

Grandma Edna's Cooking Blog

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What is our Product?

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Grandma's CookBook

Hello there. My name is Edna, and I've spent the last sixty years in my kitchen, perfecting recipes that are good enough to eat but nothing too fancy. Cooking has been my daily routine, from peeling potatoes just right to stirring soup in a slow, steady circle. Over the years, I've learned a few things—like why you should always set a timer (a lesson from an overcooked roast in 1973). Now, I've decided to share my kitchen wisdom here, one story at a time. If you enjoy reading about practical cooking and the little details of making meals, you might find something useful. Or at least something to pass the time.

Recipe Cards

Display a menu for "127.0.0.1:5500/CSC351FinalProject-main-2/homepage.html"

Grandma Edna



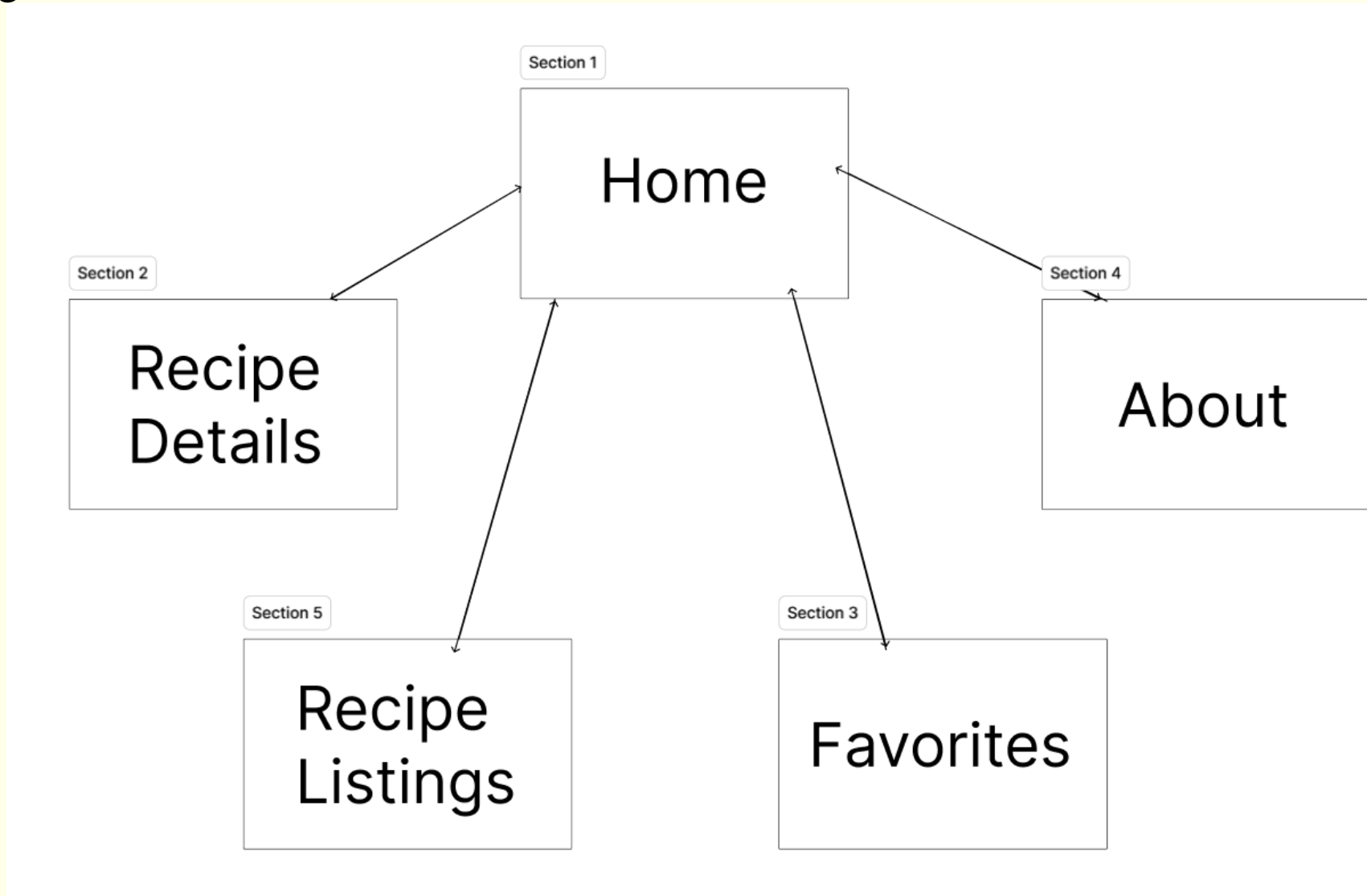
Potato



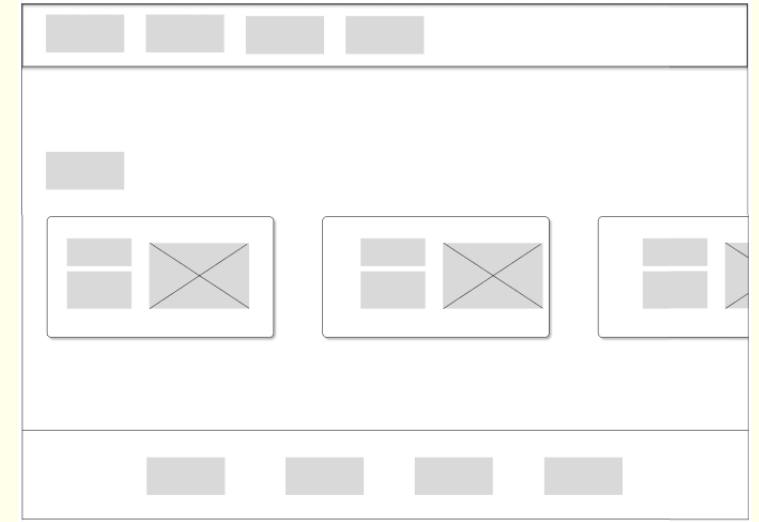
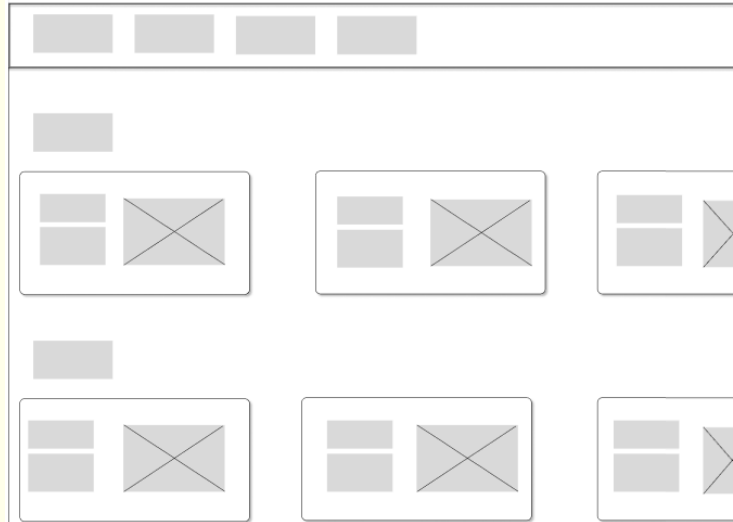
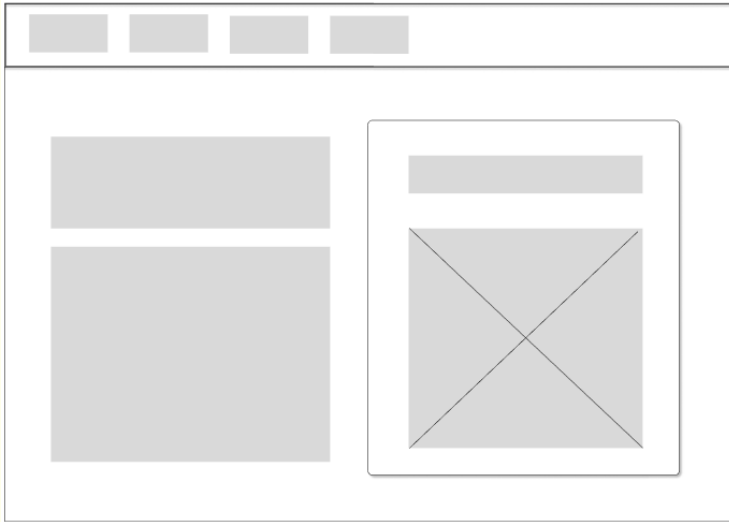
Website Additional Features

- Shopping List Generator
- Cooking Timer
- Interactive Ingredients Checklist
- Theme Switcher
- Customizable Serving Size

