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## Modern Dutch Cooking and Delicious Savory Foods

There are certain parts of the world which are quite well known for their rich food tradition and Holland is one such place that is renowned for its traditional as well as modern foods. Though the Netherlands is not popular as France or Germany for their foods, yet there are several delicious and savory Dutch foods which have an interesting long history.

Pickled herring, thick broth and several potato dishes just begin to spring in mind whenever we think about Dutch foods, but now Dutch foods are not just limited to these dishes and there are several other kinds of dishes that have emerged as the modern Dutch dishes. With the addition of some regional as well as continental recipes, now modern Dutch foods are becoming a favorite of a considerable number of people and they are looking for some restaurants and places where they can get the best of Dutch foods. In fact, the main focus of most Dutch recipes is on vegetables and legumes.

The nice thing about Dutch cooking is that they are cheaper, healthier and easy to consume than most other dishes. However, these dishes were traditionally used there. Now with the passage of time, many other ingredients are also being used in many modern Dutch dishes. For these new ingredients and new cooking technologies, some new Dutch foods have become quite delicious and savory. These days different other ingredients



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like celeriac, parsnips and kohlrabi are being widely used in different Dutch foods nowadays. Similarly, clove cheese and cumin cheese are not only being used in different kinds of Dutch foods, but these goods have a very high demand in different parts of the world as well and that's why they are also exported in other parts of the world as well.

In fact, now Dutch people have realized that quality foods come with a price tag and they are willing to spend on quality when it comes to food items. Whether you are looking for cheese, sweets, baking items or any other kind of foods, you will get the best quality if you are willing to spend on quality food and ultimately good health. Different types of bread spreads, muffins crackers and breads, and Dutch cakes are becoming very popular in different parts of the country as well as out of the country.

Traditional Dutch foods were quite popular in the past and they have been nicely representing the Dutch foods traditions for quite some time, but these days many modern Dutch foods seem to replace the old traditional foods and now they are becoming increasingly popular in Holland and many other countries of the world as well

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# Vegan Baking Substitute Ingredients – 3 Ingredients To Make Your Vegan Baking Delicious

If you're looking for a vegan baking substitute for your favorite recipes, you need to know about the 3 ingredients you can easily substitute to start baking as a vegan. It's just as easy as using animal products once you know the secrets, and it tastes even better. If you've been craving those chocolate chip cookies your grandma or mom used to make, read on...

Knowing what to use as a vegan baking substitute is a lot simpler than most people realize. There are only 3 main ingredients that need to be substituted, and I'm going to share with you the perfect vegan options.

As a nutritionist, I always consider health, too, so these substitute ideas are the healthiest choices out there for vegan baking, in addition to being delicious.



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Here are the 3 ingredients you need to substitute in vegan baking:

### **Vegan Baking Substitute #1: What Should You Use Instead Of Butter?**

Use virgin (unrefined) coconut oil. Unlike saturated animal fat, it does not increase cholesterol. When unrefined, coconut oil has Vitamin E, tocotrienols, and carotenes.

It also has antibacterial and antiviral properties, and helps in the absorption of other nutrients, particularly omega-3 fatty acids. It is a perfect vegan substitute for butter, especially in baking cookies when you want to cream the fat with the sugar.

Although unrefined coconut oil is my favorite, in muffins and cakes, where the buttery texture isn't crucial, you can use olive oil or untoasted sesame oil. These are a great substitute for vegan baking that has spices in it, like cinnamon and cloves, so that the oil's flavor doesn't come through.

### **Vegan Baking Substitute #2: What Should You Use Instead Of Eggs?**

The purpose of eggs in baking can be to a) add moisture or b) bind things together. Moisture is covered easily with





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fruit/vegetable puree, or nut/grain milk.

My favorite substitutes for binding are psyllium husks, ground flax seeds or mashed banana. Mix 1 teaspoon of psyllium or ground flax with a couple tablespoons of water, let it sit to gel, and this will replace 1 egg. Banana works well to bind muffins or pancakes, adds sweetness and lovely flavor, and helps brown your baking.

