

Home page displays TOP 3 rating recipe.

localhost/recipe.dev or localhost/recipe.dev/home or localhost/recipe.dev/home/index

The best recipes

localhost/recipe.dev/

The Best recipes

Categories

Types

Find a recipe

Q


Sign in

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Cookout category

Search Cookout


TOP 3 rating recipes.



Party Cheese Ball Made Over

No one will guess this is a better-for-you version of the classic cheese ball! The secret? Light cheese and chopped parsley instead of nuts for the coating.


View recipe



Classic Macaroni Salad

This classic macaroni salad is a crowd-pleaser at every cookout, potluck, and picnic!

View recipe



Creamy Salad Dressing

It's complex and lovely, perfect for dressing a simple plate of greens, like our favorite side salad, or for using as a dip for party platter of veggies.

View recipe

Click The Best Recipe to come back to Home page.

Click Category to search by category

The screenshot shows a web browser window with the URL `localhost/recipe.dev/`. The page has a header with the title "The Best recipes", a "Categories" dropdown menu, a "Types" dropdown, a search bar labeled "Find a recipe", and "Sign in" and "Sign up" buttons. The "Categories" dropdown is open, showing a list of categories: Quick&Easy, Kid Friendly, Entertaining, Weeknight, Cookout, Globally inspired, Spring, Summer, Winter, Fall, Chicken, Beef, Pork, Seafood, and Vegetarian. The main content area features a large image of a grill with the text "Cookout category" and a "Search Cookout" button. Below this, the text "TOP 3 rating recipes." is displayed. Three recipe cards are shown: "Party Cheese Ball Made Over" with a green cheese ball, "Classic Macaroni Salad" with yellow macaroni, and "Creamy Salad Dressing" with green salad. Each card includes a description, a star rating, and a "View recipe" button. The browser's address bar shows `localhost/recipe.dev/#`.

The Best recipes

Categories ▾

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Find a recipe

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Quick&Easy

Kid Friendly

Entertaining

Weeknight

Cookout

Globally inspired

Spring

Summer

Winter

Fall

Chicken

Beef

Pork

Seafood

Vegetarian

Cookout category

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TOP 3 rating recipes.

