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Best Chicken Salad Recipes for Your Penchant

At times an unpretentious dish may be the most excellent style towards a hearty meal. Chicken salad is such a dish that imparts an appetizing taste and even bestow strength. Chicken salad recipes can both be uncomplicated or extravagant, based on the event and the likings. As it is clear, the major food item in chicken salad is chicken. Essentially, the chicken breast is used in chicken salad recipes as breast meat is succulent and tender. Spare or canned chicken portions are widely incorporated to compose a delightful salad. Other food may vary with the preparations.

Few of the most regularly used ingredients in chicken salad recipes are boiled eggs, pecans, cheese, cream, mayonnaise, celery, tomato, green leafy veggies, onion, dry fruits and seasonings. These ingredients can either be used by itself in different chicken salad dishes or can be used in combos.

Chicken salad is not just popular in only one or two cuisines but it enjoys immense acceptance in approximately all styles of cooking, though, the alterations are being done in respect

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to the indigenous liking. Like in cuisines of Asia and Europe, this salad is often adored with one or more dressings and sometimes even presented exclusive of any dressing. The components of chicken salad recipes in these cuisines also change and principally consist of pasta, noodles, and leafy veggies and even rice. Mention of chicken salad is imperfect without the Wakefield, Rhode Island. It is the area where chicken salad was first introduced by "Town Meats". The owner of the Town Meats, Liam Gray, tried a recipe including a little leftover chicken and mix it with variety of suaces in hand, mayonnaise and some grapes. That preparation evolved into one of the most popular delicatessen in American styles of cooking and still enjoying this position.

However, chicken salad dishes comprise chicken in any style but packed, steamed and grilled chicken salad preparations are commonly popular in the cooking world. Chicken pieces are either crushed or sliced before incorporating to the dish. Present it as a side dish or dish it up as a wholesome meal with any bread or soup dish, chicken salad consist of several methods of eating. Some of the largely recognized chicken salad recipes are:

Hot chicken salad – Includes baked chicken along with pimineto

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seasoning and celery. Hard boiled eggs are used for garnish.

Geek pasta salad – This highly popular salad is made up of luscious feta cheese and pasta. It can both be prepared tepid or cold.

Chicken and black bean salad – Cooked chicken is combined with black beans and flavored with jalapeno pepper and pounded garlic.

So, take out your salad making dish, track these chicken salad recipes and jumble simultaneously the delicious and nourishing ingredients for healthy meal.

For further information on Chicken Salad recipes please go to Chicken Salad Recipe. You can also take a look at some awesome chicken pasta recipes by clicking Chicken Pasta Recipes.

BBQ Chicken Recipes – Best in

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Summer

On a hot summer day, there is no better way to enjoy great conversation with friends and family than over some a good meal. Its the barbecue season so let's try out a few fine BBQ Chicken Recipes.

Here is a spicy hot version and a great tasting sweet one for you. So, from tart and tangy to hot and spicy, just about everyone loves this bird. Next time you like some good family and friends time, just give them a call, and let them know you are firing up the grill. We are cooking up some chicken.

Baked Barbecue Chicken

Ingredients:

2 pounds of boneless skinless chicken breast

1 tablespoon of Worcestershire sauce

3 tablespoons of brown sugar

1/6-ounce can of tomato paste

$\frac{3}{4}$ cup of water

$\frac{1}{4}$ cup of salad oil

$\frac{1}{2}$ a cup of diced onion

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$\frac{1}{2}$ a teaspoon of salt
2 tablespoons of vinegar
A cup of chopped green pepper

Preparation:

In a medium saucepan, combine all ingredients. Bring to a simmer and remove from heat. Place chicken into a glass baking-dish and pour barbecue sauce over the top. Cover with foil and bake in oven at 350 degrees Fahrenheit for one hour or until chicken is no longer pink.

Remove foil during the last 15 minutes.

Honey Grilled Chicken Sandwiches

This is a simple recipe for those on the go. Toss it in the crock-pot and by dinner it will be done allowing you to spend time with the kids and get more work done. No time standing over the stove making the sauce! This sauce is made in the blender!

