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Added New Cookbook

The Weekend Chef Presents Apple Recipes

An apple a day is said to keep the doctor away. With The Weekend Chef Presents Apple Recipes a collection of over 70 recipes from our recipe database of over 350,000 recipes. It should not be a problem keeping the doctor at bay. It includes recipes such as:

APPLE AND TAPIOCA.

1/4-pint tapioca
1 lb. apples
1-pint water
Lemon peel
Sugar.

Soak the tapioca in the water overnight. Peel and core the apples, cut into quarters, stew, and put in a pie-dish. Sprinkle with sugar to taste, and the grated yellow part of a fresh lemon rind. Mix in the soaked Tapioca and water. Bake about 1 hour. Serve cold, with or without boiled Custard.

There are over 40 cookbooks in this series and I still have about 20 more to do. All told the series should include over 10,000 recipes from around the world.

Here are some of the recipes: You can search our recipe database. Just enter the title of one of the recipes to see the details or purchase the cookbook for only \$1.

Here is a partial listing from the Table of Contents:

APPLE CRISP

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SAGO APPLE PUDDING
DUTCH APPLE PUDDING
APPLE MERINGUE PUDDING
BOILED APPLE PUDDING

Beef Jerky Food Dehydrators

There are a multitude of beef jerky food dehydrators on the market. You can select from small three or four round tray, air up from the bottom, type dehydrators to the larger square or rectangle style with back to front heated air circulation.

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

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Both will do the job. Well, just doing the job is not sometimes enough. Round units are not conducive to jerky for lack of good spacing of the product. Yes you can use a round one and get the most excellent jerky. However, if I am going to invest the time to make jerky or anything else, then I want the maximum result. Square or rectangle food dehydrator trays increase the productivity of the unit itself. The meat can be placed evenly on the tray. Drying is also more effective. There are three or four units that I believe meet the standards to do jerky drying with efficiency and turn out an excellent product. These are in random order.

The Good4U Food Dehydrator: This dehydrator is a little new twist to old designs. The unit is door-less. The manufacture took a different approach to the unit, very clean and very inventive. For ten shelves and horizontal drying this is a good value. It can be found on the internet for around \$ 170.

The Excalibur 2900 Food Dehydrator: This is the grand daddy of the food dehydrator industry. Well built with ease of use. This will dry all day and dry all night. A great addition to any kitchen. Can be found on the internet for \$ 190.

The Weston Products 10-tray stainless steel dehydrator: This, by far, is some serious piece of commercial grade equipment. While it is the highest cost at approximately \$ 250. This is the Cadillac and Caterpillar combined. If you want to do multiple different tasks with one machine then consider this

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one. It lets you perform bread dough rising for proofing. Remove the shelves and use it to dry arts and crafts. Dry your own artisan pasta. This is a great choice if you are willing to go the extra expense.

Lequip Food Dehydrator: This unit is the least costly of the four, but do not underestimate the abilities of this machine. The FilterPro will supply endless clean heated air to create an excellent result your family will enjoy. Design is easy to clean up and a 24 hour timer shutoff is standard. The unit can be increased to 20 trays if so desired. This will give you a maximum of 24 feet of drying surface. The FilterPro is on the internet right now for around \$ 140.

Please remember when comparing the machines, keep in mind your needs now and in the future. Most of the folks we talk with will comment they should have gone with the larger machine. Once you use one and reap the benefits it will be in almost constant use. Eat right and eat well.

Mary Dahlberg

Mary Dahlberg has been active with food preparation her whole life. Her mother had a step stool for Mary to be right by her side in the kitchen learning good techniques early on. Her delight to please the palettes of others took Mary into healthcare management of food and nutrition services for over 20 years. Mary and her husband now own Food Tools Plus, an e-commerce site to offer quality food preparation equipment. They carry a range of Home Food Dehydrators to fit the need of anyone.

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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 occasions is get those recipes from America's favorite restaurants. You will be amaze how easy to make them at home. Those dishes can be the base and with a little imagination, you can make them your own.

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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 isnt 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 made 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 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

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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 restaurants and plan your next special occasions

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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

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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 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.

