



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

Recipes For Acorn Squash Are Avoidable With Basic Cooking Methods.

Acorn Squash are plentiful this time of year, but avoided by most shoppers because the large, heavy, ugly, tough orb is intimidating. Where would I begin to know how to cook that thing? people ask themselves. Even if they're brave enough to buy it, they now need to search for recipes for acorn squash. That takes time. That takes effort. It's not fun.

However, you can avoid searching for recipes for acorn squash if you employ a little basic cooking methods skill. You can write your own recipes! Acorn squash is a tough nut to crack, so some basic knife skills are in order to remove the waxy outer skin. With a serrated slicing knife, I first remove the top and bottom of the squash. Then, carving around the contour, I remove all the skin, revealing the bright yellow/orange color of the flesh. Cut it in half, remove the seeds, and cut into cubes for the beginning of our own recipe for acorn squash.

Roasting (or baking) is a basic cooking method that uses hot

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



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

air to transfer heat to food. This is called a dry convective cooking process. The only problem with cooking with dry air is that it dries out the product your cooking. Moisture evaporates in a hot oven, giving you dry results.

Well add moisture to our own recipe for acorn squash by creating a simple white sauce. Having combined butter and flour to create roux, I added milk and goat cheese to create a creamy, cheesy, bright white sauce. Once we coat our cubed acorn squash in the white sauce, it will help retain moisture through the long, dry cooking process.

Your recipe for acorn squash doesnt have to include a white sauce youve created. Condensed soups work very well in helping keep your foods from drying out in the oven. This is a quick and easy way to create a flavorful recipe for acorn squash without much cooking knowledge at all.

Chopped walnuts are a Fall flavor that would compliment this dish, so Ive chosen to include them in my creation. Once spooned into a casserole dish and topped with bread crumbs or shredded cheese, weve created our own recipe for acorn squash an Acorn Squash Gratin.

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



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

You can use this very same method to create any recipe you desire, using any products you desire. Don't avoid the fresh ingredients of Fall because you'd have to search for written instructions. Once you think about HOW you'll cook the item, you'll be creating your own recipes for acorn squash using these suggestions.

See the recipe for acorn squash video.

Author Box:

Chef Todd Mohr has freed thousands of people from the frustration of written recipes with his online cooking classes. The Chef's cooking DVD series *Burn Your Recipes* empowers people to cook with basic methods and the ingredients they desire.

Chicken Recipes – Where Can I Find Chicken Recipes and Other Kinds of Barbecue Food?

I would like to continue the topic of barbecue meals. It's

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



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

becoming really popular these days, so I think this topic can be really interesting. I would like to give you some information about tools used for barbecues, about some meals (especially chicken meals and chicken recipes), and about some additions, such as sauces or salads.

The first thing I would like to describe is corn. The corn from barbecue is very popular and a tasty appetizer in the United States of America. It's good to put a toothpick at the ends of the corn, so it will be easier to handle it.

The next thing (or things) that I want to describe are barbecue tools. You should remember about the cutlery of course (knife, fork etc). I think that a metal barbecue graticule can be useful (for example for fish).

Of course the most important part of a barbecue is meat. I prefer chicken meat. You can prepare it in many ways, because there are many chicken recipes. Chicken meat is very tasty and delicate. It is also very cheap meat and it is healthy, so people with health problems can eat it. They can forget about heart diseases or a high cholesterol level in the blood when eating chicken. You can make a lot of chicken meals, such as chicken breast with spinach or chicken shish-kebab with

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



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

banana-coconut sauce and many more dishes. As you can observe, there are lots of chicken recipes for barbecue.

I also want to add some information about things that are making barbecue food more tasty. These things are marinades made from oil, fresh herbs and garlic. Chicken meat is very soft, so you can put it in marinade for half an hour. If you prefer stakes, use herb butter. There are also other barbecue additions or appetizers such as figs (or other fruits such as bananas or peaches). I think that roasted potatoes are also a very tasty barbecue appetizer. You can eat them in salad as well (which is very tasty). Of course, don't forget about different sauces. You can prepare them yourself or buy some.

I think that the facts included in this article are the most important ones and that they can be very helpful for you. Remember them when you are preparing your barbecue. You should also remember chicken recipes for barbecues because they are really good. That's all I wanted to write. I hope you have enjoyed this article.

View thousands of recipes. Sign up and gain access to your special cookbook collection, cooking tips and recipes. Free Recipes Toolbar for healthy recipes, cake recipes, chicken

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



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

recipes, easy recipes, food recipes and other recipes.

