

# Welcome to Recipes

intro to recipes

list of recipes by type

## Recipe by Service

### Apéritif, canapé, amuse bouche, starter & hors d'oeuvre

An hors d'oeuvre is something served before meal it might be a bite or two and it might be passed around instead of on the table. A can of pee is a type of hors d'oeuvre that's probably on some kind of cracker or toast and may be served at something like a cocktail party with no expectation of a following meal. An appetizer is really just something meant to stimulate your appetite unfortunately we have things like nachos and hot wings that are actually pretty filling. If you're having a fancy dinner but appetizer would probably just be called the first course and it wouldn't be something as heavy. An amuse bouche is just something to keep you from starving at the table and as the title implies amuse you. This isn't something you order this is something the chef may send out generally or may send out if your order is taking longer than usual and it might be one or two bites probably something unique like something the chef stumbled across at the market. Because you don't pay for this it's something that Chef can really get creative with. It may be the one thing that allows him to keep being a chef at someone else's restaurant.

### Entree / Starter

### Main Plate

### Dessert

## Recipe Models

Feel free to edit and copy these models to modify for your own use.

[How to Boil Water](#)

[Hound Dog Steak](#)

[Vegetable Barley Soup](#)

Explain the flow of

- ingredients - what are the best? How to save
- recipes - recipes are composed of ingredients
- products - are those items that are stand-alone and may or not be included in a menu such as purchased items water, wine, bread

- menus - menus are composed of several dishes

welcome to products ready to eat

finished products ready to consume

[water](#)

[water sparkling](#)

[Dijon mustard](#)

[sidebar](#)

[eat](#)

[Spaghetti alla Puttanesca](#)

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