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Take Pleasure In Cooking With Recipes From Restaurants

You will be shocked and amazed at all the sinfully rich and delicious meals and side dishes that are out there, that are amazingly quick and easy to prepare. This means that you will not run the all too common disaster scenarios that you hear about and will still manage to have a wonderful meal that is enjoyed by all.

The trick is in choosing a one of the recipes like meat dish and dressing it up with the more decadent side dishes. Incredibly rich side dishes that are simple to prepare are greater in number than meat dishes that require little culinary effort. You should also keep in mind the audience for your special occasion. Sometimes a family favorite makes the occasion seem much more special than an all out effort for chicken cordon bleu or veal Marsala. There is no point in going to an extreme effort to create a culinary masterpiece if it is going to be riddled with picky children proclaiming that they do not like this or that about your meal.

Another great idea when it comes to cooking for special

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occasions is get those recipes from America's favorite restaurants. You will be amazed how easy to make them at home. Those dishes can be the base and with a little imagination, you can make them your own.

Imagine the KFC Original Chicken Recipe or the Olive Garden Lasagna with own twist.

The event and to allow you more time to enjoy the event rather than dealing with the details of meal preparation. The greatest gift you can really give yourself when cooking for special occasions is the time necessary in order to enjoy these special occasions. This is not to say that there isn't some cooking that will need to be done.

Foods that can be prepared ahead of time and reheated just prior to serving are often the best when it comes to cooking for special occasions. There are all kinds of appetizers, entrees, and desserts that will work perfectly in this particular instance. For special occasions I recommend that you get special yet easy to make restaurant recipes. You can often find them by performing a simple Google search online just look for Recipes from restaurants or Kopycats recipes. The important thing is that you do not get so caught up in the

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idea of cooking for special occasions that you forget to actually enjoy the occasion.

Some of us do thrive in high stress situations. The key for those who prefer to do all the meal preparation when cooking for special occasions at the time of cooking is planning properly and allowing plenty of time for possible hiccups in the process. Mistakes occur when people feel rushed and hurried in their culinary efforts.

Another common mistake that is made when cooking for special occasions is cooking outside of your comfort zone. When you are preparing a challenging recipe it is best if you do this during a time when you are not going through the stress of potential visitors or insuring the best possible of circumstances. In other words, it is best to challenge your culinary talents when you do not have a vested interest in success.

Special occasions are a great time for friends and family. The hope is that you will have many special occasions throughout your life. Do not waste too much time and energy fretting over cooking for special occasions. Instead, put all of your effort into enjoying those occasions. Get the recipes from

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restaurants and plan your next special occasions

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Feminized Seeds From Dutch Passion

Feminized seeds from Dutch Passion are an absolute must have for those who are at least marginally passionate about their smoke. The Cannabis seeds on offer by this company are of premium quality; rendered so by years of research, experimentations and development. Heres a quick glance at the Dutch Passion feminized seeds and why theyre so special.

The feminization process is quite a breakthrough, when it comes to Cannabis seed technology. Dutch Passion have mastered the process and used it to create some top quality marijuana seeds that are completely feminised. Growing these under specific conditions will help yield female plants exclusively. Dutch Passion seeds are also available with specific information on the THC and CBD percentages of the strains used to keep clients better informed. You may even choose between

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regular as well as feminised seed varieties.

Dutch Passion Cannabis seeds are a smokers delight. The secret to their success is undoubtedly the genetic control exercised by the company, as well as the constant incorporation of new genetics from around the world. In fact, the seed stock is updated almost perpetually to ensure freshness of stock. The seeds are also selected very carefully on the basis of their germination rate, ripeness and size.

One of the greatest concerns of Dutch Passion is the taste of the seeds. They believe that a bio grown seed has more potential for flavor as compared to hydro pot. Of course, the latter growing option is more convenient to control and set up and the yield is also relatively greater than that of a bio pot or seeds that have been grown in the soil.

The feminized seeds offered by them are difficult to make and a lot of research has gone into the process, before they perfected it. This has also helped them discover strains that do not work well for feminization and identify methods by which the seeds can be grown to satisfaction.

The successfully feminized seeds of Dutch Passion now provide

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smokers and growers with many advantages. For starters, you can grow the plant in remote outdoor locations and not worry about having to come back and check for the growth of male plants. Growers may also count on increased yields, with almost every seed planted yielding a female plant.

