

Week 11: Responsive Web design and media queries

Objectives:

At the end of the activity, the students should be able to:

- Create responsive web designs that adapt to different screen sizes.
- Apply breakpoints, media queries in css

Materials:

1 PC with pre-installed operating system, text editor and browser.

INSTRUCTIONS:

1. Open a text editor.
2. Create a new HTML file and save it as ("midterm LabAct2.html")
3. Start with the basic HTML structure as follows:

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <title> Recipe Website </title>
  <link rel="stylesheet"
    <!-- Custom CSS -->
    <link rel="stylesheet" href="styles.css">
</head>
<body>
  <!-- Your content goes here -->
</body>
</html>
```

4. **Creating Content:**
 - a. Design a webpage that includes a header, navigation bar, main content area, and footer.
 - b. Create individual pages for each recipe, including ingredients, instructions, cooking time, and serving size. (at least 5 recipes)
 - c. Incorporate images to make the recipes visually appealing.
5. **Adding Styles:**
 - a. Create an external CSS file (e.g., "styles.css") and link it in the `<head>` section.
 - b. Write CSS rules to style your webpage, focusing on **making it responsive**.
 - c. Utilize CSS techniques such as **media queries** to adjust the layout and styling for different screen sizes.
 - d. Consider using techniques like flexbox or CSS grid for layout flexibility..

6. Testing:

- Save your HTML and CSS files.
- Open the HTML file in a web browser and resize the window to test the responsiveness of your design.

HTML HOME:

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <link
href="https://cdn.jsdelivr.net/npm/bootstrap@5.3.3/dist/css/bootstrap.min.css"
rel="stylesheet">
  <title>Recipe Website</title>
  <link rel="stylesheet" href="style.css">
</head>
<body>
  <!-- navigation bar -->
  <nav class="navbar navbar-expand-lg bg-body-tertiary text-center">
    <div class="container-fluid">
      <a class="navbar-brand" href="#">Food Recipe</a>
      <button class="navbar-toggler" type="button" data-bs-toggle="collapse"
data-bs-target="#navbarNav" aria-controls="navbarNav" aria-expanded="false" aria-
label="Toggle navigation">
        <span class="navbar-toggler-icon"></span>
      </button>
      <div class="collapse navbar-collapse" id="navbarNav">
        <ul class="navbar-nav mx-auto" style="width: 200px;">
          <li class="nav-item">
            <a class="nav-link" href="#">Home</a>
          </li>
          <li class="nav-item">
            <a class="nav-link" href="#">Features</a>
          </li>
          <li class="nav-item">
            <a class="nav-link" href="#">Pricing</a>
          </li>
        </ul>
      </div>
    </div>
  </nav>
  <!-- features -->
```

```

<div id="carouselExampleIndicators" class="carousel slide">
  <div class="carousel-indicators">
    <button type="button" data-bs-target="#carouselExampleIndicators" data-
bs-slide-to="0" class="active" aria-current="true" aria-label="Slide 1"></button>
    <button type="button" data-bs-target="#carouselExampleIndicators" data-
bs-slide-to="1" aria-label="Slide 2"></button>
    <button type="button" data-bs-target="#carouselExampleIndicators" data-
bs-slide-to="2" aria-label="Slide 3"></button>
  </div>
  <div class="carousel-inner">
    <div class="carousel-item active">
      
    </div>
    <div class="carousel-item">
      
    </div>
    <div class="carousel-item">
      
    </div>
  </div>
  <button class="carousel-control-prev" type="button" data-bs-
target="#carouselExampleIndicators" data-bs-slide="prev">
    <span class="carousel-control-prev-icon" aria-hidden="true"></span>
    <span class="visually-hidden">Previous</span>
  </button>
  <button class="carousel-control-next" type="button" data-bs-
target="#carouselExampleIndicators" data-bs-slide="next">
    <span class="carousel-control-next-icon" aria-hidden="true"></span>
    <span class="visually-hidden">Next</span>
  </button>
</div>

<div class="blog-container">

  <div class="blog-box">
    <!-- blog 1 -->
    <div class="blog-img">

```

```

        
    </div>

    <div class="blog-text">
        <span>4 April 2024</span>
        <a href="adobo.html" target="_self" class="blog-
title">Adobo</a>
        <p>Philippine adobo is a popular Filipino dish and
cooking process in Philippine cuisine. In its base form, meat, seafood, or
vegetables are first browned in oil, and then marinated and simmered in vinegar,
salt and/or soy sauce, and garlic.</p>
    </div>
</div>

<!--blog 2-->
<div class="blog-box">
    <div class="blog-img">
        
    </div>
    <div class="blog-text">
        <span>4 April 2024</span>
        <a href="Menudo.html" target="_self" class="blog-
title">Menudo</a>
        <p> Menudo, also known as ginamay or ginagmay, is a
traditional stew from the Philippines made with pork and sliced liver in tomato
sauce with carrots and potatoes. Unlike the Mexican dish of the same name, it
does not use tripe, hominy, or red chili sauce.</p>
    </div>
</div>

<!--blog 3-->
<div class="blog-box">
    <div class="blog-img">
        
    </div>
    <div class="blog-text">
        <span>4 April 2024</span>
        <a href="sisig.html" class="blog-title">Sisig</a>
        <p>Sisig is a Filipino dish made from pork jowl and ears,
pork belly, and chicken liver, which is usually seasoned with calamansi, onions,
and chili peppers. It originates from the Pampanga region in Luzon. Sisig is a
staple of Kapampangan cuisine.</p>
    </div>
</div>

```

```

<!--blog 4-->
<div class="blog-box">
  <div class="blog-img">
    
  </div>
  <div class="blog-text">
    <span>4 April 2024</span>
    <a href="karekare.html" class="blog-title">Kare-Kare</a>
    <p>Kare-kare is a Philippine stew that features a thick
savory peanut sauce. It is generally made from a base of stewed oxtail, beef
tripe, pork hocks, calves' feet, pig's feet or trotters, various cuts of pork,
beef stew meat, and occasionally offal.</p>
  </div>
</div>

<!--blog 5-->
<div class="blog-box">
  <div class="blog-img">
    
  </div>
  <div class="blog-text">
    <span>4 April 2024</span>
    <a href="chickencurry.html" class="blog-title">Chicken
curry</a>
    <p>Chicken curry or curry/curried chicken is a South Asian
dish originating from India. It is common in the Indian subcontinent, Caribbean,
Arabian Peninsula, Southeast Asia, Great Britain, and Japan. </p>
  </div>
</div>
</div>

<!-- Footer -->
<footer class="text-center text-lg-start bg-body-tertiary text-muted">
  <!-- Section: Social media -->
  <section class="d-flex justify-content-center justify-content-lg-
between p-4 border-bottom">
    <!-- Left -->
    <div class="me-5 d-none d-lg-block">
      <span>Get connected with us on social networks:</span>
    </div>
    <!-- Left -->

    <!-- Right -->
    <div>

```

```

        <a href="" class="me-4 text-reset">
        <i class="fab fa-facebook-f"></i>
        </a>
        <a href="" class="me-4 text-reset">
        <i class="fab fa-twitter"></i>
        </a>
        <a href="" class="me-4 text-reset">
        <i class="fab fa-google"></i>
        </a>
        <a href="" class="me-4 text-reset">
        <i class="fab fa-instagram"></i>
        </a>
        <a href="" class="me-4 text-reset">
        <i class="fab fa-linkedin"></i>
        </a>
        <a href="" class="me-4 text-reset">
        <i class="fab fa-github"></i>
        </a>
    </div>
    <!-- Right -->
</section>
<!-- Section: Social media -->

<!-- Section: Links -->
<section class="">
<div class="container text-center text-md-start mt-5">
    <!-- Grid row -->
    <div class="row mt-3">
        <!-- Grid column -->
        <div class="col-md-3 col-lg-4 col-xl-3 mx-auto mb-4">
            <!-- Content -->
            <h6 class="text-uppercase fw-bold mb-4">
            <i class="fas fa-gem me-3"></i>Food Recipe
            </h6>
            <p>
                We are committed to excellence in every aspect of our
                offerings. Our recipes are meticulously crafted by seasoned culinary experts who
                draw inspiration from global culinary traditions while infusing each dish with a
                touch of innovation. We prioritize quality ingredients, flavor balance, and
                foolproof techniques to ensure that every recipe yields exceptional results.
            </p>
            </div>
        <!-- Grid column -->

        <!-- Grid column -->

