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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 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.

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



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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 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



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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 Suffering From Back Pain.

Lets Make Some Tasty Chicken Salad Recipes

Chicken Salad is bursting with flavors if made with the right recipe. You can eat chicken salad by itself or you can pair it with sides likes lettuce, avocado; it can also be used for sandwiches. Besides chicken, chicken salad can comprise of a variety of other ingredients like bacon, sliced apples, nuts, chopped peaches, seedless grapes, fruits, raisins, pineapples, hard boiled eggs, cucumber, peppers, English Peas, olives and a whole lot more. The flavors can also be adjusted by using different spices like cumin and curry.

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Ingredients

4 cups diced poached chicken
1 stalk celery, cut into 1/4 inch dice
4 scallions, trimmed and thinly sliced or 1/4 cup sweet onion cut into 1/4 inch dice
1 1/2 teaspoons finely chopped parsley
1 cup prepared or homemade parsley
1 cup prepared or homemade mayonnaise
2 teaspoons strained freshly squeezed lemon juice
1 teaspoon kosher salt
Freshly ground black pepper

Directions

1. In a mixing bowl, mix together the chicken, celery, scallions and herbs. Set aside.
2. In a small bowl, whisk together the mayonnaise, lemon juice, mustard, salt and pepper to taste. Add to the chicken and mix carefully until combined. Place in the fridge until ready to serve.
3. Serve on a bed of lettuce with sliced tomatoes, in half an avocado or in a chicken club sandwich prepared with artisanal bread, crunchy smoked bacon, vine-ripened tomatoes and lettuce.

Poached Chicken for Salad

10 sprigs parsley



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2 sprigs fresh thyme

1 small onion, cut into two halves

1 small carrot, cut into two halves

1 stalk celery, halved

3 pounds chicken breasts halves, on the bone and fat trimmed

5 to 6 cups chicken broth, homemade or low sodium canned

Directions

1. Put parsley, thyme, onion, carrot, celery, and chicken breasts in a medium saucepan. Cover with the broth, and bring just to a boil. Lower the heat to very low and cover. Poach the chicken for 20 minutes or until firm when touched remove the pan from the heat, uncover, cool the chicken in the liquid for 30 minutes.

2. Move the chicken to a cutting board and keep back the liquid. Bone and skin the chicken and slice the meat into 1 inch cubes. Discard the bones and skin.

3. Strain the broth and store, covered, in the refrigerator for 3 days or freeze until later use. Skim off any fat from the surface of the broth before using.

This recipe yields 4 cups diced chicken or 4 to 6 servings.

Please visit [this link](#) for more information on Chicken Salad Recipe and [this link](#) for information on many more Chicken Salad Recipes.

More [Chicken Recipes Articles](#)

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Some Of The Best Hamburger Recipes

Hamburgers or Burgers for short, are sandwiches consisting of a cooked patty of ground meat. The meat is usually beef, but is sometimes pork, turkey, or a mixture of meats. The patty is put in an open, white bun, or between two slices of bread. Hamburgers are usually served with lettuce, tomato, onion, pickles, or cheese and condiments such as mustard, mayonnaise and ketchup.

The term hamburger initially derives from the German City of Hamburg, Germany's second largest city, from where many immigrated to America. Today hamburgers are usually a staple of fast food restaurants. Hamburgers served in major fast food restaurants are mass produced in factories and frozen for delivery to the site. These hamburgers are thin and of uniform thickness, differing from the traditional American hamburger cooked in households and conventional restaurants, which is thicker and prepared by hand from ground beef.

Top Five Best Hamburger Recipes

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



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1. A Great Little Hamburger Recipe. This recipe features a barbecue burger with bacon and onion inside the patty. You may add cheese to the filling as well if this is desired. This basic recipe is great because it mixes bacon with barbecue sauce.

2. To Die For Burger Recipe. This burger is garlicky and topped with avocados and roasted red peppers.

3. Bacon Double Cheese Stuffed Burgers. A bacon cheeseburger with bacon and cheese stuffed inside the patty. Don't be concerned about hiding the stuffing away inside the burger, just ensure that the burgers are not too thick and that they are well packed.

4. All Gone Onion Burger. These burger patties are stuffed with strong flavour. The secret is to crumble a bouillon cube with a kitchen mallet and put it in each patty.

5. Cajun Burgers. This is another burger that is bursting with delicious flavour. The patties don't only have a Cajun flare, but there is also a mildly spiced barbecue sauce to accompany it. You can increase the heat any way you prefer on these burgers. Try a thick slice of pepper jack cheese or a hot and spicy barbecue sauce. If you typically make an extra messy burger, try an extra hearty bread for the bun.



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