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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Tips to grill your beef

Do you attempt to grill your beef and expect to get perfect results? Were you successful in your previous attempts? Do not worry. Once you get a hang of it, it will be an easy task and you should not be finding it difficult anymore. You can try getting some tips from experts regarding grilling Angus and steak beef. This is very good for your health. Preparing these items requires lot of patience on your part and you need to have hands on experience to have the best of beef.

It is important to decide the kind of beef you want. If you prefer steak or angus, then make sure to choose a thick and well marbled slab of meat. These food items will need preliminary preparation such as trimming and boning. So what are the steps involved in grilling your beef? It is important to pre-heat the grill to the accurate level. You can choose either charcoal or the gas grill depending upon your comfort level. Remember that briquettes are required for charcoal grills to build up the flame.

You can coat the steak beef in olive oil and dip it in a container having pepper and coarse salt. Place it on the grill once the preliminary preparations are done. If you want to use a marinade, then you can soak the meat in it for 3 to 4 hours prior to grilling. However, most of the people do not prefer

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this option. Make sure you do not place it directly over the fire. If you are using gas grill, then turn on one side and leave the other side unlit.

A thicker steak is ideal to grill and it should be well marbled. This will make sure there is some fat content present throughout the steak which will make it juicier and tastier. Allow the beef to reach the normal room temperature before you start cooking. The cooking time is dependent on the thickness of beef. Avoid flipping the meat frequently and refrain from using forks. You can use tongs instead of forks or alternatively you can use your finger to test if cooking is done. Allow it to reach the desired doneness and remove the beef from grill. Do not worry if you have started cooking for the first time. Experience is the best teacher. You will learn lessons by making mistakes.

Make sure you buy the beef from a reputable shop. The quality should not be comprised under any cost. It is highly recommended to learn the tricks and lessons on grilling the beef. It will be very helpful when you have a team outing in the office or when you go on a vacation with your family members. Angus beef is preferred over steak beef by some people because of its taste. Healthy cooking habits will lead to better lifestyle. Health is wealth. Hence, prefer food items that are good to health and cooked in a hygiene atmosphere.

Rajkumar Jonnala is a Freelance writer works for company Beef.com provides highly-brandable Marketing Names along with an easy-to-use Website Builder allowing you to quickly launch a new marketing website for your ranch, association, or beef related business. What are Marketing Names you ask, and how will they help you?

Cooking Recipes ? Recognize Where to Find Success

Have you ever had the craving for a particular dish or meal, but cannot appear to find a recipe for it? If this sounds such as you, there isn't any need to fret. The fact of the matter is that recipes are available all over the place. Just because you are not a grasp chef does not mean that you just can not find cooking recipes. If you recognize the place to look for recipes it's best to never have any downside getting started together with your next delicious meal.

Here are three places that you will discover cooking recipes with out having to spend hours in search of them.

1. The obvious place to search out cooking recipes is in a cookbook. Paper recipes are what the vast majority of folks turn to when they are attempting to make a dish that they aren't acquainted with. In any case, paper recipes allow you to hold the directions useful as you progress by the process. The good thing about cookbooks is that there are a whole bunch of them on the market, with each on concerning a singular topic. You'll find a cookbook that covers every thing from bread making to desserts.

2. When searching for cooking recipes never overlook a very good friend. Likelihood is that if you wish to prepare dinner, you in all probability know someone else that shares the passion. Why not swap recipes so that everyone can take pleasure in? Buying and selling paper recipes with a pal is likely one of the most ignored methods of discovering new dishes to make.

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3. In fact, you possibly can seek for recipes online. If there's something that you simply need information on in a rush, the web is the place to look. Computer recipes will let you find what you need without having to buy a single thing. As well as, many individuals have decided to go the internet route as a result of they'll print out the computer recipes and take them to the kitchen. It doesn't get much easier than that.

Regardless of what kind of recipe you are in need of, the actual fact of the matter is that they are often present in numerous different places. In case you do not need luck with one of the choices listed above, you can at all times strive the next. And if none of them be just right for you, why not discover your personal means of compiling recipes?

The underside line is that you don't have to be a cooking professional to search out quality recipes.

Lanette D. Deprato

If you want extra info concerning resep masakan or resep masakan indonesia, visit the Writer's Site in a jiffy.

