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Healthy Recipes Can Taste Good Too

If you can recall the last time you sat down to a healthy meal it may be that what you remember is a plate of food that looked good but lacked flavour and you may also recall that it was somewhat of a disappointment. The bottom line is that if you are looking for healthy food, you will of course want it to taste good and be packed full of flavour and goodness. These days people cry out for healthy alternatives to fast food, takeaways and ready meals that taste as good and luckily, some of the top cooks and chefs have answered the call.

Gone are the days when you have to sit down to a meal that is great for you in terms of calories, carbohydrates and fat but which gives you very little enjoyment, people are simply tired of settling for healthy recipes that lack great taste and fortunately, there are a wealth of resources available that will put you in touch with some of the best tasting healthy recipes around. These days you can perform a simple online search and tap into healthy recipes online that are simple to prepare, only require a few ingredients and can put smiles on

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the faces of everyone in your family; even the most fussy of eaters.

If you say you don't have time to spend several hours in the kitchen preparing healthy recipes but you want to be sure that you serve your family the best choices available, there are plenty of healthy recipes written with you in mind. The ingredients in these healthy recipes are chosen from naturally good vegetables high protein, low fat meat selections. You can wow your family and amaze your friends by preparing healthy recipes that are delicious and fast and in the time it takes to change from your work clothes into a cooking apron, you may be able to prepare healthy recipes for diners of all ages, even young children who can learn to avoid obesity by learning all about healthy foods from an early age.

Healthy recipes on the market today are budget conscious as well; in these trying economic times, many people simply cannot afford to invest in expensive seasonings and ultra high quality cuts of meat. Fortunately, there are many healthy recipes that are low budget, quick and easy to prepare, and taste simply fantastic. In fact, many of these healthy recipes taste so good, you'll wonder if they actually are healthy but know it's true because you've prepared them yourself.

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For a whole array of quick healthy recipes, search online and find everything from a quick and easy lasagne recipe to healthy dinner party menus.

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Methods to Be a Get good at In Cooking Italian Recipes

If making burgers and barbecues, sunny-side ups and omelet, try cooking Italian food and you'll find a quick porch to cooking with pressure. The techniques and process of making Italian food is considered way overly tricky even when you've got the recipes to direct you all the way through.

Recipes of Italian food may perhaps contain many words that you just won't be able to seek out in normal dictionary. The main reason of receiving tricky word in your recipe books is that Italian food are mostly made by master and knowledgeable chefs. However in spite of everything, nobody can stop you from repeating the mistakes and trying the different recipes that you're going to find in an Italian cook book. For those

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who want to learn the techniques and tricks of cooking the Italian cuisine correctly, then you could even turn into a master in preparing various different Italian recipes.

One benefit of having a recipe book is that everything is already laid out for you. A recipe books book is a principally a tutorial to cook nearly some meal ideas of your hope. All you'll want to do is cook the elements and follow the making methods towards the letter. In spite of this, this isn't that much simple as it sounds. Below mentioned are a number of policy, suggestions and guidelines that can make the Italian making method a lot quicker than before.

Purchase an effective Italian Recipe Cook Book

A lot of the steps mixed up in Italian cooking is usually very tricky to grasp in words. Thus, if you want to study the method appropriately; it's a must to read a recipe books for getting to know the small print of the entire recipe. You can spend money on those Italian recipe cook book that comes with recipe making process photos of each and every step, as this hand you a better idea.

TV Research

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Before you actually begin with making Italian recipes, you initially must give rise to make yourself comfortable with the basics by watching distinctive Italian catering exhibits on television. And with TV, you'll have an actual display of what is being done with different ingredients. Even if you are not actually there aided by the chef, you may still observe what he or she is generally doing.

Exactness is the Key Feature of great Cooking

In cooking , whether Italian cuisine or other cuisines, you must ensure that your measurements are correct and precise. The exact amount of components after all decides the entire tang of the recipe you might be making. A small dissimilarity in the elements can alter the taste. It's essential to use appropriate measuring methods to be able to add up materials in the recipe as it will guarantee that you're not adding up somewhat fewer or extra.

For added information on the many varieties of Italian recipes please look at the ifood community at Italian recipes. Those interested in pasta recipes can take a look at pasta recipes.

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The Perfect Dutch Oven is Like Finding a Good Mate

The perfect Dutch Oven will last nearly forever, and should be chosen with great care. No impulse shopping when it comes to this longevity relationship! This sturdy kitchen cooking pot is the most durable tools in your galley – and if properly selected, will be one of the most useful tools over the years.

The ability to take this single dish from stove top sauteing, boiling, simmering to oven baking and extreme or low heat conditions for extended periods of time...all in the same pot, allow some terrific recipes to be tackled. Fuller, more complex flavors are the end result.

The Prefect Dutch Oven...

