



Over 350,000 Free Food and 9,000 Drink Recipes

Spice Up Your Cooking With Copycat Restaurant Recipes

Have you ever wanted to impress friends or family members with a great meal, but you're not quite sure where to start? I suggest you think about a great meal that you've had at a restaurant. What was it about the food that really grabbed your attention? What was it that made it not just good, but great? Wouldn't you want to be able to make that same meal right in your kitchen?

Well that's what copycat restaurant recipes are all about. Chefs take a dish from a famous restaurant and reverse engineer it to find out what makes it unique. What are the ingredients? What spices? How much of each item goes into it? How long does it need to cook?

You'd be surprised to find out just how accurate these recipes are. I'm not the greatest chef, but people have asked me if I bought take out from the very restaurant that I was imitating. What a great compliment that was? And how great would it be if that compliment was directed at you? Yes, you could be the great chef with your friends and family by following just one

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

of the recipes from a copycat restaurant recipe cookbook.

In many dishes, you will find that it is the sauce that makes the dish really come alive. Here is one such example from the Home Bound Dining Guide (one of those copycat recipe books):

Carrabba's Chicken Marsala

1 Chicken Breast Grilled
1 Cup Dry Marsala wine
 $\frac{1}{2}$ Cup (1 stick) Butter
Pinch of Salt
Pinch of Black Pepper
 $\frac{1}{2}$ Cup Mushrooms Sauteed

In a large skillet, pour the Marsala wine and sprinkle with salt and pepper. Heat the wine over medium heat and reduce to a third. Add the butter to the wine by the spoonful stirring constantly until the sauce is creamy. Mix in the sauteed mushrooms and heat. Pour the sauce over the chicken and serve.

Of course, this recipe only makes one serving. But it is easy enough to multiply the ingredients and follow the same cooking instructions for more people.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

The Home Bound Dining Guide has more than 580 recipes from 39 different restaurants, so you are sure to find something that your guests will really enjoy. For more information on copycat restaurant recipes, check out <http://www.homebounddining.com>

Find More [Cooking Recipes Articles](#)

Crock Pots And Pork Rib Dinners

Crock pot pork rib recipes have fed hungry families for generations. One helping of pork ribs cooked in a crock pot will bring anyone back for more. Pork ribs are absolutely tasty and easy to prepare; what a treat. The benefit of preparing them in a crock pot is guaranteed tenderness the meat falls off the bones. There are numerous recipes to choose from and preparation is unusually simple. For a mouthwatering meal, immerse yourself in a flavorful, fork-tender, delightful crock pot pork ribs dinner.

Crock pot pork ribs dinners may cook from 3 to 9 hours, depending on the recipe and the type of slow cooker used. Cutting the pork ribs into portions for cooking makes the

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

dinner a hit as it allows the flavor and seasonings to soak into the ribs. Adding additional, personalized touches such as garden herbs and/or seasonings makes slow cooked rib meals even more tantalizing to the taste what a dish to serve up to a hungry crowd.

Preparing the crock pot pork ribs generally takes no more than 10 minutes. After cooking the ribs, it is best to drain excess fat. Doing so allows the cook to use barbecue sauce, sweet and sour mixes, or any other ingredient(s) to compliment the ribs. There are numerous websites that provide detailed recipes for crock pot pork ribs. Busycooks.com and BettyCrocker.com offer the most interesting recipes for pork ribs.

Rather using Hominy or hearty vegetables, crock pot pork ribs recipes are known the world over. If you dont own a crock pot, perhaps now is the time to purchase your very own. Everybody needs a slow cooker. Preparing meals such as crock pot pork ribs saves time and money. All you have to do is program the slow cooker, and they do the rest for you. Reasonably priced from as low as \$ 25.00, crock pots are valuable kitchen tools. Some crock pots can cost more than \$ 1,000.00, depending on a persons individual need. Crock pots come in chrome, stainless steel, in many sizes, and in an array of beautiful colors.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

Betty Crocker.Com offers a number of crock pot pork ribs recipes to try: There are cooking instructions for, Polynesian; German Red Cabbage; Asian Hoisin; Grilled; Savory Cabbage and Pork Ribs; Santa Fe Country; Barbecued; Caribbean Spiced; Orange-Glazed Country Ribs; Country-Style Ribs and Sauerkraut; Cranberry Ribs; Grilled Spicy Chile Glazed Rib-lets; and, Chunky Pork and Mushroom Spaghetti Sauce crock pot pork rib dinners, and others to choose from.

