<!DOCTYPE html>

<html lang="en">

<head>

    <title>Welcome to our Website</title>

    <link rel="stylesheet" href="style1.css">

    <link

    rel="stylesheet"

    href="https://cdnjs.cloudflare.com/ajax/libs/animate.css/4.1.1/animate.min.css"

  />

</head>

<body>

  <div class="div1">

    <img SRC="logo1.png" alt="Logo" width="90">

  </div>

  <h1 class="h1">Welcome to our A&J Favorite Dish </h1><BR></BR>

    <BR><MARQUEE class="marquee"> It's so much fun here in the Philippines </MARQUEE></BR>

    <P class="p1">This is our <B>Favorites Dish</B>. <I>We hope you will like it</I>. </P>

    <h2 class="h2">

    <a href="https://www.facebook.com/profile.php?id=61551612775310" class="button">Facebook Updates</a>

    &nbsp;&nbsp;

    <a href="#" target="\_self">Main Page</A>

    </h2>

<hr></hr>

<B><p class="p2"> HELLO EVERYONE!!!! WE ARE THE PARTNERS FROM BET-COET-3B S.Y 2023-2024</p><B>

  &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; <IMG src="Jazz.jpg" width=200 height=200 border="4">

    <div class="text animate\_\_animated animate\_\_bounceIn"><BR><p><i>I'm Jazztine Kaye Orbista and I am 21 years old</p></BR></i></div>

    &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp;&nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp;&nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp;&nbsp; &nbsp;

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    &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp;&nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp;&nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp;

    &nbsp; &nbsp;&nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp;  &nbsp; &nbsp;&nbsp; &nbsp; &nbsp; &nbsp;

    <IMG src="Angeline.jpg" width=200 height=200 border="4">

    <div class="text animate\_\_animated animate\_\_bounceIn"><i><BR><p class="p3">I'm Angeline V. Sarceno and I am 20 years old</p></BR></i>

    <p class="p4"> Play the Music first while you reading our recipe favorites Dish ^\_\_^ </p></div>

    <audio autoplay="" controls="" src="Cooking Music [No Copyright Background Music].mp3"></audio>

 <hr></hr>

 <br></Br>

<p class='pd'>"THE DISH THAT WILL MAKE YOU EXCITED TO LIVE"</p>

<div class="ulam">

  <div class="s1"></div>

  <div class="s2"></div>

  <div class="s3"></div>

  <div class="s4"></div>

  <div class="s5"></div>

</div>

<BR></BR>

<!----->

<h3 class="h3"><B> OUR FAVORITE FOOD DISH</B></h2>

    <UL Type="square">

        <LI class="LI1" ><B>Crispy Tofu Sisig</B></LI><BR></BR>

        <DD class="DD1">Tofu Sisig is a dish composed of deep fried tofu cubes, chopped chili peppers, and onion. It is healthier alternative to traditional pork sisig because it does not use any meat and greasy ingredients. Aside from being healthy, this crispy tofu sisig recipe is also vegan.</DD><br></br>

        <DD class="DD2"><B>A&J:</B> Tofu sisig has become one of my favorites because a friend cooked it for me, and I was amazed by how delicious it turned out.</DD>

      <div class="zoom-wrapper">

        <BR><img SRC="sisig1.jpg" alt="SisigTofu" width="400" height="240"></BR>

      </div>

      <div class="div3">

        <p class="p5"> Here's the preview of dish :> </p>

        <video autoplay="" controls="" src="tofusisigvid.mp4"500" height="240"></video></div>

    </UL>

<!---->

    <p class="p6"><B><U>RECIPE</B></U></p>

    <table class="table">

          <tr>

            <th>Ingredients</th>

            <th>Quantity</th>

          </tr>

          <tr>

            <td> Block of firm tofu</td>

            <td>6</td>

          </tr>

          <tr>

            <td>Red Onion</td>

            <td>3 pcs</td>

          </tr>

          <tr>

            <td>Green chili pepper</td>

            <td>1 pcs</td>

          </tr>

          <tr>

            <td>30 grams of Small oyster sauce 30 grams</td>

            <td>2 pcs</td>

          </tr>

          <tr>

            <td>Soy Sauce</td>

            <td>2 tablespoon</td>

          </tr>

          <tr>

            <td>Calamansi Juice/Lime Juice </td>

            <td>1 Tablespoon</td>

          </tr>

          <tr>

            <td>80 ml of Mayonnaise</td>

            <td>1 pcs</td>

          </tr>

          <tr>

            <td>Salt</td>

            <td>1 teaspoon</td>

          </tr>

          <tr>

            <td>Pepper</td>

            <td>1 teaspoon</td>

          </tr>

          <tr>

            <td>Cooking Oil</td>

            <td>1 teaspoon</td>

          </tr>

        </thead>

        </table>

        <DL class="position"> <B>Procedures:</B></DL>

        <OL TYPE="1">

            <LI>Start by chopping 6 firm blocks of tofu into bite-sized pieces.</LI>

            <LI>Heat a cooking pan with oil and fry the tofu until it's golden brown. Once cooked, set the tofu aside.</LI>