Find More [Chicken Recipes Articles](#)

Advantages of Various Cabbage Recipes

You might believe that cabbage is simply a traditional vegetable, but actually cabbage recipes are extensively cherished for their high dietary value. A lot of the cabbage recipes are named magic recipes by diverse nutritional specialists. Cabbage is full of vitamins and other nutrients such as vitamin C, A, and E, all of the B vitamins, plus minerals selenium, magnesium, potassium, iron and calcium.

Additionally, cabbage is incredibly low calorie, along with simply 15 calories in one cup. Also, cabbage recipes are abundant with fiber, some protein, some carbs. Cabbage is one of the few vegetable that are known for not obtaining secretion of insulin. Additionally, one of the most important benefits of making cabbage recipes is that it is rather easily obtainable and inexpensive too.

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



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

The entire Cabbage recipes are also suggested for being full of dietary fiber which additionally comes with the very needed insoluble fiber cellulose. Also, extra use of cabbage dishes could also raise the majority of stools and encourages removal. This robotically reduces likelihood of catching a few important fitness troubles such as colon cancer.

It might amaze you to understand that our ancestors used cabbage for a variety of factors. Cabbage is also considered extremely useful in curing and preventing from another serious troubles such as ulcers and infections. Additionally, it kills bacteria and viruses in the lab plus can enhance the immune system, to help fight sickness.

Besides rising body's metabolism, cabbage recipes are helpful in preparing the medicines similar to acetaminophen quicker in body.

Cabbage dishes are excellent in purification the belly and keeping your body free from every type of gastrointestinal troubles. This is because of the high levels of sulfur and iron present in cabbage. Aside from these fundamental advantages, cabbage recipes are also responsible for eliminating body fat and clearing mucous membranes.

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



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

What is the Bottom Line?

Cabbage dishes are tremendously full of phytochemicals, antioxidants, minerals and vitamins. The Health benefits and dietary worth of cabbage considers it supreme for weight loss and keeping optimum health. For best consequences, eat cabbage raw or lightly cooked. Also, you may even try stuff, quarter, shred, slice, roll, simmer, pressure, microwave or bake your cabbage. One exception: If you have an interest in weight gain, don't include a lot of cabbage as part of your diet.

For more details on Great Cabbage Recipes please browse Easy Cabbage Recipes. You can also have a look at some awesome Cabbage soup recipes by clicking Cabbage Soup Recipes.

Easy Chicken Recipes For Families

If you love to cook or if you cook often for your family, you must have had a lot of experiments in the kitchen. I am sure that in the past, you have grabbed something inside the refrigerator and you decided to combine or mix it with other

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



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

food.

We must admit that simply heating chicken can be boring. What this article is trying to tell you is that there are quick and easy chicken recipes you can prepare in no time.

Chicken in Lemon Garlic Sauce

For this recipe, cut chicken breasts in halves. After, mince some garlic and saut it in a pan over medium heat. Let the garlic brown then fry the sliced chicken breasts with it until the chicken are evenly browned. Season it with salt and pepper. Remove the chicken and put it on a plate. In the same pan, pour some chicken broth and scrape of the bits stuck at the bottom. When the broth boils, add the olive oil and reduce heat to medium low. Cover and let it simmer for another 30 minutes or until the sauce is reduced to half and the chicken is tender. You can now put the lemon juice. Allow it to simmer for another 10 minutes or until the sauce thickens. Serve it warm over rice.

Easy Chicken Meatballs with Mayo Dressing

In a bowl, combine the chicken breast, minced garlic, finely chopped onions and chopped parsley. Season it with salt and

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



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

pepper and mix well. Turn the ground chicken into small ball formations. Dip them in an egg mixture (to keep the shape) and roll them in bread crumbs. Fry them under moderate heat on a pan with butter until it is evenly browned. Serve it warm with rice and mayonnaise dressing.

Sauted Ground Chicken with Mixed Vegetables

In a skillet, saut some minced garlic and onions over low heat for around 5 minutes. Add ground chicken and put a few teaspoons of soy sauce to enhance its color and flavor. Season it with salt (if needed) and pepper. Another option is to saut the chicken for 10-15 minutes or until it is tender. Place some diced carrots, corn and green peas. Stir-fry for another 5-8 minutes to cook the vegetables, but keep them crispy. You can also boil the vegetables in chicken broth before serving.