Ingredients:

3 tablespoons of ketchup

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- $\frac{1}{2}$ a teaspoon of paprika
- 1 cup of honey
- $\frac{1}{8}$ teaspoon of cinnamon
- 1 tablespoon of meat tenderizer
- $\frac{1}{4}$ cup of molasses
- $\frac{1}{4}$ teaspoon of salt
- $\frac{1}{8}$ teaspoon of ground ginger
- $\frac{1}{8}$ teaspoon of fresh ground black pepper
- 1 $\frac{1}{2}$ cups of brown sugar
- $\frac{1}{4}$ teaspoon of minced garlic
- 1 tablespoon of seasoned salt
- $\frac{1}{8}$ teaspoon dried oregano
- $\frac{1}{4}$ cup of steak sauce 1 tablespoon prepared mustard
- 2 tablespoons Worcestershire sauce

Preparation:

Add all ingredients into your blender. Mix well. Pour into a large crock-pot and turn on low. Rinse chicken and place into crock-pot with prepared barbecue sauce.

Cover and let cook on low for 6- 8 hours or until chicken is tender and falling apart. Once chicken has cooked take a fork and shred it into the barbecue sauce. This should just happen

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as you stir the mixture anyway.

Serve on whole-wheat buns with pickles and onions for some really satisfied guests. BBQ Chicken Recipes are usually easy to prepare, and can easily compete with the more expensive beef recipes.

Barbara is known by those who know her as the cook with the golden pen, and for good reason. Her recipes are always adventure with a happy ending. This easy bbq chicken recipe is just one example of many to be found at <http://www.steaks-guide.com>

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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.

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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 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.

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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, 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

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Best Vegetarian Cookbooks About

The gender chart you are looking for. Something tasty which your family wants or simply something good you want to eat. You just adore cooking and would like to cook new food daily. There are numerous recipes nowadays due to the culture. Try to find some of the best recipe book you will find and put it to use. Maybe there are free recipe books at the same time.

There are numerous ways to figure out how to prepare healthy and delicious food for anyone to share with you in case you're not yet expert considering the variety of ways for you personally really need to depend on something as it is your best way to do the one thing, jump on some recipe books you can use trying to select what type of recipe you can attempt. You will find loads of recipe books available nonetheless it you wish to try a new challenge, from the usual cooking recipes you are doing follow and you also want to prepare healthy food choices, the supply with the organic recipe books will make you think you should cook.

How do you pick a recipe book? Make time to research online. Should you be picky, you should research what culture you

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want. Which taste that suits you. Does one like salty or sweet? Then go build a list from there. Deserts or appetizers, there are lots of to select from. Just be prepared to select a lot if you want them.

The same as any sort of recipe books gift for everyone to use, the organic recipe books are accessible for the most part bookstores or if you want to make things easy, browse some e-books containing cool and healthy organic recipes which can be easy to made and incredibly affordable on your budget. You don't have to go really expensive in case you are after appropriate food choices preparation to suit your needs want to offer your loved ones, particularly the kids, the very best for there are healthy ways that less complicated affordable.

Where must i look? One of the better place to go is often a cooking store. However , if you do not possess any stores who are around you like that, do not concern yourself. Just head to Walmart and look at the recipe books. There's a good selection to select from so spend some time. Maybe you'll buy more than one because to have considered trying many different recipes, from various cultures.

There isn't any better approach to learn healthy cooking tips

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and prepare balanced diet with the aid of organic recipe books!

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Best Idea is Growing Herbs in Pots

Growing herbs in pots can be a lot of fun, and it saves you a lot of money as well. It is very easy to grow herbs and this means that even the laziest of chef's can have the advantage of using fresh herbs in his/her food.

You can buy started plants from any garden centers as is convenient to you and start to grow your herbs. This is a very easy process. There are quite a few herbs that are very easy to grow even from seeds and this is a method for growing herbs which are even more economical. You can see the amount of money you save when you compare your costs with what they would have been had you purchased the same herbs from local

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grocery stores.

If you decide on growing herbs in pots, you will have to watch out for each herb's requirements. These vary depending on whether the herb is being grown inside or outside. Most of the success of your garden will depend on the location where you choose to grow the herbs and the time at which you grow them. Depending on the season, be it summer, winter, spring or fall, you will face different problems and also get different advantages.

There are some things that you have to ensure you do if you want your herbs to grow successfully in pots. These requirements need to be fulfilled irrespective of whether the plants are grown outdoors, indoors or a combination of both. Each type of herb requires a specific type of treatment, and you should thus ensure that you follow the instructions to the letter when it comes to that plant. This is of up-most importance if you want your herbs to grow well and taste great.

