



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

## 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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## A better take a look at a Lodge Dutch Oven

A Lodge Dutch oven might be the most effective cooking investments that you would be able to make. Whether you want a superb indoor oven or you want one for your frequent camping trips, Lodge made ovens that will provide you with the performance that you simply need. They have a variety of models offering totally different options and functions. For outdoor ovens, they function legs so that you could place the oven on top of the flame. It also has handles so you can use a rope to carry it over the flame. Indoor ovens, alternatively, provide massive areas for cooking your food.

Be it indoor or outside, a Lodge Dutch oven is all the time very durable. They're said to last for a lifetime, which can put your thoughts relaxed anytime and each time you make use of your oven. They're also very straightforward to use and

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might prepare dinner meals faster than common ovens. It is because they're designed in such a way that warmth is continually circulated contained in the oven. This ensures that the food is cooked evenly. On the same time, they are designed to permit for straightforward cleansing as well.

With regards to a Lodge Dutch oven, cleansing is always a priority for any potential buyer. It's no secret that a typical Dutch oven is difficult to clean. That being said, in the event you personal an oven manufactured by Lodge, here is some cleaning tips which you could observe to make your life an entire lot easier.

The first thing that you might want to know is the parable that cleaning soap and water will damage your oven. This is not true. It's actually beneficial that you simply use warm water and cleaning soap in cleaning your Lodge Dutch oven. They have this feature that allows you to simply take away any of these unwanted and damaging charred meals and chunks of charcoal in your oven. All you need is a rather stiff brush to remove these leftovers, after which make use of soap and water to fully rinse your oven. It is crucial however, that you just remember to scrub the oven and the utensils proper after using them. Do not give the stuck meals time to turn out to be

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permanent. When you end using this cooking ware, rinse it with warm water and soap.

Virtually all of the Dutch ovens from Lodge are prepared for use proper out of the box. You may convey your model new ovens to your camping trips immediately. But of course, the most effective part of cleaning is to stop any of the dangerous stuff from occurring within the first place. Although these ovens are straightforward to wash due to their design, you can make your life a complete lot simpler through the use of vegetable oil in your oven.

Once you open your new Lodge Dutch oven, it is strongly recommended that you just oil it utilizing vegetable oil. One of these oil will virtually eliminate the need to scratch and scrape the surface of your oven to remove the remnants of your final cooked meal.

For additional Lodge Dutch Oven information go to the Lodge Dutch Oven website.

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