### **Vegan Baking Substitute #3: What Should You Use Instead Of Milk?**

Milk is the simplest ingredient to replace, with a wide selection of nut and grain milks available now. The function of milk in baking is to add moisture, so just about any wet ingredient can substitute for it in vegan recipes.

Try rice milk, almond milk, apple juice or whatever you have on hand. Be sure that its flavor jives with the rest of the ingredients, though.

The easiest way to start having success with your baking experiments is by using these 3 simple vegan baking substitute tips in cookies. If you want to make the best vegan cookies, check out this amazing resource that shows you how to make healthy vegan cookies, available at <http://www.healthyveganrecipes.net/healthy-vegan-products/heal>

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



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Heather Nauta is a registered holistic nutritionist who teaches you how to live a healthy vegan/vegetarian lifestyle, including how to get proper nutrition, enough protein, vitamin b12 and other minerals, and how to make an amazing variety of simple, fast healthy recipes that taste incredible for you and your family.

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## Delicious Fish Batter Recipes

Anybody who has prepared fish knows that the feel and flavor of the batter is crucial to your recipe turning out perfectly. A batter that's too heavy or which is flavored in a method that is too overwhelming can ruin an otherwise delicious fish dinner. However, if you recognize the suitable ingredients it is possible to create a meal that's truly memorable for all of the right reasons. As a result of we've used up years amassing batter recipes from many various resources we've familiarity telling what will make an incredible meal and what will not.

Here are a couple of recipes that you'll take pleasure in making and serving. Lets verify a few our recipes out.

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



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## Bad Billys Batter

This recipe was made known to us by; you guessed it, an excellent fish cook nicknamed Bad Billy. It's flavorful and makes use of a combination of flour and cornstarch for texture with out added weight.

c. all purpose flour  
1/8 c. cornstarch  
1 egg white (discard yolk)  
teaspoon table salt  
c. cold water  
teaspoon garlic powder  
teaspoon baking powder  
1/8 teaspoon baking soda  
teaspoon good quality paprika  
teaspoon dried parsley

Set flour aside and blend all remaining ingredients in large mixing bowl. It must be stirred until nicely blended.

Dip fish portions into flour, coating both sides. Dip fish in batter and fry in oil. Fish needs to be golden brown and flake effortlessly when fully cooked.

Drain excess oil by putting fish on paper towels when cooking is complete. Serve instantly along with fresh wedges of lemon



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and tartar sauce. This recipe works best with walleye or pike.

### Simple and Delicious Fish Batter

This recipe can be fairly hot and works nicely with catfish though it can give a kick to any sort of fish you want to prepare. The seasonings can be adjusted for those who like roughly heat or spice in your fish.

- 1 teaspoon dried sage
- 1 teaspoon dried thyme
- 1 tablespoon chili powder (can be adjusted)
- teaspoon table salt
- 1 large egg, lightly beaten
- 2 tablespoons paprika
- 1 teaspoon freshly ground black pepper
- 3 c. all purpose flour
- 4 tablespoons seasoning salt
- 1 c. partly-skimmed milk

Prepare fish by chopping into chunks or strips.

Mix all of the ingredients to form a batter. If you wish, you can add chili powder and paprika last and add to taste to manage heat. Roll fish parts in batter ensuring every bit is evenly coated.

Drop coated parts of fish into hot oil and fry. Fish will be





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golden brown and will flake easily when cooked fully.

Serve with fresh lemon wedges and generous servings of tartar sauce.

To learn more fish batter recipe and beer batter recipe, then simply drop by this site, <http://www.freshwater-fishing-canada.com>.

Raymond Levi is very passionate about Freshwater Fishing in Canada. He has been in so many places but his heart and fishing hook belongs in Canada. To know more about , fish batter recipe, drop by his favorite internet resource, <http://www.freshwater-fishing-canada.com>.

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## Low Fat Delicious Vegetarian Recipes

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Vegetarian diets involve really several low body fat recipes which can be employed by a lot of weight watchers on the

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planet for various causes. Based on what sort of vegetarian they may possibly be men and girls are wanting to produce distinct low body fat vegetarian recipes. Men and girls are turning towards these low body fat vegetarian recipes on account of the reality they might be nutritional, guide lessen cholesterol and also aid folks emotionally in a lot of techniques like bettering their self esteem.