Party Cheese Ball Made Over

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Creamy Salad Dressing

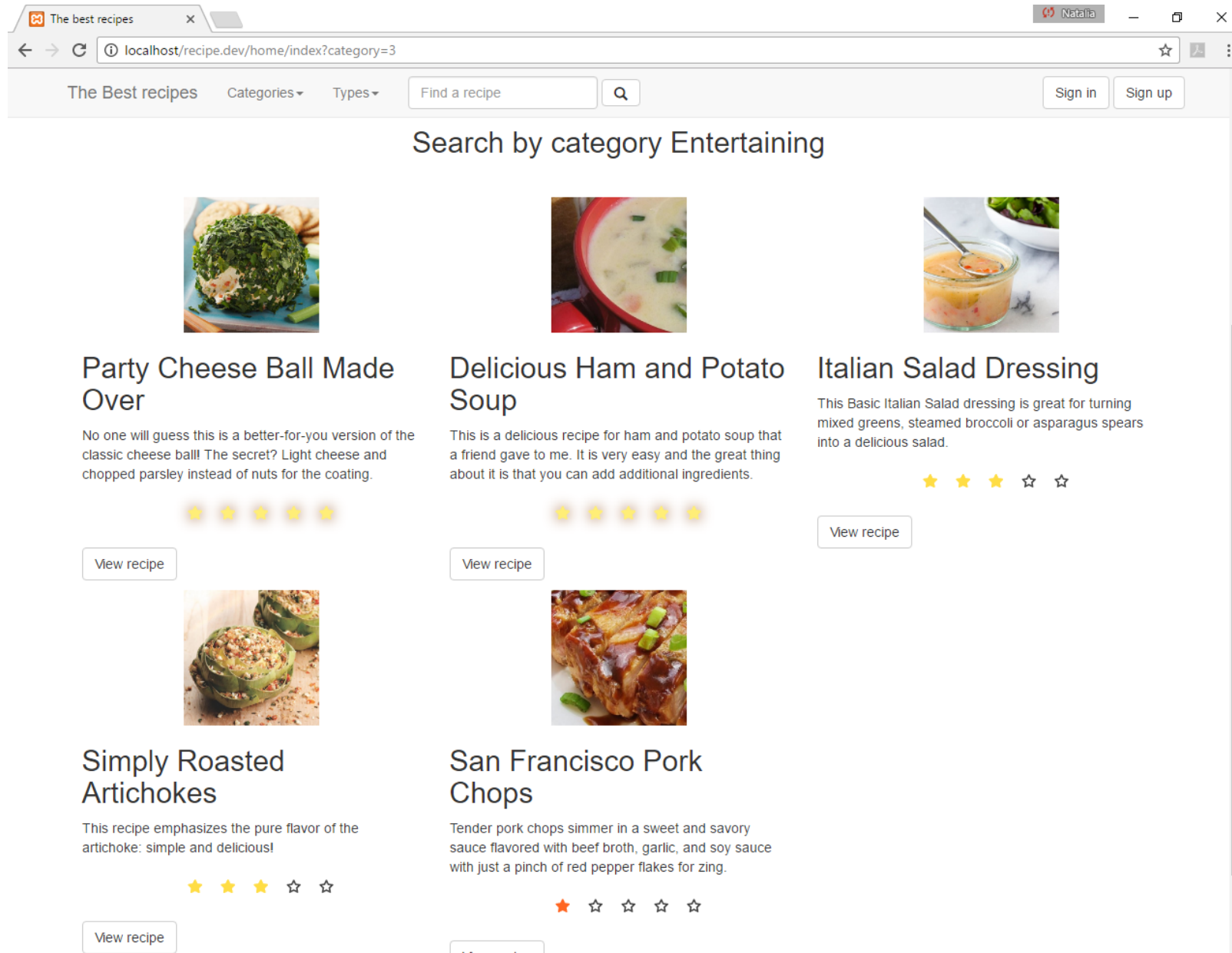
It's complex and lovely, perfect for dressing a simple plate of greens, like our favorite side salad, or for using as a dip for party platter of veggies.

View recipe

View recipe

localhost/recipe.dev/#

Result searching by category "Entertaining"



Click Type to search by Type

The best recipes

localhost/recipe.dev/home/index?category=3

The Best recipes

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Party Cheese Ball Over

No one will guess this is a better-for-you classic cheese ball! The secret? Light chopped parsley instead of nuts for the

★★★★

View recipe




Simply Roasted Artichokes

This recipe emphasizes the pure flavor of the artichoke: simple and delicious!

★★★★☆

View recipe




Delicious Ham and Potato Soup

A delicious recipe for ham and potato soup that I gave to me. It is very easy and the great thing is that you can add additional ingredients.

★★★★★

View recipe




San Francisco Pork Chops

Tender pork chops simmer in a sweet and savory sauce flavored with beef broth, garlic, and soy sauce with just a pinch of red pepper flakes for zing.

★☆☆☆☆

View recipe



Italian Salad Dressing

This Basic Italian Salad dressing is great for turning mixed greens, steamed broccoli or asparagus spears into a delicious salad.

★★★★☆

View recipe

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Back to top

Result searching by type "Dressings&Sauces"

The best recipes

localhost/recipe.dev/home/index?type=1

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Vegetarian category

Search Vegetarian


Search by type Dressings & Sauces



Creamy Salad Dressing

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View recipe



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View recipe


To find a recipe by word , enter a word and click find. The %word% will be searched in types, categories , recipe names or ingredients.

The best recipes

localhost/recipe.dev/home/index?find=lemon

The Best recipesCategoriesTypesFind a recipe


Sign inSign up



Vegetarian category

Search Vegetarian

Search for 'lemon' in types, categories, ingredients or recipes.