```

```
<div class="col-md-2 col-lg-2 col-xl-2 mx-auto mb-4">
  <!-- Links -->
  <h6 class="text-uppercase fw-bold mb-4">
    Products
  </h6>
  <p>
    <a href="#" class="text-reset">Angular</a>
  </p>
  <p>
    <a href="#" class="text-reset">React</a>
  </p>
  <p>
    <a href="#" class="text-reset">Vue</a>
  </p>
  <p>
    <a href="#" class="text-reset">Laravel</a>
  </p>
</div>
<!-- Grid column -->

<!-- Grid column -->
<div class="col-md-3 col-lg-2 col-xl-2 mx-auto mb-4">
  <!-- Links -->
  <h6 class="text-uppercase fw-bold mb-4">
    Useful links
  </h6>
  <p>
    <a href="#" class="text-reset">Home</a>
  </p>
  <p>
    <a href="#" class="text-reset">Features</a>
  </p>
  <p>
    <a href="#" class="text-reset">Pricing</a>
  </p>
  <p>
    <a href="#" class="text-reset">Help</a>
  </p>
</div>
<!-- Grid column -->

<!-- Grid column -->
<div class="col-md-4 col-lg-3 col-xl-3 mx-auto mb-md-0 mb-4">
  <!-- Links -->
  <h6 class="text-uppercase fw-bold mb-4">Contact</h6>
```

```

        <p><i class="fas fa-home me-3"></i> Cabuyao, Laguna</p>
        <p>
        <i class="fas fa-envelope me-3"></i>
        foodrecipe@gmail.com
        </p>
        <p><i class="fas fa-phone me-3"></i> + 01 234 567 88</p>
        <p><i class="fas fa-print me-3"></i> + 01 234 567 89</p>
    </div>
    <!-- Grid column -->
</div>
<!-- Grid row -->
</div>
</section>
<!-- Section: Links -->

<!-- Copyright -->
<div class="text-center p-4" style="background-color: rgba(0, 0, 0,
0.05);">
    © 2024 Copyright:
    <a class="text-reset fw-bold" href="#">FoodRecipe.com</a>
</div>
<!-- Copyright -->
</footer>
<!-- Footer -->

<script
src="https://cdn.jsdelivr.net/npm/bootstrap@5.3.3/dist/js/bootstrap.bundle.min.js
" integrity="sha384-
YvpcrYf0tY3lHB60NNkmXc5s9fDVZLESaAA55NDz0xhy9GkcIdslK1eN7N6jIeHz"
crossorigin="anonymous"></script>
</body>
</html>

```

CSS HOME:

```

@font-face{
    font-family: nexa;
    src: url(Nexa-Heavy.ttf);
}
@font-face{
    font-family: SemiBold;

```



```
    src: url(Railway-Semibold.ttf);
}
*{
    padding: 0;
    margin: 0;
    box-sizing: border-box;
}
.navbar{
    position: fixed;
    width: 100%;
    z-index: 1000;
}

.navbar-brand{
    font-family: nexa;
    font-size: 30px;
    color: #000000;
    font-weight: bold;
}
.nav-item{
    font-family: SemiBold;
    font-size: 18px;
    color: #000000;
}
.nav-item :hover{
    transform: scale(1.3);
    pointer: cursor;
}

.blog-container{
    display: flex;
    justify-content: center;
    align-items: center;
    margin: 20px 0px;
    flex-wrap: wrap;
    transform: translateY(100px);
}
.blog-box{
    width: 350px;
    background-color: #ffffff;
    border: 1px solid #ecec;
    margin: 20px;
}
```

```
.blog-img{
    width: 100%;
    height: auto;
}
.blog-img img{
    width: 100%;
    width: 100%;
    object-fit: cover;
    object-position: cover;
}
.blog-text{
    padding: 30px;
    display: flex;
    flex-direction: column;
}
.blog-text span{
    font-size: 15px;
    color: black;
    font-family: SemiBold;
}
.blog-text .blog-title{
    font-size: 20px;
    font-weight: 500;
    color: black;
    font-family: myFont;
    text-decoration: none;
}
.blog-text .blog-title:hover{
    color: red;
    transition: all ease;
}
.blog-text p{
    color: rgb(78, 78, 78);
    font-size: 12px;
    display: -webkit-box;
    -webkit-line-clamp: 3;
    -webkit-box-orient: vertical;
    overflow: hidden;
    margin: 5px 0px;
}

/* code for smooth zoom in */
```

```

.blog-box:hover{
    transform: scale(1.1);
    overflow: hidden;
    transition: transform 0.3s ease;
    box-shadow: 0 0 10px 0 rgba(56, 55, 55, 0.911);
}

/* code for smooth zoom out */
.blog-box:not(:hover){

    overflow: hidden;
    transition: transform 0.3s ease;
    border: rgba(0, 0, 0, 0.378);
    transform: scale(1);
}
footer {
    position: relative;
    width: 100%;
    z-index: 1000;
}
.blog-container {
    margin-bottom: 200px;
}

```

ADOBO HTML:

```

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <link
href="https://cdn.jsdelivrivr.net/npm/bootstrap@5.3.3/dist/css/bootstrap.min.css"
rel="stylesheet">
    <title>Recipe X</title>
    <link rel="stylesheet" href="adobo.css">
</head>
<body>
    <!-- navigation bar -->
    <nav class="navbar navbar-expand-lg bg-body-tertiary text-center">
        <div class="container-fluid">
            <a class="navbar-brand" href="#">Food Recipe</a>

```

```

        <button class="navbar-toggler" type="button" data-bs-toggle="collapse"
data-bs-target="#navbarNav" aria-controls="navbarNav" aria-expanded="false" aria-
label="Toggle navigation">
        <span class="navbar-toggler-icon"></span>
    </button>
    <div class="collapse navbar-collapse" id="navbarNav">
        <ul class="navbar-nav mx-auto" style="width: 200px;">
            <li class="nav-item">
                <a class="nav-link" href="index.html">Home</a>
            </li>
            <li class="nav-item">
                <a class="nav-link" href="#">Features</a>
            </li>
            <li class="nav-item">
                <a class="nav-link" href="#">Pricing</a>
            </li>
        </ul>
    </div>
</div>
</nav>
<div>
    <h1 class="header">Adobo</h1>

    <div class="content-container">

        <div class="content-box">
            

            <div class="content-text">
                <span>4 April 2014</span>
                <h2 class="display-1">Perfect Ulam Idead: Adobo</h2>
                <p class="h4">2 tablespoons vegetable oil

                    1 (3 pound) chicken, cut into pieces

                    1 large onion, quartered and sliced

                    2 tablespoons minced garlic

                    ⅔ cup low sodium soy sauce

                    ⅓ cup white vinegar

```

1 tablespoon garlic powder

2 teaspoons black pepper

1 bay leaf

Heat vegetable oil in a large skillet over medium-high heat. Cook chicken pieces until golden brown, 2 to 3 minutes per side. Transfer chicken to a plate and set aside.

Add onion and garlic to the skillet; cook until softened and brown, about 6 minutes.

Pour in soy sauce and vinegar and season with garlic powder, black pepper, and bay leaf.

