

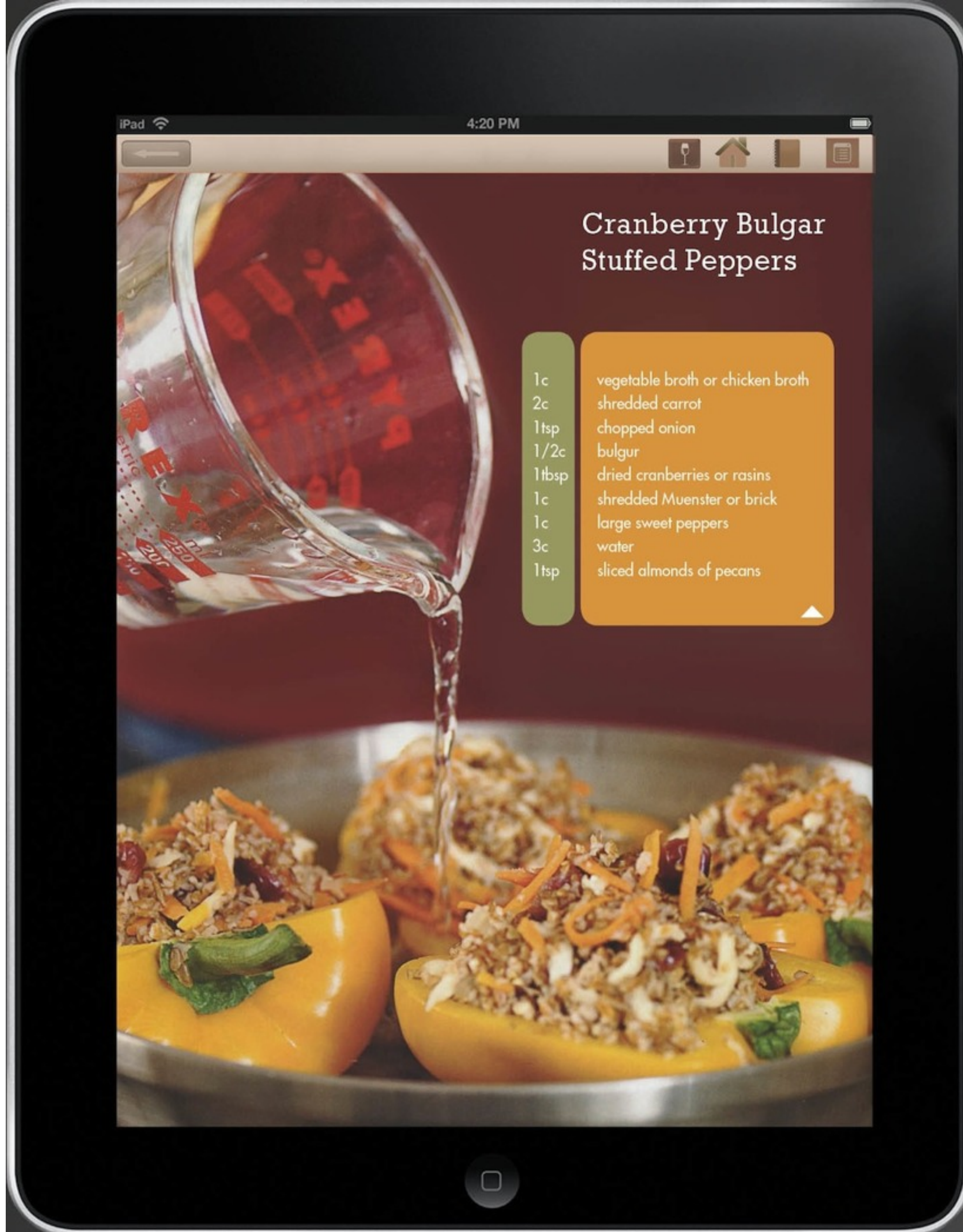
The working links on the page are:  
go-to gadgets  
top 10 tricks only the pros know  
What's in season  
DIY ingredients  
Get Together Grub  
Simple Sweets



On this screen the user is able to click on the food that is in season. When they click on the food it will take you to a featured recipe that incorporates that food.

The peppers are the working link on the page

The home icon will take you back to the home page and the back button will also take you back to the home page.