Simply Roasted Artichokes

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★★★★☆

View recipe




Tandoori Chicken Salad

Tangy grilled chicken atop a bed of greens mixed with onions, raisins, almonds, pineapple, mint sprigs, and lime. Includes a zesty Indian-style salad dressing.

★☆☆☆☆

View recipe



Lebanese Bean Salad

Quick, easy, and tasty. Can be used as a side dish or a snack on it's own. Great as a salad topper. Good with sea salt kettle chips, or toast.

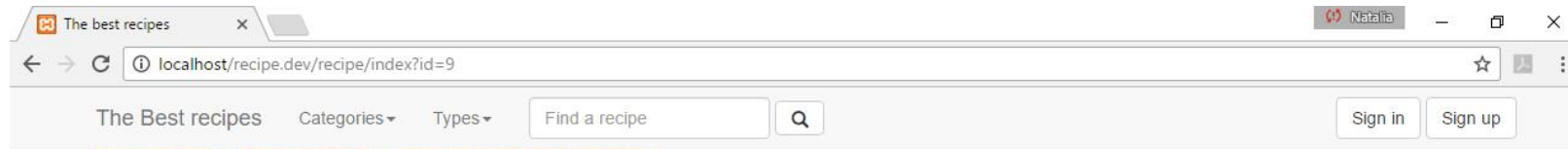
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View recipe

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Click VIEW RECIPE to display more details



Tandoori Chicken Salad

Tangy grilled chicken atop a bed of greens mixed with onions, raisins, almonds, pineapple, mint sprigs, and lime. Includes a zesty Indian-style salad dressing.

Ingridients

1. 1 cup honey mustard dressing,
2. 1 1/2 tablespoons ground cumin,
3. 1 tablespoon curry powder,
4. 1 (8 ounce) container mango yogurt,
5. 2 tablespoons garam masala,
6. 2 teaspoons lemon juice,
7. 4 (4 ounce) skinless, boneless chicken breast halves,
8. 1/2 red onion, thinly sliced
9. 1/2 cup raisins,
10. 1/2 cup blanched slivered almonds,
11. 3/4 cup drained canned pineapple tidbits,
12. 8 cups mixed salad greens,
13. 4 sprigs fresh mint,
14. 4 wedges lime,

Directions

1. In a small bowl, whisk together honey mustard dressing, ground cumin, and curry powder. Cover, and refrigerate until serving.
2. In a baking dish, whisk together yogurt, garam masala, and lemon juice. Place chicken breasts in the dish, and turn to coat. Cover, and refrigerate for at least 1 hour, turning occasionally.
3. Preheat an outdoor grill for high heat. Lightly brush oil over grill grate. Grill chicken until done, about 6 to 8 minutes per side.
4. In a small bowl, mix together onion, raisins, almonds, and pineapple.
5. In a large bowl, toss salad greens with salad dressing and 3/4 of the almond mixture. Divide salad among 4 plates. Sprinkle equal amounts of reserved almond mixture over each salad. Top each with grilled chicken, and garnish with a mint sprig and a lime wedge.

Sign In , Validation

The best recipes

Natalia

localhost/recipe.dev/users/signin

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Sign up

Username/email or password is invalid.