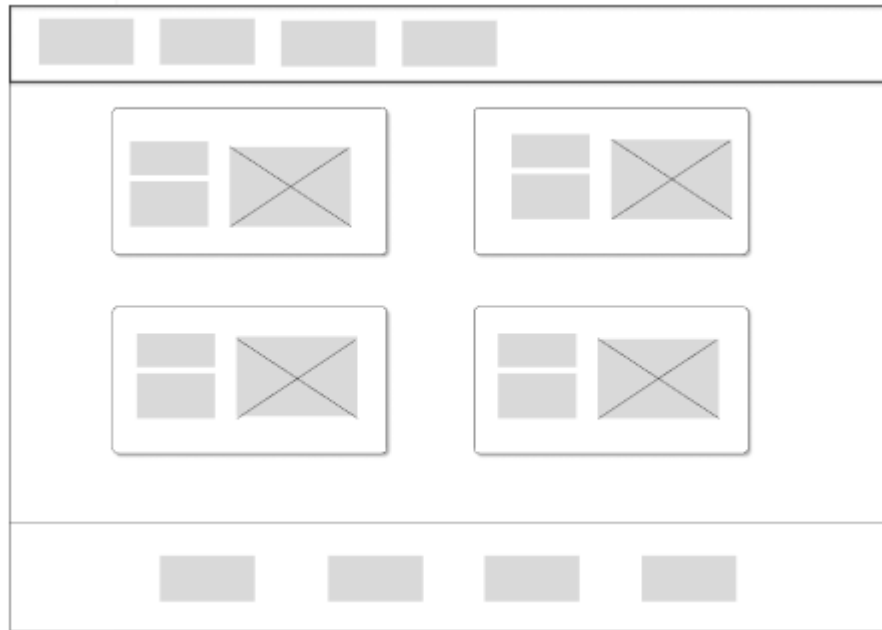
Sitemap



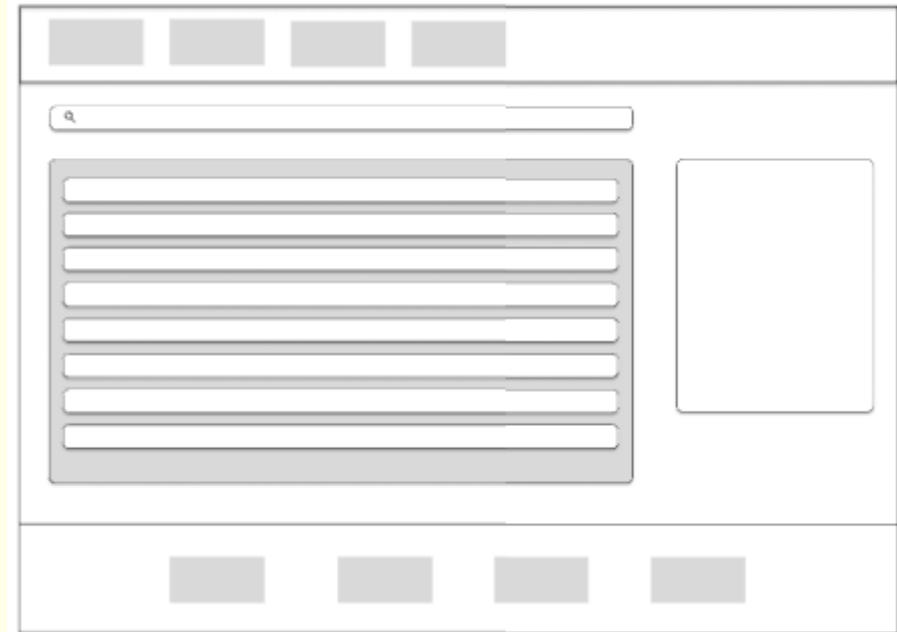
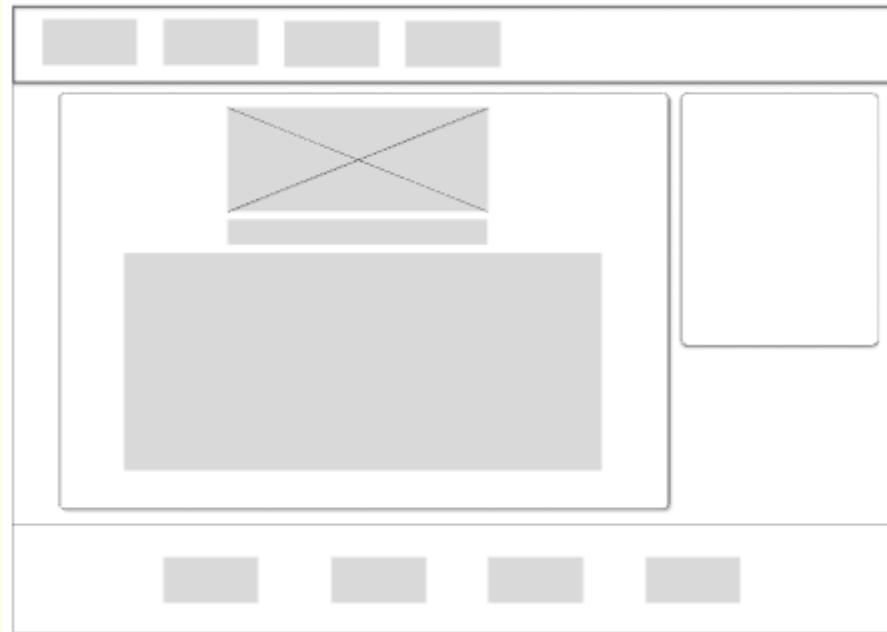
Wireframes-Homepage



