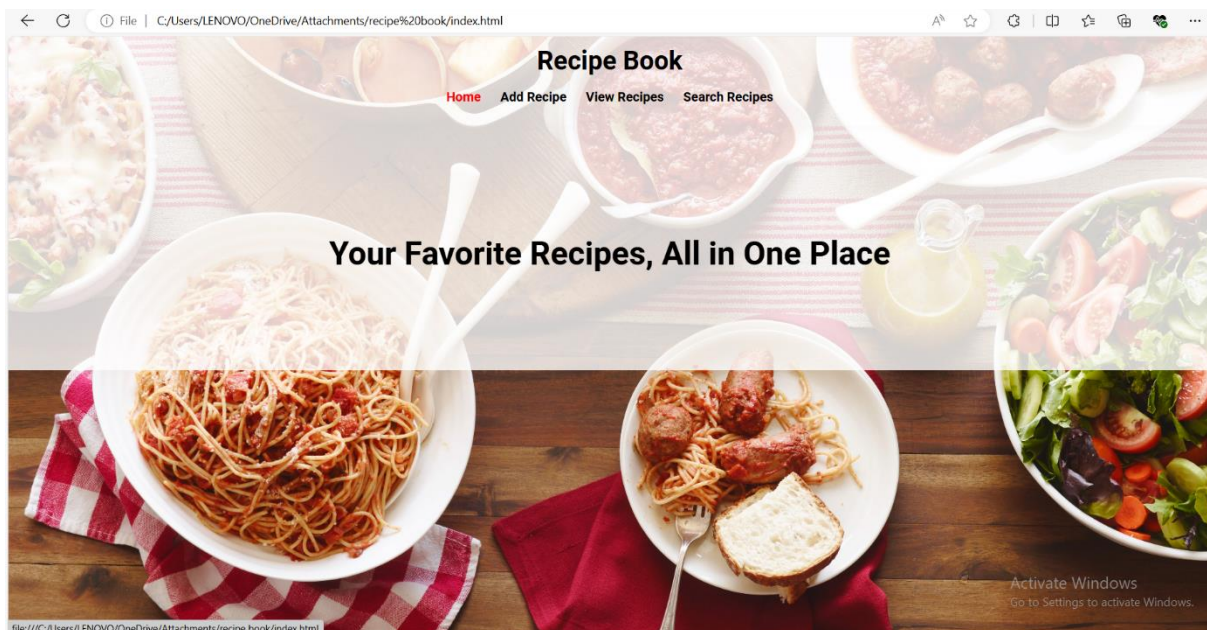


RECIPE BOOK

- index.html: Home page displaying navigation and introduction.
- add-recipe.html: Page to add new recipes with a form.
- view-recipes.html: Page displaying all added recipes.
- search-recipes.html: Page to search for recipes based on keywords
- style.css: CSS file for styling the application.
- script.js: JavaScript file handling dynamic functionality (adding, viewing, and searching recipes).
- images/ : Directory containing images used in the project.



1. Add Recipe:

Navigate to the "Add Recipe" page.

Fill out the form with recipe details (name, ingredients, steps). - Click "Add Recipe" to submit.

2. View Recipes:

Navigate to "View Recipes" page

To see all added recipes. - Each recipe displays its name, ingredients, and preparation steps.

3. Search Recipes:

Navigate to "Search Recipes" page.

Enter keywords in the search field and click "Search" to find recipes matching the criteria. - Search results are displayed dynamically.

Add New Recipe

Home Add Recipe View Recipes Search Recipes

Recipe Name: Biryani

Ingredients: Marinade: 500g chicken, 1 cup yogurt, 1 tbsp ginger-garlic paste

Preparation Steps: Marinate: Mix chicken with marinade ingredients, set aside 30 mins. Cook Rice: Boil rice with spices, drain. Cook Chicken: Fry onions, add cumin, chilies, tomatoes, chicken, cook until done.

Upload Image: Choose File No file chosen

Add Recipe

Activate Windows
Go to Settings to activate Windows.

View Recipes

Home Add Recipe View Recipes Search Recipes

Recipes

Famous Biryani

Ingredients: Basmati rice, Chicken, Biryani spices, Yogurt, Onions, Tomatoes, Garlic, Ginger

Preparation Steps: 1. Marinate chicken with spices and yogurt. 2. Cook onions, garlic, and ginger until golden. 3. Add marinated chicken and cook until done. 4. Layer with partially cooked basmati rice and simmer until fully cooked.

Delete

Classic Spaghetti

Ingredients: Spaghetti, Ground beef, Tomato sauce, Garlic, Onion, Olive oil, Basil, Parmesan cheese

Preparation Steps: 1. Cook spaghetti according to package instructions. 2. Sauté garlic and onion in olive oil. 3. Add ground beef and cook until browned. 4. Stir in tomato sauce and simmer. 5. Serve sauce over spaghetti with basil and Parmesan cheese.

Delete

Activate Windows
Go to Settings to activate Windows.