These easy chicken recipes require less effort. You definitely have to try one today.

Article By : Recipe finder. Recipe finder, is a search engine with almost 1 million recipes, including lots of easy chicken recipes. You will also find interesting food related news and articles at the site.

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



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

Related [Chicken Recipes Articles](#)

Easy Recipes Build Confidence For Beginners

Even if you are keen on the idea of becoming a wonderful fully-fledged cook it is best to start with easy recipes first. This is the best and quickest way to get the confidence to try more complicated recipes later on.

The first thing to attend to for cooking to be easy is to have the basic ingredients available. The basic ingredients need only include nutritional fresh unprocessed food. Ground beef is very versatile as are pieces of beef suitable for roasting or the grilling. If you are not a red meat fan, ground chicken and chicken pieces are also easy to buy and use in the same way. Other basics include fresh vegetables, fruit, rice, pasta, good quality bread as well as oil, butter and some basic herbs, spices and sauces.

Microwave and oven-ready meals may be easy but most of them are filled with different preservatives, sugar, salt and

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



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

saturated fats. These meals may be convenient to use but there are much healthier and more rewarding alternatives.

An easy and quick “fast food” recipe is to grill a piece of meat and steam small potatoes, broccoli and carrot. Serve accompanied with a good sweet chili or barbecue sauce. As you gain confidence you can try making your own home made sauces for the meats and/or the vegetables.

There are also many easy pasta and rice recipes available for beginners.

“One dish” meals using combinations of fresh ingredients are also easy, tasty and nutritional. Fresh vegetables can be placed at the bottom of an oven pot and a piece of either beef or chicken can be placed on top. Season and cover this and place in a moderately hot oven. Cook until the meat is tender and cooked through.

By keeping things easy and simple you will be surprised at how soon you will have the confidence to try more advanced recipes and become the cook you really want to be.

About the Author

Find More [Kids Recipes Articles](#)

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



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

Healthy And Cheap Recipes For Your Family

What mom doesn't want to find healthy and cheap recipes to serve her family? In today's world, it is getting harder and harder to find good affordable food that you can actually serve to your kids. Junk food is usually cheaper and of course, it's also easier to whip up or just buy and serve. This has created a society where children struggle with obesity and parents are constantly in a battle over healthy food.

Healthy food doesn't have to cost a lot, but you do need to be willing to prepare it yourself. The premade meals that are so common these days are expensive, particularly if they are healthy, so look for your own recipes and you will be able to change the way your family eats while on a budget.

Healthy and cheap recipes are actually not difficult to find. Places like TheGourmetMama.com offer quick and easy recipes that you can whip up in no time and on a budget. However, you can also create your own.

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



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

If you understand the basics of meal planning, including a protein, vegetable, and grain, you can come up with your own recipe. A grain base such as rice or pasta is a great way to start. Then work on a topping that incorporates vegetables and protein. Sautéing onions, celery and garlic will get you off to a good start for any sauce. Add tomatoes or cream for a pasta sauce, or include some meat or beans as a protein.

There's really no reason not to experiment with the various combinations that your family has enjoyed in the past. If they liked spaghetti and meatballs, try the same thing with different veggies, blend cooked broccoli or spinach into the sauce or add some squash puree for creaminess and added nutrition without having to pay huge sums of money.

Healthy eating really doesn't require a lot. You can even make perfectly balanced meals from canned food, all you need to do is plan ahead a bit. Chop up a cooked chicken breast and add it to a simple broth, along with chopped carrots and parsley and you have a very simple, yet healthy meal. Add some beaten egg and you up the protein content without spending more than a few pennies.

You'll find that many healthy and cheap recipes are really

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



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

very simple. There's no need to get very complicated . . . a simple meal of rice with beans and a little flavoring can be just what you need for a quick and easy dinner and it can feed your family for just a dollar or two, depending on whether you buy canned beans or opt to cook your own.

Healthy and cheap recipes combined with meal planning on a budget can really make all the difference in your family's health and happiness. Everyone will be happier when they enjoy proper, healthy food that is prepared in the home and you don't need a ton of time to manage it.

Looking for healthy and cheap recipes? TheGourmetMama.com has plenty of quick and easy recipes so you can feed your family cheaply without compromising on quality.

Recipes for Acorn Squash Are Avoidable with Basic Cooking Methods

Acorn Squash are plentiful this time of year, but avoided by

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



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

most shoppers because the large, heavy, ugly, tough orb is intimidating. “Where would I begin to know how to cook that thing”? people ask themselves. Even if they’re brave enough to buy it, they now need to search for recipes for acorn squash. That takes time. That takes effort. It’s not fun.

