



Ingredients [Edit and Save](#)

Original recipe makes 1 1 1/2 pound loaf [Change Servings](#)

<input type="checkbox"/> 4 cups all-purpose flour	<input type="checkbox"/> 1/2 cup margarine, softened
<input type="checkbox"/> 4 tablespoons white sugar	<input type="checkbox"/> 1 cup buttermilk
<input type="checkbox"/> 1 teaspoon baking soda	<input type="checkbox"/> 1 egg
<input type="checkbox"/> 1 tablespoon baking powder	<input type="checkbox"/> 1/4 cup butter, melted
<input type="checkbox"/> 1/2 teaspoon salt	<input type="checkbox"/> 1/4 cup buttermilk

[Check All](#) [Add to Shopping List](#)

Directions

- Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet.
- In a large bowl, mix together flour, sugar, baking soda, baking powder, and salt and margarine. Stir in 1 cup of buttermilk and egg. Turn onto a lightly floured surface and knead slightly. Form dough into a loaf and place on prepared baking sheet. In a small bowl, combine butter with 1/4 cup buttermilk; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf.
- Bake in preheated oven for 45 to 50 minutes, or until a wooden skewer inserted into the center of the loaf comes out clean, about 30 to 35 minutes. Remove from oven and let cool for 10 minutes. You may continue to brush the loaf with the butter mixture if desired.

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★★★★★ Apr 14, 2003
I used by KitchenAid Stand Up Mixer
and the whole thing took 10 minutes
at best to prepare. And, it was

Most Helpful Critic

★★★★★ Apr 14, 2003
This may be the
Bread I've ever
[See full review](#)

Provencal Potato Gratin



From Food Network Kitchens
Recipe categories: Cheese, Vegetables, Potato, Tomatoes

Recipe

Ratings & Reviews (15)



Photo: Provencal Potato Gratin Recipe

★★★★★

Total Time:

Prep
Inactive
Cook

Yield:

Level:

Ingredients

4 large clove garlic, smashed
3 tablespoons extra-virgin olive oil, plus more for drizzling
1 medium yellow onion, sliced
1 red pepper, peeled, seeded and diced (3/4 cup)
1/4 cup dry white vermouth
2 pounds Yukon gold or other waxy potatoes (about 4 to 5), peeled
1 cup water
1/2 cup chopped fresh basil leaves
1 pound plum tomatoes
Kosher salt and freshly ground black pepper
1/3 cup freshly grated Parmesan

Directions

Preheat the oven to 350 degrees F.
Rub 1 of the garlic cloves all over the inside of a large 1 1/2 quart oval casserole dish. Smear some of the olive oil all over the inside of the dish. Mince the rest of the garlic.
Heat the rest of the oil in a saucepan over medium heat. Add the garlic, onion, and pepper, season with the salt and pepper, and

Sachet's Irish Family Food
photo by © Lis Parsons 2013

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reviews (0) photo wine pairings my notes find out more

yield: Serves 10 to 12
active time: 30 minutes
total time: 3 hours

This traditional Irish cake uses a porter, such as Guinness, Beamish, or Murphy's, and is a deliciously rich and moist fruit cake. Make it a few days... [more](#)

user rating user rating: 3 forks

rate this recipe **review this recipe**

at a glance
main ingredients: Beer, Raisin
cuisine: Irish
type: Cake
dietary considerations: Vegetarian
appears in this menu: A Traditional Irish Brunch

cooks' tools
 conversion chart technique videos

print a shopping list for this recipe | **view wine pairings**

ingredients

3 1/2 cups (450g) all-purpose (plain) flour
1 teaspoon grated or ground nutmeg
1 teaspoon pumpkin pie spice (mixed spice)
2 teaspoons baking powder
Pinch of salt
1 cup (225g) butter
1 cup packed (225g) light brown sugar
1 pound (450g) golden raisins (sultanas) or raisins or a mixture of both
3 ounces (75g) chopped candied peel, store-bought or homemade
2 eggs
1 (12-ounce/330ml) bottle porter or stout

preparation

Preheat the oven to 350°F (180°C/Gas mark 4). Line the sides and bottom of an 8-inch (20 cm) high-sided round cake pan (the sides should be about 2 3/4 inches/7 cm high) with waxed (greaseproof) paper.