There are more than a 1,000 crock pot pork ribs recipes. From short ribs to spare ribs, from baby back ribs to country style ribs, pork ribs recipes offer a traditional southwestern flare of cooking that keeps them coming back for more. Crock pot pork ribs entrees receive high reviews from those who have tried the many recipes available to use.

A Busycooks.com an end-user wrote, WOW!! We just finished and I had to say: Best ever and so simple. I added just a couple of things like a bit of crushed (homegrown) Rosemary and about a tsp. of chopped garlic along with Honey/Garlic BBQ Sauce. Thanks so much for making a restaurant meal so simple!

Allrecipes.com users commented about crock pot pork ribs as follows: The genius of this recipe is the first step –

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

roasting ribs in the oven. This removes fat and liquid that would otherwise cause soupy results in the Crockpot. For this, it deserves 5 stars!! ; and, OH MY GOSH—these were the most incredible ribs I have ever tasted, in or out of a restaurant!

Try them once, you'll prepare them forever.

Michel R. Baylor is a freelance writer, essayist and poet. Credits include more than 100 published articles for: Arts & Humanities, Celebrations & Holidays, Computers & Technology, Creative Writing, Entertainment, Travel, Health & Fitness, Jobs & Careers, Local Guides, Autos, Parenting & Pregnancy, Politics, News & Issues, Relationships & Family, Religion & Spirituality, Sciences, Society & Lifestyle, and Style & Beauty; under the pen names, Writer01M and Writer M.

Related [Pork Recipes Articles](#)

Changing Recipes for Health

Cooking is an adventure and it can be fattening, too. If you take a quick glance through your favorite recipe cookbooks or

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

at your recipe file, you can see how the calories and fat can really add up. That is not to mention all the sodium in common recipes-that is no good for you either. The good news is that there are changes you can make to your everyday recipes that can help you lower the fat, calories and the sodium. This will help you stay fit, trim and healthy. Here is a look at common changes you can make in your recipes that will add up big in the end.

Applesauce for oil: If you are baking bread, cakes, muffins or quick bread, you can substitute regular flavored applesauce for the oil. It is easy to do, simply add the amount of applesauce instead of the oil. You can often do the same thing with butter. If you still like the taste and texture that the vegetable oil adds, you can substitute half of the applesauce for the oil. Making this simple change can save you both fat and calories. This is an easy and simple switch to make.

Egg substitute for eggs: There are several brands of egg substitutes that you can use in place of eggs in many recipes. These even taste just like eggs when scrambled. These are always lower in fat and calories and contain no cholesterol. Use egg substitute in your baking recipes as well as your casseroles and other dishes.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

Broth for butter: Here is a great tip-instead of adding butter to your vegetables or rice, use broth. Chicken, beef and vegetable broth will all add a great flavor to your dishes without adding the big amounts of fat. If you are using bouillon cubes, then just add a couple to the water as you cook. If you are worried about your sodium intake, then you can buy low-sodium broth and bouillon cubes instead. That is a great change to make to all of your favorite recipes.

Lean ground turkey instead of ground beef: Lean ground turkey is tasty and cooks just like regular ground beef. Ground beef has a lot of fat and while you can drain the fat, it never eliminates it completely. How about using ground turkey instead? Look for ground turkey breast, which is leaner and has few calories and fat grams than ground beef.

Low fat cheese and dairy: A very easy switch you can make is to use low fat cheese and dairy products in your cooking such as low or no fat sour cream, cream cheese, yogurt and ricotta cheese. When you use them in recipes, you will hardly notice the different. It is important to note that some low fat or fat free cheese does not melt the same, but you can use it if you are just using a little in tacos or other recipes.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

Making the switch to low fat, low calories and low sodium does not have to be hard. You can use these tips to make your recipes better for you.

Keep eating healthy, stay away from eating disorder, for more information about Treatment for Anorexia, please go to treatment for eating disorders.