Return chicken to pan, increase heat to high, and bring to a boil. Reduce heat to medium-low, cover, and simmer until chicken is tender and cooked through, 35 to 40 minutes.

</p>

</div>

</div>

</div>

</div>

<!-- Footer -->

<footer class="text-center text-lg-start bg-body-tertiary text-muted">

<!-- Section: Social media -->

<section class="d-flex justify-content-center justify-content-lg-between p-4 border-bottom">

<!-- Left -->

<div class="me-5 d-none d-lg-block">

Get connected with us on social networks:

</div>

<!-- Left -->

<!-- Right -->

<div>

<i class="fab fa-facebook-f"></i>

<i class="fab fa-twitter"></i>

<i class="fab fa-google"></i>

```

    </a>
    <a href="" class="me-4 text-reset">
    <i class="fab fa-instagram"></i>
    </a>
    <a href="" class="me-4 text-reset">
    <i class="fab fa-linkedin"></i>
    </a>
    <a href="" class="me-4 text-reset">
    <i class="fab fa-github"></i>
    </a>
  </div>
  <!-- Right -->
</section>
<!-- Section: Social media -->

<!-- Section: Links -->
<section class="">
  <div class="container text-center text-md-start mt-5">
    <!-- Grid row -->
    <div class="row mt-3">
      <!-- Grid column -->
      <div class="col-md-3 col-lg-4 col-xl-3 mx-auto mb-4">
        <!-- Content -->
        <h6 class="text-uppercase fw-bold mb-4">
        <i class="fas fa-gem me-3"></i>Food Recipe
        </h6>
        <p>
          We are committed to excellence in every aspect of our
offerings. Our recipes are meticulously crafted by seasoned culinary experts who
draw inspiration from global culinary traditions while infusing each dish with a
touch of innovation. We prioritize quality ingredients, flavor balance, and
foolproof techniques to ensure that every recipe yields exceptional results.
        </p>
      </div>
      <!-- Grid column -->

      <!-- Grid column -->
      <div class="col-md-2 col-lg-2 col-xl-2 mx-auto mb-4">
        <!-- Links -->
        <h6 class="text-uppercase fw-bold mb-4">
        Products
        </h6>
        <p>
        <a href="#" class="text-reset">Angular</a>
        </p>
      </div>
    </div>
  </div>

```

```

    <p>
    <a href="#" class="text-reset">React</a>
    </p>
    <p>
    <a href="#" class="text-reset">Vue</a>
    </p>
    <p>
    <a href="#" class="text-reset">Laravel</a>
    </p>
</div>
<!-- Grid column -->

<!-- Grid column -->
<div class="col-md-3 col-lg-2 col-xl-2 mx-auto mb-4">
    <!-- Links -->
    <h6 class="text-uppercase fw-bold mb-4">
    Useful links
    </h6>
    <p>
    <a href="#" class="text-reset">Home</a>
    </p>
    <p>
    <a href="#" class="text-reset">Features</a>
    </p>
    <p>
    <a href="#" class="text-reset">Pricing</a>
    </p>
    <p>
    <a href="#" class="text-reset">Help</a>
    </p>
</div>
<!-- Grid column -->

<!-- Grid column -->
<div class="col-md-4 col-lg-3 col-xl-3 mx-auto mb-md-0 mb-4">
    <!-- Links -->
    <h6 class="text-uppercase fw-bold mb-4">Contact</h6>
    <p><i class="fas fa-home me-3"></i> Cabuyao, Laguna</p>
    <p>
    <i class="fas fa-envelope me-3"></i>
    foodrecipe@gmail.com
    </p>
    <p><i class="fas fa-phone me-3"></i> + 01 234 567 88</p>
    <p><i class="fas fa-print me-3"></i> + 01 234 567 89</p>
</div>

```

```

        <!-- Grid column -->
    </div>
    <!-- Grid row -->
</div>
</section>
<!-- Section: Links -->

<!-- Copyright -->
<div class="text-center p-4" style="background-color: rgba(0, 0, 0,
0.05);">
    © 2024 Copyright:
    <a class="text-reset fw-bold" href="#">FoodRecipe.com</a>
</div>
<!-- Copyright -->
</footer>
<!-- Footer -->

<script
src="https://cdn.jsdelivr.net/npm/bootstrap@5.3.3/dist/js/bootstrap.bundle.min.js
" integrity="sha384-
YvpcrYf0tY3lHB60NNkmXc5s9fDVZLESaAA55NDz0xhy9GkcIdslK1eN7N6jIeHz"
crossorigin="anonymous"></script>

</body>
</html>

```

CSS ADOBO:

```

@font-face{
    font-family: nexa;
    src: url(Nexa-Heavy.ttf);
}
@font-face{
    font-family: SemiBold;
    src: url(Railway-Semibold.ttf);
}
*{

```



```
padding: 0;
margin: 0;
box-sizing: border-box;
}
.navbar{
  position: fixed;
  width: 100%;
  z-index: 1000;
}

.navbar-brand{
  font-family: nexa;
  font-size: 30px;
  color: #000000;
  font-weight: bold;
}

.nav-item{
  font-family: SemiBold;
  font-size: 18px;
  color: #000000;
}

.nav-item :hover{
  transform: scale(1.3);
  pointer: cursor;
}

.header{
  font-size: 50px;
  font-family: SemiBold;
  text-align: center;
  transform: translateY(100px);
}

.content-container{
  display: flex;
  justify-content: center;
  align-items: center;
  margin: 20px 0px;
  flex-wrap: wrap;
  transform: translateY(100px);
  margin-bottom: 200px;
}

.content-box{
  width: 725px;
  background-color: #ffffff;
  border: 1px solid #ececec;
```

```

        margin: 20px;
    }
    .content-text{
        padding: 30px;
        display: flex;
        flex-direction: column;
        font-weight: 200px;
    }
    p{
        text-align: justify;
    }
    img{
        width: 700px;
    }

    footer {
        text-align: center;
        width: 100%;
        z-index: 1000;
    }

```

MENUDO HTML:

```

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <link
href="https://cdn.jsdelivr.net/npm/bootstrap@5.3.3/dist/css/bootstrap.min.css"
rel="stylesheet">
    <title>Recipe X</title>
    <link rel="stylesheet" href="Menudo.css">
</head>
<body>
    <!-- navigation bar -->
    <nav class="navbar navbar-expand-lg bg-body-tertiary text-center">
        <div class="container-fluid">
            <a class="navbar-brand" href="#">Food Recipe</a>

```

```

        <button class="navbar-toggler" type="button" data-bs-toggle="collapse"
data-bs-target="#navbarNav" aria-controls="navbarNav" aria-expanded="false" aria-
label="Toggle navigation">
        <span class="navbar-toggler-icon"></span>
    </button>
    <div class="collapse navbar-collapse" id="navbarNav">
        <ul class="navbar-nav mx-auto" style="width: 200px;">
            <li class="nav-item">
                <a class="nav-link" href="index.html">Home</a>
            </li>
            <li class="nav-item">
                <a class="nav-link" href="#">Features</a>
            </li>
            <li class="nav-item">
                <a class="nav-link" href="#">Pricing</a>
            </li>
        </ul>
    </div>
</div>
</nav>
<div>
    <h1 class="header">Menudo</h1>

    <div class="content-container">

        <div class="content-box">
            

            <div class="content-text">
                <span>4 April 2014</span>
                <h2 class="display-1">Perfect Ulam Idead: Menudo</h2>
                <p class="h4">This pork menudo recipe requires the meat to be
marinated in soy sauce and lemon first before cooking. Combine the pork, soy
sauce and lemon in a bowl. Mix well and let it stay for at least 1 hour. It will
be better to store the bowl inside the refrigerator while you marinate to avoid
contamination. Make sure to cover the bowl before doing this.

                Take the pork out of the fridge 15 minutes before
cooking. Start to saute the garlic and onion. You will notice that this method is
common in Filipino cuisine. Most Filipino foods are cooked starting with sauteing
garlic and onion.

                Once the onions are soft, add the marinated pork and cook
until it browns. Add tomato sauce (you can also use crushed tomatoes), water (or

```

beef broth), and bay leaves. We are using dried bay leaves for this recipe. Cover and simmer until the meat gets tender – which is usually 40 to 60 minutes depending on the quality of the meat. Once the meat is done, it is time to add the sliced liver. You can add the liver fresh or you can saute it first in ginger and garlic to make it less gamey. Add the veggies after this step and continue to cook for a few more minutes.