There are basic rules that you need to apply for every container, initially. Watering is very important when you are growing herbs in pots. Plants grown in pots dry up far more

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quickly than the herbs that are grown directly in the ground. You have to check moisture levels quite frequently so that you can ensure that there is sufficient moisture in the pot so that the herbs do not get stressed or wilt when in the pot because of lack of water.

You can promote vigorous growth of the herbs by pruning and harvesting them on a regular basis. There are quite a few herbs that keep on growing if they are pruned and harvested correctly. When you are growing herbs in pots it is very easy to notice if they are overgrowing as they will start looking too big for the space in which they are growing. This is very helpful to you as it will help you to control each plants size.

In general, a pot which is ten inches in size and has good soil will give you a decent enough harvest of some common herbs that you can use in your everyday cooking. If you want to plant more than one herb in a single container then you should use bigger pots. Make sure that the herbs you choose have similar requirements as they will be in the same pot. You can find these instructions written quite clearly on the packets of the plants or seeds that you bought.

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Carolyn Grant is a herb gardening expert. For great information on Herb Gardening, visit <http://www.herbgardenofeden.com>.

My Best Ground Beef Recipe

One of the most popular and easy recipes for ground beef mince is one of my own creations which without doubt one of the simplest methods of cooking ground mince beef. Quick to make and extremely tasty with onions and seasoning it could be considered a large beefburger cooked in the oven. Served with home made chips and peas this is a recipe which all your family will love.

Towards the end of the cooking time you may notice that the top of your ground mince has blackened somewhat, do not worry this is an effect of the eggs and seasoning combined with the natural fats rising to the top of the mince. Better still, the top becomes crispy and makes the dish unique, so slightly crisp on the top is a good thing!

Ingredients

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450g/1lb ground mince beef

2 x Oxo Cube/Knorrs seasoning cubes

2 x Fresh eggs

1 x Large Onion Sliced & Diced (small)

Tomatoes or mushrooms to Garnish

Method

1. Prepare a large onion – cut into small pieces by slicing the onion thinly and then dicing into as small chunks as possible (you do not want to have large thick chunks given they will have trouble binding with the ground mince beef.
2. Place the diced onions into a large bowl with 450g (1lb) of mince beef – this is sufficient to feed around 3-4 hungry people.
3. Break two fresh eggs into the bowl with the onion and beef mince.
4. Crumble 2 Oxo Cubes or Knorrs seasoning cubes into the

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bowl.

5. Mix all ingredients together thoroughly.

6. Spoon out the mince beef mixture into an appropriately sized glass or ceramic dish – you are looking for the layer of mince to be around 2-3" deep so place into a bowl which gives you this depth.

7. Finish the mince with either sliced tomatoes or mushrooms completely covering the top of the mince with either (or both if you prefer, although sliced tomatoes tend to caramelize which makes for a lovely topping!)

8. Place the dish into a preheated oven at 200 degrees or 180 degrees if using a fan assisted oven and cook for 45 minutes.

Whilst the mince is cooking why not part boil some potatoes sliced as chips for 5 minutes in boiling water. Drain, and leave to cool for 5 minutes then place on a baking tray with some frylite (oil spray) generously sprayed over the soon to be crispy chips and bake in the oven for 15 minutes. Turn after 15 minutes and give another generous spray of frylite and cook for a further 15 minutes until golden.

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This is a really simple yet easy recipe for ground mince which will quickly become a family favorite. The additional of homemade chips makes this a tasty meal which is free from any artificial ingredients and is made by you in it's entirety.

The Meat Cooking Expert is presented to you by Thomas Borne. A master Butcher with over 25 years meat retailing experience. Tom trained for 5 years under a local apprenticeship and attended the Smithfield Colledge London, studying meat retailing. This resulted in him being accredited with the converted Master Butcher status. To view more detail around the original article please visit [Ground Beef Recipes](#)

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Best Chicken Soup Recipes

If you are making soup for a family, you will want easy yet delicious soup recipes. A chicken noodle soup recipe or chicken tortilla soup makes a wonderful dinner, as does a pumpkin soup recipe or mixed vegetable soup.