Related [Beef Recipes Articles](#)

Easy Low Fat Recipes

Are you wondering how you can calm your hunger pangs and still not have to worry about your weight? Here are some easy low fat recipes to help you control an increase in inches on your waist:

Low Fat Baked Macaroni and Cheese Recipe

Ingredients:

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

Elbow macaroni: 8 ounces

Unbleached flour: 2 tablespoon

Non-fat shredded cheddar cheese: 2 cups

Skimmed milk: 2 cups

Dry mustard: 2 teaspoon

White pepper: $\frac{1}{4}$ teaspoon

Preparation:

Take half a cup of the milk and all the flour along with the mustard and pepper in a jar and put the lid on it. Then shake it until it is smooth and keep aside. Cook the macaroni according to the instructions on the package. Boil the rest of the milk in a 2 quart pot at medium heat while stirring, until it turns thick. Turn the heat down and add one and half cups of the cheese till it melts. Stop heating and add the macaroni while stirring. Take a 2 quart casserole dish and coat it with non-stick cooking spray. Spread this macaroni mixture in the dish. Take the remaining cheese and sprinkle it over the top. Bake the dish for about 30 to 35 minutes at 350 degrees. Take the dish out of the oven and wait for 5 minutes before you serve it. This will yield 1 serving.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

Low Fat Caesar Salad Recipe

Ingredients:

Italian bread loaves, cut into 3/4 inch cubes: 1/2

Vegetable stock: 1/2 cup

extra virgin olive oil: 1/4 cup

Anchovy paste: 1 teaspoon

Balsamic vinegar: 2 tablespoon

Fresh lemon juice: 2 tablespoon

Dijon mustard: 1 tablespoon

Freshly grated parmesan cheese: 1/4 cup

Worcestershire sauce: 1 teaspoon

Finely chopped red onion: 1/4 cup

Head romaine: 1

Garlic clove: 1

Preparation:

Take the head romaine and rinse and spin dry it. Cut it into wide strips. Mince the garlic clove and mash it into a paste

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

with about 1/4 teaspoon of salt. Preheat the oven to about 350 degrees. Take a large bowl and put in the bread cubes. Add 1 tea spoon of the oil and bake in a single layer for about 10 minutes or till it turns golden. Let this cool. Take a medium bowl and whisk together the anchovy paste, the vegetable stock, mustard, lemon juice, Worcestershire sauce, vinegar and the garlic paste. In a slow and steady stream whisk the remaining olive oil. Add salt and pepper for seasoning. Keep it covered and chill. Divide the romaine in 4 bowls and drizzle the dressing over the salad. Sprinkle 1 tablespoon of onion, the croutons and the parmesan cheese over each salad. This preparation will yield 4 servings.

Visit GNGH to know more about how to keep yourself healthy and fit. GNGH has been helping people for the past 10 years to successfully attain their health and weight loss goals.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

More [Kids Recipes Articles](#)

Some Of The Best Hamburger Recipes

Hamburgers or Burgers for short, are sandwiches consisting of a cooked patty of ground meat. The meat is usually beef, but is sometimes pork, turkey, or a mixture of meats. The patty is put in an open, white bun, or between two slices of bread. Hamburgers are usually served with lettuce, tomato, onion, pickles, or cheese and condiments such as mustard, mayonnaise and ketchup.

The term hamburger initially derives from the German City of Hamburg, Germany's second largest city, from where many immigrated to America. Today hamburgers are usually a staple of fast food restaurants. Hamburgers served in major fast food restaurants are mass produced in factories and frozen for delivery to the site. These hamburgers are thin and of uniform thickness, differing from the traditional American hamburger cooked in households and conventional restaurants, which is

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

thicker and prepared by hand from ground beef.

Top Five Best Hamburger Recipes

1. A Great Little Hamburger Recipe. This recipe features a barbecue burger with bacon and onion inside the patty. You may add cheese to the filling as well if this is desired. This basic recipe is great because it mixes bacon with barbecue sauce.

2. To Die For Burger Recipe. This burger is garlicky and topped with avocados and roasted red peppers.

3. Bacon Double Cheese Stuffed Burgers. A bacon cheeseburger with bacon and cheese stuffed inside the patty. Don't be concerned about hiding the stuffing away inside the burger, just ensure that the burgers are not too thick and that they are well packed.

