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## This Months Tastiest Recipes



### Crock Pot Turkey & Chili

57 Comments | October 27, 2012

★★★★★

A Southern-style savory corn bread, baked in a hot iron skillet >>



### Stuffed Jalapeno Wraps

31 Comments | September 1, 2012

★★★★★

Chicken jalapeno wraps that make great for any type of picnic outing with friends >>



### LENTIL BURGER W/ CHEESE

57 Comments | October 27, 2012

★★★★★

Enjoy a vegetarian "burger" with a crispy bun, mushrooms, and goat cheese >>

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## Pick Your Perfect Recipe

Check Off All That Apply to Find the Recipe Right for you

### Main Ingredient

- ☐ Poultry
- ☒ Seafood
- ☐ Tofu
- ☐ Vegetarian
- ☐ Mock Meat

### Meal Time

- ☐ Breakfast
- ☐ Lunch
- ☒ Dinner
- ☐ Snack
- ☐ Late-Night

### Course

- ☐ Appetizer
- ☒ Main
- ☐ Side
- ☐ Dessert
- ☐ Hors d'oeuvre

### Method

- ☐ Oven
- ☐ Stove Top
- ☒ BBQ
- ☐ Crock Pot
- ☐ Microwave

### Country Location

- ☐ American
- ☐ Mexican
- ☒ French
- ☐ Other

### Health

- ☐ Organic
- ☐ Low Fat
- ☐ Vegan
- ☐ Low Cals

### Time

- ☒ Quick
- ☐ 10-20 min
- ☐ 30-60 min
- ☐ Crock Pot

### Difficulty

- ☒ Easy
- ☐ Medium
- ☐ Hard
- ☐ Iron Chef!

### Top Recipes Found...

- Meat Mac and Cheese  
4 out of 5 stars | [Read More >>](#)
- Turkey Pot Pie  
5 out of 5 stars | [Read More >>](#)
- Orange Chicken & Rice  
4.5 out of 5 stars | [Read More >>](#)
- Deep Dish New York Pizza  
4 out of 5 stars | [Read More >>](#)

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- > Lentil Burger with Cheese

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[Home](#) > [Registration](#)

## Sign Up for The Tasting Room

First Name:

Last Name:

Your Email:

Password:

Re-enter Password:

Sex: ☐ Male ☐ Female

Bio:



Profile Picture:

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### Social Bar



Home > Account > Account Registration

## Edit Your Tasting Room Account Page

1) First Name:

2) Last Name

3) Your Email:

4) Password

5) Bio:

This is where a bio would go....

## Edit Your Recipes

### Deep Fried Turkey



(Based of 91 Votes)

Deep frying a trukey may be the be turkey. This method really attacks the s give it a moist yet crispy taste. Once turkey your Thanksgiving will not be th

[Click Here to Edit Recipe >>](#)

### Pasta & Sausage



(Based of 91 Votes)

This is a very quick and easy dish to a whole family. You can ground the sausage yourself or use a store bought kind. Either way you and your table are in for a real Italian treat.

[Click Here to Edit Recipe >>](#)

### American Apple Pie



(Based of 91 Votes)

This apple pie is home made including the crust. It is great for every outing and consists of three different apples. It also goes great with ice cream and coffe. Try it out!

[Click Here to Edit Recipe >>](#)



[Change Profile](#)

[profilepicture.jpg](#)

1) Recipe Name:

2) Recipe Tag Line:

3) Recipe By:

4) Upload an Image

5) What is Your Recipe?

The user would simply type the recipe here.....



[Change Food Picture](#)

[foodpicture.jpg](#)

6) **Tell About About Your Recipe**

Check Off The Attributes of Your Recipe So Viewers Can Find It!

Main Ingredient	Meal Time	Course	Method
<input type="checkbox"/> Poultry	<input type="checkbox"/> Breakfast	<input type="checkbox"/> Appetizer	<input type="checkbox"/> Oven
<input type="checkbox"/> Seafood	<input type="checkbox"/> Lunch	<input type="checkbox"/> Main	<input type="checkbox"/> Stove Top
<input type="checkbox"/> Tofu	<input type="checkbox"/> Dinner	<input type="checkbox"/> Side	<input type="checkbox"/> BBQ
<input type="checkbox"/> Vegetarian	<input type="checkbox"/> Snack	<input type="checkbox"/> Dessert	<input type="checkbox"/> Crock Pot
<input type="checkbox"/> Mock Meat	<input type="checkbox"/> Late-Night	<input type="checkbox"/> Hors d'oeuvre	<input type="checkbox"/> Microwave
Cuisine	Health	Time	Difficulty
<input type="checkbox"/> American	<input type="checkbox"/> Organic	<input type="checkbox"/> Quick	<input type="checkbox"/> Easy
<input type="checkbox"/> Mexican	<input type="checkbox"/> Low Fat	<input type="checkbox"/> 10-20 min	<input type="checkbox"/> Medium
<input type="checkbox"/> French	<input type="checkbox"/> Vegan	<input type="checkbox"/> 30-60 min	<input type="checkbox"/> Hard
<input type="checkbox"/> Other	<input type="checkbox"/> Low Cals	<input type="checkbox"/> Crock Pot	<input type="checkbox"/> Iron Chef!