There are certain ways by which you can manipulate the seeds to grow female plants. As revealed by Dutch Passions feminizer testing program, there are certain measures you can take to ensure that your seed yields plants that are feminine. This includes providing more nitrogen and less potassium, shorter light cycles, low temperatures and high humidity and also greater soil moisture to the seed.

Seeds from Dutch Passion are also packaged extra carefully. The bag used to package the seeds has a special foil that can help it preserve its powers of germination for an extended period of time. The bags are professionally sealed as well and therefore, you can always be sure of the authenticity of the seeds.

So if you're looking for top quality seeds that have specifically been designed to enhance your smoking and growing pleasure, Dutch Passion has the right seeds for you.

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www.herbiesheadshop.com is a leading seeds supplier in the UK. Find the best deals here for Single Pick N Mix Feminized Dutch Passion Seeds, Dutch Passion Seeds, Pick N Mix Dutch Passion Seeds and other popular varieties.

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How to Make an Outdoor Fountain From a Pot

An outdoor fountain doesn't have to be an elaborate affair. It can be made from just about anything. In these tough economic times why not just build your own?

You probably have old flower pots around the house. Grab a few of these and you can learn how to make an outdoor fountain from a pot! There are only a few things that you probably don't have lying around the house: a pump and tubing.

When picking up some old pots from your shed try using Terra cotta pots, they work best. Not only are they attractive and functional but easy to clean and work with.

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Here is a list of things you will need to make your new fountain:

- Small fountain pump
- Plastic tubing
- Power source
- 3 Terra cotta pots
- Wood
- Nails
- Caulk

The first thing you will want to do is find a place for the fountain that is near a power source. Be sure that it is hooked to a ground fault circuit interrupt (GFCI) these are the outlets that have the little “push to reset” button on them. It prevents an electric shock in case the pump shorts out. Chances are that any outdoor outlet will have one of these. If you aren’t sure or comfortable consult an electrician.

Once you’ve found the perfect spot for your new fountain use the wood and build a simple frame for each of the pots, a square frame that the pots can nestle in works best.

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For the top 2 pots be sure to plug the drain holes in the bottom with some caulk or rubber sealant to keep it from leaking and rotting out the frame.

On the bottom pot place the plastic tubing inside the drain hole then seal around it.

Since the pots are tiered you'll want to place the top 2 in the frames at about a 45 degree angle so they will pour into the bottom one. The bottom pot goes in flat.

To keep everything sturdy use a little bit of caulk inside the frames to hold the terra cotta pots in place.

Run the tubing from the bottom pot back up to the top pot inside the frame work. This will hide the tubing.

The pump can be placed inside the bottom of the framework as well to keep it out of sight.

Now simply run the power cord to the GFCI outlet, plug it in, turn it on and enjoy!

One quick tip though: be sure to clean the fountain out at least weekly. This will prolong the life of the pump. Just use

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a small strainer to pick up any leaves or trash that may have fallen into it.

Learning how to make an outdoor fountain from a pot is an easy afternoon task that can provide hours of enjoyment. It will make a great addition to any flower bed or garden. Best of all you made it yourself for pennies compared to what you would have paid to buy one at your local big box home improvement store.

Author Jennifer Akre is an owner of numerous niche online stores that offer customers not only products, but information relating to furnishing and decorating indoor and outdoor living spaces. Whether you want to renew your deck or patio with garden benches or create the ultimate living environment with patio furniture that is perfect for entertaining, there is a lot of helpful advice to take advantage of to make it happen. Click today and indulge your senses.

Save Your Diabetic Foot From

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Loss

Diabetic foot is an umbrella term for foot problems in patients with diabetes mellitus. Due to arterial abnormalities and diabetic neuropathy, in addition to a tendency to delayed wound healing, infection or gangrene of the foot is relatively common. Being an organic phenomenon, wound healing is generally taken care of by the body's innate mechanism of action that functions reliably most of the time. A shoe insert is really a removable insole which accomplishes any of a number of purposes, including daily wear comfort, foot and joint discomfort relief from arthritis, overuse, injuries, and other causes, orthopedic correction, smell reduction, athletic efficiency, or even increasing the wearer's height or correcting for discrepancies in leg length.

Whether you're looking for comfy athletic shoes or dress shoes, diabetic foot is an umbrella term for foot problems in patients with diabetes mellitus. Due to arterial abnormalities and diabetic neuropathy, in addition to a tendency to delayed wound healing, infection or gangrene of the foot is relatively typical. Ten to fifteen percent of diabetic patients create foot ulcers at some point in their lives, and foot-related problems are responsible for as much as 58% of diabetes-

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related hospital admissions. Diabetic foot ulcer is one of the major complications of Diabetes mellitus. It happens in 17% of all patients with diabetes and precedes 89% of all lower leg amputations.