4. All Gone Onion Burger. These burger patties are stuffed with strong flavour. The secret is to crumble a bouillon cube with a kitchen mallet and put it in each patty.

5. Cajun Burgers. This is another burger that is bursting with delicious flavour. The patties don't only have a Cajun flare,

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

but there is also a mildly spiced barbecue sauce to accompany it. You can increase the heat any way you prefer on these burgers. Try a thick slice of pepper jack cheese or a hot and spicy barbecue sauce. If you typically make an extra messy burger, try an extra hearty bread for the bun.

Please visit this site for more information about best hamburger recipe and this link for information on beef tender loin recipe

French Food Recipes – Sesame Chicken With Aioli

This dish is a French classic, as aioli is a speciality of Provence. Many French food recipes are extremely rich and therefore not low in fat – this is no exception. For a lower fat version you could use ready made light mayonnaise, mixed with mustard, garlic and parsley – if you go this route, you can omit the egg and the olive oil from the list of ingredients.

Ingredients

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

4 skinless, boneless chicken breasts

4 cloves garlic

bunch of spring onions

1/2 teaspoon Dijon mustard

1 egg

6fl oz/175ml olive oil

juice of 1/2 lemon

1/2 bunch parsley

1 tablespoon sesame seeds

4oz/100g quick cook noodles

2 tablespoons sunflower oil

4oz/100g sugar snap peas

2 tablespoons mango chutney

salt and black pepper

Method

Cut the chicken into thin strips. Trim the spring onions and slice them diagonally, approximately the same width as the chicken. Peel and finely chop the garlic. Finely chop the parsley.

To make the aioli sauce; blend the garlic, mustard, parsley and 2 tablespoons of the olive oil in a blender or food processor until creamy and smooth. Keep the blender running

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

and add the egg, then slowly add the remaining olive oil, followed by the lemon juice. Season with salt and black pepper. Empty the mixture into a bowl and set aside in the refrigerator until required.

Heat a wok and toast the sesame seeds until golden, remove and set aside. Heat the sunflower oil and stir-fry the spring onions for 2-3 minutes. Add the chicken and stir-fry for a further 5-6 minutes until browned.

Add the noodles and peas and stir-fry for 2-3 minutes. Stir in the chutney, season and sprinkle the sesame seeds on top. Spoon the sesame chicken onto four plates and serve with the aioli sauce.

Be aware:- I should advise you that any dish containing raw egg should not be consumed by women who are pregnant, very young children or the elderly and infirm!

Bon Appetit.

In his latest project, James Martin concentrates on Fast Food Recipes – these are recipes which can be made quickly, rather than fast foods like burgers, fried chicken etc.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

Hcg Recipes Phase

All perfectly premeditated to be congenial with the low calorie “HCG Phase” of the daring HCG Diet programme. The HCG Fast Epicurean Cookbook can add a younger tracheophyte, change, and a strike of sensualist to your coefficient death journey. Grab A Repeat Clack here

As an further payment, I’m offering a discharged 11 attender Form 3 study to supply you alter your weight after the “HCG Stage” Featuring several scrumptious recipes and stabilizing tips to help you get started and refrain with Point 3 and whatever ministering tips to support you be successful.

Are you dead uninterested with intake grilled weakling and salad? Are you having a severe time staying admittedly to the HCG Diet because your meals are flavourless and savorless? Do you deprivation to decline unit on the HCG Fasting without sharing up flavor and luscious nutrient?

Imagine, ingestion tasteful, tasty meals every concentrated day. Recipes so unspoilt that you will need to revel them for some eld to arrive. You won’t consider you can eat substance

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

this ample on the ultra constrictive and controlled Stage 2 of the HCG Diet! Grab A Simulate Clack here

The recipes in The HCG Fasting Sensualist Cookbook can ameliorate. Flavoursome, fun, recipes that will wee every sustenance on the fasting an implicit feeling. Recipes so white, you might flatbottomed bed to oppose off your menage as they try to steal a sting off your bracing. (Don't do it!!! you poverty and merit every delicious grip)

And if you imagine you won't poverty or requirement the recipes in this cookbook after you closing the HCG Period... Surface.... numerous of the recipes know Point 3 modifications so you can move to bask the delicious recipes in this reference all through the "Helpful Point 3" of the fast, after you make your goal coefficient, and longest the diet is over. Grab A Repeat Stop here

Â

Â

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

Indian Zucchini Bread Recipes

Tired of the same old zucchini bread recipe and want to try something new? Here is a standard zucchini bread recipe in addition to three variations your family is sure to love.