            <LI>Next, chop 3 pieces of onion and the green chili pepper.</LI>

            <LI>In the same pan, add the chopped onion and green chili, and cook them together with the tofu.</LI>

            <LI>After cooking for 1 minute, add the oyster sauce and pepper, pinch of salt and 2 tablespoon of soy sauce.</LI>

            <LI>Allow it to cook for an additional minute.</LI>

            <LI>Finally, season the dish by adding, mayonnaise, and one tablespoon of calamansi juice.</LI>

        </OL>

<HR></HR>

<BR></BR>

    <UL Type="square">

      <LI class="LI2" ><B>Beef Steak</B></LI><br></BR>

      <DD class="DD3" >A beefsteak, often called just steak, is a flat cut of beef with parallel faces, usually cut perpendicular to the muscle fibers.</DD><br></br>

      <DD class="DD4"><B>A&J:</B>Beef steak, which my dad always cooks, is a dish I indulge in whenever we have it.</DD4>

    <div class="zoom-wrapper">>

      <BR><img SRC="Beef steak.jpg" alt="Beef" width="400" height="240"></BR>

    </div>

    <div class="div5">

      <p class="p7"> Here's the preview of dish :> </p>

      <video autoplay="" controls="" src="beefsteakvid.mp4" width="500" height="240"></video></div>

    </UL>

    <p class="p6"><B><u>RECIPE</u></B></p>

    <table class="table">

      <tr>

        <th><BR>Ingredients</BR></th>

        <th><BR>Quantity</BR></th>

      </tr>

      <tr>

        <td>Grams beef sirloin thinly sliced and cut into pieces</td>

        <td> 500 Grams </td>

      </tr>

      <tr>

        <td>fresh calamansi juice</td>

        <td>1/4 Cup</td>

      </tr>

      <tr>

        <td>Soy Sauce</td>

        <td>1 Cup</td>

      </tr>

      <tr>

        <td>Water</td>

        <td>4 Cups</td>

      </tr>

      <tr>

        <td>Cooking Oil</td>

        <td>2 Tablespoon</td>

      </tr>

    </table>

    <DL class="position"> <B>Procedures:</B></DL>

    <OL TYPE="1">

        <LI>In a bowl, combine beef, soy sauce, and calamansi juice. .</LI>

        <LI>Cover and set aside at least one hour up to overnight.</LI>

        <LI>Next, chop 3 pieces of onion and the green chili pepper. In a saute pan over high heat, heat enough oil to cover the bottom. Add onions and saute, stirring, until just softened. </LI>

        <LI>Remove from heat and set aside.</LI>

        <LI>In the same pan, add sliced beef. Add water. Bring to a boil then simmer until tender.</LI>

        <LI>Remove any scum that rises to the surface. Add more water as needed until beef is tender. </LI>

        <LI>Once beef is tender, simmer the sauce until reduced and flavorful. Season with a little ground black pepper if desired.</LI>

        <LI>Return onions to the pan and cook until just softened. Serve while hot.</LI>

    </OL>

<HR></HR>

    <BR><UL Type="square"></BR>

      <LI class="LI3" > <B>Paksiw na Bangus</B></LI><br></br>

      <DD class="DD5">This Paksiw na Bangus Recipe is simply fish cooked in vinegar and garlic. This seafood dish is best eaten with steamed rice.</DD><br></br>

      <DD class="DD6"><B>A&J:</B>Paksiw na isda is one of my favorites because my mother prepares it, and it's incredibly delicious.</DD>

    <div class="zoom-wrapper">

      <BR><img SRC="Paksiw na isda.jpg" alt="fish" width="400" height="240"></BR>

    </div>

    <div class="div7">

      <p class="p9"> Here's the preview of dish :> </p>

      <video autoplay="" controls="" src="paksiw na bangus vid.mp4" width="500" height="240"></video></div>