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Finding The Best Chefs Recipes

It astounds quite a lot of people how many wonderful chefs can easily cook amazing dishes but fail to publish recipes in a clear as well as concise manner, which makes for easy reading.

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

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A lot of people could benefit to carry on with doing work in the cooking sector for a number of weeks and educate themselves on the skill linked to preparing any bill of materials for a dish due to the fact that this way, they would get to know how certain ingredients can be grouped together to make a sub assembly before the preparation into the final assembly. The best chefs recipes will be obvious when compared to sub-standard ones, and those who actually study cooking also learn how to write clear, concise chefs recipes.

A few top cooks have acquired this skill of course, and they actually produce superb food, freshly prepared as well as in a short period of time. It simply comes from storing the meal in a sub-assembly state right up until youre ready to cook, then throw everything together to create a great dish. All of the best chefs recipes are going to be not only easy to follow, but will also be written in a manner that makes it easy to group ingredients together in preparation for storage and for creating the actual dish, too.

If you want to experiment with diverse marinades, rubs and sponge mops as well as generating some really tasty accompaniments regarding your summer barbecue parties, for example, you need to be able to pick out a great chefs recipe from a not-so-great one. Many people think that writing a great documentation of how to prepare certain foods together to make a recipe only needs a list of ingredients and maybe how long to cook the dish for. There is so much more to creating great recipes! All the idea takes is to consider how to prepare the food and record it, but it has to be exact, it has to be in a logical order of operation, and it has to be clearly understandable. One thing that basically frustrates people is when theres no clear information about how long the

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actual recipe is going to take.

Whats truly annoying is when you get half way through a recipe and then see the words put the mix to one part and marinate overnight. If you have been planning a big party, meal or event and had no idea that this chefs recipe was going to take 12 hours from start to finish because it was not clear at first glance, you will know for the next time you cook that you need to make sure you know ahead of time how far in advance you need to collect and combine your ingredients.

For more information on Chefs Recipes, please visit our website.

Cabbage Soup Recipes ? Scrumptious and Healthy

Although cabbage is simply a simple vegetable, we highly suggest the usage of cabbage recipes in your daily nutrition. This delightful vegetable takes rave reviews from the experts and its dietary profile is supreme. Cabbage is abundant with vitamins and other nutrients like vitamin A, C, and E, all of the B vitamins, plus minerals selenium, magnesium, potassium, iron and calcium.

Furthermore, cabbage is very low calorie, along with just 15 calories in a single mug. It also has loads of fiber, some protein, a few carbohydrates and does not encourage excess emission of insulin, that is identified as the “extra fat”

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endocrine. Did I previously mention that it is a reasonable vegetable also?

The entire Cabbage recipes are also suggested for being full of dietary fiber which additionally comes with the very necessary insoluble fiber roughage. In addition, extra use of cabbage dishes could also raise the majority of stools and encourages removal. This robotically reduces chances of catching several important health issues like colon cancer.

You'll find a lot of reasons because of that our fore fathers and ancestors always used cabbage recipes to the maximum. Cabbage is also considered tremendously helpful in curing and preventing from another serious problems such as ulcers and infections. Moreover, cabbage recipes additionally helps in improving man's immune system and develop it well to fight against many health troubles.

Cabbage can pace up the metabolism, and it may help with removal of medicine like acetaminophen, so that they together work faster and don't remain in our bodies more time than they should.

Cabbage recipes are very good in cleansing the stomach and keeping the body free from some sort of gastrointestinal problems. It's because of the high levels of sulfur and iron present in cabbage. It also encourages refining of the mucous membranes and eradicating fatty deposits as part of your fat burning effect.

The Conclusion

Cabbage consists of a wealth of phytochemicals, antioxidants, minerals and vitamins needed for good health. Due to every one of these nutrients, cabbage dishes are extremely helpful in

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maintaining the healthiness and reducing weight. Cabbage recipes could be eaten in different conditions such as lightly made and even raw. But you might also slice, quarter, shred, stuff, roll, bake, microwave, pressure or simmer it. One exception: If you are interested in weight gain, do not add in too much cabbage in your diet.

For additional information on Great Cabbage Recipes please visit Easy Cabbage Recipes. You may also take a look at some great Cabbage soup recipes by clicking Cabbage Soup Recipes.

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A Few Steak Recipes

Here are a couple of steak recipes that have worked really well for me in the past. The first recipe is a simple Italian marinade that produces a ton of flavor, even in a cheaper cut of meat. I would recommend chuck steak or better for this, but you could even do it with round and it will come out pretty decent.

First, take your steak and pepper it heavily with meat tenderizer on both sides. Next take 2 forks and rapidly stab the piece of steak while holding a fork in each hand. After doing this, place the meat in your refrigerator for about 5 hours or so. This will really help with the tenderness later on. Get a plastic zip lock baggie that is just big enough to hold the piece of steak and then fill it with about one cup worth of Italian salad dressing. Pretty much any brand will

work but you can experiment with buying different brands of dressing to get a better flavor. Now the key is that you should suck all of the air out of the plastic baggie so that the marinade is pressed up tightly against the meat as all of the extra air gets sucked out of the bag. Seal it up and throw it in the refrigerator overnight. That's it! Grill it up the next day and you will have a very tasty steak.

The other steak recipe that works well for me starts out much the same as above. Tenderize the meat with the forks and also with the tenderizer. Instead of using dressing though, slather the piece of meat with a mixture of Worcestershire sauce and A1 Bold and Spicy. Slather this mixture on both sides of the meat and then let it sit in your fridge overnight. Do not use A1 on the steak after it is cooked but instead use it as a marinade. For some added flavor you might add some hickory smoke flavoring to the meat while you are cooking it as well.

Learn more about steak recipes and Kansas city steaks.

How to Barbeque Pork – Tips and Secrets

A great barbeque is indeed a great part of great summer outdoor fun. If you want to impress everybody with your pork barbeque, you can find many tips and secrets from the barbeque masters. Learning how to barbeque pork is not that difficult as well, even if it is your first time to try hands-on grilling. Here are some simple tips you can start with.

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First things first, you must prepare your ingredients for your outdoor barbeque. If you want to learn how to barbeque pork, which is the most common meat that we all want to put on that grill, you need to first know how to choose the meat. Of course, if you want to impress them with the taste, you must also find a great meat. Even if you got the tastiest sauce, a tough meat will always ruin the recipe.

Remember that the first secret in making the best pork barbeque is a good quality meat. You can choose your meat with bone or without or you can choose that rib part. It is important to choose quality fresh ingredients for your pork barbeque and for your side dishes, and always make sure they are clean.

Soaking your meat in a marinade for at least 30 minutes is important. Some may even soak them overnight with their secret sauces and spices. Marinades help make the meat become tender when cooked and they enhance the flavor, as the seasonings are absorbed more into the meat. The marinades can also be used to baste the meat before barbequing.

Choosing your fire in barbequing is also another thing to consider. You can use charcoal or briquettes but the latter may be a little difficult to light. Take note also that using charcoals needs patience and time in the preparation, so make sure you are starting with your barbeque a little early before everyone gets hungry. You can also use gas barbeque but, somehow, meat grilled on charcoal tastes better.

One thing you also have to remember in learning how to barbeque pork is that you need to have a close watch on it as the fats from the pork that drip on the fire may cause flames to flare up and this can char some parts of the meat. It is

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also important that the meat should not be cooked by flames but by the heat. One thing you can do when flames flare up is to spray or sprinkle it with water to extinguish the flames.

Another thing in learning how to barbeque pork is to make sure the meat is cooked, but not too much that it makes the meat dry or burnt. This will help you kill organisms that may thrive in raw meat and of course keep you out of stomach problems.

You can then occasionally turn the meat over to make them cook equally. Only brush the sauce on the meat 10 minutes before you get the meat out of the grill. This will allow the sauce to caramelize and prevent it from burning as well.

After you have learned some tips and secrets on how to barbeque pork and master its taste, you can then move on to making the best side dishes for your barbeque and preparing the best wine to go with it.

Carolyn Anderson loves to treat friends and family in a great barbeque. If you want to learn great secrets from the barbeque masters to help you win barbeque competitions or impress everyone with your bbq, check out Competition Barbeque Secrets. Another recommended resource is Copycat Cookbook, where you can find recipes from your popular American restaurants.

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