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Essential Kitchen Pots And Pans

If you enjoy cooking and spending time in the kitchen then you will need the correct equipment and kitchen pots and pans. Having the right kitchen cookware is essential for you to be able to cook the meals that you want. There are many different styles of cookware that you can buy and the ones you choose will often be down to your taste and budget. Although there are cheaper styles of pans available, it is worth spending more and getting quality ones to cook with.

All kitchens need pots and pans. They are essential items and although you may think you can cook without them you will find it very difficult to do so. If you are on a tight budget then you should get one or two top quality pans rather than a set of very cheap ones that you will need to replace very quickly. You can then add to your kitchen cookware when you have the money to do so.

The kitchen pots and pans can be made from various different materials and which one you choose will depend on what you are cooking and how often you cook with them. Choosing non-stick kitchen cookware is advised because this will make cooking a lot easier. It also means that the cookware is easier to clean



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and maintain. You can buy kitchen cookware in different materials including cast iron, aluminum, carbon steel and stainless steel. All of these are good and can cook your foods differently and enable you to try different cooking styles.

Copper pots and pans are the best you can buy as they cook the food in a very even way and allow the heat to be used in an efficient way. Cast iron kitchen cookware is ideal if you want to cook foods for long periods at a very low temperature. This type of pan will allow the food to cook evenly and not burn easily. They heat up slower than other pans and therefore cook the food slower, which is ideal for casseroles and stews.

Stainless steel kitchen pots and pans not only look fantastic but they also cook your food very well they do not stain or rust and never react with alkaline or acid foods. This style of pan can be easily cleaned in the dishwasher and will not dent easily. If you use quality kitchen cookware then you will be able to create quality foods. Professional chefs tend to use these types of pots and pans as they are easy to use, easy to clean and very affordable.

Although it may take you some time to decide what kitchen cookware to buy when you have found the right cookware for you then you will love cooking. If you have the right equipment and cookware, then cooking will become a pleasure rather than a chore. You will love spending time in the kitchen creating

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new and wonderful meals. If you keep your kitchen pots and pans well looked after then they will last you for many years.

The Quality Cooking Corner offers high quality, affordable kitchen pots and pans that is perfect for you, your friends, and loved ones.

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Top 30 Vegan Kitchen Essentials

I remember when I first transitioned to a vegan diet I had no clue as to what I needed to have on hand. This resulted in several trips to the store, lots of excess spending and buying a lot of things that I ended up being useless. In time I came to realize that there were things that, as a vegan, I absolutely could not live without. Below is a list of some of those things which you may find helpful. All of the items that I have listed are relatively inexpensive and can easily be found at your local grocer though some may require you to seek out an organic market or a health food store.

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1. Fresh fruits and vegetables
2. Almond milk
3. Soy sauce or tamari
4. Nonhydrogenated butter (e.g. Earth Balance or Soy Garden)
5. High quality oils (e.g. extra virgin olive oil, coconut, safflower, canola)
6. Maple syrup
7. Agave or brown rice syrup
8. Raw sugar
9. Nutritional yeast
10. Arrowroot and/or cornstarch
11. Canned tomato sauce and diced tomatoes
12. Soy mayonaise (e.g. Nayonaise, Vegenaïse)
13. Staples: Beans, rice, frozen veggies, garlic
14. Baking powder, baking soda
15. Ener-G Egg Replacer
16. Whole Wheat Pastry Flour
17. Rolled Oats
18. Grits
19. Brown rice
20. Raw nuts and seeds (e.g. almonds, pecan, pistachios, walnuts, pine, sunflower, sesame)
21. Herbal tea
22. Vinegar (e.g. apple cider, balsamic, and distilled white)
23. Vanilla
24. Cocoa powder, unsweetened chocolate chips



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25. Peanut butter

26. Dried and fresh seasonings: basil, parsley, black pepper, cilantro, thyme, cayenne pepper, curry, garlic powder, ginger powder, cinnamon, nutmeg, cumin, oregano, red pepper flakes, onion powder, chili powder and sea salt

27. Tofu, tempeh and seitan

28. Cutting board and professional set of ergonomic knives

29. High-end blender and food processor

30. Good vegan cookbooks (my favorites are: Vegan with a Vengeance, Tofu Cookery, Vegan Soul Kitchen, The Joy of Vegan Baking, Skinny Bitch in the Kitch)

Please note that this is a very abbreviated list as I wanted to focus solely on those items that one absolutely needs for everyday functioning as a vegan. A plant-based diet often requires quite a bit of food preparation and time spent in the kitchen as take-out options are often limited for vegans. This is why it is imperative to keep your kitchen well-stocked so that at any given time you will have what you need to whip up a quick snack, breakfast or dinner on-the-go for those busy evenings.