## Cranberry Bulgar Stuffed Peppers

- 1c vegetable broth or chicken broth
- 2c shredded carrot
- 1tsp chopped onion
- 1/2c bulgur
- 1tbsp dried cranberries or rasins
- 1c shredded Muenster or brick
- 1c large sweet peppers
- 3c water
- 1tsp sliced almonds or pecans

This screen shows the featured recipe for the what's in season peppers link. The working links on this page are the back button to go back to the whats in season page and the home button to take you back to the home page.

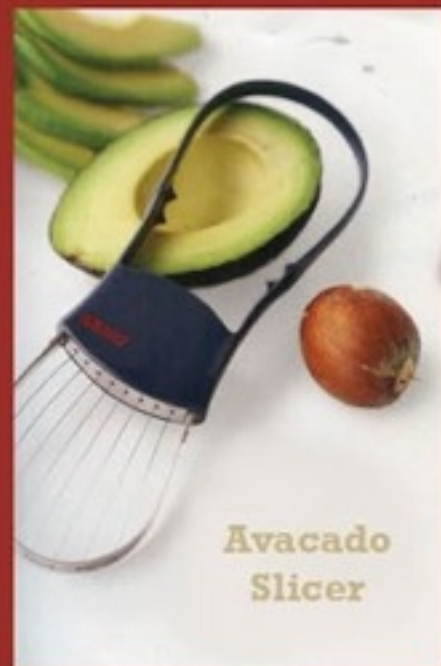
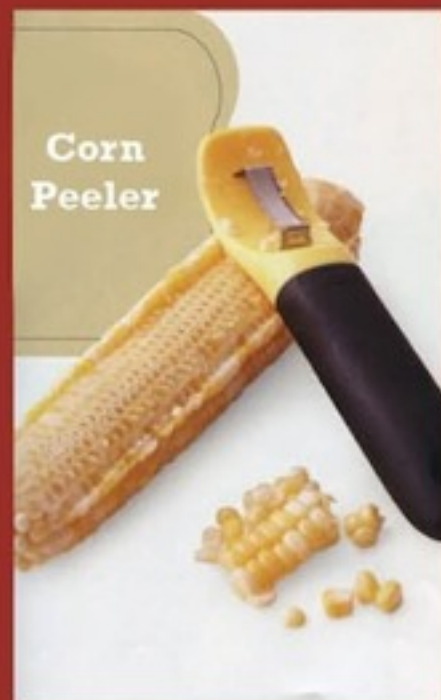


On this screen the user is able to click on the gadget they would like to know more about and the image gets larger on the screen and provides more information of the gadget.

The working link on this page is the Fine Grater

The Home page button

and the back button will also take you back to the home page.



Click the x in the top right corner of the Fine Grater box to take you back to the go-to gadgets screen

The Home page button


and the back button will also take you back to the home page.

# 10 top tricks only the pros know

Professional cooks pick up lots of simple tricks along the way that help make their jobs easier. This collection of insider secrets gives your everyday cooking the benefits of their experience.



**Tip No. 1**  
Pierce surface of lemon or lime with a fork before juicing it



**Tip No. 2**  
Use drinking glass to cut biscuits if you do not have a biscuit cutter



**Tip No. 3**  
Make a funnel out of wax paper to pour seasonings from a big jar to a small one



**Tip No. 4**  
Use a wine bottle as a rolling pin if you do not have one



**Tip No. 5**  
Spray measuring cup with nonstick cooking spray when using sticky or greasy ingredients



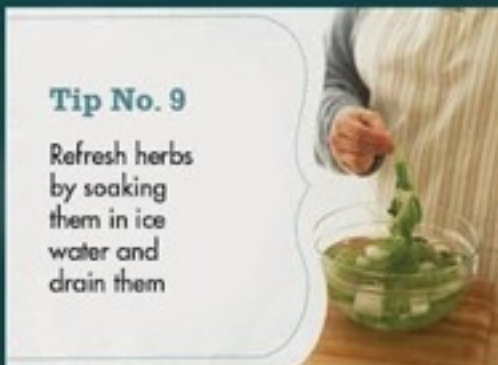
**Tip No. 6**  
Place a tart pan on a can to let the side drop to the counter