Corrective shoe inserts are often referred to as orthotics. Height-increasing shoe inserts are also recognized as shoe lifts or height improve insert/insoles. Orthopedic inserts There are various forms orthopedic inserts, one kind of which is an arch assistance. Shoe lifts What is a shoe lift? Shoe lifts are also known as elevator insole/inserts. Shoe lifts originated from “elevator shoes”. Early makers of elevator shoes found it impossible to produce as wide a range of styles of elevator shoes as were accessible in normal shoes. Clients also asked for something unobtrusive like an insole to put in regular shoes to make them look taller. Ultimately some shoemakers attempted taking out the inner insole of elevator shoes and trimming them to a standalone insole. Early elevator insoles were uncomfortable due to inadequate supplies and also the thickness of the insole. As time goes by you will find much more and more elevator insole goods in the marketplace with better materials and various styles and heights. Whether you are looking for comfy athletic shoes or dress shoes, this list contains the top brands in comfortable shoes

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for men, ladies and children.

Looking for the most comfortable shoes you can buy? We have found the very best of the very best!

Comfort Shoe Shop provides the world's most comfortable shoes for women, men & kids.

Comfortable shoes that are engineered specifically to relieve discomfort, ease joint and spine pressure in addition to reduce fatigue. Shop FootSmart, the comfort expert, for comfy shoes from leading comfort shoe brands like Merrell, Munro, SoftSpots, Propet, Clarks, Easy Spirit. Shop at clogs for comfortable shoes for your family's comfort! You will find a wide range of slip-on shoes that are comfortable to wear.

Looking for probably the most comfy shoes you can purchase? We have discovered the very best of the best!

Comfort Shoe Shop offers the world's most comfy shoes for ladies, males & children.

Cynthia Charles is a passionate cook and mother. She invites you to read her reviews on several products for diabetes <http://www.diabeticextras.com/>

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What is a Dutch Oven and where it come from?

Dutch oven usually made out of cast iron and has been used for a hundred of decades now. With the heavy used materials, thick wall and lid for tight sealing this pot is the perfect choice for outdoors cooking. In France they called in cocottes and as casserole dishes in Britain.

First produced of Dutch oven was during the 1600's and said to be more advanced in line with manufacturing than the English. The Dutch used dry sand for giving smooth surface that allows the pot easily to use and clean. According to the history the Dutch oven has been used in the American colony. The features however have changes as they added legs to hold the oven even on the top of the coals. On its lid they added also a flange to keep the coals still on the lid. Because of this cast iron cookware reliability and durability the colonist was amazed. They have begun to use the cookware for almost any types of cooking; from baking, simmering, boiling, roasting and frying. The usage was passed through the period of 18th and 19th centuries. Even the mother of George Washington showed how

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these cookware stands as one of the most essentials properties of their family. His mother even included on her last will and testament dated May 20, 1788 the passed on of the Dutch oven cookware to her grandson, Feilding Lewis and the other half to her granddaughter Betty Carter.

Dutch oven was introduced across the North America in 1804 to 1806. In line with the spread of this cookware came and settled across American West. In Utah they have been declared that Dutch oven is their officially state cooking pot. The durability and heavy made materials of this pot was impeccable that until now is marketable.

Dutch oven is use for outdoors cooking. The three legs were made for it to stand in an open fire. The heavy and thickness of the wall was for the huge amount of the fire. Nonetheless modern Dutch oven today was designed for cook top and oven use, which have smoother surface at the bottomed. Le Creuset and Le Chasseur refer to their ovens as "French ovens", or in the UK as "casserole dishes" are the two of the most popular manufacturers of enameled Dutch ovens. The consistency of this pot makes the consumer pick this among the rest. The enamel coating allows them to cook on it in a much convenient way since it is already non-stick. It said that cooking with an

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enameled cast iron cookware was a healthy habit, since our body needed iron especially those who are suffering from anemia.

If you want to spend your money wisely then investing in a Dutch oven is definitely a good idea. With the proper care you can even passed it through your future grandchildren. Have the most out of your outdoor cooking with this high quality cookware. Prepare the meal with long, slow cooking, such as in making roasts, stews, and casseroles in a much fast and handy method.

