Recipe object class;

Title – string

Recipe id – INT

Recipe Description – string

Prep time – Int

Difficulty – Int

Category – String

Favorite – Bool

Image\_ URL – string

Ingredients [] – Ingredient Object

Steps [] – Step Obj

Recipe 1 🡪

Title 🡪 Country House Bed and Breakfast Casserole

Recipe id 🡪 auto-gen

Recipe Description 🡪A delicious casserole that can be altered in many ways to change it from day to day. You may substitute bacon or sausage for the ham if you wish. Add peppers, onions, hash browns or anything else that suits your fancy

Prep Time 🡪 10 Minute

Difficulty 🡪 2 star

Category 🡪 Breakfast

Favorite 🡪 ??

Image\_URL 🡪 <https://www.allrecipes.com/recipe/24143/country-house-bed-and-breakfast-casserole/photos/885833/>

Ingredients 🡪 ¼ cup of butter, ½ cup croutons, ½ cup shredded cheddar cheese, 4 eggs, ¾ cup milk, 1 teaspoon dry mustard, 1 cup cooked ham, cubed.

Steps   
[1] 🡪Melt butter in an 8x8 inch glass baking dish or small casserole dish. Add croutons and toss to coat. Sprinkle cheese on top of croutons. In a large bowl, beat together eggs, milk and dry mustard. Pour egg mixture over croutons and cheese. Sprinkle on cubed ham. Cover with plastic wrap, and refrigerate overnight.  
[2] 🡪 Preheat oven to 375 degrees F (190 degrees C). Let casserole stand at room temperature while oven heats.  
[3] 🡪Bake in preheated oven for 40 minutes, until eggs are set. Let sit for 5 minutes before cutting. Can also be frozen and microwaved later.  
  
Recipe 2 🡪  
Title 🡪 Spicy grilled cheese sandwich  
Recipe id 🡪 auto-gen  
Recipe Description 🡪 "Grilled cheese with onions, tomatoes and jalapenos-- tastier than the original!"  
Prep Time 🡪 2 m  
Cook Time 🡪 3 m  
Difficulty 🡪 1 star  
Category 🡪 lunch   
Favorite 🡪 True  
Image\_URL 🡪<https://www.allrecipes.com/recipe/85901/spicy-grilled-cheese-sandwich/photos/5081856/>

Ingredients 🡪 2 tablespoons butter or margarine, 4 slices white bread, 2 slices American Cheese, 1 roma (plum) tomato, thinly sliced, ¼ small onion chopped, 1 jalapeno pepper chopped.

Steps 🡪 [1] 🡪 Heat a large skillet over low heat.[2] 🡪 Spread butter or margarine onto one side of two slices of bread. [3]🡪Place both pieces buttered side down in the skillet. [4]🡪Lay a slice of cheese on each one, and top with slices of tomato, onion and jalapeno. [5]🡪Butter one side of the remaining slices of bread, and place on top buttered side up. [6]🡪When the bottom of the sandwiches are toasted, flip and fry until brown on the other side.

Recipe 3 🡪

Title 🡪 Parmesan Crusted Tilapia Fillets

Recipe Id 🡪 auto -gen

Recipe Description 🡪 "This recipe is quick and easy with plenty of flavor! Even my husband (who doesn't like fish that much) went back for seconds! Works well in low-carb diets."  
Prep Time 🡪 10 M  
Cook Time 🡪 10 M  
Difficulty 🡪 2 star  
Category 🡪 Dinner  
Favorite 🡪 True  
Image\_URL 🡪 <https://www.allrecipes.com/recipe/228056/parmesan-crusted-tilapia-fillets/photos/1122696/>

Ingredients 🡪 ¾ cup grated Parmesan Cheese , 2 teaspoons paprika, 1 tablespoon chopped fresh parsley, salt and ground black pepper to taste, 4 tilapia fillets, olive oil

Steps 🡪 [1] Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil. [2] Whisk Parmesan cheese, paprika, parsley, salt, and pepper together in a shallow dish. [3] Coat tilapia fillets with olive oil and press into the Parmesan cheese mixture. Arrange coated fillets on the prepared baking sheet. [4] 🡪 Bake in preheated oven until the fish flakes easily with a fork, 10 to 12 minutes.

Recipe 4 🡪

Title 🡪 Cheesecake with Cranberry Glaze and Sugared Cranberries

Recipe id 🡪 auto – gen

Recipe description 🡪 "Cranberries and orange are a natural pairing, and I wanted to combine them in a cheesecake fit for the Thanksgiving table. The cranberry glaze is a really beautiful color, and the sugared cranberries are the perfect topping. Most of the work is done the night before, so it's not even that hard to make."

Prep Time 🡪 30 M

Cook Time 🡪 50 M

Difficulty 🡪 3 stars

Category 🡪 Dessert

Favorite 🡪 True

Image\_URL 🡪 <https://www.allrecipes.com/recipe/269467/cheesecake-with-cranberry-glaze-and-sugared-cranberries/photos/6179381/>

Ingredients🡪 **Cheesecake:** 10 digestive biscuits, 5 tablespoons melted butter, 2 tablespoon confectioners’ sugar, 1/8 teaspoon salt, two 8-ounce softened cream cheese packages, ¾ cup white sugar, 3 large eggs, ¼ cup sour cream, 2 teaspoons vanilla extract, 1 orange, zested. **Sugared Cranberries:** 1/3 cup white sugar,½ cup water, 1 cup fresh cranberries, ¼ cup white sugar. **Cranberry Glaze:** 1 cup fresh cranberries, ¼ cup water, 2 tablespoons white sugar, ½ cup confectioners’ sugar, 1 tablespoon orange juice

1. Steps🡪[1] Preheat the oven to 375 degrees F (190 degrees C). Grease the sides of a 9-inch springform pan. Line the bottom with a circle of parchment paper. [2] Crush biscuits into crumbs using a food processor. Stir crumbs, butter, confectioners' sugar, and salt together to make the crust. Press into the bottom of the pan. Rinse food processor and set aside for the cranberry glaze.[3] Bake crust in the preheated oven until firm, 8 to 10 minutes. Remove the crust from the oven and reduce the temperature to 325 degrees F (165 degrees C). Let crust cool while making the filling. [4] Beat cream cheese and sugar together until smooth. Add eggs, sour cream, vanilla, and orange zest. Mix until well combined, stopping to scrape the sides and bottom of the bowl. Spoon batter over the crust. [5] Bake until the filling is set but still soft in the center, 30 to 40 minutes. Cool cheesecake to room temperature, about 30 minutes. [6] While the cheesecake is cooling, combine 1/3 cup sugar and water in a small saucepan. Bring to a simmer over medium-low heat and stir until sugar is dissolved. Pour into a bowl and cool for 10 minutes. Add cranberries and stir to coat with syrup.[7] Refrigerate cheesecake and syrup-coated cranberries, 8 hours to overnight. [8] Line a rimmed baking sheet with parchment paper. Place 1/4 cup granulated sugar in a shallow bowl. Drain the cranberries, then roll them in the sugar. Place the sugared cranberries on the prepared baking sheet and allow to dry, 30 minutes to 1 hour.  
   [9] In the meantime, make the glaze. Combine cranberries, water, and sugar in a small saucepan. Simmer, crushing cranberries, until jammy, about 8 minutes. Let cool slightly. Transfer to the food processor; add confectioners' sugar, orange juice, corn syrup, vanilla, and salt. Process until smooth.  
   [10] Strain cranberry glaze through a fine-mesh sieve and discard solids. Pour over the cheesecake and smooth across the top with a small offset spatula. Garnish with sugared cranberries.