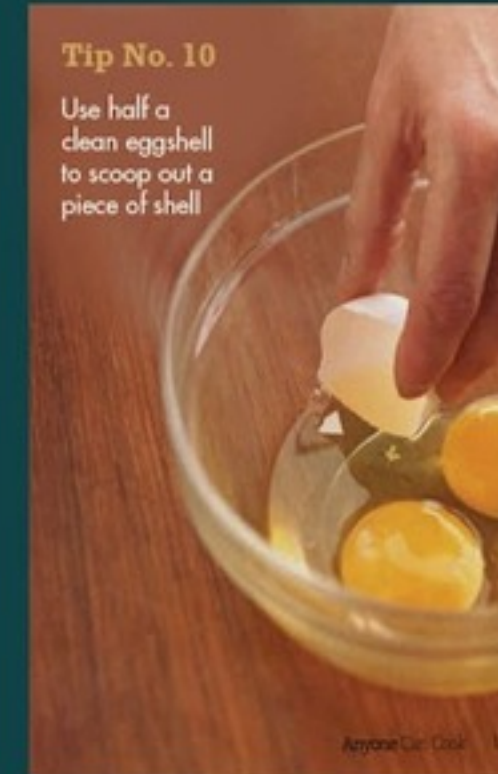
**Tip No. 7**  
Use a spoon to ice a cake if you do not have a frosting spatula



**Tip No. 8**  
Refresh a day old loaf by spritzing it with water and warming it in the oven



**Tip No. 9**  
Refresh herbs by soaking them in ice water and drain them



**Tip No. 10**  
Use half a clean eggshell to scoop out a piece of shell

On this screen the user is able to click on the tip they would like to know more about and the image gets larger on the screen and provides more information of the tip

The working link on this page is the Tip No 6

The Home page button

and the back button will also take you back to the home page.

# 100 top 10 tricks only the pros know

Professional cooks pick up lots of simple tricks along the way that help make their jobs easier. This collection of insider secrets gives your everyday cooking the benefits of their experience.