However, you can avoid searching for recipes for acorn squash if you employ a little basic cooking methods skill. You can write your own recipes! Acorn squash is a tough nut to crack, so some basic knife skills are in order to remove the waxy outer skin. With a serrated slicing knife, I first remove the top and bottom of the squash. Then, carving around the contour, I remove all the skin, revealing the bright yellow/orange color of the flesh. Cut it in half, remove the seeds, and cut into cubes for the beginning of our own recipe for acorn squash.

Roasting (or baking) is a basic cooking method that uses hot air to transfer heat to food. This is called a dry convective cooking process. The only problem with cooking with dry air

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



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

is that it dries out the product your cooking. Moisture evaporates in a hot oven, giving you dry results.

We'll add moisture to our own recipe for acorn squash by creating a simple white sauce. Having combined butter and flour to create roux, I added milk and goat cheese to create a creamy, cheesy, bright white sauce. Once we coat our cubed acorn squash in the white sauce, it will help retain moisture through the long, dry cooking process.

Your recipe for acorn squash doesn't have to include a white sauce you've created. Condensed soups work very well in helping keep your foods from drying out in the oven. This is a quick and easy way to create a flavorful recipe for acorn squash without much cooking knowledge at all.

Chopped walnuts are a Fall flavor that would compliment this dish, so I've chosen to include them in my creation. Once spooned into a casserole dish and topped with bread crumbs or

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



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

shredded cheese, we've created our own recipe for acorn squash – an Acorn Squash Gratin.

You can use this very same method to create any recipe you desire, using any products you desire. Don't avoid the fresh ingredients of Fall because you'd have to search for written instructions. Once you think about HOW you'll cook the item, you'll be creating your own recipes for acorn squash using these suggestions.

See the recipe for acorn squash video.

Author Box:

Chef Todd Mohr has freed thousands of people from the frustration of written recipes with his online cooking classes The Chef's DVD series "Burn Your Recipes" empowers people to cook with basic methods and the ingredients they desire.

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



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

Free Weight Loss Recipes and Programs

If you have been surfing the net for weight loss diet programs. You will notice a proliferation of so-called quick diet programs. These are known as fad diets. You will realise that when fashion is over, their popularity will wanes, and the plans are actually not reliable.

What you have to look out for are programs that encourage skipping meals. Skipping meals is really unhealthy, as it causes hypoglycaemia, where your blood sugar level becomes dangerously low. You will also end up with a lower metabolism, which is essential burning away the extra fat in your body. So, taking regular meals will not only keep you healthy, but also help you burn fat. You can find a few delicious free weight loss recipes towards the end of the article.

The next thing you have to be aware of is programs that do not include exercising or vice versa. Exercise is crucial in enhancing the various functions of your body like blood circulation. If you can exercise as well as follow a healthy diet program, then you will find yourself losing weight and

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



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

staying healthy at the same time

Finally, if you are really overweight, do be patient because it does take time and effort for you to burn away the extra fat that may have taken years to accumulate. But if you keep at it and never give up, I am very sure you will achieve your goal sooner rather than later.

Here then are the weight loss recipes.

Chicken Broccoli Casserole

Ingredients:

1 pound chicken Boiled and deboned. – (1 to 5)
8 broccoli flowerets
1 cup mayonnaise
1/2 cup sour cream
1/2 cup chicken stock
12 ounces cheddar cheese
3 tablespoons french fried onions
3 tablespoons bacon bits
1 1/2 teaspoons curry powder

How to Prepare:

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



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

Boil and debone the chicken. Boil the broccoli and drain. Mix mayo, sour cream, chicken stock and curry powder. Arrange shredded chicken on bottom of casserole dish, then broccoli. Pour mayo mixture over the chicken and the broccoli. Layer cheddar cheese and then onions and bacon. Bake in a 350 degree oven for 25 minutes. Allow to cool for five minutes and then serve.

Stir Fry Ground Beef

Ingredients:

1 pound ground beef – lean
1/2 cup chopped onion
2 tablespoons soy sauce – low sodium if desired
2 cups zucchini slices
1 cup diced tomato – large dice
1 packet sweetener
1/2 cup water
1/2 teaspoon salt and pepper – each
1/2 teaspoon ground ginger

How to Prepare:

Mix ground beef, onion, soya sauce and salt together. Peel and

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



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

slice zucchini. Dice tomatoes. Heat oil on high. Stir fry ground beef mixture until browned, about 7-8 minutes. Add zucchini and water, stir well, then cover. Cook 5 minutes, stirring occasionally. Add tomatoes and sweetener, cook 2 or 3 minutes more or until tomatoes just warm through and start to wilt.