Amirah Bellamy is a Vegan Transitional Coach, Vegan Fitness Meal Planning Expert, and Author. To learn more about her fabulous Vegetarian Meal Plans and Healthy Eating eBook or to INSTANTLY grab her FREE Vegetarian Starter Kit go to

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Invite Your Kids to the Kitchen For Quick and Easy Recipes

A simple and rewarding time for both you and your child is inviting them into your kitchen. Look for quick and easy recipes that you and your kids can enjoy. School is back in session. This just adds to the daily grind and you don't spend enough time with your children as it is. It is up to you as the parent to be sure that this happens and hard as it is, sometimes you just have to make the time. As cliché as it may sound, they are just young once and you do not want to look back later in life and say "I wish I had . . ."

You usually shoo children away when they are playing in the kitchen because of the potential dangers – knives, hot surfaces, extremely hot water and oils. This is your chance to

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teach them about conduct and habits that will make it safe to be there. Better than scolding, don't you think?

Young people love the whole process of cooking. They like putting the pieces of the puzzle together as they chop, slice, or grate the ingredients. Mixing it together is like solving the puzzle and that is very exciting. They really like to get their hands in it and get messy. However, the best thing is the excitement of eating something that you made.

Say good-bye to your nice neat, orderly space. Be prepared to see various ingredients spilled on your work table maybe even the floor, utensils scattered and in general a big mess. This is fun for them and a little chaos is the last thing on their minds.

There are several recipes that kids can make. Try French toast or omelets. Obviously salads and sandwiches are easy to make plus they are healthy.

Start out making a chocolate banana crepe. You will need crepe flour, milk, eggs, melted chocolate, butter and of course sliced bananas. Mix together everything in a bowl except for the chocolate, bananas and butter. Children love to do the mixing.

Let your child grease the crepe pan. They may get a little on



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their hands but they can wash. If you using a stick of butter, have them pull back the paper a little and hold onto the other end with their hand.

Pour the crepe mixture on the pan. You might have your child hold the pan steady while you pour. Make sure to spread out the mixture over the pan. Let your child slowly rock the pan and watch it spread. You may have to help with the flipping to cook on other side, depending on the age of the child.

Now the task is strictly up to the children. They can add the other ingredients before they fold and decorate the top if they wish.

One last thing to do in the kitchen, clean up. Now is the time to you teach your children that cooking isn't over until they have cleaned the waiting mess

Make cooking fun and make you child feel at home in the kitchen. Start your file of quick and easy recipes to enjoy your time with your children before they grow up.

Visit Grandma Carol at <http://www.makecookingeasy.com> for more quick and easy recipes. Be sure to sign up for the "Recipe Club" while there.



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Kitchen Will Know Common Sense: Failure To Maintain Common Electric Pressure Cooker

Electric pressure cooker Fault Maintenance: 1, Machinery Adjustment type electric pressure cooker

1, no Power supply , (Referring to power on, the light does not shine, do not heat) This failure, mainly in the power cord into the side of the fault. Fuse can be measured whether the open, and if so, put an appropriate fuse, failure can be ruled out, such as the fuse does not open, you can measure the center bottom of the pot of 145 degree thermostat, the thermostat will open circuit failure occurs the fault, the fault should be noted that there are the following components: a, the power cord is blocked, (open) b, is the source line interfaces (lectures) are melting away and not pass.



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2, the power indicator light, but not the heat, the failure part of the main fault in the heating element is common because the heating element has burned (open circuit).