Â

Zucchini Bread

Â

Â

3 eggs 1 cup oil 2 cups sugar 2 cups peeled and grated zucchini 3 tsp. vanilla 2 tsp. cinnamon 1/2 cup nuts 3 cups flour 1 tsp. baking soda 1 tsp. salt 1/4 tsp. baking powder

Â

Stir together eggs, oil, sugar, zucchini. Sift together flour, soda, salt, cinnamon, and baking powder. Add to zucchini mixture. Stir in vanilla and nuts. Bake at 325 degrees for 1 hour. May need 15 minutes more. Cool completely before freezing. Makes 2 loaves.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

Â

Chocolate Chip Zucchini Bread

Â

Â

2 cups grated zucchini 3 eggs 1 cup applesauce 2 cups sugar
1/2 cup vegetable oil 3 teaspoons cinnamon 1/4 teaspoon baking
powder 1 teaspoon baking soda 1/2 teaspoon salt 3 1/4 cups
flour 6 ounces chocolate chips 1/2 cup cocoa

Â

Grease and flour two loaf pans. Stir together zucchini, eggs,
applesauce, sugar, and vegetable oil. Add the rest of the
ingredients. Divide batter between the loaf pans. Bake at 350
degrees for 45 minutes. Reduce temperature to 300 degrees and
bake an additional 15 minutes. Makes 2 loaves.

Â

Pineapple Zucchini Bread

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

Â

Â

3 eggs 1 teaspoon baking soda 1 cup vegetable oil 1/4 teaspoon baking powder 2 cups sugar 1 teaspoon salt 2 teaspoons vanilla 3 cups flour 2 cups zucchini, grated 3 teaspoons cinnamon 1 1/2 cups chopped walnuts (optional) 1 8-ounce can pineapple, drained

Â

Preheat oven to 350 degrees. In a large bowl, beat eggs until frothy. Stir in oil, sugar, vanilla, and zucchini. Add baking soda, baking powder, salt, and flour. Add nuts and pineapple. Pour into two greased and floured loaf pans. Bake for 1 hour.

Â

Zucchini Cheddar Bread

Â

Â

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

1 c. chopped onions 1/4 c. butter 2 1/2 c. Bisquick 1 tbsp.
fresh parsley, chopped 1/2 tsp. thyme 1/2 tsp. basil 3 eggs
1/4 c. milk 1 c. grated cheese 1 1/2 c. to 2 c. shredded
zucchini

Â

Saute onions in butter. Cool a little and then add remaining ingredients. Pour into an 8×8-in. baking pan and bake at 400 degrees for 40 minutes.

Damian Brauer is a writer and a web designer / seo enthusiast. He currently owns Preeminence design. Here he discusses Indian restaurants nottingham.

Samgyeopsal Gui – Korean Bbq Pork Belly Recipe

This delectable Korean BBQ recipe will comfortably feed 6 people.

Samgyeopsal Gui

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

4 pounds of fresh pork belly

Green onions

Green chili peppers

Mushrooms

Carrot

Garlic

Lettuce

Hot pepper flakes

Soy sauce

Sugar

Honey

Hot pepper paste

Soybean paste

Sesame seeds and sesame oil

Cooking Method

First, brush your table-top BBQ grill lightly with oil and then bring it up to a high heat, place the pork belly onto the grill and then cook it until it is done.

Once cooked, the pork can be removed, sliced and then instantly served into lettuce wraps alongside the accompaniments. They are best eaten straight away, in one

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

mouthful as is typical of the way the meal is eaten in Korea.
To make the Ssamjang

To make the ssamjang, take the following ingredients and simply mix them together thoroughly in a bowl and then transfer to dipping dishes and serve with the meal.

1/4 cup soy bean paste
2 tbs hot pepper paste
1 chopped green onion
1 minced clove of garlic
2 tsp. of honey
2 ts sesame seeds
1 tbs sesame oil

To make the Green onion salad

To make the green onion salad, thinly slice 2 handfuls of green onions and then soak them for 10 minutes in cold water. Take a large mixing bowl and then add 1/4 cup soy sauce, 2 tbs. of pepper flakes, 2 tsp. sugar, 1 tbs. of sesame seeds, and 1 tbs. of sesame oil.