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The name Dutch Oven; has been used to refer to a variety of lidded pots over the generations. However, to fully understand what a real Dutch oven is and why this pot is important you have to understand the history behind this incredible cooking apparatus.



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Famous Recipes From Restaurants

If you have to cook every day, the chances are you won't be able to keep up with it. Many times, we have our jobs, our kids and other responsibilities that make it difficult for us to keep up. But maybe we should take the time to cook daily and create a more healthy lifestyle for our kids. The fast food restaurants have unhealthy food that can create all types of problems with the body.

What are the alternatives? Start cooking and make the time to get that healthy meal on the table. Easier said than done. There takes an enormous amount of organization involved in keeping a meal planning schedule. What if you could have famous recipes from restaurants at your finger tips? This would cut down the amount of research in finding good meals for your family. You know that it will be delicious because you've ate it before. But where can you find these recipes?

Now that's a hard one because some restaurants just refuse to give out their secrets. I don't really blame them. But it's become more and more fashionable to have chefs give out their recipes. Its good promotion for their restaurants. And frankly no matter how hard you plan you'll end up eating out. And

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there are special occasions where you'll want to eat out.

So the best thing to do is to cook. The ingredients in you family's food will be totally controlled by you. You can still make killer meals but with less fat and healthy ingredients.

So why not start cooking? But, wait a minute, what about the recipes? And what about the chef lessons? Oh, sorry, I forgot to tell you that I have found the perfect place for you to get some of these recipes. And not only that you can get some of them for free! It couldn't get better than that, right? Oh yes it can. You get step-by-step instructions on how to cook each meal as well. You can find out more about famous recipes from restaurants below!

Find out how you can get some free secret restaurant recipes. You can finally get the restaurant quality you with less money. And who wouldn't? But don't delay. It maybe too late already. Check out the links below:

<http://famous-recipes-from-restaurants.com/>

<http://famous-recipes-from-restaurants.com/articles/famous-recipes-from-restaurants/>

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Cooking With Recipes From Restaurants

You may be astonished and surprised at all the sinfully wealthy and delicious meals and side dishes which can be out there, that are amazingly quick and easy to arrange. This means that you will not run the all too common crisis scenarios that you hear about and will still manage to get a amazing meal that is enjoyed by all.

The trick is in choosing a one of the recipes like meat dish and dressing it up with the more decadent side dishes. Incredibly rich side dishes which can be simple to prepare are greater in number than meat dishes that require little culinary effort. You should also keep in mind the audience for your special occasion. Sometimes a loved ones favorite makes the occasion seem much more special than an all out effort for chicken cordon bleu or veal Marsala. There is no point in going to an extreme effort to create a culinary masterpiece if it is going to be riddled with picky children proclaiming that they do not like this or that about your meal.

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An additional terrific idea when it comes to cooking for special occasions is get those recipes from America's favorite restaurants. You will be amazed how easy to make them at your own kitchen. Those dishes would be the base and with a little imagination, you can make them your own. Imagine the KFC Original Chicken Recipe or the Olive Garden Lasagna with own twist.

The event and to allow you more time to enjoy the event rather than dealing with the details of meal preparation. The best gift you can really give yourself when cooking for special occasions is the time necessary in order to enjoy these moments. This is not to say that there isn't some cooking that will need to be done.

Foods that can be prepared ahead of time and reheated just prior to serving are from time to time the best when it comes to cooking with recipes from restaurants. There are all kinds of appetizers, entrees, and desserts that will work perfectly in this particular instance. For exceptional moments I recommend that you get special yet easy to make restaurant recipes. You can often find them by performing a simple Google search online just look for Recipes from restaurants or Kopycats recipes. The important thing is that you do not get

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so caught up in the idea of cooking for special occasions that you forget to actually enjoy the occasion.

Some of us do thrive in high anxiety scenarios. The key for those who prefer to do all the meal preparation when cooking for special occasions at the time of cooking is planning properly and allowing plenty of time for possible hiccups in the process. Mistakes occur when people feel rushed and hurried in their culinary efforts.

One more common mistake that is made when cooking for special occasions is cooking outside of your comfort zone. When you are preparing a challenging recipe it is best if you do this during a time when you are not going through the stress of potential visitors or insuring the best possible of circumstances. In other words, it is best to challenge your culinary talents when you do not have a vested interest in success.