Is twice as wide as it is tall, allowing for more browning surface. Your pot will be used heavily for making soups, slow cooking meats, and other efforts... But since we love soups at Soup and Supply, our focus is on finding the perfect Dutch Oven for soups! This will be one of your most versatile soup tools. Browning, roasting, simmering, baking –

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this one pot can do it all.

Â Is the best quality cast iron enamel or stainless steel Dutch Oven you can afford that meets our specifications. Typically, one that meets all of our desires costs a minimum of \$ 150 up to \$ 385.Â But given it will last you 30-50 years, that's a pretty good value.Â Check online auction sites for the best values on some of the best brands.Â Our personal favorites are listed below.

Â If purchasing your Dutch Oven second hand, be sure you have the original fitting lid – no “make due” lids here – you'll want the tight accurate fit for hours of oven braising that await.

Â Has sturdy, oven-safe handles on both sides, and on the lid.Â Dutch ovens are built heavy, fill it full of hot meat, liquid or other delicious food and you have a dangerous situation if the handles are meek.

Â For soups & stews, avoid pots with less than six quarts capacity; 6-8 qts is ideal.

Â Light colored interior; it allows for better cooking observation.

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Â Has enameled interior coating. Why enamel interior coating you may be wondering?Â Those with enamel interior minimize sticking and scorching of foods and support snappy quick clean up. Seriously consider splurging on a pot with enable interior coating. Le Creuset is our favorite performer here.

Â A heavy weighted stainless steel or cast iron exterior.Â By purchasing a stainless steelÂ or cast iron pot, you'll find the heavy weighted versions of these more evenly distribute heat, providing for wonderful oven cooking at low temperatures for extended periods of time.Â Frankly, these types of pots conduct heat more efficiently and effectively.

Â If you plan on trying some rugged campfire cooking you'll want the cast iron vs. stainless steel Dutch Oven – season it well per the manufacturing directions.

Take your time selecting the perfect Dutch Oven, no need to settle for cheap version that only meet some of these needs. Given the rigorous cooking workout you'll give this pot, none of these features are "nice to haves" – they are all must haves!

The cost difference between the low-end ovens compared to our

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favorite premium pots Le Creuset, Viking, and All-Clad is negligible when you consider that you will likely grow old with this wonderful cooking pot. So take your time, simmer on your choices, and don't settle for a kettle with less. Pick a pot that will make a good mate, you'll be together a very long time!

Shannon Schei is a soup chef with over 15 years of soup making enjoyment. Share the love and make a great soup today!

Related [Dutch Oven Cooking Articles](#)

Fix Good Diabetic Foods For a Diabetic

It is essential that the patients who are suffering from diabetes should invariably consult a registered dietitian to get an effective diet plan enabling to fight the disease in controlling blood sugar. The diet plan drafted by the dietitian should be matching to the diabetic patient and his body type considering various factors. The list of foods a diabetic can eat should exhaustively be self containing with

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respect to the ingredients of the food items. It is not advisable that some diabetics do not consult a qualified dietitian in formulating the right diet plan. It is highly to include many risks if they try to fix a blind list of foods suggested by someone close to them. It is a blunder that the patient chooses to follow a diabetic diet menu which does not contain right foods for a diabetic. Such foods recommended by an unqualified dietitian can do more harm with diabetes complications than anything good.

Here is the importance of why the advice and consultation of a qualified dietitian should be sought without fail by a diabetic patient. When a dietician formulates the food list for diabetics, he takes into consideration the body type and lifestyle patterns of the diabetic and includes those foods that can really help the patient. Such foods can serve as optimum energy resources for a diabetic according to the activity levels. Some patients have dormant and sedate lifestyle while some others are in general frenzied with active lifestyle. Hence, it is important that a food chart for diabetics is obtained from a dietician after a clinical diagnosis. The diabetes food chart thus formulated would also describe the bad foods that should be totally avoided by the diabetics. A dietitian alone can show competency in choosing

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the right foods, good and bad, fitting the body parameters of the diabetics.

There is a list of diabetic diet foods that can be judiciously followed by the diabetic patients under different health conditions. A good knowledge of right foods to eat and the quantum of intake can help a diabetic to maintain health in a balanced condition. In this context, the help of a dietitian can help a lot to fix good diabetic foods that a diabetic can eat without fear. One more thing to keep in mind is that the dietitian can suggest the intake of foods with different options of combination of food items. So, the patient need not be bored and reluctant with the same diabetic foods to follow for months together.

If the patient consults the dietitian and explains his diabetic condition clearly as he feels, it can help the dietitian in fixing balanced and good diabetic foods that a diabetic can eat without fear. The risks and complications related to the disease can be avoided, and life threatening situations of the supposed dreadful disease can be overcome. It is also advisable that the patient cares to follow these diet foods to control the diabetic condition combined with exercise routine.

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Controlling blood sugar levels is really an art. If you want be an expert in it you should know the full description of diabetic foods to avoid AND diabetic fruits to eat.

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