**Tip No. 5**  
Spray measuring cup with nonstick cooking spray when using sticky or greasy ingredients



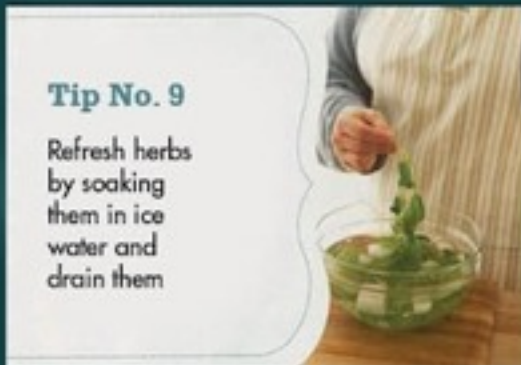
**Tip No. 8**  
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**Tip No. 6**  
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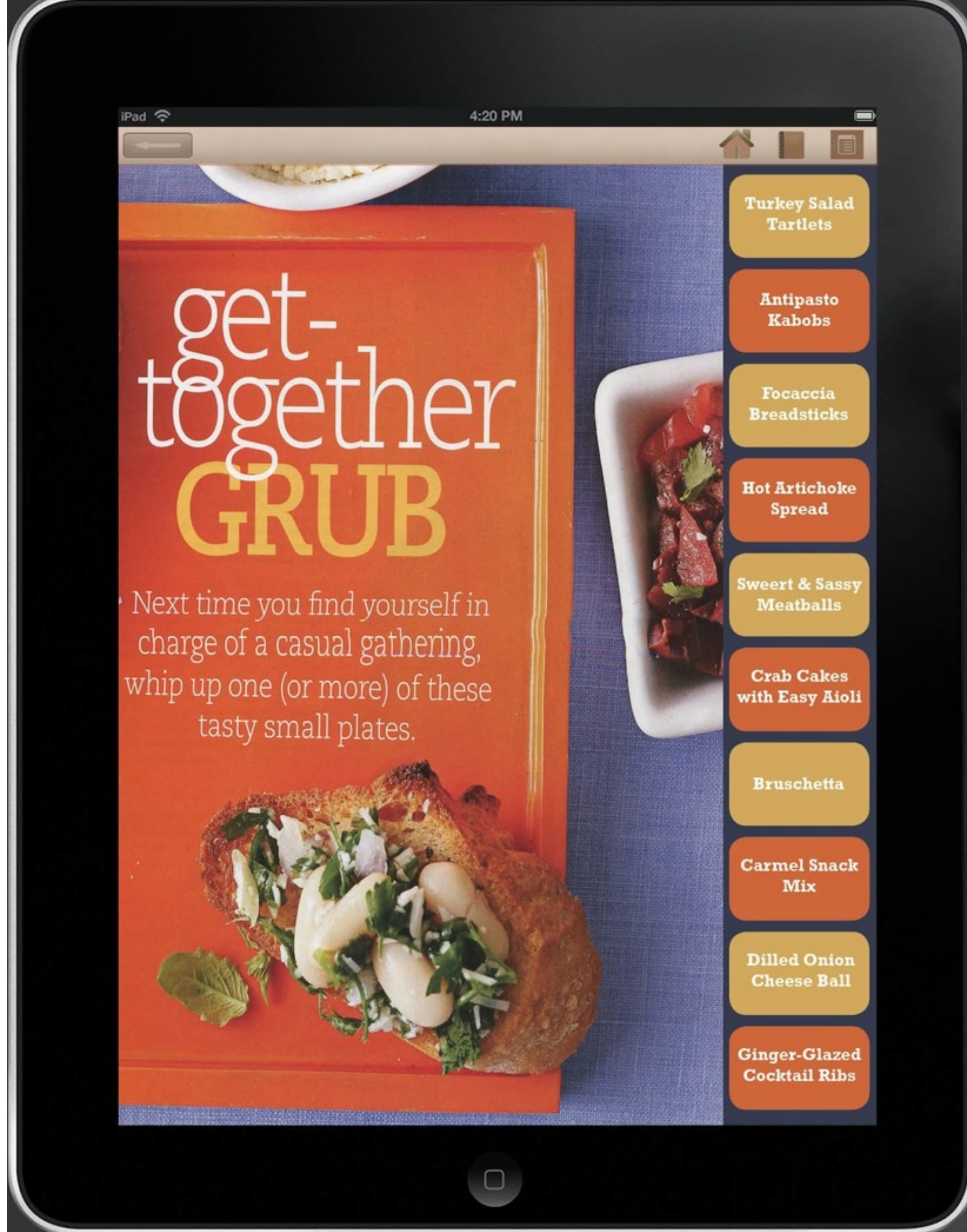
**Tip No. 9**  
Refresh herbs by soaking them in ice water and drain them



Click the x in the top right corner of the Tip No 6 box to take you back to the top 10 tips screen

The Home page button

and the back button will also take you back to the home page.