Wireframes-Favorites & About



Wireframes-Recipe Page & Recipe Listings



HomePage

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Recipe Cards

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Garlic Butter Herb Steak with Roasted Vegetables

Garlic Butter Herb Steak with Roasted Vegetables is a rich and flavorful dish featuring tender, seared steak coated in a savory garlic butter sauce infused with fresh herbs. Served alongside perfectly roasted vegetables, this hearty meal balances bold, buttery flavors with a touch of caramelized sweetness.



Potato

This is a potato that has been meticulously dug from the ground and makes a gourmet breakfast.



CheeseBurger

This is the number one rival of the classic McDonald's burger, simply go to Wendy's instead.



Water

Straight unfiltered saltwater from the ocean.



Recipe Page

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Garlic Butter Herb Steak with Roasted Vegetables



Serving Size: 2 people Prep Time: 10 minutes Cooking Time: 25 minutes Total Time: 35 minutes

Step 1: Prepare the Vegetables

Preheat the oven to 400°F (200°C). Toss the baby potatoes, cherry tomatoes, and broccoli with olive oil, garlic powder, salt, and pepper. Spread them on a baking sheet and roast for 20-25 minutes until tender and golden.

Step 2: Cook the Steak

Heat a cast-iron skillet over medium-high heat and add olive oil. Pat the steaks dry with a paper towel and season both sides with salt and pepper. Sear the steaks for 3-4 minutes per side (for medium-rare) or longer if desired.

Step 3: Make the Garlic Butter

Reduce heat to medium-low and add butter, minced garlic, rosemary, thyme, and parsley to the skillet. Tilt the pan and spoon the melted butter over the steaks for about 1 minute.

Step 4: Serve & Enjoy!

Remove the steaks from the pan and let them rest for 5 minutes. Serve with the roasted vegetables and drizzle with any remaining garlic butter

Garlic butter steak:

- ☐ 2 Ribeye or sirloin steaks
- ☐ 2 Tbsp olive oil
- ☐ 3 Tbsp unsalted butter
- ☐ 4 Cloves garlic
- ☐ 1 tsp fresh rosemary
- ☐ 1 tsp fresh thyme
- ☐ 1 tsp fresh parsley
- ☐ Salt and pepper to taste

Roasted vegetables:

- ☐ 1 cup baby potatoes
- ☐ 1 cup cherry tomatoes
- ☐ 1 cup broccoli florets
- ☐ 1 tbsp olive oil
- ☐ 1/2 tsp garlic powder
- ☐ Salt and pepper to taste

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☐ Gluten Free

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Recipe Cards

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About Granda Edna

Hello there. My name is Edna, and I've spent the last sixty years in my kitchen, perfecting recipes that are good enough to eat but nothing too fancy. Cooking has been my daily routine, from peeling potatoes just right to stirring soup in a slow, steady circle. Over the years, I've learned a few things—like why you should always set a timer (a lesson from an overcooked roast in 1973). I started this blog because my granddaughter, Lily, said people like reading stories about food. “Grandma, you should write down all the little things you tell me while we cook,” she said. “Like how you know when bread dough is ready just by the feel of it.” I told her that’s just something you learn with time, but she insisted. So here I am, typing with fingers that are more used to kneading than clicking away on a keyboard. Today, I thought I’d start with soup—chicken soup, to be exact. The kind you make when the air turns crisp and someone in the house starts sniffing. My mother made it, and her mother before her, though I’ve adjusted it over the years. A little less salt, a little more thyme. The trick, I’ve found, is in the patience. Let it simmer, let the flavors talk to each other. Stir in a slow, steady circle. And always taste as you go. If you’re looking for fancy food, you won’t find it here. But if you like meals that taste like home, I hope you’ll pull up a chair. After all, a good recipe isn’t just about the ingredients—it’s about the stories that come with it.

What's Next

- Adding JSON files content
- Fix sizing issues with various screen sizes
- Continue Implementation of Additional Features
- Implement JavaScript for improved usability and feature addition