Add the salt and pepper depending on your preference. Also, try not to overcook the potato and carrots because it will get very soft – unless you prefer it that way.</p>

```
</div>
</div>

</div>
</div>

<!-- Footer -->
<footer class="text-center text-lg-start bg-body-tertiary text-muted">
  <!-- Section: Social media -->
  <section class="d-flex justify-content-center justify-content-lg-between
p-4 border-bottom">
    <!-- Left -->
    <div class="me-5 d-none d-lg-block">
      <span>Get connected with us on social networks:</span>
    </div>
    <!-- Left -->

    <!-- Right -->
    <div>
      <a href="" class="me-4 text-reset">
        <i class="fab fa-facebook-f"></i>
      </a>
      <a href="" class="me-4 text-reset">
        <i class="fab fa-twitter"></i>
      </a>
      <a href="" class="me-4 text-reset">
        <i class="fab fa-google"></i>
      </a>
      <a href="" class="me-4 text-reset">
        <i class="fab fa-instagram"></i>
      </a>
      <a href="" class="me-4 text-reset">
        <i class="fab fa-linkedin"></i>
      </a>
      <a href="" class="me-4 text-reset">
```

```

        <i class="fab fa-github"></i>
      </a>
    </div>
    <!-- Right -->
  </section>
  <!-- Section: Social media -->

  <!-- Section: Links -->
  <section class="">
    <div class="container text-center text-md-start mt-5">
      <!-- Grid row -->
      <div class="row mt-3">
        <!-- Grid column -->
        <div class="col-md-3 col-lg-4 col-xl-3 mx-auto mb-4">
          <!-- Content -->
          <h6 class="text-uppercase fw-bold mb-4">
            <i class="fas fa-gem me-3"></i>Food Recipe
          </h6>
          <p>
            We are committed to excellence in every aspect of our
            offerings. Our recipes are meticulously crafted by seasoned culinary experts who
            draw inspiration from global culinary traditions while infusing each dish with a
            touch of innovation. We prioritize quality ingredients, flavor balance, and
            foolproof techniques to ensure that every recipe yields exceptional results.
          </p>
        </div>
        <!-- Grid column -->

        <!-- Grid column -->
        <div class="col-md-2 col-lg-2 col-xl-2 mx-auto mb-4">
          <!-- Links -->
          <h6 class="text-uppercase fw-bold mb-4">
            Products
          </h6>
          <p>
            <a href="#" class="text-reset">Angular</a>
          </p>
          <p>
            <a href="#" class="text-reset">React</a>
          </p>
          <p>
            <a href="#" class="text-reset">Vue</a>
          </p>
          <p>
            <a href="#" class="text-reset">Laravel</a>
          </p>
        </div>
      </div>
    </div>
  </section>

```

```

        </p>
    </div>
    <!-- Grid column -->

    <!-- Grid column -->
    <div class="col-md-3 col-lg-2 col-xl-2 mx-auto mb-4">
        <!-- Links -->
        <h6 class="text-uppercase fw-bold mb-4">
            Useful links
        </h6>
        <p>
            <a href="#" class="text-reset">Home</a>
        </p>
        <p>
            <a href="#" class="text-reset">Features</a>
        </p>
        <p>
            <a href="#" class="text-reset">Pricing</a>
        </p>
        <p>
            <a href="#" class="text-reset">Help</a>
        </p>
    </div>
    <!-- Grid column -->

    <!-- Grid column -->
    <div class="col-md-4 col-lg-3 col-xl-3 mx-auto mb-md-0 mb-4">
        <!-- Links -->
        <h6 class="text-uppercase fw-bold mb-4">Contact</h6>
        <p><i class="fas fa-home me-3"></i> Cabuyao, Laguna</p>
        <p>
            <i class="fas fa-envelope me-3"></i>
            foodrecipe@gmail.com
        </p>
        <p><i class="fas fa-phone me-3"></i> + 01 234 567 88</p>
        <p><i class="fas fa-print me-3"></i> + 01 234 567 89</p>
    </div>
    <!-- Grid column -->
</div>
</section>
<!-- Section: Links -->

<!-- Copyright -->

```

```

        <div class="text-center p-4" style="background-color: rgba(0, 0, 0,
0.05);">
        @ 2024 Copyright:
        <a class="text-reset fw-bold" href="#">FoodRecipe.com</a>
        </div>
        <!-- Copyright -->
    </footer>
    <!-- Footer -->

    <script
src="https://cdn.jsdelivr.net/npm/bootstrap@5.3.3/dist/js/bootstrap.bundle.min.js
" integrity="sha384-
YvpcrYf0tY3lHB60NNkmXc5s9fDVZLESaAA55NDz0xhy9GkcIdslK1eN7N6jIeHz"
crossorigin="anonymous"></script>

</body>
</html>

```

CSS MENU DO:

```

@font-face{
    font-family: nexa;
    src: url(Nexa-Heavy.ttf);
}
@font-face{
    font-family: SemiBold;
    src: url(Railway-Semibold.ttf);
}
*{
    padding: 0;
    margin: 0;
    box-sizing: border-box;
}
.navbar{
    position: fixed;
    width: 100%;

```

```
    z-index: 1000;
}

.navbar-brand{
    font-family: nexa;
    font-size: 30px;
    color: #000000;
    font-weight: bold;
}

.nav-item{
    font-family: SemiBold;
    font-size: 18px;
    color: #000000;
}

.nav-item :hover{
    transform: scale(1.3);
    pointer: cursor;
}

.header{
    font-size: 50px;
    font-family: SemiBold;
    text-align: center;
    transform: translateY(100px);
}

.content-container{
    display: flex;
    justify-content: center;
    align-items: center;
    margin: 20px 0px;
    flex-wrap: wrap;
    transform: translateY(100px);
    margin-bottom: 200px;
}

.content-box{
    width: 725px;
    background-color: #ffffff;
    border: 1px solid #ececec;
    margin: 20px;
}

.content-text{
    padding: 30px;
    display: flex;
    flex-direction: column;
    font-weight: 200px;
}
```



```

}
p{
    text-align: justify;
    text-indent: 80px;
}

footer {
    text-align: center;
    width: 100%;
    z-index: 1000;
}

```

HTML SISIG:

```

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <link
href="https://cdn.jsdelivr.net/npm/bootstrap@5.3.3/dist/css/bootstrap.min.css"
rel="stylesheet">
    <title>Recipe X</title>
    <link rel="stylesheet" href="sisig.css">
</head>
<body>
    <!-- navigation bar -->
    <nav class="navbar navbar-expand-lg bg-body-tertiary text-center">
        <div class="container-fluid">
            <a class="navbar-brand" href="#">Food Recipe</a>
            <button class="navbar-toggler" type="button" data-bs-toggle="collapse"
data-bs-target="#navbarNav" aria-controls="navbarNav" aria-expanded="false" aria-
label="Toggle navigation">
                <span class="navbar-toggler-icon"></span>
            </button>
            <div class="collapse navbar-collapse" id="navbarNav">
                <ul class="navbar-nav mx-auto" style="width: 200px;">
                    <li class="nav-item">
                        <a class="nav-link" href="index.html">Home</a>
                    </li>
                    <li class="nav-item">
                        <a class="nav-link" href="#">Features</a>

```

```

        </li>
        <li class="nav-item">
            <a class="nav-link" href="#">Pricing</a>
        </li>

    </ul>
</div>
</div>
</nav>
<div>
    <h1 class="header">Sisig</h1>

    <div class="content-container">

        <div class="content-box">
            

            <div class="content-text">
                <span>4 April 2014</span>
                <h2 class="display-1">Perfect Ulam Idead: Sisig</h2>
                <p class="h4">Let's start off with the variety of meat we
will need. First is 1 lb. of pig ears. We will also want 1 lb. of pig snout and 1
lb. of pork belly for an exciting variety in texture in our sisig. Get 1 quart of
water ready too because we will be boiling the meat.

                And don't forget 2 onions you've minced, as well as 4
thumbs of ginger you've crushed. Since we want something real flavorful, we would
also want 2 teaspoons of salt and 3 bay leaves.

                <br>
                <br>
                Put your pig ears, snout, pork belly, bay leaves, 2
teaspoons of salt, and 1 quart of water in a cooking pot. Apply some heat, and
boil all of this for 1 hour. Then take the ingredients out, and drain your water.

                Now start heating up your grill. Put the meat you
prepared earlier on the grill, and cook them for 5 minutes. Then turn them to the
other side, and repeat the previous step. Transfer the cooked pig parts to a
separate container, and let it cool down.

                Remember the dressing components we discussed earlier?
Combine all of these together in a bowl. Make sure to mix them thoroughly.

                Now chop up the pig parts you grilled earlier. Get them
in small pieces, and place these in a large mixing bowl. Pour in your dressing
mixture. Then just toss everything together until they are all well-blended.

                </p>

```

```

        </div>
    </div>

</div>
</div>

<!-- Footer -->
<footer class="text-center text-lg-start bg-body-tertiary text-muted">
    <!-- Section: Social media -->
    <section class="d-flex justify-content-center justify-content-lg-between
p-4 border-bottom">
        <!-- Left -->
        <div class="me-5 d-none d-lg-block">
            <span>Get connected with us on social networks:</span>
        </div>
        <!-- Left -->

        <!-- Right -->
        <div>
            <a href="" class="me-4 text-reset">
                <i class="fab fa-facebook-f"></i>
            </a>
            <a href="" class="me-4 text-reset">
                <i class="fab fa-twitter"></i>
            </a>
            <a href="" class="me-4 text-reset">
                <i class="fab fa-google"></i>
            </a>
            <a href="" class="me-4 text-reset">
                <i class="fab fa-instagram"></i>
            </a>
            <a href="" class="me-4 text-reset">
                <i class="fab fa-linkedin"></i>
            </a>
            <a href="" class="me-4 text-reset">
                <i class="fab fa-github"></i>
            </a>
        </div>
        <!-- Right -->
    </section>

    <!-- Section: Social media -->

    <!-- Section: Links -->
    <section class="">
        <div class="container text-center text-md-start mt-5">

```

```

<!-- Grid row -->
<div class="row mt-3">
<!-- Grid column -->
<div class="col-md-3 col-lg-4 col-xl-3 mx-auto mb-4">
  <!-- Content -->
  <h6 class="text-uppercase fw-bold mb-4">
    <i class="fas fa-gem me-3"></i>Food Recipe
  </h6>
  <p>

```

We are committed to excellence in every aspect of our offerings. Our recipes are meticulously crafted by seasoned culinary experts who draw inspiration from global culinary traditions while infusing each dish with a touch of innovation. We prioritize quality ingredients, flavor balance, and foolproof techniques to ensure that every recipe yields exceptional results.

```

  </p>
</div>
<!-- Grid column -->

<!-- Grid column -->
<div class="col-md-2 col-lg-2 col-xl-2 mx-auto mb-4">
  <!-- Links -->
  <h6 class="text-uppercase fw-bold mb-4">
    Products
  </h6>
  <p>
    <a href="#" class="text-reset">Angular</a>
  </p>
  <p>
    <a href="#" class="text-reset">React</a>
  </p>
  <p>
    <a href="#" class="text-reset">Vue</a>
  </p>
  <p>
    <a href="#" class="text-reset">Laravel</a>
  </p>
</div>
<!-- Grid column -->

```

```

<!-- Grid column -->
<div class="col-md-3 col-lg-2 col-xl-2 mx-auto mb-4">
  <!-- Links -->
  <h6 class="text-uppercase fw-bold mb-4">
    Useful links
  </h6>

```

```

        <p>
        <a href="#" class="text-reset">Home</a>
        </p>
        <p>
        <a href="#" class="text-reset">Features</a>
        </p>
        <p>
        <a href="#" class="text-reset">Pricing</a>
        </p>
        <p>
        <a href="#" class="text-reset">Help</a>
        </p>
    </div>
    <!-- Grid column -->

    <!-- Grid column -->
    <div class="col-md-4 col-lg-3 col-xl-3 mx-auto mb-md-0 mb-4">
        <!-- Links -->
        <h6 class="text-uppercase fw-bold mb-4">Contact</h6>
        <p><i class="fas fa-home me-3"></i> Cabuyao, Laguna</p>
        <p>
        <i class="fas fa-envelope me-3"></i>
        foodrecipe@gmail.com
        </p>
        <p><i class="fas fa-phone me-3"></i> + 01 234 567 88</p>
        <p><i class="fas fa-print me-3"></i> + 01 234 567 89</p>
    </div>
    <!-- Grid column -->
    </div>
    <!-- Grid row -->
</div>
</section>
<!-- Section: Links -->

<!-- Copyright -->
<div class="text-center p-4" style="background-color: rgba(0, 0, 0,
0.05);">
    © 2024 Copyright:
    <a class="text-reset fw-bold" href="#">FoodRecipe.com</a>
</div>
<!-- Copyright -->
</footer>
<!-- Footer -->

```

```

    <script
src="https://cdn.jsdelivr.net/npm/bootstrap@5.3.3/dist/js/bootstrap.bundle.min.js
" integrity="sha384-
YvpcrYf0tY3lHB60NNkmXc5s9fDVZLESaAA55NDz0xhy9GkcIdslK1eN7N6jIeHz"
crossorigin="anonymous"></script>

</body>
</html>

```

SISIG CSS:

```

@font-face{
    font-family: nexa;
    src: url(Nexa-Heavy.ttf);
}
@font-face{
    font-family: SemiBold;
    src: url(Railway-Semibold.ttf);
}
*{
    padding: 0;
    margin: 0;
    box-sizing: border-box;
}
.navbar{
    position: fixed;
    width: 100%;
    z-index: 1000;
}

.navbar-brand{
    font-family: nexa;
    font-size: 30px;
    color: #000000;
    font-weight: bold;
}
.nav-item{

```

```
    font-family: SemiBold;
    font-size: 18px;
    color: #000000;
}
.nav-item :hover{
    transform: scale(1.3);
    pointer: cursor;
}

.header{
    font-size: 50px;
    font-family: SemiBold;
    text-align: center;
    transform: translateY(100px);
}

.content-container{
    display: flex;
    justify-content: center;
    align-items: center;
    margin: 20px 0px;
    flex-wrap: wrap;
    transform: translateY(100px);
    margin-bottom: 200px;
}

.content-box{
    width: 725px;
    background-color: #ffffff;
    border: 1px solid #ecec;
    margin: 20px;
}

.content-text{
    padding: 30px;
    display: flex;
    flex-direction: column;
    font-weight: 200px;
}

p{
    text-align: justify;
}

img{
    width: 700px;
}
```

```
footer {
  text-align: center;
  width: 100%;
  z-index: 1000;
}
```

HTML KARE KARE:

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <link
href="https://cdn.jsdelivr.net/npm/bootstrap@5.3.3/dist/css/bootstrap.min.css"
rel="stylesheet">
  <title>Recipe X</title>
  <link rel="stylesheet" href="karekare.css">
</head>
<body>
  <!-- navigation bar -->
  <nav class="navbar navbar-expand-lg bg-body-tertiary text-center">
    <div class="container-fluid">
      <a class="navbar-brand" href="#">Food Recipe</a>
      <button class="navbar-toggler" type="button" data-bs-toggle="collapse"
data-bs-target="#navbarNav" aria-controls="navbarNav" aria-expanded="false" aria-
label="Toggle navigation">
        <span class="navbar-toggler-icon"></span>
      </button>
      <div class="collapse navbar-collapse" id="navbarNav">
        <ul class="navbar-nav mx-auto" style="width: 200px;">
          <li class="nav-item">
            <a class="nav-link" href="index.html">Home</a>
          </li>
          <li class="nav-item">
            <a class="nav-link" href="#">Features</a>
          </li>
          <li class="nav-item">
            <a class="nav-link" href="#">Pricing</a>
          </li>
        </ul>
      </div>
    </div>
  </nav>
```



```

        </div>
    </div>
</nav>
<div>
    <h1 class="header">Kare Kare</h1>

    <div class="content-container">

        <div class="content-box">
            

            <div class="content-text">
                <span>4 April 2014</span>
                <h2 class="display-1">Perfect Ulam Idead: Kare Kare</h2>
                <p class="h4">Let's talk about how I cooked the version in
this recipe post. There are three main processes: tenderize the meat, make the
sauce, and prepare the vegetables.

```

Prepare the meat by boiling it along with chopped onion. This will make it tender while providing flavor at the same time. Oxtail needs to be very tender for best results. It takes around 3 hours to boil when cooking using the traditional method. A quicker way is to use a pressure cooker. It cuts the cooking time by more than half.

The peanut sauce can make or break your dish. It is important to have the proper ratio of ingredients to be able to achieve the ideal consistency of the sauce. It should not be too thick or very thin. I use both peanut butter and crushed peanuts to make the sauce. It provides a rich flavor to it. Annatto seeds make the color of the sauce reddish. You will need to extract the color from the seed by soaking it in warm water for around 12 minutes. The colored water is used to make the dish, not the seed. Discard the seed after use. Thicken the sauce with toasted ground rice.

Vegetable is an important component of kare kare. It can be cooked with the meat or it can be added when serving the dish. I opted to cook the vegetables separately by sautéing with garlic.

```

        </p>
    </div>
</div>

</div>
</div>

```

```

<!-- Footer -->
<footer class="text-center text-lg-start bg-body-tertiary text-muted">
  <!-- Section: Social media -->
  <section class="d-flex justify-content-center justify-content-lg-between
p-4 border-bottom">
    <!-- Left -->
    <div class="me-5 d-none d-lg-block">
      <span>Get connected with us on social networks:</span>
    </div>
    <!-- Left -->

    <!-- Right -->
    <div>
      <a href="" class="me-4 text-reset">
        <i class="fab fa-facebook-f"></i>
      </a>
      <a href="" class="me-4 text-reset">
        <i class="fab fa-twitter"></i>
      </a>
      <a href="" class="me-4 text-reset">
        <i class="fab fa-google"></i>
      </a>
      <a href="" class="me-4 text-reset">
        <i class="fab fa-instagram"></i>
      </a>
      <a href="" class="me-4 text-reset">
        <i class="fab fa-linkedin"></i>
      </a>
      <a href="" class="me-4 text-reset">
        <i class="fab fa-github"></i>
      </a>
    </div>
    <!-- Right -->
  </section>
  <!-- Section: Social media -->

  <!-- Section: Links -->
  <section class="">
    <div class="container text-center text-md-start mt-5">
      <!-- Grid row -->
      <div class="row mt-3">
        <!-- Grid column -->
        <div class="col-md-3 col-lg-4 col-xl-3 mx-auto mb-4">
          <!-- Content -->
          <h6 class="text-uppercase fw-bold mb-4">

```

```
<i class="fas fa-gem me-3"></i>Food Recipe
</h6>
<p>
```

We are committed to excellence in every aspect of our offerings. Our recipes are meticulously crafted by seasoned culinary experts who draw inspiration from global culinary traditions while infusing each dish with a touch of innovation. We prioritize quality ingredients, flavor balance, and foolproof techniques to ensure that every recipe yields exceptional results.

```
</p>
</div>
<!-- Grid column -->

<!-- Grid column -->
<div class="col-md-2 col-lg-2 col-xl-2 mx-auto mb-4">
  <!-- Links -->
  <h6 class="text-uppercase fw-bold mb-4">
    Products
  </h6>
  <p>
    <a href="#" class="text-reset">Angular</a>
  </p>
  <p>
    <a href="#" class="text-reset">React</a>
  </p>
  <p>
    <a href="#" class="text-reset">Vue</a>
  </p>
  <p>
    <a href="#" class="text-reset">Laravel</a>
  </p>
</div>
<!-- Grid column -->

<!-- Grid column -->
<div class="col-md-3 col-lg-2 col-xl-2 mx-auto mb-4">
  <!-- Links -->
  <h6 class="text-uppercase fw-bold mb-4">
    Useful links
  </h6>
  <p>
    <a href="#" class="text-reset">Home</a>
  </p>
  <p>
    <a href="#" class="text-reset">Features</a>
  </p>
```

```

        <p>
        <a href="#" class="text-reset">Pricing</a>
        </p>
        <p>
        <a href="#" class="text-reset">Help</a>
        </p>
    </div>
    <!-- Grid column -->

    <!-- Grid column -->
    <div class="col-md-4 col-lg-3 col-xl-3 mx-auto mb-md-0 mb-4">
        <!-- Links -->
        <h6 class="text-uppercase fw-bold mb-4">Contact</h6>
        <p><i class="fas fa-home me-3"></i> Cabuyao, Laguna</p>
        <p>
        <i class="fas fa-envelope me-3"></i>
        foodrecipe@gmail.com
        </p>
        <p><i class="fas fa-phone me-3"></i> + 01 234 567 88</p>
        <p><i class="fas fa-print me-3"></i> + 01 234 567 89</p>
    </div>
    <!-- Grid column -->
</div>
<!-- Grid row -->
</div>
</section>
<!-- Section: Links -->

<!-- Copyright -->
<div class="text-center p-4" style="background-color: rgba(0, 0, 0,
0.05);">
    © 2024 Copyright:
    <a class="text-reset fw-bold" href="#">FoodRecipe.com</a>
</div>
<!-- Copyright -->
</footer>
<!-- Footer -->

<script
src="https://cdn.jsdelivr.net/npm/bootstrap@5.3.3/dist/js/bootstrap.bundle.min.js

```

```
" integrity="sha384-
YvpcrYf0tY3lHB60NNkmXc5s9fDVZLEsaAA55NDz0xhy9GkcIdslK1eN7N6jIeHz"
crossorigin="anonymous"></script>

</body>
</html>
```

CSS KARE KARE

```
@font-face{
  font-family: nexa;
  src: url(Nexa-Heavy.ttf);
}
@font-face{
  font-family: SemiBold;
  src: url(Railway-Semibold.ttf);
}
*{
  padding: 0;
  margin: 0;
  box-sizing: border-box;
}
.navbar{
  position: fixed;
  width: 100%;
  z-index: 1000;
}
.navbar-brand{
  font-family: nexa;
  font-size: 30px;
  color: #000000;
  font-weight: bold;
}
.nav-item{
  font-family: SemiBold;
  font-size: 18px;
  color: #000000;
}
.nav-item :hover{
  transform: scale(1.3);
```

```
    pointer: cursor;
}

.header{
    font-size: 50px;
    font-family: SemiBold;
    text-align: center;
    transform: translateY(100px);
}