Sift the flour, nutmeg, spice, baking powder, and salt into a bowl. Rub in the butter, then stir in the

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Comed Beef and Cabbage with Herb Buttered Potatoes
★★★★★ 42 Reviews Like 799

Irish Soda Bread
★★★★★ 154 Reviews Like 136

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From Food Network Kitchens
Recipe categories: Cheese, Vegetables, Potato, Tomatoes

[food](#)

[Recipe](#) [Ratings & Reviews \(15\)](#)


Photo: Provencal Potato Gratin Recipe

Total Time:
Prep: 10 min
Inactive: 1 hour
Cook: 1 hour 10 min

Yield: 8 servings

Level: Intermediate

Ingredients

- 4 large clove garlic, smashed
- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 medium yellow onion, sliced
- 1 red pepper, peeled, seeded and diced (3/4 cup)
- 1/4 cup dry white vermouth
- 2 pounds Yukon gold or other waxy potatoes (about 4 to 5), peeled
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- 1/2 cup chopped fresh basil leaves
- 1 pound plum tomatoes
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Sachet's Irish Family Food
photo by © Lis Parsons 2013

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[recipe](#) [reviews \(0\)](#) [photo](#) [wine pairings](#) [my notes](#) [find out more](#)

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Comed Beef and Cabbage with Herb Buttered Potatoes
★★★★★ 42 Reviews [Like](#) 799

Irish Soda Bread
★★★★★ 154 Reviews [Like](#) 136



90

SERVES
02

HARD

Italian Chicken & Peppers

This delicious stovetop dish feeds 6...and they'll love the taste of this easy to make Italian-flavored topper to serve over spaghetti.

- 1 tbsp. vegetable oil
- 2 lb. skinless, boneless chicken breast halves and/or thighs, cut into 1-inch cubes
- 2 medium green peppers, cut into 2-inch-long strips (about 3 cups)
- 2 medium onions, chopped (about 2 cups)
- 2 cloves garlic, minced or tsp. garlic powder
- 1 jar (24 ounces) Prego® Traditional Italian Sauce
- 1 of a 1-pound package spaghetti, cooked and drained



TURN SPEECH ON

Step 1 of 6

1 Oil in saucepot.

2 Add chicken and cook until browned and done,
stirring often.





I'm craving... chicken!

What's For Dinner?

Soft Tacos



SERVES
04

EASY

Sirloin Steak Olé



SERVES
06

EASY

Pace® Fiesta Chili



SERVES
04

EASY





I'm craving... chicken!

Soft Tacos



SERVES
04

EASY



Sirloin Steak Olé



SERVES
06

EASY

Pace® Fiesta Chili



SERVES
04

EASY



The image shows a smartphone screen displaying a cooking application. The screen is divided into a grid of cards, each representing a different meal recipe.

- Creamy Dijon Chick...**
SERVES 04 EASY
45 minutes
- Skillet Chicken & Br...**
SERVES 04 EASY
30 minutes
- Swanson® Golden C...**
SERVES 04 EASY
0 minutes
- Swanson® Italian M...**
SERVES 06 EASY
0 minutes
- Italian Chicken & Peppers**
This delicious stovetop dish feeds 6...and they'll love the taste of this easy to make Italian-flavored topper to serve over spaghetti.
Italian Chicken & Peppers
Cook it!
40 minutes 06 stars EASY
- Chicken Creole with...**
SERVES 04 EASY
35 minutes

The background of the phone screen features a repeating pattern of kitchen-related icons like knives, spoons, and bowls.



90

SERVES
02

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TURN SPEECH ON

Step 1 of 6

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2 Add chicken and cook until browned and done,
stirring often.

- 2** Add **chicken** and cook until browned and done, stirring **often**.
- 3** Peppers, onions and **garlic** and cook until tender.
- 4** Add **pasta sauce** and heat through.
- 5** Serve over **spaghetti**.
- 6** *Also delicious with Prego® Roasted Chicken Pasta Sauce.