Creamy Mushroom Pork Chop

Ingredients:

1 tablespoon Butter
4 pork chops – (4 to 6), bone in Garlic Salt Black Pepper
1 Jar Ragu Parmesan Alfredo Sauce – (16 oz.)
8 ounces button mushrooms – whole
1 Pinch Dried Thyme

How to Prepare:

Melt butter in large skillet. Season chops on both sides with garlic salt and pepper, and brown in butter. Transfer chops to slow cooker. Remove skillet from heat and stir alfredo sauce into drippings. Slice mushrooms and scatter over chops in slow cooker. Pour alfredo sauce over all Sprinkle with dried thyme. Simmer on medium low heat about two hours or until chops are

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



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

fork tender

Dave Lu is a health and fitness enthusiast. He researches, writes articles and reviews on various weight loss and health care products available in the market. You can visit his review site at [Best Weight Loss Products Review](#) for more information.

More [Beef Recipes Articles](#)

Some Of The Popular No Bake Cookie Recipes

Whatever be the occasion, a birthday smack or a simple get together, delicious cookies are a favourite. Cookies are worth enjoying but the only problem is the process of baking them is kind of tedious. It isn't a simple task and not all can pull it off perfectly. Anyways, what about serving cookies that you don't have to cook? It sounds exciting and the methods are easy too. Take a quick look at some.

The most popular no bake recipe for cookie preparation is

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



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

microwave chocolate crisp bars. Toothsome and very crispy, these tasty cookies are relished by one and all, particularly the young ones. Simply, put chocolate chips along with crisp rice cereal, few marshmallows and peanut butter to prepare these bars. However, if you're an acne sufferer, then don't put in dollops of peanut butter. Though, you may also use Exposed Skin Care System to lose the condition.

What about having delightful no bake chocolate peanut butter cookies? If you savor creamy yet crunchy cookies, go for these cookies. What basically works best for these cookies is you can use alternative choice to many ingredients. Like, if you don't like oatmeal then you'll substitute it with coconut. Nevertheless, oatmeal is way fitter and also helps in weight loss. Hence, if you have been on a weight management orgy, use effective supplements for weight loss such as Dietrine Carb Blocker.

Crispy pan cookies are another great option that you have when looking for no bake cookies. A classic recipe, this one is loved by both- the young and the old alike. It needs some base ingredients and is absolutely straightforward to make. Try this if you are novice at cookie making. These cookies are absolutely easy to make and need cooking time of mere twenty

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



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

minutes. So, you shouldn't have a problem making them even if you are afflicted with back pain.

You may try your hands at some caramel crisp marshmallows, in case you wish to try something similar yet unlike cookies. You can prepare these cookies without any effort. It is so simple to prepare that even kids can make it. Only 3 basic ingredients are required for this recipe, which include marshmallows, rice cereal and caramel ice cream topping. Few essential ingredients and a simple recipe permit you to make luxurious cookies.

Special kay bars are another cookie which will get you all the appreciation from friends and family. Crunchiness of cereal together with chewy peanut butter and creamy chocolates gives you a cookie with multiple textures. The result's cookies that taste awe-inspiring. You may have difficulty making them at first but after you make them yourself, it will be less complicated.

Therefore, in case you don't really want to juggle with baking issues, try some no bake cookie recipes.

Here is some more information on Exposed Skin Care System and

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



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

Suffering From Back Pain.

Baked Garlic Parmesan Chicken

Baked Garlic Parmesan Chicken



- 6 skinless chicken breast halves
- 2 tbsp olive oil
- 1 glove garlic
- 1 cup dry bread crumbs
- 2/3 cup grated parm cheese

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



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

- 1 tsp basil
- 1/4 tsp ground black pepper

1. Preheat oven to 350 degrees F.

Lightly grease a 9 x 13 baking sheet.

2. Blend Olive Oil and Garlic

Blend dry ingredients in a separate bowl.

3. Dip chicken breast in oil mixture then coat with dry ingredients.

Place on baking sheet.

Top chicken with left over dry ingredients

4. Bake for 30 minutes in preheated oven.