A superb way of staying perfectly in form is consuming regular food. Vegetables and fruits are probably the most productive examples of typical and totally healthful food. What's even improved will be the truth that you will have the ability to cook them pretty simply at dwelling and add a private touch. Seeing that you simply prepare the meal oneself, there is certainly surely unquestionably no possibility that an artificial additive or chemical could possibly enter it and influence your wellbeing.

[Vegetarian recipes](#) are often low body fat, low calorie and high fiber. The low calorie and low body fat aspect makes them an perfect meal when somebody is ready to attain weight-loss. The high fiber element increases metabolism and as a result as soon as once again, aids in fat loss by burning further calories. Attempt to don't forget that it is a blend of healthful consuming, exercising and resisting tempting foods that outcomes in healthful and permanent weight-loss. This is

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often almost certainly the rather trigger why additional and additional folks are adopting Vegetarianism as a life-style. In this report, we have elaborated two low cal scrumptious vegetarian recipes. The quantity of salt, sugar and spices has not been mentioned as these can promptly be altered in any vegetarian recipe as outlined by one's taste. Hope they're going to prove to turn out to be helpful.

I am good writer.

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## Delicious Pork Chop Recipes for the Full Family

Want to treat your loved ones with a fantastic meal? You don't need to be a specialist chef to do this any longer. Anybody can prepare a light and delicious meal by using the best food ever, i.e. pork. Pork is one of the easiest to cook meat and pork chop dishes are surely, the simplest meals of all times.

Although, there are various easy dishes around in various cook

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books for making pork chop. However, we recommend you to do this below pointed out recipe once to skill the delectable flavor pork with no doing much of labor in the kitchen. This pork chop recipe will be a perfect choice if you are going to host a party for the close friends. Just cook this easy dish and acquire tons and heaps of appreciation from all your family members and guests. Here goes the easy recipe-

Ways to Prepare Simple Yet Delectable Pork Chop Recipes At Home

This recipe should be considered to prepare a serving for four people. You can adjust the amount of elements as per your requirements and guest list. When you gain experience in cooking, one can simply judge the quantity of components needed as per your requirements.

Components needed:- 4 1-inch thick pork chops; 2 large sweet onions, Vidalia preferred, sliced very thin; 1 cup heavy cream; Salt and pepper; 4 medium baking potatoes; butter; package of greens; spinach or green veggie of your choice and some milk

Please Note: – For every one of fresh cooks and chefs, the best option will be to utilize packaged mashed potatoes. You can also add a little milk and butter to make it some softer. Also, never pick mustard greens and collards for vegetables as

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they might disturb the taste of your pork chop.

Method:- After slicing the fats from the chops, you can render them over low heat until they provide up a bit fat. Afterward, remove the slivers and discard. Cook them on extremely low heat and add up the sliced onion. Combine salt and pepper. Cover the skillet and cook for 2 hrs. Almost an hour before serving, start peeling the potatoes and mash them properly. Do identical with preferred green vegetable. After two hours, uncover the chops and take away them to some warm 200 degree oven. Turn the warmth as much as medium high, pour in the cream and reduce the mixture until it's a sauce-like consistency.

Dish up:- Now, just serve the pork chop using a healthy serving of mashed potatoes. Put in some onion mixture over the meat and potatoes. Moreover, serve the greens over the side. Your delectable and easy to do pork chop dish is ready.

For information on pork chop recipes please visit best pork chop recipes. You can also have a look at some awesome ground beef recipes by visiting best ground beef recipes.

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## Ground Beef Recipes: Tips To Prepare Several Delicious Ground Beef Hamburger Recipes

Ground beef hamburgers are among the most generally appreciated recipes all across America. It is mostly referred to as one of the classic foods of the countryside. People usually believe that beef hamburgers made in your own home are much tastier and healthier as compared to the ones served in restaurants. But, the process of preparing American classic ground beef hamburgers is generally witnessed as one of the trickiest recipes. Consequently, we bring to you an easy yet delicious beef hamburger recipe. Homemade dishes will always be cherished additional since they're sterile and can be made to fit own flavor.