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The plainest chicken soup recipes might contain chicken, vegetables, and broth but if you cook the soup for a long time you can get so much flavor out of the ingredients. Crockpot cooking is an especially great way of maximizing the flavor of your chicken soup recipes because this slow cooking method extracts every last bit of the flavor from each ingredient and it also means you will end up with tender, juicy chicken and soft, perfectly cooked vegetables, as well as a balanced and well rounded broth.

However, if you do prefer to make your own stock, there are many excellent Web sites available that give instructions. Basically all you have to do is simmer chicken bones along with some onions, carrots and celery for an hour or two. Regardless of how you make it, there is one piece of advice I can give you that will always work: after the stock is made, remove the solid ingredients, and boil off some of the water to reduce the amount to half. Concentrating the stock will intensify the flavor, making everything you use it in that much more flavorful.

A lot of cream soups are pureed in a blender or food processor because a thick soup does not need chunks of vegetables, fish or meat for texture. There are exceptions to this rule, of

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course, but you can add texture and color to a cream soup with the garnishes.

Other vegetables are better kept savory. A broccoli or turnip based soup would be good with savory curry flavors. Some vegetables have a strong flavor and others are very mellow, which is why there are different curry soup recipes for different vegetables.

There are also plenty of recipes for chicken soup in a crockpot where you simply add every ingredient to the crockpot, give the mixture a good stir and leave it alone for ten hours. Recipes like these are fantastic when you have a busy day and you are not sure what time exactly you will be home.

Borscht is perhaps the most famous soup from the Soviet Union and it is bright red in color. It contains beets, potatoes, onion, garlic, cabbage, carrots, dill and more. This soup might not be particularly appetizing but it has an incredible flavor. Like most Russian soups, it is traditionally adorned with a dollop of sour cream before serving.

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You can even make sweet soup recipes with nuts, such as chocolate and hazelnut soup. Simmer it with some egg yolks to thicken it and add cream to give the soup a luxurious flavor and make this a winning dessert. If you enjoy sweet entree recipes, what about using some chopped hazelnuts or almonds to garnish a homemade canned pumpkin soup recipe? Pumpkin has a sweet or savory flavor, depending how it is cooked and what dish you make with it.

There are many other healthy ingredients that people add to chicken soup the above list was just a short list of the most common ones. As always, the best ingredients would be from in season farmers markets as they would have grown to ripeness before harvest.

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Best of Vegan Recipes

When shifting to a vegan diet for the first time, the transformation can take some getting used to. Not only that, you would also need to change your entire perspective related to taste and cooking. So, while you get yourself used to the ways of vegan cooking and eating, we bring some of the best Vegan Recipes for you to try out initially to enjoy the joys of vegan cooking and eating.

- One of the all time favorites among the Vegan Recipes is the Vegan Paella. This is actually a dish of Spanish origin. In the traditional recipe, seafood is used. However, for vegan cooking, the cashews used in the recipe replace the protein element of seafood.
- Another of the best recipes that remains a favorite of vegans is the Avocado Grapefruit Salad. It has a creamy kind of texture and made with all – ood items. The salad is really filling and delicious.
- For those looking for something rich in flavor, you can

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always go for the Vegan Recipe for Coconut Vegetable curry. This dish has a very memorable flavor and you are very likely to try it again. The key to the rich flavor is to hold the amount of coconut milk you add to the recipe.

– If you like your food to be strong in flavor, you can always make a Vegan Recipe with a good amount of spice. These best spices are the fresh ones. These have a unique aroma and flavor that you're not likely to forget anytime soon.

– If you like dessert, you can check out many of the Vegan Recipes in dessert. You can make some of the best tasting cakes, pies and muffins. The coconut cake, carrot cake, fig spice pie and apple crisp and apple pie are the top rated of all vegan recipes.

In terms of substitutes, you can find many of them in the market for cheese, butter, milk and other items. You can find your favorite brand of vegan substitute food items and use these items to add the touch of your personal taste to the recipes.

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Whether you are looking for some delicious and filling breakfast, lunch, dinner or a simple snack, it is all there in vegan cooking in the form of various soups, dips, snacks, and salads along with full meals. You can always try for new food items and recipes and experiment with – ood recipes.

Still wondering about vegan recipe? Find out how vegan recipe could add a delicious taste.

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