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IFB Microwave Oven Price

Microwave Oven is the electronic kitchen appliance that eases your cooking tasks with great efficiency. It uses radio waves to heat and cook the food. These waves produce the heat in between the food molecules resulting in proper cooking or heating. You are allowed to cooking, roasting, baking, grilling, and reheating the food and so on with minimal consumption of efforts and time. These microwave ovens are the complete solution to your kitchen.

Microwave ovens help you to prepare elaborative recipes without harming the original taste and aroma along with natural nutrient composition of the food. The controls and features are easy to use and safe for the children as well. IFB is the India-based kitchen and home appliances manufacturing company including machine tools, washing machines, microwave ovens, dishwashers, cooking appliances etc.

IFB has wide and ultra-modern microwave ovens range to offer you great comfort and convenience. You are free to choose the best one from this offered array to cook various kinds of delicious dishes. IFB microwave oven serves you and your family delicious, hygienic and healthy dishes with rich aroma. This microwave oven not only cooks the food with great perfection but also consumes minimum oil, electricity, manual efforts and time.

The IFB microwave ovens have been occupied with number of functional and rich features like Hygienic cooking, Speed Defrost, Child Lock and Auto Menus along with lots of basic attributes. [IFB microwave oven price](#) is one more factor that

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attracts the huge cost and quality conscious crowd. There is wide array of exclusive and highly-featured IFB microwave ovens having integration of advanced and sophisticated technology and features at very best price.

Like, IFB 17PMMEC Solo microwave oven (17ltrs/Rs.4, 300), IFB 20PG2S Grill microwave oven (20ltrs/Rs.6, 000), IFB 28SGR1S Rotisserie microwave oven (28ltrs/Rs.9, 900), IFB 30SC2 Convection microwave oven (30ltrs/Rs.13, 500) and many more.

If you are truly looking for precise information about [microwave oven price in India](#) or other quality rich products under the flagship of various brands you just need to logon naaptol where you can make a fair comparison of the features and price of the available products and get you the benefits of best online deals with discounts.

Devika Rajpali is a well known author and has written articles on [Bosch microwave oven price](#), Electronic Appliances and slr camera comparison, Sony Digital Cameras, [Lg microwave oven price in India](#) , mobiles, online shopping and many other subjects.

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Oven Cooking Vs Crock Pot ?

Which 1 creates the most effective results for you personally

Oven cooking isn't necessarily an issue of the past. Even so, crock pot cooking does appear to be making its way into virtually every single property. There are pros and cons to both the conventional oven cooking as well as the crock pot cooking. We're going to discuss each and let you determine which is far better for you personally.

When it comes to house cooking, several believe of a toasty warm home smelling like "Mom's cooking". Hours of cooking time is also yet another thought that goes into most peoples' minds. Even so, when you have cooked a big family members meal, an additional thought goes through your mind. That would be, "Is it moist?" "Did I cook it too long or long sufficient?" Rest assured virtually everybody tends to wonder about their cooking in a conventional oven.

With regards to thoughts that run by way of the minds of crock pot cookers, they generally wonder if the food will be tasty enough, if the food will probably be soggy from cooking and even if the food will likely be burnt. As you may see, it seriously doesn't matter what type of appliance you use to cook your food, you will most likely still have questions about the food running by means of your mind although you are cooking it.

Here are a number of the most well-liked pros and cons of conventional oven cooking that we have run across:

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Pros:

1. You've got additional control over the internal temperature of the oven.
2. You may estimate the time to prepare the rest of the meal so all of the meal is total at the same time.
- three. You have an aroma that fills the home nicely.

Cons:

1. The food can come out dry if overcooked.
2. You can't prepare distinct sides unless the temperature will be the exact same for the primary course to cook as the side dishes.
- three. Foods can typically spill more than and make a mess inside the oven.

The pros for a crock pot:

1. You can still use the oven to create the sides with out be concerned about the temperatures of the main course.
2. It is possible to cook your meals whilst you are at work.
- three. You do not need to be concerned about spillage or big oven messes.
- four. Clean up and storing the left overs is significantly simpler having a crock pot.

Discover how FlavorWave Oven can make cooking easier and much more enjoyable for you. It has a bundle of advantages and you will be able to make a lot more dishes than ever prior to in

lesser time. Men and women who read this also read: Oven Cooking Tips

Black And Decker Oven

Are you the one that always wanted to cook but you don't have talent or don't have much time to cook for your food because you're always in a hurry? If you love to make your own baked cakes, home made pizza, toasted bread for your breakfast or snacks or simply reheat variety of foods the Black and Decker TR0480BS Toaster Oven is right for you. It's your perfect mate for breakfast, lunch, dinner and snacks.

The Black and Decker Toaster Oven is an energy saver that can be used as an alternative to a full size oven. It offers a large capacity that doesn't use much space in your kitchen with a great interior curved that can fit a 9 inch pizza or you can toast 4 slices of bread in single cooking.

The Good thing about the Black & Decker Toaster Oven

This Oven toast evenly in just a few minutes that's something that other toaster can't do. It has a very basic control that makes it super easy to use it has only 3 knobs. The first knob is for the temperature control, the second is the function and the third is the timer. Most of all for its unbelievable price they cut its original price up to more than 50 percent off.

Features

This oven is composed of 1200 watts of power for fast heating

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with dual position rack for more versatility. A slide-out crumb tray for easy access and for quick cleanup with a baking pan included. It has an indicator lights and a see-through glass door to monitor your cooking and a very convenient signal bell when it's done cooking. It has a very sleek design and the door handle that stays cool even at its highest temperature.

Bottom Line

Black and Decker is well known for making the best power tools and developed its people trust for the long time. The Black and Decker toaster oven is also one of their best products and became the best seller. Taking all the advantages over its competitor with unbeatable price this one is really a steal.

Read the full review of the **Black And Decker Oven** and find out why this product is a best seller.

Fast Cooking – 3 Easy Tricks How to Prepare Oven Dishes With Minimal Effort

When you are in a hurry and don't have time to cook, using your oven is the least thing you would consider. Oven dishes are not precisely what we consider to be fast cooking, since most of them take quite some time.

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Yet I found that my oven is a great asset on days when I am at home but still I don't actually have time to cook. Like Saturdays when I have to do all the housework I never got to during the week. Or Sundays when I would like to prepare a special meal but I don't feel like standing in the kitchen.

There are many oven dishes that taste and look special and impressing whilst requiring only little time to prepare. And once in the oven, they basically cook themselves. I set my timer and quickly check on my food at certain times, and otherwise I can do some other work or simply relax. No need to worry about how long the food will take. That's a perfect opportunity to enjoy long-cooking foods without having to invest much actual working time.

Here are some tips for getting your fabulous dishes into the oven quick:

Use ready-to-use or no sauces

Use easy-to-prepare foods

Only do what you really have to

Tip #1: Use ready-to-use or no sauces

If you need to prepare your veggies and still make a sauce you won't get the preparation done in half an hour, so say goodbye to sauces. If your veggies need liquid to cook, add some chicken or vegetable stock and cover with foil, or cover the vegetables with a mixture of milk and beaten eggs (I use about half a liter and 2 eggs for 1,5 kg veggies).

Alternately, prepare your sauce in advance. Most vegetable or veggie-meat sauces can easily be frozen. If you love your sauce Bolognese for example, cook a lot of in one day and freeze portions of it. When you feel like having a quick

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lasagna, simply defrost your sauce, add to the pasta, cover with cheese, and done you are.

Tip #2: Use easy-to-prepare foods

Use mainly foods that don't require much preparation. That is everything that does not need to be peeled and has no pips or seeds to remove, like tomatoes, mushrooms, marrows, aubergines, broccoli or cauliflower. Peppers, potatoes and carrots are also good to use if you are a bit skilled in peeling and seeding them (tip for preparing peppers faster: quarter them, cut the stem away and wash the seeds off under running water).

If it comes to meat, we talk about everything you just need to wash and season, like chops, fillets or chicken pieces.

Tip #3: Only do what you really have to

Cut your meat and veggies (especially the faster cooking ones) into rather large pieces. If you don't care much whether your food takes half an hour or one hour in the oven as long as you get it in quick, then there is no need to finely chop things. Larger cuts simply go quicker.

You may also want to buy foods that are already washed, peeled, seeded and cut so that you can use them straight away. Many vegetables are available like that. And check the instructions on frozen foods if they can be baked in the oven from frozen.

If you want a cheese topping, buy your cheese grated or grate it a day or two in advance. If you use it often, you can constantly keep stock of grated cheese in your fridge.

If you apply these three simple yet effective tips, you will be able to create great healthy meals in your oven without

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having to spend much time actually working in the kitchen. Get your food in the oven quickly, then check on it periodically (don't forget to set your timer) and do whatever you want whilst your food is cooking itself.

Bettina Berlin is a health professional specializing in healthy nutrition even on a tight schedule. Eating healthy and thus maintaining a healthy weight can significantly improve your health and help prevent many diseases. Is your life so hectic that preparing healthy food often seems impossible? Then visit <http://www.elishas-quick-recipes.blogspot.com> today and get your FREE fast cooking tips and much delicious quick easy recipes!

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Pots And Pans , pan Sets ,casserole Dish, Casserole Dishes, Stovetop, Stove Top, Dutch Oven, Cookware,

Many people like casseroles because they are the easiest and fastest meals they can prepare for themselves and their families. When looking for the casserole dish that is of high quality and stylish, a homeowner should consider the pots and

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pans. Homeowners will be treated to different kinds of the Cookware of different colors designs, shapes and sizes. The advantages of the stoneware casserole from Le Creuset are that they are durable and are thick enough to ensure that the foods are cooked evenly.

Homeowners can purchase different types of sizes of these casseroles s per the size of the guests they will be serving. To make it easier for them, they can also select stoneware set of casseroles that feature different sizes of casserole dishes. Once they have determined the size, they should also determine the type of casserole they need. There are different types including the petite stovetop, loaf dishes, square and rectangular dishes as well as the fluted flan dishes.

There are many benefits that come with the kitchen ware. The casserole dishes are multipurpose as the homeowners can use them to bake, slice serve as well as store different kinds of foods. The stovetop is also durable and resistant to chipping, staining and cracking making them one of the most popular items in households. The other advantage is that they do not absorb flavors and are resistant to absorption of moisture.

When it comes to cleaning the kitchen cookware, the homeowner will have no worries because they are safe for to use in the dishwashers. The washing process is simple and requires the users to cool the dish and then use hot soapy water and afterwards rinse and dry off completely. they are also advised not to leave the dishes in water and to use plastic brush or scouring pads to get rid of stubborn residue.

CORNINGWARE the original glass cookware that has enduring style and looks great on the table! Suitable for stovetop, oven & microwave cooking.

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Things I've Learned About Dutch Oven Bread That You Won't Find in the Recipe

Over the past year, I've learned some things about bread making. And along the way, I assumed that these were things that everybody knew, and I had just been the slow one. I didn't really talk about it much with people, because I assumed that they'd just say, "Well, duh, when did you figure THAT one out?"

But I discovered that most dutch oven chefs also didn't know a lot of the things I was learning, so I started to come out of my shell and share.

So, here are the things I've learned about baking yeast bread in a dutch oven:

- * The Recipe is Only Half What You Need

Baking good bread is half ingredients, and half technique. It's as important to learn how to combine the ingredients and what to do with them as it is what ingredients to combine. This is where so many simple recipes fail you.

- * Enrichments are great, but not always necessary

Really, all you absolutely need to make bread are four basic ingredients: Flour, salt, yeast, and water. If you can do it with those, you can do it with anything else you wanna add.

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I've learned that with just those ingredients, you can make a very fluffy and tasty bread!

* You Need to Knead

Kneading is not only a great way to mix in the right amount of flour, it also develops the gluten strands and makes it so that the bread can trap the gas that the yeast makes. That makes the bread rise. For so long, I would be frustrated that my bread wasn't rising. It would take FOREVER. I didn't know what was wrong with me. I'd knead the bread as long as the recipe said to, so why wasn't it working?

Just like different flours absorb water differently, they also take varying amounts of kneading. You can't definitively say, "knead for 8 minutes" and know that it'll be enough. You need to do the "Windowpane Test". That's the only way to know.

Cut off a small piece of the dough you're kneading. Roll it into a ball in your palms. Then, working it in a circle, begin to stretch it out flat in the air. Pull it evenly apart, like you're stretching out a pizza dough. Keep stretching it thinner and thinner. Watch how long it takes to tear. If you can stretch it out so thin it becomes translucent, like a window pane, without it tearing, then you've kneaded it enough. If not, put that piece back in the dough ball and keep kneading.

* Pre-Heat the Oven

It turns out that when you shove a ball of dough into an already heated oven, that initial blast of heat will make the dough "spring". The trapped gas expands, the moisture in the dough turns to steam, and the whole ball just poofs. You get a bigger loaf, with a softer crumb.

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One simple method is to pre-heat the lid of the dutch oven. After your bread has risen and you've shaped it, put it in an oiled dutch oven to proof. In the meantime, put some (a lot) of coals on the lid and set it aside. When the loaf is ready, take some of the coals off the lid and put them in a ring. Set the dutch oven on the ring of coals, and put the lid on. The advantage of this method is that you're not handling the bread much, and so there's less of a chance of punching it down as you're trying to maneuver it into a hot dutch oven. You can also do some fun shapes, like braids and rings. It's much easier to do rolls this way, too.

* Use a Thermometer

It can be difficult to strictly regulate the internal temperature of a dutch oven. Counting coals is a good idea, but if it's cold out, or windy, or any of a number of factors, the heat can vary. That means, I'm never sure when it's done. Cooking a certain length of time is no guarantee. Looking at the "golden brown" of the crust doesn't work, because I can never tell if it's done inside. In a dutch oven, it's not always practical to reach in, lift out the loaf and thump it.

My solution? Stick a meat thermometer in it. If it's between 180 and 200, it's done. 180 for the lighter types of breads, 200 for heavier breads.

So, there you have my ideas on making breads in a dutch oven. Follow the recipe, and follow these hints, and you'll do better than you did before, I can almost guarantee!

Mark Hansen

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How To Cook In A Halogen Oven

Halogen ovens offer convenience, a compact size and a significant reduction in time and energy. They operate by surrounding food with radiant heat regulated by a built-in fan creating an environment that completely penetrates and heats efficiently. Meals can be quickly prepared and ready to eat in a hurry. This method of cooking with infrared heat is safe and works well with a variety of dishes from appetizers to main entrees and desserts.

Hints for Preparing Meals in a Halogen Oven

Halogen ovens provide a clear advantage because of the reduced cooking time required, typically around 50%. For chefs wanting to prepare a favourite recipe that calls for a standard oven, they will need to adjust the cooking time accordingly. Another option is to lower the temperature and keep the cook time the same. Meals should be monitored during the cooking, particularly when a new recipe is tested, to ensure that the meal is at the desired doneness.

Another benefit of Halogen ovens is the ability to cook frozen foods directly from the freezer. Defrosting is not required but may affect the cook time slightly. Because the process is so efficient, extra oils or fats normally needed for other types of cooking processes are eliminated. The result is a healthier meal.

halogen ovens do not require preheating. Once the food to be cooked is placed in the glass bowl, the chef sets the time and

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temperature and the cooking process starts immediately. Any fats or liquid waste dissipates to the bottom of the bowl making it easy to clean up. Some ovens are also equipped with a self-cleaning function.

Basic How-To Instructions

The difference between a meal cooked in a conventional oven and a halogen oven varies only with the cooking time, not the preparation. Foods may be prepared in the same manner using marinades, seasonings and similar ingredients as found in any favourite recipe.

One-dish meals are an ideal choice for halogen ovens because the poultry or meat can be combined with potatoes and other vegetables to cook at the same time. Most ovens feature a separate shelf to aid in separating food types, for example, a chicken from the accompanying vegetables. For many dishes both the meat and vegetables may be combined and cooked at the same time. The top rack is typically used for grilling while the lower rack works well for heating casseroles, cooking vegetables and baking.

Although halogen ovens regulate heat and offer an efficient cooking method, some meals do well with by turning the food occasionally. Large cuts of meat, pork, spareribs, steaks and chicken breasts cook faster and more evenly with occasionally turning. Baked desserts do not require any turning. These ovens require metal cooking tins, glass cookware or oven-proof dishes for foods premixed foods. Plastic dishes and storage containers are not suitable cookware and may melt during the cooking process.

Oven Cleaning Different Kinds Of Ovens For The Cooking Enthusiast

If you adore cooking, the oven is probably one of your best friends in the kitchen and practically speaking, without it chances are your cooking skills (no matter how good) can be diminished in half since almost all the succulent meals are cooked via the oven. So here's a list of different kinds of ovens and its use for the home chef wannabe –

Dutch Ovens – these three-legged pots are usually made of iron which is traditionally used in open fire so they are great for any outdoor activity. It is designed to make cooking a faster especially with frying, roasting and even steaming.

Range Ovens – You can now enjoy meals cooked in restaurants in the comfort of your very own home by owning this kind of oven. They are commonly used in indoors and since it uses constant fire, these ovens are practically helpful when you want to cook foods which are intended to be cooked gradually.

Pizza Ovens – yes, there is such an oven so you can just imagine how many pizza lovers are out there. Especially designed to cook pizza you should definitely own one if the pizza is a regular meal in your household and you want to try your own recipe and not just the typical commercial pizzas.

Toaster Ovens – These ovens are perfect for cooking meat, fish

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or pizza. These types provide slow and moderate to high heating capacity.

Self Cleaning ovens / Pyrolytic Ovens – now we all know how your ovens can become dirty and nasty in prolong use and these ovens are designed to save you the hassle of manually scraping that residue stuck inside your oven. Though there have been reports that the fumes released from these types of ovens can be harmful. So chose wisely.

Using your oven regularly requires that you clean it frequently as well. But if you don't have the time and often even the proper skill and know-how to properly clean your oven without damaging it you can always count on a professional oven cleaning service. Just choose an affordable yet quality oven cleaner and you can get your oven cleaned professionally at a very reasonable price. Keeping your oven clean and working properly need not be a hassle. Enjoy more time cooking and leave the “dirty work” to the pro oven cleaner.

So make sure you get your oven cleaning done professionally by a well-trained oven cleaner

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Tips For Cooking Chicken In

The Oven

Oven-baked whole chicken is budget-friendly and an impressive party dish that requires very little work. You could serve baked chicken for a reception dinner choice or at an engagement or bridal shower party. It is also a good all-purpose dish for both bridal partners to know once they enter married life. Follow these simple tips and your oven-cooked chicken will turn out perfectly every time.

*Prepare

If the chicken is frozen, thaw under cool running water for several hours, or ideally, thaw in the refrigerator for at least 24 hours. On cooking day, preheat the oven to 350 degrees and take the chicken out of the fridge. Place in the sink. Remove any wrappings and reach inside the cavity to pull out the neck, heart, and other organs that may be there. Wash all under cool running water and pat dry with paper towels. Place chicken on a plate and clean your hands and work surfaces immediately. Rub whole chicken with 2-3 tablespoons of olive oil and season with one of these combinations: poultry seasoning and black pepper; paprika, salt, and pepper; lemon-pepper seasoning and salt; oregano, basil, and garlic; rosemary and tarragon; or any seasoning blend you like.

*Bake

For beer-can chicken:

Open a fresh can of beer and drink (or pour out) about 3/4 of it. Holding the chicken in one hand, angle it slightly and ease the beer can into the chicken's cavity. Carefully stand the chicken up so that it is supported and upright on top of the can. Put can and chicken, standing up, onto a roasting pan or cast-iron skillet. Bake for 1.5 to 2 hours.

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For roast chicken:

Cut up potatoes, carrots, and onions into 1-inch cubes. Place in the bottom of a roasting pan. Place chicken, breast-side up, on top of the bed of vegetables. Roast 1.5 to 2 hours.

For baked chicken:

Place chicken, breast side down, into a roasting pan. Bake in 350* oven for 60 minutes. Remove from oven and carefully turn the chicken breast side up and place back in the oven for at least 30 more minutes. This method will help the breast remain moist and tender.

*Test

For all methods, the chicken is done when the chicken registers 165 degrees on an internal meat thermometer at the deepest part of the breast and in the leg near the bone.

*Finish

Remove chicken (and vegetables, if using) from roasting pan, and pour off all but 3 tablespoons of juices. Put roasting pan or cast-iron skillet on your stove and heat over medium-high heat. Pour 2 cups of wine, chicken broth, or water into pan and deglaze. Scrape bits of chicken off the bottom and sides of pan and season sauce with salt and pepper to taste. Cook the sauce at a simmer until it has reduced by at least half. Serve over chicken. Enjoy!

This method may take a little time to master, but once you've run through it a few times you will have mastered an easy method of cooking. Chicken may also be roasted in a crock pot or baked in a casserole, but there is nothing juicier and more flavorful than a chicken roasted the old-fashioned way in the oven.

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Alex Lemone is writes about family and wedding related topics. For more ideas for reception food and other wedding ideas, check out Wedding Ideas Etc.

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