3, turn heat to a will, the water has not yet opened on the jump insulation, there are several causes for this failure:

A, knob switch (ie timer) area of contact is not good, although some have been twisted to the cooking but not connected, making the circuit switch control by only heat at 60 degrees.

B, pressure switch failure, blocked, so even if the timer contacts are good, but not yet reached in the case of pressure, the pressure switch is malfunction (step back), while the circuit is in thermal state, boiling is not open.

4, boot one to heat a machine to automatically disconnect the power, light is not bright, and this failure is mainly bottom of the pan 145 degrees thermostat failure, malfunction, only the heating temperature to disconnect the power until they the temperature to be powered down after and put the temperature is OK.



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5, the timer does not turn up, usually burnt rice on the market timer mechanical type pressure cooker divided into two types: type of timer and motor winding type of timer, the following direct that A, B, A type timer-style pressure cooker of the failure on the one hand there is an internal timer to stop the rotation, has been damaged, and partly because some small animal feces left by fleeing into the rotation timer stuck cone, after kind of fault can be cleared of the debris to troubleshooting, B-type timer inside a pressure cooker because of the failure was mainly due to the small motor inside the timer has been burned, can not turn and not holding pressure in the specified period of time off , Note: B-type rotating timer switch control by the pressure, so the point is to note whether the pressure switch failure, (only through continued) pot or pan itself leak Ershi pressure not enough to make the pressure switch tripped .

6, pan leak gas leakage can be divided into several:

A, top pan leak: 1) top pot Plastic Shell has been cracked, the top pressure cooker acupressure does not believe the column, (referring to the top of its old pot pressure needle connected with plastic shell);

2) a column of debris on top of too many failed to make



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pressure pin column temperature breaks out;

3) pot too much pressure or faulty pressure switch is not open before the jump, more than the normal pressure, the top pan from the top automatically exhaust;

4) inside the rubber ring has been cracked and leaking, (Note: The new pot has a top vent, sealed two steps should be noted that).

B, float leakage: 1) float apron has been damaged and leak aging;

2) flat handle bar position in the insurance, is not correct, the float rises, resisting, making the float has not fully risen ventilation;

3) float apron split and leak fixed;

C, gasket leak (around the lid):

1) Aprons are aging, dilapidated loss of seal;



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2) whether it is the same for Aprons Aprons and when the pot worthy cause leakage;

3) whether the Shuaiguo pot guts deformed;

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Kitchen Pots And Pans

There is a tremendous amount of cooking now more than ever before. One of the reasons is because people can't afford to eat out like they used to. So they are learning how to fix wonderful, tasty meals that they can eat right in their own kitchen. Along with this, and maybe because of it, cooking instructional shows, and chef reality shows are more popular than ever before. People are seeing for themselves the secrets that chefs use to create their award winning dishes at home, and in the comfort and space of their kitchen.

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People who learn how to cook certainly save money. Not only this, but they can build their confidence in learning a new skill. But in order to show off their new found skills, they have to have some things that are essential. Those things are kitchen pots and pans. You can buy all the best foods and ingredients from the best gourmet stores. But without any kitchen pots and pans, or without the recommended cookware, you are left out in the cold, and you have nothing.

You might be wondering, what types of kitchen pots and pans does one need to show off their kitchen skills, and to make fabulous foods that rival the recipes that one might get in a restaurant? Here is a look at some of those pots and pans:

Frying pan: You need a frying pan that has a large circumference, and that is deep. You need this so that the oil can completely surround the food that it is going to fry. The types of food that you would fry would include chicken, steaks, and home made potatoes. There are many yummy recipes that call for frying.

Saute pan: This is similar to a frying pan, but it is more shallow. The purpose of this pan, is to give food a light toasting or crust that gives the food a nice texture. The result of the food will have a light toast or crisp on the outside, and be soft and tender on the inside. You would either use butter, or oil for a saute.

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Sauce pot: This is for sauces and gravies. These are small to medium in size, and have a handle.

Large Soup or boiling pot: These are great for large batches of soup, or for boiling large batches of potatoes, seafood, or for boiling large batches of vegetables and meat.