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## Recipe Submission

1) Recipe Name:

2) Recipe Tag Line:

3) Recipe By:

4) Upload an Image



5) What is Your Recipe?

The user would simply type the recipe here.....

## 6) Tell Us About Your Recipe

Check Off The Attributes of Your Recipe So Viewers Can Find It!

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Home > Search

## Courses

- Breakfast
- Brunch
- Lunch
- Appetizer
- Dinner

## Ingredients

- Wheat Flour
- Almond Milk
- Cinammon
- Eggs

## Cuisine

- American
- French

## Your Search Resulted in 47 Recipes

### Wheat Flour Almond Waffles



(Based of 183 Votes)

The best waffles. Crispy outside, tender inside, and delicious. I double the recipe for my family with two teen-age boys, triple it when friends are over! These waffles are great for the whole family.

[Click Here to View Recipe >>](#)



### Home Style Flapjacks



(Based of 97 Votes)

This recipe is outstanding! They came out absolutely beautiful and like something out of a magazine. I served this with bacon and fresh strawberries tossed with sugar.

[Click Here to View Recipe >>](#)



### Ham and Cheese Omelette



(Based of 91 Votes)

This omelette is easy to make when you are in a hurry. it does not need a lot of ingredients, but still tastes great, and is a great head start to the mornings!

[Click Here to View Recipe >>](#)



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- > BBQ Tri-Tip Sandwhich
- > Meat Mac and Cheese



## Social Bar







## BBQ Chicken Sandwhich

My mother grew up in a house where there was constant entertaining. It's terribly easy to make, you can easily double, triple, quadruple the recipe, making it perfect for serving large groups of people in an informal gathering, and it's absolutely delicious.

★ ★ ★ ★ ★

Rate This Reipe!

Like

+1

Tweet

10 Mins  
Prep Time

34 Mins  
Cook Time

Save

Email

Print

## BBQ Chicken Sandwhich

Step into the old west with this smoking BBQ Chicken Sandwhich

- ☐

4 pound shoulder pork roast
- ☐

2 tablespoons Worcestershire
- ☐

6 soft hamburger buns with
- ☐

1/2 tablespoon garlic powder
- ☐

2 cups apple juice
- ☐

2 tablespoons dark brown sugar
- ☐

2 tablespoons salt
- ☐

2 tablespoons black pepper

## Directions

1. Preheat oven to 325 degrees F.
2. Mix the dry rub ingredients in small bowl. Sprinkle dry rub all over the pork roast, pressing into the pork. Cover with plastic and refrigerate for at least 2 hours.
3. Combine liquid ingredients and the garlic powder in a medium bowl and pour into a large Dutch oven. Place pork in the oven and tightly cover with aluminum foil then lid. Roast for 4 hours or until fork tender and shreds easily. Brush the roast with cooking liquid every hour.
4. Remove from oven and let stand until cool enough to handle. Shred the pork with a fork or tongs into bite size pieces.

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★★★★★

Pot Roast w/vegetables

★★★★★

Mom's style Pasta and Meatballs

★★★★★

Asian Chinese Chicken Saad

→

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## **Mockup Design Patterns**

Sean Pedeflous

12/1/12

### **Home Page:**

#### Inline Contents Tabs

- I have several inline contents tabs as the main section on the home page. This is for the user to stay on the home page but have different options to find a recipe from.

#### Live Search

- My goal for the recipe select module was for the user to select different options and in real time have results that match those options show up in the box directly to the right of it. This version of a live search, I think would be really great for the user to help find an exact recipe.

### **Registration**

#### Static Single Page Process

- Because there are not a lot of steps when signing up for my site I figured the most basic and self explanatory way would be to have a static single page process. Everything is clearly defined and labeled so user interface should not be a problem.

### **Account**

#### Static Single Page Process

- I use this process again to edit the basic account details.

#### Dialog Overlay Process

- When a user wants to edit his or her submitted recipe they click on that recipe and the dialogue overlay process appears (light box) over the page in a box, keeping the user on the page to limit confusion.

### **Submission**

#### Static Single Page Process

- To keep with consistency, I still use the static single page process to input the form. When you upload an image, the image thumbnail does appear which qualifies and an interactive single pages process because it lets users know their selection was correct.

## **Search Results**

### Virtual Scrolling

- Keeping things simple, to view more results you just scroll down and more results continue to appear. I figured this would be the simplest way to show the results information.

## **Content**

### Static Single Page Process

- I'm not sure if this is the right application but I figured if a user wanted to check off the ingredients they could and a mark in the box would appear. This is only optional however.

### Scrolled Paging

- Under the view more recipes section is a scrolled paging application. I have two left and right indicator buttons to help the user scroll through more options. The use of this design pattern allows a bunch of items to be viewed in a small space while keeping the user on the same page,