Sign In

Email or Username

Password

Sign In

Sign Up , Validation

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Categories

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Sign in

Sign up

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Sign Up

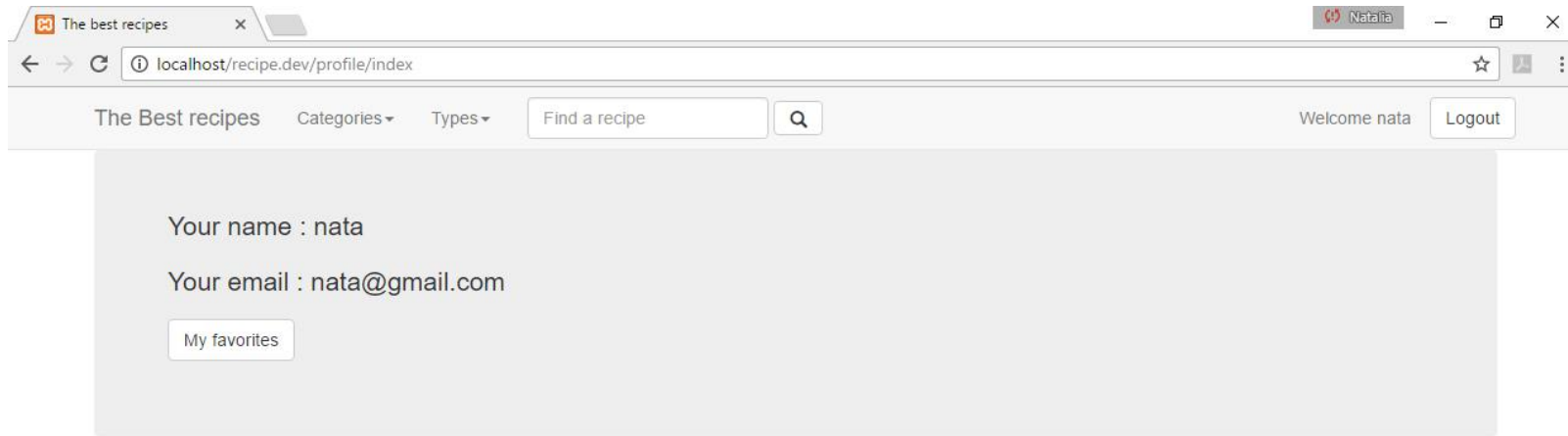
Name

Email

Password

Sign Up

When user is logged in , it displays users info and favorite recipes



My favorite recipes.



Party Cheese Ball Made Over

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[View recipe](#)



Puff Pastry Waffles

Turn puff pastry into waffles that are crispy on the outside and tender on the inside for a sweet breakfast treat ready in minutes

[View recipe](#)



San Francisco Pork Chops

Tender pork chops simmer in a sweet and savory sauce flavored with beef broth, garlic, and soy sauce with just a pinch of red pepper flakes for zing.

[View recipe](#)

When user logged in , additional info – rating , add/delete from favorite recipe, display and leave a comment

The best recipes

localhost/recipe.dev/recipe/index?id=4

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Logout



★ ★ ★ ★ ★

Creamy Salad Dressing

It's complex and lovely, perfect for dressing a simple plate of greens, like our favorite side salad, or for using as a dip for party platter of veggies.

Ingridients

1. 1 teaspoon Dijon mustard,or other grainy mustard
2. 1 1/2 tablespoons mayonnaise,
3. Pinch salt,
4. Pinch sugar,
5. 1 Fresh pepper,to taste
6. 1 tablespoon champagne vinegar,

Directions

1. Whisk together the mustard, mayonnaise, salt, sugar, and pepper until combined.
2. Add the vinegar and whisk until smooth. Toss with salad greens and serve.

♥ Add to favorites

Comments

*****Very delicious!!

*****Fast to prepare!

Leave comments

Comment

Click Add to favorites , to add recipe in a list of favorite

The best recipes

localhost/recipe.dev/recipe/index?id=4

The Best recipes

Categories ▾

Types ▾


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The recipe added to favorites.



★★★★★

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♥ Delete from favorites

Comments

*****Very delicious!!

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Leave comments

OR click Delete from favorites , to add recipe in a list of favorite

The best recipes

localhost/recipe.dev/recipe/index?id=4

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The recipe deleted from favorites.



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Leave comments

Enter a comment and click Comment

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The Best recipes

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♥ Add to favorites

Comments

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Leave comments

Tasty|

Comment

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Natalia

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⌵

The Best recipes

Categories ▾

Types ▾


Find a recipe

Q

Welcome nata

Logout

Comments are successfully sent.



☆☆☆☆☆

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Comments

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Leave comments

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