Now simply drain the sliced onions and then add them to the sauce and combine together.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

To make the vegetables

This part is quick and easy, all you need to do is thoroughly rinse and drain a head of lettuce, and then take the mushrooms, carrot and chilli, and chop them into small pieces and place them in a bowl ready to serve alongside the dip and accompaniments.

Samgyeopsal Gui Accompaniments

The most popular accompaniments for samgyeopsal are lettuce and garlic, though it is also commonly served with other sides, such as perilla leaves, sliced green peppers, green onion salad, and kimchi.

Garlic, onions, and kimchi can be either grilled with the meat or consumed raw with the cooked meat.

Samgyeopsal is often served with at least two types of dipping sauces which are ssamjang (a fairly hot paste consisting of Korean chili paste), soybean paste, sesame oil, and a variety of other ingredients.

The other most common dipping sauce is called gireumjang which consists largely of a combination of salt and sesame oil, along with a small amount of ground black pepper.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

Eating Samgyeopsal Gui

Prior to consumption, the large slices of meat are cut into small pieces. The best way to eat samgyeopsal is to place a slice of the cooked meat on a leaf of lettuce and/or a perilla leaf with some cooked rice and ssamjang, and to roll it into a wrap.

This is called sangchu-ssam.

When enjoying Samgyeopsal Gui at home, try roasting some garlic and spicy chilies on your grill / hibachi, and then add them to the lettuce wrap as it adds another layer of texture and flavor to the dish.

I have found it useful to BBQ the meat fairly quickly on a high heat, this helps to ensure that the flavorsome meat juices do not cook out and this results in a much better taste.

This delectable Korean BBQ recipe will comfortably feed 6 people.

Samgyeopsal Gui

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

4 pounds of fresh pork belly

Green onions

Green chili peppers

Mushrooms

Carrot

Garlic

Lettuce

Hot pepper flakes

Soy sauce

Sugar

Honey

Hot pepper paste

Soybean paste

Sesame seeds and sesame oil

Cooking Method

First, brush your table-top BBQ grill lightly with oil and then bring it up to a high heat, place the pork belly onto the grill and then cook it until it is done.

Once cooked, the pork can be removed, sliced and then instantly served into lettuce wraps alongside the accompaniments. They are best eaten straight away, in one

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

mouthful as is typical of the way the meal is eaten in Korea.

To make the Ssamjang

To make the ssamjang, take the following ingredients and simply mix them together thoroughly in a bowl and then transfer to dipping dishes and serve with the meal.

- 1/4 cup soy bean paste
- 2 tbs hot pepper paste
- 1 chopped green onion
- 1 minced clove of garlic
- 2 tsp. of honey
- 2 ts sesame seeds
- 1 tbs sesame oil

To make the Green onion salad

To make the green onion salad, thinly slice 2 handfuls of green onions and then soak them for 10 minutes in cold water. Take a large mixing bowl and then add 1/4 cup soy sauce, 2 tbs. of pepper flakes, 2 tsp. sugar, 1 tbs. of sesame seeds, and 1 tbs. of sesame oil.

[removed]//

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

[removed] [removed] [removed] [removed][removed]
[removed][removed] [removed]//

[removed]

Now simply drain the sliced onions and then add them to the sauce and combine together.

To make the vegetables

This part is quick and easy, all you need to do is thoroughly rinse and drain a head of lettuce, and then take the mushrooms, carrot and chilli, and chop them into small peices and place them in a bowl ready to serve alongside the dip and accompaniments.

Samgyeopsal Gui Accompaniments

The most popular accompaniments for samgyeopsal are lettuce and garlic, though it is also commonly served with other sides, such as perilla leaves, sliced green peppers, green onion salad, and kimchi.

Garlic, onions, and kimchi can be either grilled with the meat or consumed raw with the cooked meat.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

Samgyeopsal is often served with at least two types of dipping sauces which are ssamjang (a fairly hot paste consisting of Korean chili paste), soybean paste, sesame oil, and a variety of other ingredients.

The other most common dipping sauce is called gireumjang which consists largely of a combination of salt and sesame oil, along with a small amount of ground black pepper.