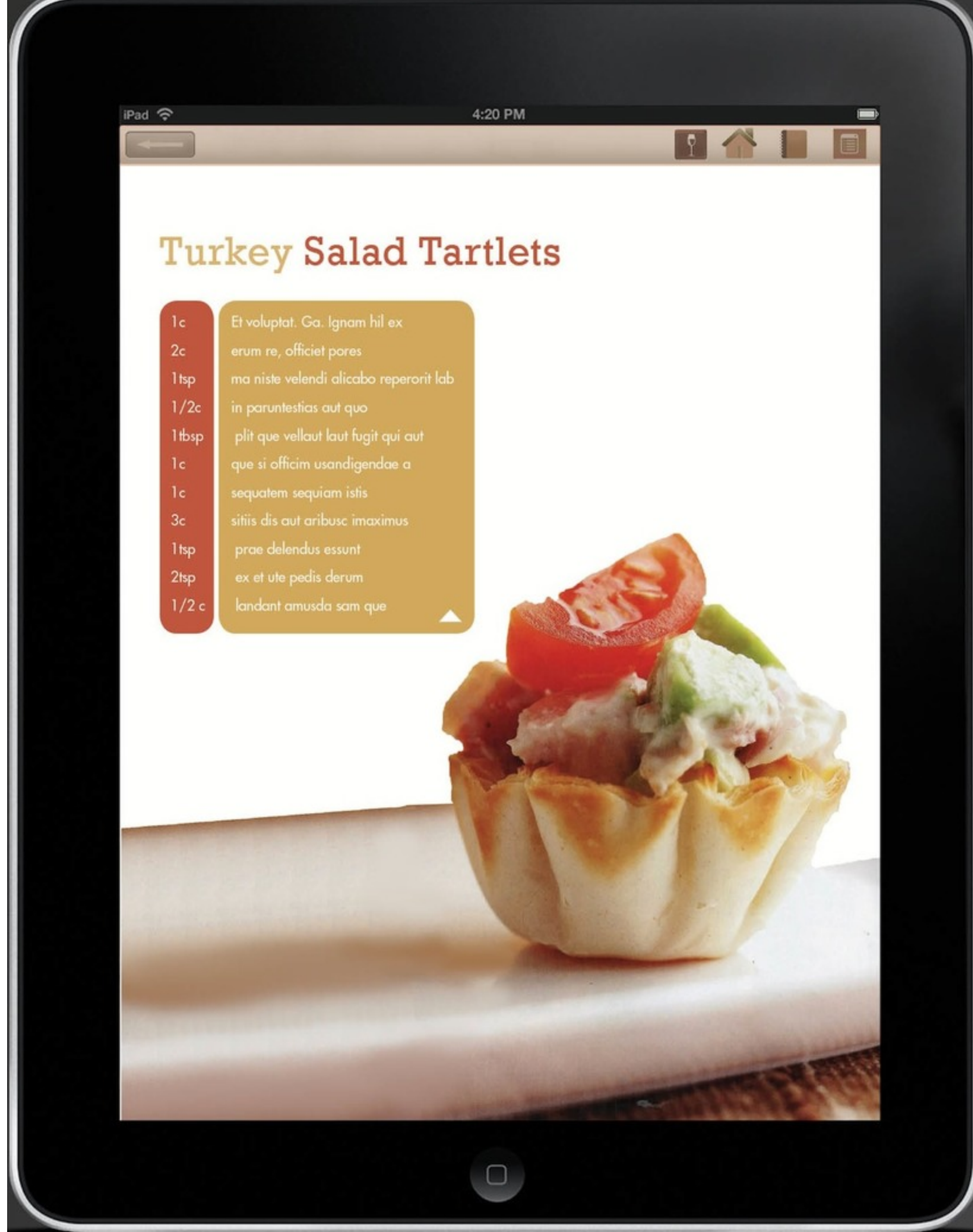
On this screen the user is able to click on the recipe they would like to make.

The working links on this page are:

Turkey Salad Tartlets

The Home page button

and the back button will also take you back to the home page.



## Turkey Salad Tartlets

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1. When on this page the first time click on the wine icon on the top bar.

2. When on this page the 2nd time click on the arrow on the bottom of the ingredients box

3. When on this page the third time click on the menu icon on the top bar

Other working Links:  
The Home page button

and the back button will take you back to the Get-Together grub table of contents

# Turkey Salad Tartlets

- 1c finely chopped cooked turkey breast
- 2c 3 slices cooked bacon chopped
- 1tsp finely chopped shallot
- 1/2c tablespoons mayonnaise
- 1tbsp dairy sour cream
- 1c lime juice
- 1c Dijon—style mustard
- 3c salt and ground black pepper
- 1tsp avacado, halved, seeded, peeled
- 2tsp baked mini phyllo dough shells
- 1/2 c grape tomatoes



Click on the wine bottle to take you to more information on the wine recommended for this meal.

The Working links on the page:

The Home page button

and the back button will take you back to the get together grub table of contents