    </UL>

    <p style="p"><u><B>RECIPE</B></p></u>

      <table class="table">

        <tr>

          <th><BR>Ingredients</BR></th>

          <th><BR>Quantity</BR></th>

        </tr>

        <tr>

          <td>Vinegar</td>

          <td>1/2 Cup </td>

        </tr>

        <tr>

          <td>Water</td>

          <td>1 Cup</td>

        </tr>

        <tr>

          <td>Salt</td>

          <td>2 Teaspoon</td>

        </tr>

        <tr>

          <td>Peppercorns</td>

          <td>1 Teaspoon</td>

        </tr>

        <tr>

          <td>milkfish (bangus) cleaned and sliced into 4</td>

          <td>1 medium</td>

        </tr>

        <tr>

          <td>ginger sliced and pounded</td>

          <td>1 knob</td>

        </tr>

        <tr>

          <td> Garlic skin removed</td>

          <td>6 Cloves</td>

        </tr>

        <tr>

          <td>Onion sliced</td>

          <td>1 Medium</td>

        </tr>

        <tr>

          <td> finger chilies (siling pangsigang)</td>

          <td> 3 pcs</td>

        </tr>

      </table>

      <DL class="position"> <B>Procedures:</B></DL>

      <OL TYPE="1">

          <LI> Heat a medium-sized pan and cooking pot then add vinegar and water.</LI>

          <LI>Add salt and whole peppercorn then stir. Bring to a boil.</LI>

          <LI>Arrange the fish in the pan and add the ginger, garlic, onion, and finger chili. Cover and simmer over medium heat for 20 minutes. Serve hot with steamed rice.</LI>

      </OL>

<HR></HR>

      <BR><UL Type="square"></BR>

        <LI class="LI4" > <B>Ginataang Tilapia</B></LI><br></br>

        <DD class="font-family: Comic Sans MS;">Ginataang tilapia is fish with spinach cooked in coconut milk.</DD></BR>

        <DD class="DD8"><B>A&J:</B>Ginataang tilapia is my mother's favorite dish, and when I tasted it, I was pleasantly surprised by how good it was</DD>

        <div class="zoom-wrapper">>

        <BR><img SRC="Ginataang Tilapia.jpg" alt="fish" width="460" height="240"></BR>

      </div>

      <div class="div9">

        <p class="p11"> Here's the preview of dish :> </p>

        <video autoplay="" controls="" src="Ginataang Tilapiavid.mp4" width="500" height="240"></video></div>

      </UL>

    <p class="p6"><u><B>RECIPE</B></p></u>

        <table class="table">

          <tr>

            <th><BR>Ingredients</BR></th>

            <th><BR>Quantity</BR></th>

          </tr>

          <tr>

            <td>Tilapia</td>

            <td>1 Kilo </td>

          </tr>

          <tr>

            <td>Pechay</td>

            <td>2 bunches</td>

          </tr>

          <tr>

            <td>Coconut milk</td>

            <td>2 Cups</td>

          </tr>

          <tr>

            <td>Garlic</td>

            <td>3 cloves</td>

          </tr>

          <tr>

            <td>Onion</td>

            <td>1 medium</td>

          </tr>

          <tr>

            <td>Tomatoes</td>

            <td>1 medium</td>

          </tr>

          <tr>

            <td> Ginger</td>

            <td>6 Cloves</td>

          </tr>

          <tr>

            <td>Onion sliced</td>

            <td>1 Thumb</td>

          </tr>

          <tr>

            <td> Salt</td>

            <td>1 teaspoon</td>

          </tr>

          <tr>

            <td>Pepper</td>

            <td>1 teaspoon</td>

          </tr>

          <tr>

            <td>Fish Sauce</td>

            <td> 2 tablespoon</td>

          </tr>

          <tr>

            <td>Cooking Oil</td>

            <td>1 teaspoon</td>

          </tr>

          <tr>

            <td>Long Green Pepper</td>

            <td>2 pcs</td>

          </tr>

        </table>

        <DL class="position"><BR><B>Procedures:</B></DL></BR>

        <OL TYPE="1">

            <LI> Wash and prepare the tilapia. Remove the fins, gills and gut. Make 2-3 slits on both side of the fish's body. Season both sides with salt and pepper and rub them generously. Do these steps with the other tilapia.</LI>

            <LI>Heat some oil in a pan. Place the tilapia gently and let it cook for a few minutes. Do not move the fish around or flip too early.</LI>

            <LI>Once golden and crispy, flip the fish to cook the other side as well. Transfer the fish to a strainer or paper towel to drain excess oil. Set aside.</LI>

            <LI>Chop and prepare the aromatics. Reduce the oil from the pan and then add the ginger, garlic and onions. Saute them for a few minutes until light brown. Add the tomatoes and crush them gently while sauteing to release the liquid.</LI>

            <LI>Pour the coconut milk and let it boil using low heat. Season with some pepper and fish sauce. Let this simmer for a few minutes.</LI>

            <LI>Add the pechay leaves and submerge them in the coconut sauce. Let them cook until soft. Add the long green chilies and simmer for another minute.Then, add the fried tilapia back to the pan. Flip and baste them with the sauce to absorb the creaminess.</LI>

            <LI>After a few minutes, turn the heat off. Transfer the ginataang tilapia with pechay to a serving plate.</LI>