Consequently, basically the method of making ground beef hamburger is extremely simple. All you may need is some of the condiments like ketchup, mayonnaise, lettuce, tomato, pickles, cheese, slices of cooked bacon or saut?ed onions and mushrooms. Although, this hamburger will not need something to



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support as side dish, you can dish up salsa and guacamole to reinforce the savor. Initially, let's discuss a few of the most incredible secrets that would assist you in preparing scrumptious ground beef recipe every time you want. So, below mention are some strategies to prepare perfect homemade ground beef hamburgers:

1. Always go for quality ground beef for your dish. The only option will be to opt for 80 to 85% lean ground chuck. Generally, a lot of lean meat ends up in making the hamburger very dried out.
2. Try combining a little salt and pepper in the meat and then start preparing patties.
3. Just remember to aren't over-cooking the ground beef. Over-cooking generally make the meat additional dense and solid.
4. Also, try and make bigger patties than usual so that you can avoid shrinkage.
5. Once your patties are all set, you have to prepare a 1/4-inch indentation in the center of each patty. This will likely assist you avoiding the unnecessary puffing of a patty through the middle.
6. Always be set with ingredients and toppings in advance.



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7. Lastly, simply toast a few buns to cook the ultimate ground beef hamburger recipe.

### Ground Beef Hamburger Recipe

Begin with mixing beef, pepper and salt together in a big bowl. Divide the hamburger meat into 4 equal portions. Shape each part into a 3/4 to 1-inch thick round patty. Rub oil around a Cast-Iron Grill/Griddle or a Large Cast Iron Skillet placed on the stove over medium heat. When the oil is glistening and pan is hot, place the burgers into the pan indentation side up. Cook until the burgers are browned on the underside, about four minutes. Flip the burgers over using a powerful spatula and continue to prepare 4 to 5 more minutes or until they're done the way you prefer them.

For details on ground beef recipes please look at ground beef recipes. You may also have a look at some great ground pork chop recipes by clicking [Pork Chop Recipes](#)

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# Pork Recipes: A Concise Article On Delicious Pork Chop Recipes

You don't have to be a qualified chef to churn out an incredible meal. Even the simplest food like a pork chop, could get rave reviews if you know how to do it.

There are thousands of pork chop recipes in numerous recipe books, but the recipe in this article is by far the best you will find.

This recipe can serve 4 people – You can choose to divide it into 2 parts if there's just 2 people unless ofcourse you guys are really hungry

Four 1-in thick pork pieces  
two large sweet onions, thin sliced vidalia  
one cup heavy cream  
Salt & pepper

4 small baking potatoes (if you are really new in the kitchen get readymade mashed potatoes and put in some butter and milk to get them up to a good standard)  
butter and milk for the potatoes if you like real mashed



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potatoes.

Spinach, greens or green veggie according to taste.

Fat isn't good for this recipe, so remove the fatty chunks from the meat, Take a heavy skillet that's big enough to hold the chops and put the slivers in it and render over low heat until they give up a little fat.

Leave the heat on very low, put in the pork pieces and then smother the chops with the sliced onion. Add pepper & salt and then conceal the skillet and cook for two hours.

About an hour before serving time start thinking about peeling the potatoes and getting them ready to mash. Do the same regarding the green vegetable. This isn't a time-sensitive recipe so simply rest.

Once the 2 hours have elapsed, uncover the chops and place them on a warm 200 deg oven.

Turn the heat up to medium high, add in the cream and seer the mix till it has a sauce-like consistency. Don't make it too thick.

Place a chop on the plates together with a generous offering of mashed potatoes. Spoon the onion mix over the meat and potatoes and serve the greens on the side, maybe with a little



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vinegar & pepper speckled on them.

For more information on pork chop recipes please go to Pork Chop Recipes. You can also have a look at some awesome ground beef recipes by visiting ground beef recipe.

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