Unique moments are a great time for friends and family. The hope is that you will have many special occasions and great moments with your loves ones throughout your life. Do not waste too much time and energy fretting through cooking for that times Instead, put all within your effort into enjoying

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those occasions. Get the “recipes from restaurants” and plan your next special occasions

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The Journey From Vegetarian To Vegan

The plant-based journey has many phases. It usually starts off with the transition from meat-eating to vegetarianism then from vegetarianism to veganism. Some stop there and others go on to be raw foodist. Either way, there are phases and moving from one phase to another is never as easy as some may think, particularly the transition from vegetarian to vegan.

Being a vegetarian has its perks. You can still enjoy a bowl of chunky monkey ice cream. Mac and cheese is still on your list of favorite guilty pleasures. A slice of cheese pizza still occasionally crosses your path and if you're a pesco-vegetarian you can still indulge in a seafood medley whenever the mood strikes. On top of all that, dining out still offers you an array of options.

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Yet, to your dismay life as a vegan proves to be quite detrimental and has unexpectedly dealt you a bit of a blow. You now have to seek out alternatives to dairy. Eating out has become an insurmountable challenge as most restaurants are not vegan-friendly. The cravings have become overwhelming and if you see one more advertisement of a thick, juicy steak you just might slap somebody.

Nonetheless, once you get your bearings and your vision starts to clear you arrive at a place of peace. You get more comfortable with your decision and take on a less resistant approach. You've done a little research, have been struck with some creative inspiration and are now preparing tasteful plant-based meals during every spare moment. You've just about forgotten all about your old life as a meat eater. You no longer get offended when people look at you like you're from another planet. Moreover, you've moved past the loneliness that once consumed you when you didn't have any vegan friends.

Now what propels you forward is the voice inside that assures you that you're doing the right thing. Also, more than anything, you are proud to be an ethical eater. Your confidence is through the roof so at every opportunity you're

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educating everyone in ears length about your new found dietary bliss and encouraging them to explore it. Â The new vegan that is now you looks and feels fabulous and is anxious to see what's ahead. Â Who knows you may even try going raw.

Amirah Bellamy is a Vegan Coach, Vegan Fitness Meal Planning Expert, and Author. Â To learn more about her fabulous Vegetarian Meal Plans, purchase her infamous eBook "The 50Â¢ Book That's Hotter Than 50 Cent," or INSTANTLY grab her FREE Vegetarian Starter Kit go to www.AmirahBfit.com

Related [Vegan Recipes Articles](#)

Avoid Dutch Ovens From Rust

Cast iron Dutch oven was known for its long lasting and durable properties however you need to take care of it as well to maintain the quality. Seasoning your Dutch oven is one step to take care of your pot. For a cast iron cookware this is the most essential thing to guarantee a non-stick surface and to prevent the pot or pan from rusting. If seasoned correctly your cookware can last a lifetime and more. Prepare the

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seasoning by having a preheat oven, set the temperature for about 350 degrees. Get some oil and wipe it on the surface of a pan using a cloth or paper towel. Keep in mind and make sure that the cloth is lint-free! So it won't damage the surface of your Dutch oven. Nonetheless the oil you need is only small amount; don't put too much on the pot as it might release too much smoke while in the oven. Leave your cast iron Dutch oven there for around forty to forty-five minutes flip the pan over and bake for an extra fifteen minutes. Consider these steps for proper seasoning of your cookware.

To clean a Dutch oven you just need a regular dishwashing soap and water. However some people think that using soap can damage the seasoning of your pot. They choose the process of scrubbing salts on it. However little did they know that this is not a good idea after all especially if you get overboard on this, since it makes the cookware go rustic. Continuous use of this technique will certainly ruin the surface of your pot that will lead you in the end to totally damage it.

The best way of cleaning your Dutch oven without getting risk of damaging it, is to wash it as a regular cookware. Water and soap is what you need. Pour a small amount of water in your pot, place them in an open fire and let the water to turn

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close enough to boil. Add a little amount of soap then scrub with a smooth scrubber and get rid of the food stains inside. Rinse it again with water, turn it over and place on dry place for faster drying. Once the Dutch oven was dry, get some oil and swipe it into the surface from inside out, and then to the lid. Use small cloth or paper towel so you won't damage any coating on the surface. After you finished rubbing oil you can now keep and place it on a dry place and it is now ready to use for your next cooking.

Cast iron Dutch oven is definitely an investment. With proper care like washing it with water and soap is certainly makes it more durable and can last for a long time. This is also the easiest and the most sanitary way of cleaning up your kitchenware. Enjoy your Dutch oven and make the most out of your outdoors cooking much easier!

