

Capstone Cooking

Presented by:
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Calen Jones

Fall 2025

Introduction

Technology

- Framework:
 - SolidJS/SolidStart
- Languages:
 - TypeScript
 - HTML elements
 - CSS
- Database: Supabase
 - Auth
 - Storage
- Hosts
 - Vercel -> Netlify
- Dev Tools
 - Git/GH
 - Visual Studio Code

NEW



My Recipes



Pumpkin Bread

Author: Luci-Rhys



Buttermilk Pancakes

Author: Luci-Rhys



Recipe Title

No file chosen

Private Public

Servings:

Prep Time: mins Cook Time: mins

US Customary Metric

Recipe Ingredients

Qty Unit Ingredient Name

+

Markdown Editor

Plain

Preview

Both

Full width

Write your recipe here using markdown...

Spaghetti



Servings:

Prep Time: mins Cook Time: mins

Recipe Ingredients

salt and pepper

3 tablespoons olive oil

0.5 medium yellow onion

2 garlic cloves

5 tablespoons tomato paste

0.5 lemon

2 teaspoons honey

1 cups heavy cream

1 pounds spaghetti

Recipe

Step 1

Place a large pot of water over high heat, add 1 teaspoon salt and bring to a boil.

Step 2

Meanwhile, heat oil in a large pan or pot over medium-low. Add the onion, garlic, tomato paste, 1 tablespoon of the minced preserved lemon, the honey, $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper, and cook, stirring frequently, until fragrant and the onion starts to soften, about 5 minutes.

Step 3

Mix in the cream, taste the sauce and adjust the seasoning with more preserved lemon, honey and salt as necessary. Bring to a gentle simmer, then turn off the heat and cover with a lid to keep the sauce warm.

Step 4

Cook the spaghetti in the boiling water until almost al dente according to the package instructions, 6 to 7 minutes. Reserve 1 cup of the cooking water, then drain pasta.

Step 5

Over medium-low heat, add the spaghetti to the sauce along with $\frac{1}{2}$ cup of the reserved cooking water, and toss to coat. Continue to toss until the spaghetti is al dente, adding more cooking water as needed to achieve a glossy sauce that clings to the pasta, 3 to 4 minutes.

Step 6

Serve warm, topped with Parmesan if desired.



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- Title A-Z
- Title Z-A
- Author A-Z
- Author Z-A
- Oldest
- Newest

Filters ^

Author

Search by author

Include ingredients

comma separated

Exclude ingredients

comma separated

Tags

optional tags



Results Will Display Here

5 recipe(s) found



Boneless Wings

chicken, flour



Broccoli Casserole

by Luci-Rhys

broccoli, chopped, cream cheese, sour cream, nutmeg, Italian seasoned breadcrumbs, ...



Buttermilk Pancakes

by Luci-Rhys

AP flour, sugar, baking powder, baking soda, salt, ...



Irish Pork Stew

by Luci-Rhys

boneless pork shoulder, salt and ground black pepper, vegetable oil, large onion, chopped, cloves garlic, minced, ...



Spaghetti

by Luci-Rhys

salt and pepper, olive oil, medium yellow onion, garlic cloves, tomato paste, ...

Sorted by title (A-Z)



