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## This Months Tastiest Recipes



Crock Pot Turkey & Chili 57 Comments | October 27, 2012

A Southern-style savory cornbread, baked in a hot iron



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 >>

Perfect Recipe

Fan Favorites | Key Terms

Top Picks

News & Notes

## Pick Your Perfect Recipe

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

## Main Ingredient

- □ Poultry
- Seafood
- □ Tofu
- Vegetarian
- Mock Meat

- **Country Location** American
- Mexican
- French
- Other

### Meal Time

- Breakfast
- Lunch
- Dinner
- □ Snack

Health

□ Organic

Low Fat

Low Cals

■ Vegan

### Late-Night

- Appetizer
- Main

Course

- Side
- Dessert
- Hors d'oeuvre

### Method

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

### 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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- > Recipes
- > Cookings Tips
- > Cooking Blog
- > Stuffed Japeno Wraps
- > Lentil Burger with Cheese

### **Quick Menu**

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- > Lunch
- > Dinner
- > Sides
- > Dessert

## **Tastiest Recipes**

- > Crock Pot Turkey & Chilli
- > Stuffed Japeno Wraps
- > Lentil Burger with Cheese
- > Chicken Stir Fry Noodles
- > BBQ Brisket Sandwhich

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## Sign Up for The Tasting Room

First Name:
Last Name:
Your Email:
Password:
Profile Picture:

Sex: Male Female

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foodpicture.jpg

Method

Oven Stove Top

BBQ

Difficulty

Medium

Iron Chef!

Easy

Hard

Crock Pot

Microwave

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1) Recipe Name:

2) Recipe Tag Line:

Upload an Image

5) What is Your Recipe?

Main Ingredient

Seafood

Vegetarian

Mock Meat

■ Poultry

Cuisine

American

Mexican

French

Other

foodimagepathway.jpg

6) Tell About About Your Recipe

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

Appetizer

Dessert

Hors d'oeuvre

10-20 min

■ 30-60 min

Crock Pot

■ Main

Time

Submit

Quick

Meal Time Breakfast

Lunch

Dinner

Snack

Health

Late-Night

■ Organic

Low Fat

Low Cals

■ Vegan

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

3) Recipe By:

Contact Us

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Home > Account > Account Registration

## Edit Your Tasting Room Account Page

1) First Name:

Sean

2) Last Name

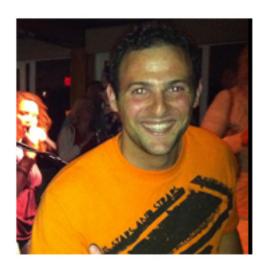
**Pedeflous** 

3) Your Email:

seanpedeflous@gmail.com

4) Password

5) Bio:



Change Profile profilepicture.jpg

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 >>

## View More Recipes

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- > Stuffed Jalapeno Wraps
- > Lentil Burdger w/ Cheese
- > BBQ Tri-Tip Sandwhich > Meat Mac and Cheese

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Home > Recipe Submission

## **Recipe Submission**

1) Recipe Name:
2) Recipe Tag Line:
3) Recipe By:
4) <u>Upload an Image</u>
pizza.jpg
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!

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

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### 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



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 Omlette



(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!





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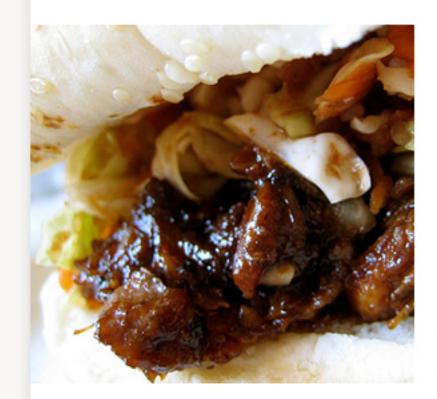
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Home > Recipe > BBQ Chicken Snadwhich



## **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.

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
  - 6 soft hamburger buns with 1/2 tablespoon garlic powder
- 2 cups apple juice
- 2 tablespoons dark brown sugar

2 tablespoons Worcestershire

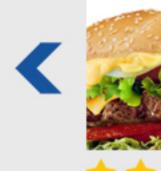
- 2 tablespoons salt
- 2 tablespoons black pepper

## **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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Hamburger /w the Works



Pot Roast w/vegetables



Mom's style Pasta and Meatballs



Asian Chinese

Chicken Saad

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> Meat Mac and Cheese

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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 o the same page,