Brought to you by
Campbell's

- Of a 17.3-ounce package Pepperidge Farm® Puff Pastry Sheets (1 sheet), thawed
- 1 cup Prego® Pizzeria Style Pizza Sauce
- Cup Pace® Picante Sauce
- 1 cup shredded mozzarella cheese
- 1 cup shredded Cheddar cheese
- Cup sliced pitted ripe olives



TURN SPEECH ON

Step 1 of 10

1 **Pastry** sheet at room temperature **29:34**

2 Preheat oven to 400°F.

3 **Pastry** on lightly floured surface.

4 Roll into 15" x 10" rectangle and place on baking sheet.

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Step 1 of 10

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I'm craving... beef!

Soft Tacos
SERVES 04 EASY

Sirloin Steak Olé
SERVES 06 EASY

The flavor of smoked jalapeños gives this quick-cooking beef chili a unique taste that the whole family will enjoy.

Cook It!
SERVES 04 ★★★★ EASY



Screencast-O-Matic.com
www.cheftacularapp.com/www_recipes/2500

What's Next?

Find & purchase ingredients

Cook with friends

Instructive videos and pictures

But without the clutter

Thank you! Questions?



@rorypettingill

@jeffnovich

@sweetastandy

@aaronasmyth

@mondayjblack

@tobym

www.cheftacularapp.com



Search seems limited... what's the plan for that?

Right now we are somewhat limited by the Campbell's API but we anticipate working with them to expand it. For example, we'd be able to search on ingredients or clusters of ingredients, cuisine type, time to prepare, and other attributes like vegan, vegetarian, lactose free, low carb, etc.

There are a million recipe sites. What makes your app different and better than the others?

From start to finish, we think our app does a better job of getting the meal on the table. Our search matches what you actually think when you plan dinner (I want a sandwich, or I want Mexican, not “I want a very specific recipe with specific ingredients”). We break down the oftentimes long, confusing paragraphs of directions found on other sites into digestible steps with key actions highlighted. And our virtual sous chef frees your hands to do the cooking.

How does this app drive sales for Campbell's?

We opted for a muted level of branding, because we think in-your-face corporate sponsorship causes users to doubt the utility of an application. If a user likes the experience he/she has in the app, they'll keep using it. And if they keep using it they'll keep needing Campbell's products to make the recipes. We think users will like the experience.

What other features would you like to add to this?

This is obviously the front end of the application, which we thought was most important to build for the demo. We envision this having a “My Account” section so users can save their favorite recipes, upload their own recipes (eventually), and upload pictures of their completed dishes and hints for other chefs making a given dish, which improves the experience for everyone. We also want to add features that will let users find friends to cook with and incorporate helpful videos and hints during the cooking process.

Is there anything shown here that isn't working?

No, everything we demoed has been built and works.
However, there is plenty of room for bug testing.

Is this an iPad app? Where do you ultimately see this performing or being used the best?

We built a web app, which really means that this is usable on any device with a browser. Because we geared the app towards kitchen newbies and young adults in general, we selected a medium for our video presentation that is heavily used by that demographic: mobile/iPad.

How do you parse the steps? How could you improve it?

Right now we're pulling out each sentence in a given step returned by the API and creating a new, smaller, single-action step out of it. We're also using a dictionary of ingredient terms and cooking verbs to style the words, but it's assembled by hand. Having a more robust list would improve the coverage of cooking verbs and ingredients.

How scalable is this app?

We picked a widely used technology, Ruby on Rails, to serve as our back end, meaning that our application code is already very efficient. Then we set up a memcache instance to sit between our app and the Campbell's API, reducing the number of requests to Campbell's API dramatically, and improving the overall response times of the app significantly. We used best practices on the front end, like spriteing images and combining static assets to reduce the number of requests, to ensure that the page loads quickly and resources are pulled out of some layer of caching whenever possible. Most of the HTML rendering is also offloaded to the browser, so there is very, very little work being done by ours or Campbell's servers. We're set up in Heroku, which allows for easy scaling of server instances, but the app is so efficient that we won't need to scale very much.

What is your tech stack?

Ruby on Rails on the back end built on Heroku, memcache sitting between our app and the Campbell's API, and jQuery and Angular.js on the front end. We used CSS3 features frequently to make this a gorgeous application.