Pinot Gris  
New Zealand  
2008



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Other Recommended Recipes



Click the back button to take you back to the recipe page

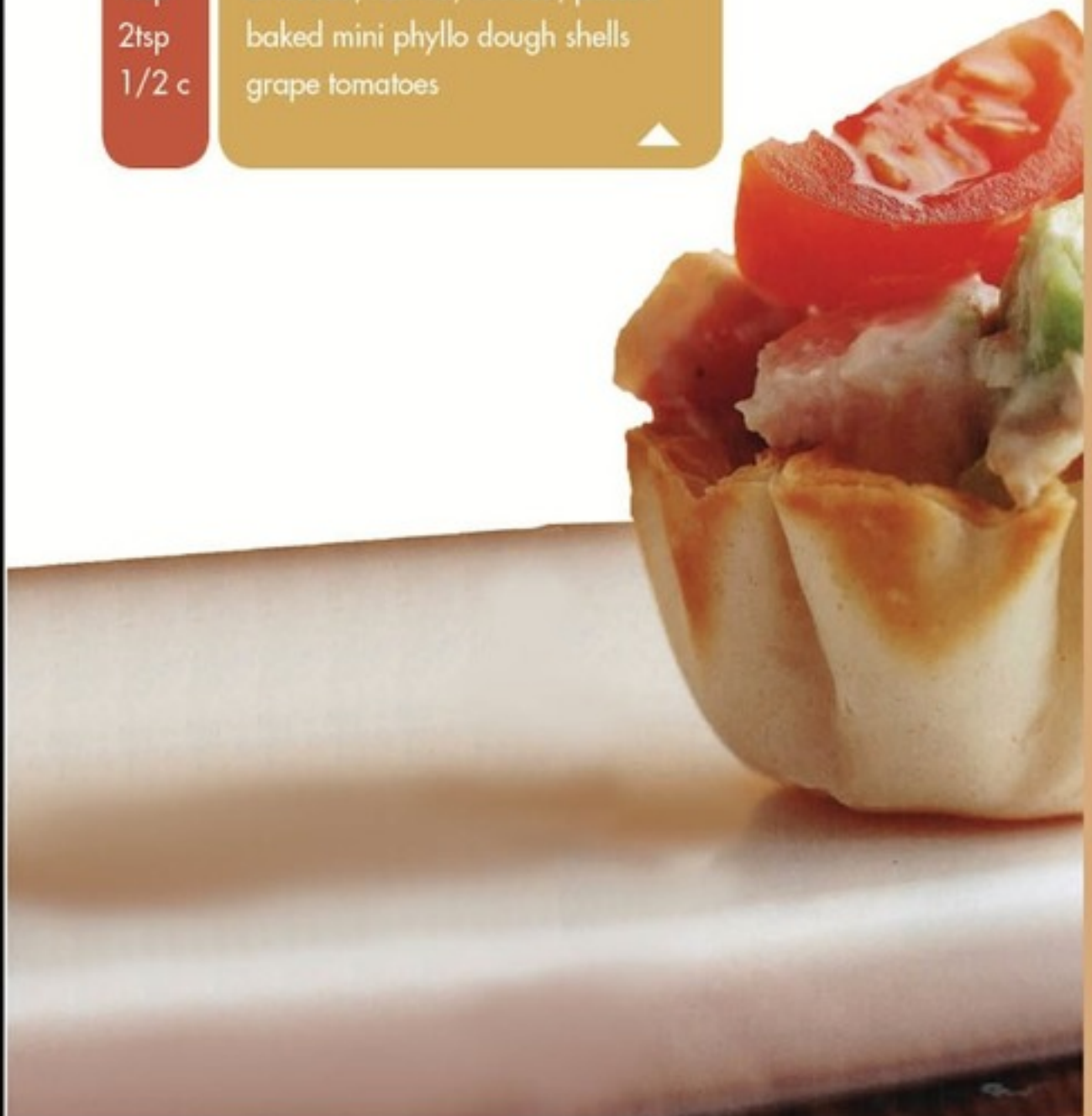
Working links on the page:

The Home page button

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- Rise and Shine 
- Bliss Between Bread 
- Perfect Pairs 
- Home on the Range 
- Slow & Savory 
- Get Together Grub 
- Simple Sweets 

Click on the simple sweets icon to take you to the simple sweets table of contents page.