.content-container{
    display: flex;
    justify-content: center;
    align-items: center;
    margin: 20px 0px;
    flex-wrap: wrap;
    transform: translateY(100px);
    margin-bottom: 200px;
}

.content-box{
    width: 725px;
    background-color: #ffffff;
    border: 1px solid #ecec;
    margin: 20px;
}

.content-text{
    padding: 30px;
    display: flex;
    flex-direction: column;
    font-weight: 200px;
}

p{
    text-align: justify;
}

img{
    width: 700px;
}

footer {
    text-align: center;
    width: 100%;
    z-index: 1000;
}
```

HTML CHICKEN CURRY:

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <link
href="https://cdn.jsdelivr.net/npm/bootstrap@5.3.3/dist/css/bootstrap.min.css"
rel="stylesheet">
  <title>Recipe X</title>
  <link rel="stylesheet" href="chickencurry.css">
</head>
<body>
  <!-- navigation bar -->
  <nav class="navbar navbar-expand-lg bg-body-tertiary text-center">
    <div class="container-fluid">
      <a class="navbar-brand" href="#">Food Recipe</a>
      <button class="navbar-toggler" type="button" data-bs-toggle="collapse"
data-bs-target="#navbarNav" aria-controls="navbarNav" aria-expanded="false" aria-
label="Toggle navigation">
        <span class="navbar-toggler-icon"></span>
      </button>
      <div class="collapse navbar-collapse" id="navbarNav">
        <ul class="navbar-nav mx-auto" style="width: 200px;">
          <li class="nav-item">
            <a class="nav-link" href="index.html">Home</a>
          </li>
          <li class="nav-item">
            <a class="nav-link" href="#">Features</a>
          </li>
          <li class="nav-item">
            <a class="nav-link" href="#">Pricing</a>
          </li>
        </ul>
      </div>
    </div>
  </nav>
  <div>
    <h1 class="header">Chicken Curry</h1>

    <div class="content-container">

      <div class="content-box">
```

```

```

```
<div class="content-text">
  <span>4 April 2014</span>
  <h2 class="display-1">Perfect Ulam Idead: Chicken Curry</h2>
  <p class="h4">Start by frying potato and chicken. Fried
potato is best because it has a better texture. The same way goes with the
chicken. Pan-fry these ingredients until the outer layer turns light brown. Set
aside after frying.
```

The next thing to do is saute the aromatics. These are the garlic, onion, and ginger. You will know that it is ready when the kitchen starts to smell good. Put the chicken back into the pan and season with fish sauce. The curry powder can be added afterwards.

The chicken needs to be tenderized at this point. Pour water into the pot and let it boil. The recipe below suggests adding coconut milk towards the end of the process. However, you may combine it with water if preferred. Cook the chicken between low to medium heat until tender. Make sure that the cooking pot is covered to trap steam.

Add the fried potato and other vegetables afterwards. This is also the part in the recipe wherein coconut milk is added. It is your choice whether to add it earlier or later in the process.

By the way, make sure to adjust the taste by adding more fish sauce and ground black pepper if needed.

```
</p>
</div>
</div>

</div>
</div>

<!-- Footer -->
<footer class="text-center text-lg-start bg-body-tertiary text-muted">
  <!-- Section: Social media -->
  <section class="d-flex justify-content-center justify-content-lg-between
p-4 border-bottom">
    <!-- Left -->
    <div class="me-5 d-none d-lg-block">
      <span>Get connected with us on social networks:</span>
    </div>
    <!-- Left -->
```



```

<!-- Right -->
<div>
  <a href="" class="me-4 text-reset">
    <i class="fab fa-facebook-f"></i>
  </a>
  <a href="" class="me-4 text-reset">
    <i class="fab fa-twitter"></i>
  </a>
  <a href="" class="me-4 text-reset">
    <i class="fab fa-google"></i>
  </a>
  <a href="" class="me-4 text-reset">
    <i class="fab fa-instagram"></i>
  </a>
  <a href="" class="me-4 text-reset">
    <i class="fab fa-linkedin"></i>
  </a>
  <a href="" class="me-4 text-reset">
    <i class="fab fa-github"></i>
  </a>
</div>
<!-- Right -->
</section>
<!-- Section: Social media -->

<!-- Section: Links -->
<section class="">
  <div class="container text-center text-md-start mt-5">
    <!-- Grid row -->
    <div class="row mt-3">
      <!-- Grid column -->
      <div class="col-md-3 col-lg-4 col-xl-3 mx-auto mb-4">
        <!-- Content -->
        <h6 class="text-uppercase fw-bold mb-4">
          <i class="fas fa-gem me-3"></i>Food Recipe
        </h6>
        <p>
          We are committed to excellence in every aspect of our
          offerings. Our recipes are meticulously crafted by seasoned culinary experts who
          draw inspiration from global culinary traditions while infusing each dish with a
          touch of innovation. We prioritize quality ingredients, flavor balance, and
          foolproof techniques to ensure that every recipe yields exceptional results.
        </p>
      </div>
    </div>
  </div>

```

```
<!-- Grid column -->

<!-- Grid column -->
<div class="col-md-2 col-lg-2 col-xl-2 mx-auto mb-4">
  <!-- Links -->
  <h6 class="text-uppercase fw-bold mb-4">
    Products
  </h6>
  <p>
    <a href="#" class="text-reset">Angular</a>
  </p>
  <p>
    <a href="#" class="text-reset">React</a>
  </p>
  <p>
    <a href="#" class="text-reset">Vue</a>
  </p>
  <p>
    <a href="#" class="text-reset">Laravel</a>
  </p>
</div>
<!-- Grid column -->

<!-- Grid column -->
<div class="col-md-3 col-lg-2 col-xl-2 mx-auto mb-4">
  <!-- Links -->
  <h6 class="text-uppercase fw-bold mb-4">
    Useful links
  </h6>
  <p>
    <a href="#" class="text-reset">Home</a>
  </p>
  <p>
    <a href="#" class="text-reset">Features</a>
  </p>
  <p>
    <a href="#" class="text-reset">Pricing</a>
  </p>
  <p>
    <a href="#" class="text-reset">Help</a>
  </p>
</div>
<!-- Grid column -->

<!-- Grid column -->
```

```

        <div class="col-md-4 col-lg-3 col-xl-3 mx-auto mb-md-0 mb-4">
            <!-- Links -->
            <h6 class="text-uppercase fw-bold mb-4">Contact</h6>
            <p><i class="fas fa-home me-3"></i> Cabuyao, Laguna</p>
            <p>
                <i class="fas fa-envelope me-3"></i>
                foodrecipe@gmail.com
            </p>
            <p><i class="fas fa-phone me-3"></i> + 01 234 567 88</p>
            <p><i class="fas fa-print me-3"></i> + 01 234 567 89</p>
        </div>
        <!-- Grid column -->
    </div>
    <!-- Grid row -->
</div>
</section>
<!-- Section: Links -->

<!-- Copyright -->
<div class="text-center p-4" style="background-color: rgba(0, 0, 0,
0.05);">
    © 2024 Copyright:
    <a class="text-reset fw-bold" href="#">FoodRecipe.com</a>
</div>
<!-- Copyright -->
</footer>
<!-- Footer -->

<script
src="https://cdn.jsdelivr.net/npm/bootstrap@5.3.3/dist/js/bootstrap.bundle.min.js
" integrity="sha384-
YvpcrYf0tY3lHB60NNkmXc5s9fDVZLESaAA55NDz0xhy9GkcIdslK1eN7N6jIeHz"
crossorigin="anonymous"></script>

</body>
</html>

```

CSS CHICKEN CURRY:

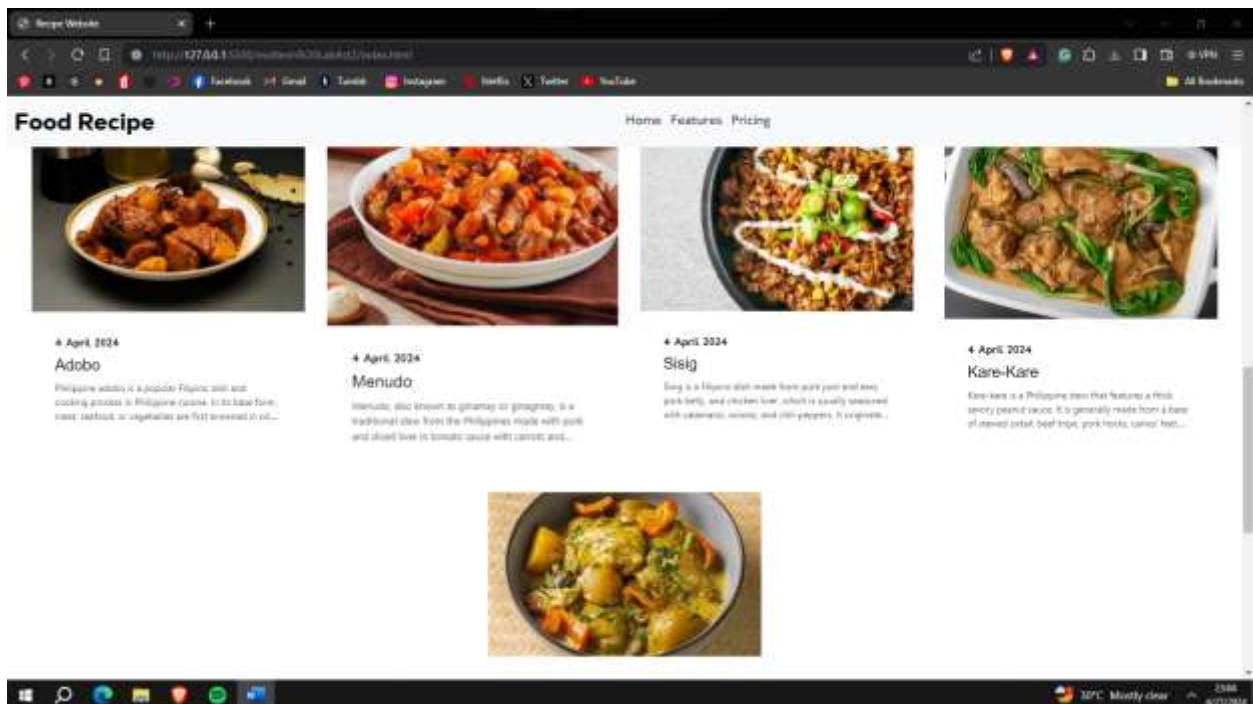
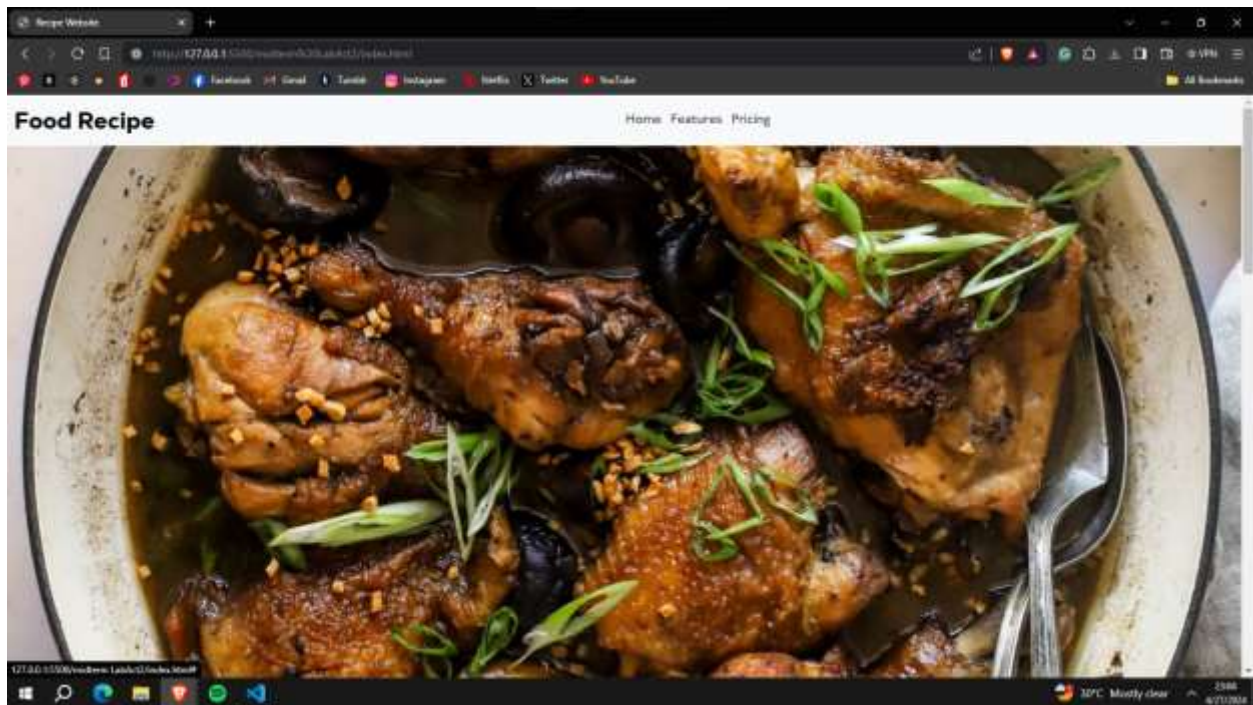
```
@font-face{
  font-family: nexa;
  src: url(Nexa-Heavy.ttf);
}
@font-face{
  font-family: SemiBold;
  src: url(Railway-Semibold.ttf);
}
*{
  padding: 0;
  margin: 0;
  box-sizing: border-box;
}
.navbar{
  position: fixed;
  width: 100%;
  z-index: 1000;
}

.navbar-brand{
  font-family: nexa;
  font-size: 30px;
  color: #000000;
  font-weight: bold;
}
.nav-item{
  font-family: SemiBold;
  font-size: 18px;
  color: #000000;
}
.nav-item :hover{
  transform: scale(1.3);
  pointer: cursor;
}

.header{
  font-size: 50px;
  font-family: SemiBold;
  text-align: center;
  transform: translateY(100px);
}
.content-container{
  display: flex;
```

```
        justify-content: center;
        align-items: center;
        margin: 20px 0px;
        flex-wrap: wrap;
        transform: translateY(100px);
        margin-bottom: 200px;
    }
    .content-box{
        width: 725px;
        background-color: #ffffff;
        border: 1px solid #ececec;
        margin: 20px;
    }
    .content-text{
        padding: 30px;
        display: flex;
        flex-direction: column;
        font-weight: 200px;
    }
    p{
        text-align: justify;
    }
    img{
        width: 700px;
    }

    footer {
        text-align: center;
        width: 100%;
        z-index: 1000;
    }
```



Recipe Website


http://127.0.0.1:5500/recipe-website/index.html

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Food Recipe

Home Features Pricing



4 April 2024

Chicken curry

Chicken curry or saagwadi chicken is a South Asian dish originating from India. It is common in the Indian subcontinent, Caribbean, African Peninsula, Southeast...

Get connected with us on social networks

FOOD SCOPE

We are committed to excellence in every aspect of our offerings. Our recipes are meticulously crafted by seasoned culinary experts who draw inspiration from global culinary traditions while infusing each dish with a touch of innovation. We guarantee quality ingredients, flavor balance, and exceptional technique to ensure that every recipe yields exceptional results.

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CONTACT

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30°C Mostly clear 100% 4/10/2024