The name Dutch Oven; has been used to refer to a variety of lidded pots over the generations. However, to fully understand what a real Dutch oven is and why this pot is important you have to understand the history behind this incredible cooking apparatus.

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Of Winter With Intelligent Electric Pressure Cooker Pressure From Nutrition – Electric Pressure

Wind suddenly began months of winter, many people became a required course. In collecting the same time tonic recipe, busy people today have begun to move in the cooking tools from the brain. The past two years,

Electric pressure cooker Particularly smart temperature control type electric pressure cooker, with its delicious nutrition, safe and convenient outstanding advantages such as rapid attention to the quality of life of people into the house, became the main force of the modern kitchen cooking.

Intelligent control pressure, cooking more delicious

Cooking under pressure Why food will be more good? Nutrition

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experts say, is not the direct cause of the pressure, but pressure is produced by boiling temperatures above 100 degrees. Delicious and nutritious food is inversely proportional to the cooking time, cooking temperature and proportional. Different foods have their own optimal cooking temperature, such as rice, the starch in 115 degrees, fish protein in 108 degrees. Therefore, in order for all the best nutrition and taste of food, cooking tools must be obtained to achieve precision control of pressure Caixing.

However, the mechanical control of the market-based electric pressure cooker pressure is mainly controlled by controlling the pressure of time, the cooking process had resulted in the loss of taste. Compared to conventional pressure cooker with the mechanical control-pressure electric pressure cooker, electric pressure cooker-type intelligent temperature control pressure in the precise area is a master, can bring can not compare the nutrition and taste.

“Intellectual pressure sensor” Food Home sought after With the pressure cooking technology upgrades, intelligent control technology, electric pressure cooker pressure to become a new trend, mainstream manufacturers frequently introduce smart temperature control type electric pressure cooker. High-end

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products such as gourmet Supor series of electrical pressure cooker, to break the traditional structure of pressure-controlled mode, its unique and patented intellectual pressure sensor system in the cooking process to precisely control the pressure and temperature, creating a pressure cooking a new realm.

Learned, gourmet cooking Supor whole chip microcomputer intelligent control, intelligent sensors able to do, precise control of pressure, pressure switches and pressure visualization. A wok ingredients, smart chip can automatically determine the type and quantity of ingredients, cooking the best smart set pressure curve. In the cooking process, both the bottom and top of the temperature measurement, gravity ball through the smart chip controlled, precise control of pressure at any time, to ensure optimal pressure cooking of food demand. In addition, the product's unique smart sensor hand devices, it can simulate traditional wood cooking, to achieve high voltage intelligent switching, the food intermittent expansion, contraction, food can breathe, taste better of course. More convenient is that every moment of the pressure pot, all in the pot body

Panel On clear display, so that the pressure under control.

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Addition to other cookware can bring unmatched nutritious and delicious, the Supor intelligent temperature control type electric pressure cooker safety technology in its 20 years, based on a comprehensive upgrade to 360-degree security system, solve the security concerns. In the product quality is reflected on 20 years of experience combined with modern technology, the end of thick thin thick kettle shaped ceramic grain, making heat faster and more uniform, efficient and energy saving.

Electric pressure cooker purchase to “Three Views”

So, when consumers buy, how to identify good intelligent temperature control type pressure cookers do? Supor professional and technical staff tips, in addition to listening to the Products store sales, the buyer should also learn their “Three Views.”

A look at the brand and technology. Industry leading brands often have industry-leading technology and safety experience in the pressure control technology, safety and product quality are guaranteed. 2 see product appearance, Direct identification of product quality and safety. For example Supor thick poly tank can Tao Jing, and the safety lock from

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the interconnect, composite double within the cover, thermal insulation cover, a “worry-free King Kong cover”, can directly view. Three Views operating convenience, this is closely related to intelligent control of pressure function.

Identification of three major aspects: First, set menus are convenient, such as Supor gourmet menu features 16 kinds of series have set, covering almost all types of food everyday cooking, can be a key operation; second is to check whether the panel Some of of the appointment and set the cooking time; third is to check whether there is rapid decompression device, such as exhaust Supor unique keys, auto exhaust can also be manually advance the exhaust, can touch quick buck, without waiting for food, save time and energy saving.

I am an expert from China Manufacturers, usually analyzes all kind of industries situation, such as phenylethyl alcohol , pval.

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