The working link on this page is the Simple Sweets icon

The Home page button

and the back button will take you back to the get together grub page



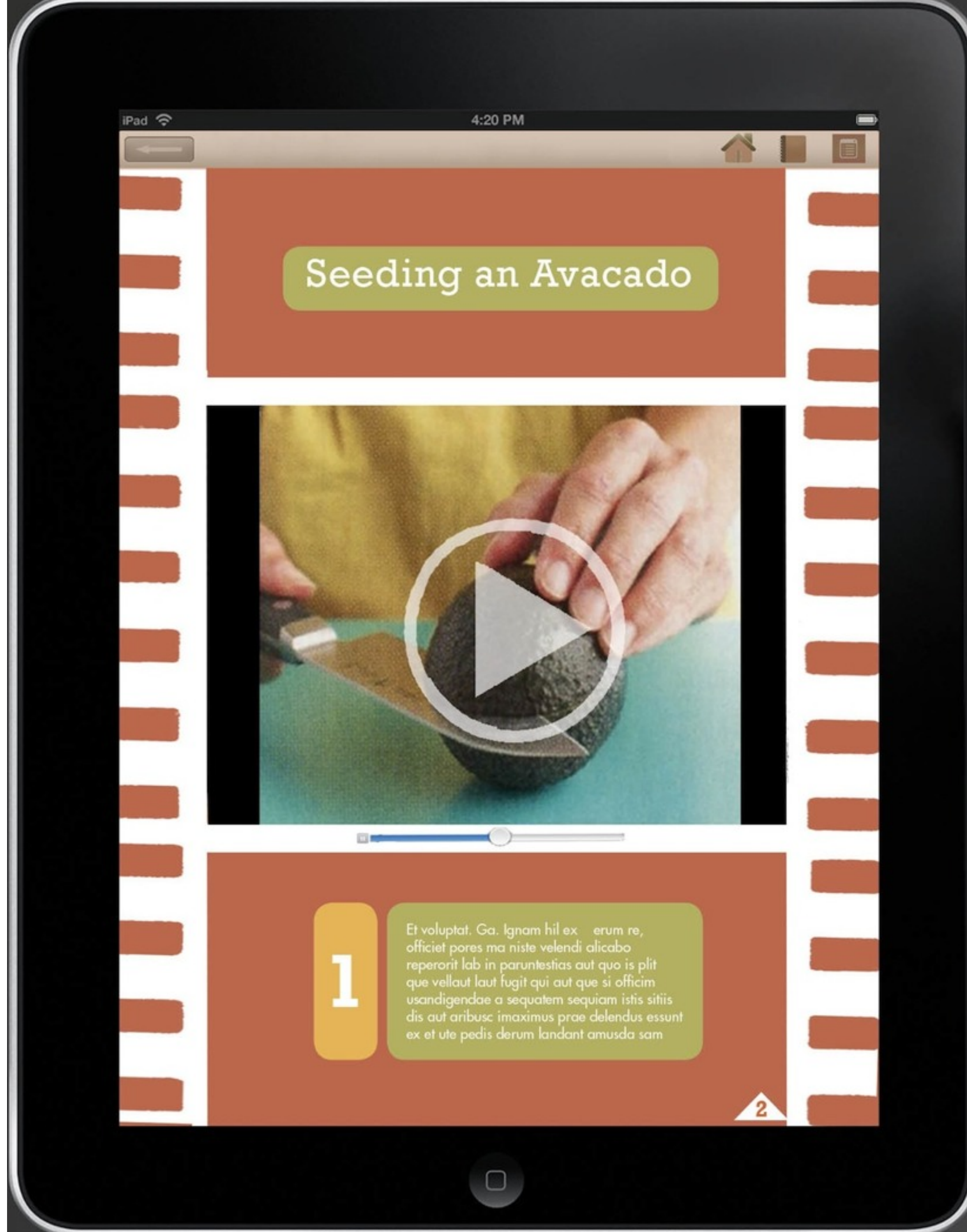
On this screen the user is able to scroll through the steps of the recipe. To see a video of the step click the film strip icon under the step number .

Click the film strip

Other working links:

The Home page button

and the back button will take you back to the get together grub page



The user should click the play button on the screen to play the video of the step.

Click the bottom arrow to have it scroll up to 2nd step video without going back to the recipe page.

Other working links:

The Home page button

and the back button will take you back to the recipes



## Combine Wet Ingredients



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Click on the back button to take you back to the recipe page.

Other working links:

The home page icon

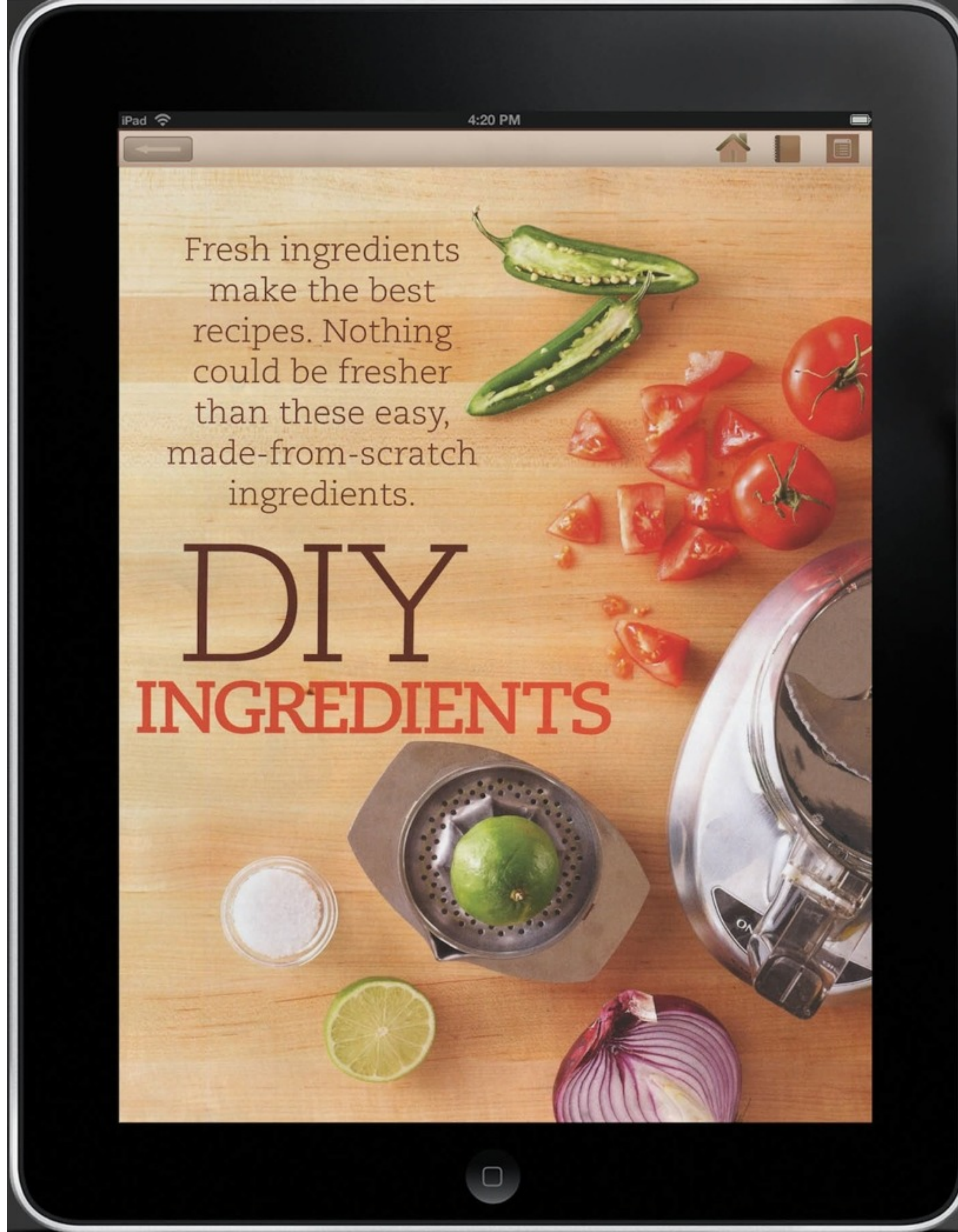


A user would be able to click on the recipe they would like to make and it will take them to the recipe page. None of the recipe links on this page are currently active.

Other working links:

The Home page button

and the back button will take you back to the Turkey Tartlets screen where you were previously



The user can click on ingredients on this page to take them to the screen that shows you how to make it.

Click on the onion on the bottom of the page

Other working links:

The Home page button

and the back button will take you back to the home page also



## Caramelized Onions

**1.** In a 10-inch skillet melt 2 tablespoons butter over medium-low heat. Add 2 thinly sliced onions (photo 1, right). Cook, covered, about 15 minutes or until tender.

**2.** Uncover; cook and stir over medium-high heat for 3 to 5 minutes more or until onions are golden brown (photo 2, right).

**Tip:** Caramelized onions are a great addition to cooked beef, poultry, or fish, as well as casseroles and veggie-base side dishes.



**1** Melt butter in a skillet over medium-low heat. Add two thinly sliced onions.



This screen shows how to make the DIY ingredient.

Other working links:

The Home page button

and the back button will take you back to the DIY home page