
    steps: ["Prepare spicy water", "Make stuffing", "Fill puris & serve"]
  },
  {
    title: "Dal Makhani",
    category: "veg premium",
    image:
"https://www.indianhealthyrecipes.com/wp-content/uploads/2021/04/dal-makhani.jpg",
    ingredients: ["Black Lentils", "Kidney Beans", "Butter", "Cream", "Spices"],
    steps: ["Soak & cook lentils", "Prepare rich masala", "Simmer with butter & cream"]
  }

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    },
    {
      title: "Tandoori Chicken",
      category: "nonveg popular",
      image:
        "https://www.indianhealthyrecipes.com/wp-content/uploads/2021/04/tandoori-chicken.jpg",
      ingredients: ["Chicken", "Yogurt", "Spices"],
      steps: ["Marinate chicken", "Grill in oven or tandoor", "Serve hot with lemon"]
    },
    {
      title: "Veg Momos",
      category: "veg",
      image:
        "https://www.indianhealthyrecipes.com/wp-content/uploads/2021/04/veg-momos.jpg",
      ingredients: ["Flour", "Cabbage", "Carrot", "Spices"],
      steps: ["Prepare dough", "Stuff with veg filling", "Steam until cooked"]
    },
    {
      title: "Kheer",
      category: "veg popular",
      image:
        "https://www.indianhealthyrecipes.com/wp-content/uploads/2021/04/rice-kheer.jpg",
      ingredients: ["Rice", "Milk", "Sugar", "Cardamom", "Dry Fruits"],
      steps: ["Boil milk & rice", "Add sugar & cardamom", "Garnish with dry fruits"]
    }
  ];

```

// Render Recipes

```

function renderRecipes(list) {
  var grid = document.getElementById("recipeGrid");
  grid.innerHTML = "";
  list.forEach(function(r, i) {
    var card = document.createElement("div");
    card.className = "card";
    card.innerHTML = `
      
      <h3>${r.title}</h3>
      <button onclick="openModal(${i})">View Recipe</button>
    `;
    grid.appendChild(card);
  });
}
renderRecipes(recipes);

```

// Home button

```

function goHome() {
  renderRecipes(recipes);
}

```

```
// Category filter
function filterByCategory() {
  var selected = document.getElementById("categorySelect").value;
  if (selected === "all") {
    renderRecipes(recipes);
  } else {
    var filtered = recipes.filter(function(r) {
      return r.category.includes(selected);
    });
    renderRecipes(filtered);
  }
}
```

```
// Modal functions
function openModal(i) {
  var r = recipes[i];
  document.getElementById("modalImg").src = r.image;
  document.getElementById("modalTitle").innerText = r.title;

  var ingList = document.getElementById("modalIngredients");
  ingList.innerHTML = "";
  r.ingredients.forEach(function(ing) {
    ingList.innerHTML += "<li>" + ing + "</li>";
  });

  var stepList = document.getElementById("modalSteps");
  stepList.innerHTML = "";
  r.steps.forEach(function(step) {
    stepList.innerHTML += "<li>" + step + "</li>";
  });

  document.getElementById("recipeModal").style.display = "block";
}

function closeModal() {
  document.getElementById("recipeModal").style.display = "none";
}
```