When it comes to buying your kitchen pots and pans, it's important that you get any recommended cookware that might be suggested for the recipe. This is so that your recipes can come out with the flavor, and the texture that is expected when you endeavor upon making the foods. It's also important to consider the material that your kitchen pots and pans are made from. In some cases, you'll want iron cookware. In some cases, you'll want to go with non-stick cookware. The third option is porcelain lined cookware. What you buy will depend on your recipe, and the amount of heat, and the type of heat that you want to impart to your food.

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Kitchen Gadgets Every Vegetarian Should Have

It doesn't mean that if you're a vegetarian, you have very little option when it comes to the food that you eat. You have to realize that even though your option is limited to fruits and vegetables you can still have the same level of satisfaction that meat eaters enjoy. In addition to that, you can make vegetarian cooking as exciting as ever with the help of some essential kitchen gadgets and appliances every vegetarian should have.

It would be utterly impossible for you to prepare any kind of meal with the absence of a good set of knives. You will need even one to cut, slice, and dice ingredients so make sure you invest in a high-quality set. Don't fall in the trap of buying cheap, substandard knives since the only thing that they know how to slice are your fingers.

A food processor is also a must-have for every vegetarian out there. You will especially need one if you're not a fan of manual cooking. This machine is designed to slice not just vegetables and other ingredients but the amount of time you are spending in the kitchen. Most importantly, it helps lower your risk for undesirable kitchen incidents since it's really



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safer to use than knives.

Also referred to as types of food processor, juicers and blenders are two gadgets you should add to your list. Blenders, first of all are popular among smoothie lovers although smoothies are not the only thing that blenders can create; they are also perfect for soups and salad dressings. Meanwhile, get your hand on a juicer if you want to fully extract nutrients from fruits and vegetables.

A crock pot or a slow cooker is also perfect for every veggie lover out there. It's perfect during a busy day and you don't have enough time to prepare a complete meal for yourself. Just set it to cook before attending to other important matters and when you return, expect the food to be ready. The only drawback of a slow cooker is that vegetables lose most of their important nutrients during cooking.

You probably have some or all of these gadgets in your possession. If not, don't think twice to invest on them as soon as possible. Most of these kitchen items have uses that haven't been explored yet by most people, so if you have the time, try to discover them yourself and enjoy their health giving benefits.

David Tan's website about the digital kitchen scale contains the latest information about digital bathroom scales. Check

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out the links for more details.

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Kitchen Items For Quick Vegetarian Cooking

Not all people realize it, but among the easiest foods to prepare are those that vegetarian people love to eat. So even if you're not a vegetarian at all, you might want to try some vegetarian recipes in the future. Preparation can be made even faster, fun, and exciting with the help of kitchen items that you'll surely love to have.

It's not a question whether you'll need a set of great knives in order to come up with a healthy and delicious meal. The question is what type of knives in the first place you should be using. There's no sense at all wasting your time with cheap and dull knives. If you want vegetarian cooking to be fast and safe at the same time, invest on good-quality culinary knives.

In case you're not into manual kitchen work, make use of a food



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processor. With a quality food processor, you can slice, chop, and shred any vegetable, fruit, and herb of your choice. Since its a powerful kitchen gadget, you can expect your time in the kitchen to be cut in half. Aside from being super fast, its also very safe to use.

Two other gadgets perfect for automatic food preparation are the blender and the juicer. These two powerful tools are also considered food processors. The only difference is that they are smaller and the blades used for them are fixed. Both are great if youre looking for easy to prepare juice drinks and smoothies but can also be used for creating salad dressings and healthy soups.

If youre always on the run, a slow cooker, or a crock pot is the perfect appliance for you. With a slow cooker, you can attend to other matters without worrying about your food getting burned or overcooked. All you have to do is throw all the ingredients into the pot, set it on the temperature you want, and leave it cooking. Upon returning, expect your veggie meal to be ready in no time.

In case you dont have any or some of these tools or devices at home, it would help if you invest on them right away. You dont exactly have to be vegetarian in order to take advantage of these essential kitchen tools. However, it would be to your benefit if you find ways to use them in preparing not just



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tasty but healthy meals.

Amy Chan is a regular blogger of various topics. She also reviews kitchen scales. Read her latest editorial about the Salter scale and how useful it is in the kitchen.

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