



Cooking

—iOS/iPad Application

Tableware



Kitchenware



Healthy Diet



Cooking is an application that you can find the recipe you want. In the meantime, you may use app to know which is the most popular restaurant now! We also will introduce some tableware and kitchenware. The Cooking Application promote you cooking at home by yourself. Advocating people to stick to your healthy lifestyle. Using this app you can find and download to all manner of copyrighted recipes and nutritional knowledge. It provides a platform for cook and food lovers to communicate, share information and collaborate online. Also you can partake of your exclusive menus and show your finished product.

Tableware

[Main Page](#)[Kitchenware](#)[Healthy Diet](#)

HOW TO USE CHOPSTICKS



Step 1: Hold your dominant hand loosely. Place the first chopstick in the valley between your pointer finger and thumb. Balance it on your ring finger.



Step 2: Place the second chopstick in the valley between your pointer finger and thumb along with the first chopstick, but rest this one on your middle finger instead of your ring finger.



Step 3: Use your thumb, pointer and middle fingers to grasp the second chopstick a bit more tightly.



Step 4: The first chopstick (on the bottom) remains more or less stationary. The index and middle fingers do all the heavy lifting with the second chopstick. Using your index and middle fingers to move the top chopstick up and down, open up your chopsticks.



Step 5: And close them over the food. Remember to keep your hand loose but still maintain good control over that chopstick.



Kitchenware

[Main Page](#)[Tableware](#)[Healthy Diet](#)

Tips for Getting the Most Out of Your Pressure Cooker:

- Store It Right
- Always Cook with Liquid
- Never Overfill the Pressure Cooker
- Adjust That Heat
- It's all in the Timing
- High Altitude Cooking
- Rapid or Natural Release
- Adapting Favorite Recipes for the Pressure Cooker



How to Use an Oven:

- Know your oven.
- Understand the effects of oven positions.
- Always rotate your trays.
- Be able to make general oven temperature conversions.
- Learn the temperature ranges.
- Reduce heat for fan-forced ovens.
- Preheat the oven prior to cooking.
- Avoid dark metal cookware.
- Move trays higher for browner tops.



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[Main Page](#)

[Tableware](#)

[Kitchenware](#)

HOW TO COOK SHRIMP

Prep time: 25 minutes
Cook time: 6-12 minutes
Total time: 30-40 minutes

Ingredients:

- Shrimp
- Water
- Olive oil
- Salt
- Pepper



Method:

- Boil Shrimp
- Prepare the shrimp.
- Choose fresh or frozen shrimp.
- Choose shrimp with or without shells.
- Devein the shrimp.
- Fill a large pot with enough water to cover the shrimp completely.
- Bring the water to a full, rolling boil on high heat.
- Add the shrimp to the pot.
- Allow the shrimp to cook for 1 to 2 minutes.
- Cover the pot and steep the shrimp.
- Drain the shrimp.