        </OL>

<HR></HR>

<BR><UL Type="square"></BR>

      <LI class="LI5" > <B>Bicol Express</B></LI><BR></BR>

                  <DD class="DD9">One of the most popular dishes of Bicolano is the Bicol Express recipe because they often use scalding-hot peppers as the main ingredients.</DD><BR></BR>

                  <DD class="DD10"><B>A&J</B>: This is my favorite because of my father, he is greatest man that i know. </DD>

                <div class="zoom-wrapper">

                <BR><img SRC="Bicol Express.jpg" alt="Pork" width="460" height="240"></BR></UL>

                </div>

                <div class="div11">"

                  <p class="p13"> Here's the preview of dish :> </p>

                  <video autoplay="" controls="" src="bicolexpressvid.mp4" width="500" height="240"></video></div>

      </UL>

        <p class="p6"><u><B>RECIPE</B></p></u>

        <table class="table">

          <tr>

            <th><BR>Ingredients</BR></th>

            <th><BR>Quantity</BR></th>

          </tr>

          <tr>

            <td >Pork belly, diced</td>

            <td>1/2 lbs</td>

          </tr>

          <tr>

            <td>Thin Coconut Milk</td>

            <td>2 Cups</td>

          </tr>

          <tr>

            <td>Fresh alamang (shrimp paste)</td>

            <td>2 Tablespoon</td>

          </tr>

          <tr>

            <td>Thai chili pepper, stemmed and minced</td>

            <td>10 pcs</td>

          </tr>

          <tr>

            <td>long chili (siling haba, siling panigang), sliced</td>

            <td>6 pcs</td>

          </tr>

          <tr>

            <td> garlic, minced</td>

            <td>3 cloves</td>

          </tr>

          <tr>

            <td> Onion, minced</td>

            <td>1 medium</td>

          </tr>

          <tr>

            <td>Thick coconut cream</td>

            <td>1 cup</td>

          </tr>

          <tr>

            <td> Salt</td>

            <td>1 teaspoon</td>

          </tr>

          <tr>

            <td>Pepper</td>

            <td>1 teaspoon</td>

          </tr>

          <tr>

            <td>Ginger Minced</td>

            <td> 3 tablespoon</td>

          </tr>

        </table>

        <DL class="position"> <B>Procedures:</B></DL>

        <OL TYPE="1">

            <LI> Heat a pan and then pour-in the cooking oil.</LI>

            <LI>Sauté the garlic, onion, and ginger.</LI>

            <LI>Add the pork and cook for 8 minutes or until the color becomes light brown.</LI>

            <LI>Mix then coconut milk and alamang (shrimp paste).</LI>

            <LI>Bring to a boil, lower heat and then simmer for 10 minutes.</LI>

            <LI>Add chili peppers and cook until half the liquid has evaporated.</LI>

            <LI>Add the long chili (siling haba/panigang).</LI>

            <LI>Pour in thick coconut cream and continue cooking until oil comes out from the cream.</LI>

            <LI>Add salt and ground black pepper to taste.</LI>

            <LI>Serve hot.</LI>

        </OL>

    <h3>Comments/Suggestions</h3>

        <form action="/action\_page.php">

          <label for="fname">First name:</label><br>

          <input type="text" id="fname" name="fname"><br>

          <label for="lname">Last name:</label><br>

          <input type="text" id="lname" name="lname"><br>

          <label for="Email">Email:</label><br>

          <input type="text" id="Email"><br>

          <label for="comment">Comments:</label><br>

          <input type="text" id="comment"><br>

          <br><input type="submit" value="Submit">

        </form>

          <div class="div12">

           &nbsp;&nbsp;&nbsp;&nbsp; <img SRC="logo1.png" alt="Logo" width="90px">

          </div>

          <p class="p15">2023.  ALL RIGHT  RESERVED</p>

          <p class="p16">“If you want to succeed you should strike out on new paths, rather than travel the worn paths of accepted success.”</p>

          <p class="p17"> -John D. Rockefeller</p>

          <BR></BR>

    <h4 class="h4">Contact us for more informations:</h4>

    <A href="https://www.facebook.com/profile.php?id=61551612775310"><IMG src="fb.png" alt="fbicon" width="40"></A>

    <A href="ajrecipes1101@gmail.com"><IMG src="icon1.webp" alt="gmail" width="40"></A>

    <A href="0984-6789-567"><IMG src="icon3.webp" alt="phone" width=40></A>

    <h3 align="right">

    <a href="#">

      <font size=2> TERMS</a></font>

    &nbsp;&nbsp;

    <a href="#">

      <font size=2> PRIVACY</a></font>

    &nbsp;&nbsp;

    <a href="#">

      <font size=2> COOKIES</a></font>

    &nbsp;&nbsp;

    <a href="#">

      <font face='georgia' color="#fff">SUBSCRIBE US</font> </a>

    </h3>

</body>

</html>