RESPONSE_EXAMPLE_0: 1. {<TO BE REPLACED>Avoid eating out.} 2. {<IN LIB> Cancel or suspend memberships or subscriptions that you're no longer using, or

- that you're using ineffectively.}
- 3. {<TO BE REPLACED> Bike or walk to work, rather than drive.}
- 4. {<IN LIB> Choose affordable activities.}
- 5. {<TO BE REPLACED> Reduce your rent.}

PROMPT_EXAMPLE_1:

<TASK>: How to Make Fried Chicken with Buttermilk and Tarragon

<Method>: None

<Current steps>:

- {<TO BE REPLACED> Marinate chicken pieces in buttermilk and tarragon for at least 4 hours or overnight in the refrigerator.}
- 2. {<TO BE REPLACED> Remove chicken from the buttermilk marinade and let excess drip off.}
- 3. {<TO BE REPLACED> Dredge the chicken in seasoned flour, ensuring it is evenly coated.}
- 4. {<TO BE REPLACED> Heat oil in a pan to 350°F (175°C) and carefully place the chicken in the hot oil.}
- 5. {<TO BE REPLACED> Fry until golden brown and fully cooked, usually about 15-20 minutes depending on the size of the chicken pieces.}
- 6. {<TO BE REPLACED> Once cooked, place the fried chicken on a wire rack to drain excess oil.}
- 7. {<TO BE REPLACED> Serve and enjoy!}

<Actions in library>:

- {<IN LIB> Refrigerate marinated chicken for 4 to 6 hours.}
- {<IN LIB> Allow the chicken to marinate overnight.}
- {<IN LIB> Shake off the marinade from the chicken pieces.}
- {<IN LIB> Remove chicken pieces from the buttermilk mixture and dredge in flour.}
- {<IN LIB> Add chicken pieces to seasoned flour and toss to coat.}
- {<IN LIB> Heat oil in skillet to 350 °F (177 °C).}
- {<IN LIB> Preheat the oil to 350° Fahrenheit or 176° Celsius.}
- {<IN LIB> Fry the chicken in a frying pan until crispy and golden in color.}
- {<IN LIB> Fry about 2 to 3 minutes or until they are golden brown and crispy.}

RESPONSE EXAMPLE 1:

- 1. {<TO BE REPLACED> Mix buttermilk, tarragon, salt and pepper in a large bowl.}
- 2. {<TO BE REPLACED> Add chicken pieces to mixture to marinate.}
- 3. {<IN LIB> Refrigerate marinated chicken for 4 to 6 hours.}
- 4. {<IN LIB> Remove chicken pieces from the buttermilk mixture and dredge in flour.}
- 5. {<IN LIB> Heat oil in skillet to 350 °F (177 °C).}
- 6. {<IN LIB> Fry the chicken in a frying pan until crispy and golden in color.}
- 7. {<TO BE REPLACED> Once cooked, place the fried chicken on a wire rack to drain excess oil.}
- 8. {<TO BE REPLACED> Serve and enjoy!}

PROMPT:

<Task>: How to Tell the Difference Between a Tortoise, Terrapin and Turtle

<Method>: Observing the Reptile's Behavior

<Current plan>:

- 1. {<TO BE REPLACED> Research the characteristics of tortoises, terrapins, and turtles to understand the differences in their behavior and appearance.}
- other steps…

<Actions in library>:

{<IN LIB> Assess what kind of turtle you are dealing with before you start.}

{<IN LIB> other steps...}

RESPONSE:

{<IN LIB> Assess what kind of turtle you are dealing with before you start.}

- 2. {<TO BE REPLACED> Watch the reptile to observe its movement patterns and habits, paying attention to its interaction with water and land.}
- 3. other steps...