Eating Samgyeopsal Gui

Prior to consumption, the large slices of meat are cut into small pieces. The best way to eat samgyeopsal is to place a slice of the cooked meat on a leaf of lettuce and/or a perilla leaf with some cooked rice and ssamjang, and to roll it into a wrap.

This is called sangchu-ssam.

When enjoying Samgyeopsal Gui at home, try roasting some garlic and spicy chilies on your grill / hibachi, and then add them to the lettuce wrap as it adds another layer of texture and flavor to the dish.

I have found it useful to BBQ the meat fairly quickly on a

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

high heat, this helps to ensure that the flavorsome meat juices do not cook out and this results in a much better taste.

Barbecue Party has a huge selection of delicious recipes, news, product reviews, BBQ competition schedules, contest results, guides, tips and a tantalizing selection of mouthwatering BBQ Smoker Recipes. You may also like to find out how to make your own homemade BBQ sauce.

More [Pork Recipes Articles](#)

Beef Stir Fry Recipes – Steak Stir Fry With Mushrooms and Tomatoes

This hearty recipe makes a good meal for a cool fall or winter day. Lean steak is mixed with mushrooms and tomatoes in a rich sauce. To round out the meal you can serve it with wild rice or egg noodles and dinner rolls.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

To make this dish you'll need: dried porcini mushrooms, beef broth, balsamic or red wine vinegar, cornstarch, margarine, 1 pound of beef flank steak or boneless top sirloin – cut lengthwise into 2-inch wide strips and thinly sliced, salt, coarse ground black pepper, your favorite mushrooms – thinly sliced, plum tomatoes – thinly sliced and chopped fresh parsley.

In a medium bowl, soak the porcini mushrooms in 1 1/2 cups of boiling water for 20 minutes. Drain them and reserve 1/4 cup of the liquid. Set aside.

In a small bowl, combine the reserved mushroom liquid, 1/4 cups beef broth, 2 tablespoons of vinegar and 2 teaspoons of cornstarch. Blend thoroughly and set aside.

In a large skillet, melt 1 tablespoon of margarine over medium high heat. Add in the sliced beef strips, 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Cook, stirring constantly, for 2 to 3 minutes or until the beef is brown. Remove beef from skillet and keep warm by covering it up.

In the same skillet, melt 1 tablespoon of margarine over medium heat. Add in the porcini mushrooms and your favorite

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

mushrooms. Cook and stir mushrooms for 3 minutes.

Stir the mushroom broth mixture until smooth and add to skillet. Cook and stir until the sauce becomes thick and bubbly. Add in the warm beef and tomatoes. Cook some more until all is thoroughly heated. Sprinkle with fresh parsley and serve.

Makes 4 servings.

Bonus Recipe: Beef Fajitas Stir Fry

To make this dish you'll need: vegetable oil, 1/2 pound of boneless beef top sirloin steak – cut into 1-inch strips, cumin, 1 small onion – thinly sliced, 1 small red or green pepper – thinly sliced, 1 garlic clove – minced, lime juice, Worcestershire sauce, 4 flour tortillas – warmed, lime wedges, chunky salsa sauce and sour cream (optional).

In a medium sized skillet, heat 1 tablespoon of vegetable oil over medium high heat until hot. Add in beef strips and 1 teaspoon of cumin. Cook, stirring constantly, for 2 to 3 minutes or until the beef is brown. Remove meat from skillet and cover to keep warm.

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

In the same skillet, combine the sliced onion, sliced bell pepper, minced garlic, 1 tablespoon of lime juice and 2 teaspoons of Worcestershire sauce. Mix all well.

Cook, stirring constantly, for 4 to 6 minutes until vegetables are crisp and tender. Add beef to skillet and cook and stir until all is thoroughly heated.

Place tortillas on plates and spoon 1/2 cup of the beef mixture onto each tortilla. Squeeze juice from lime wedges over beef filling. Top with the salsa and sour cream as desired. Fold up tortillas.

Makes 4 servings.

Are you trying to eat healthy? Consider taking a Japanese style lunch jar packed with nutritious goodies to school or to work with you.

More [Beef Recipes Articles](#)

Recipes from The Weekend Chef (<http://theweekendchef.com>)