nu

clear

Sort By

Title A-Z

Title Z-A

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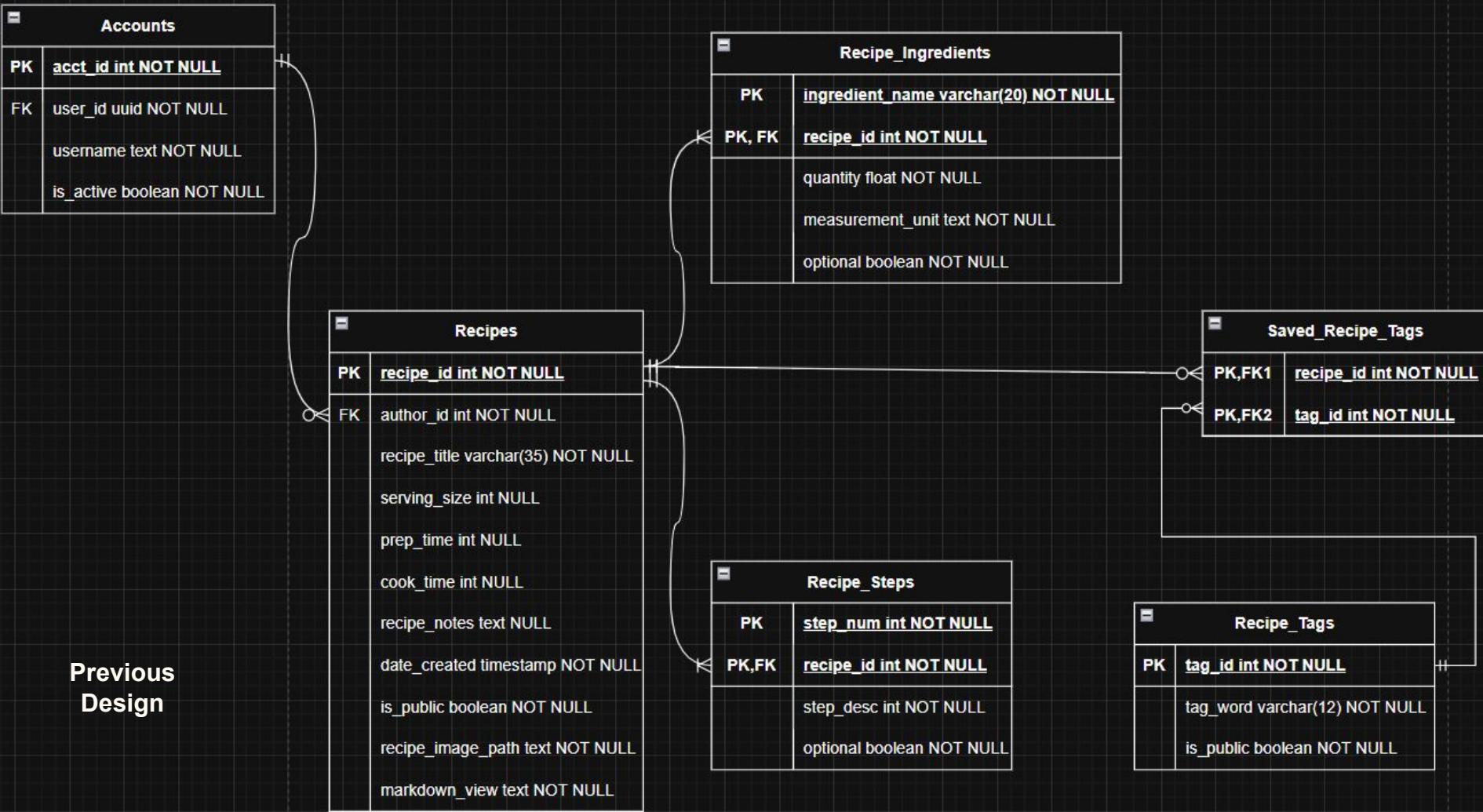
Account Settings

Username

Luci-Rhys

Save Username

Delete Account



Current Tables

users		↗		
◆	⌚	user_id	uuid	
⌚	◆	⌚	username	text
◆		is_active	bool	

(simplified but
more efficient)

recipes		↗			
⌚	◆	⌚	#	recipe_id	int8
◆				recipe_title	text
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⌚				cook_time	int2
⌚				is_public	bool
⌚				date_created	timestamp
⌚				author_id	uuid
⌚				ingredients	_jsonb
⌚				contents	text
⌚				image_url	text

Known Issues

Low Priority

- Flicker when switching between screens
- Refresh needed after updating username
- Highlight around recipe tile remains after changing screens

High Priority

- Recipe Browser (side panel) briefly displays all recipes upon mount.
- Switching conversions clears units to update to metric units
- No front-end input validation
- Unable to delete account
- Contents don't submit in new recipe
- Responsive design

Site URL: