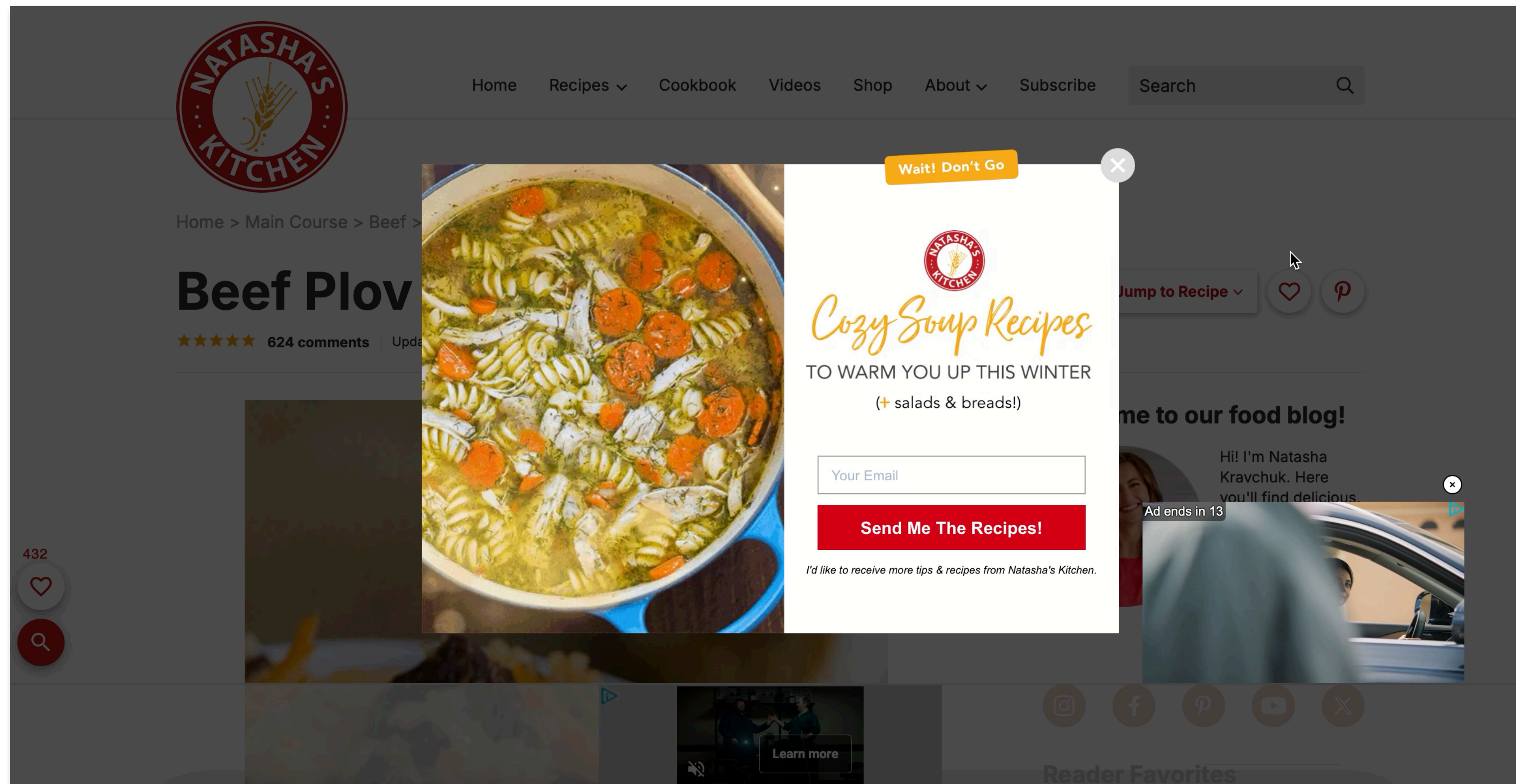


Why Cooking Shouldn't Start with a Scrolling Marathon



Authentic “innovation”

Dishwasher salmon

🌐 12 languages ▾

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From Wikipedia, the free encyclopedia



Dishwasher salmon is a [fish](#) dish made by a cooking technique where [salmon](#) is wrapped in aluminum foil and placed in a [dishwasher](#) for a full cycle. Dishwasher companies and [Consumer Reports](#) have identified potential issues, including inconsistent temperatures and the risk of [food poisoning](#).

Safety concerns

Dishwasher companies and [Consumer Reports](#) have recommended against cooking fish with a dishwasher because dishwashers are not designed or tested for cooking, dishwashers do not have temperatures as consistent as stoves, and it is questionable whether



Salmon fillets wrapped in aluminum foil and placed on a dishwasher rack

The Recipe Black Hole: Why Sharing is Still a Mess



The Recipe Paradox: Why Meal Planning Feels Harder Than Cooking???



The Surprisingly Modern Power of Plain Text



Recipes as plain text files: store, share and personalise

Make computers work and save our brain fuel

Small libraries what allow to reuse other's work

FOLDERS

- ▼ Recipes
 - ▶ Baking
 - ▼ Breakfast
 - ▶ Soups
 - .metadata
 - Easy Pancakes.2.jpg
 - Easy Pancakes.cook
 - Easy Pancakes.jpg
 - French Breakfast.cook
 - French Breakfast.jpeg
 - Irish Breakfast.cook
 - Irish Breakfast.jpg
 - Mexican Style Burrito.cook
 - Mexican Style Burrito.jpeg
 - Shakshuka.cook
 - Shakshuka.jpeg
 - Smoothie bowl.cook
 - Smoothie bowl.jpeg
 - ▶ Christmas Dinner
 - ▶ Components
 - ▶ config



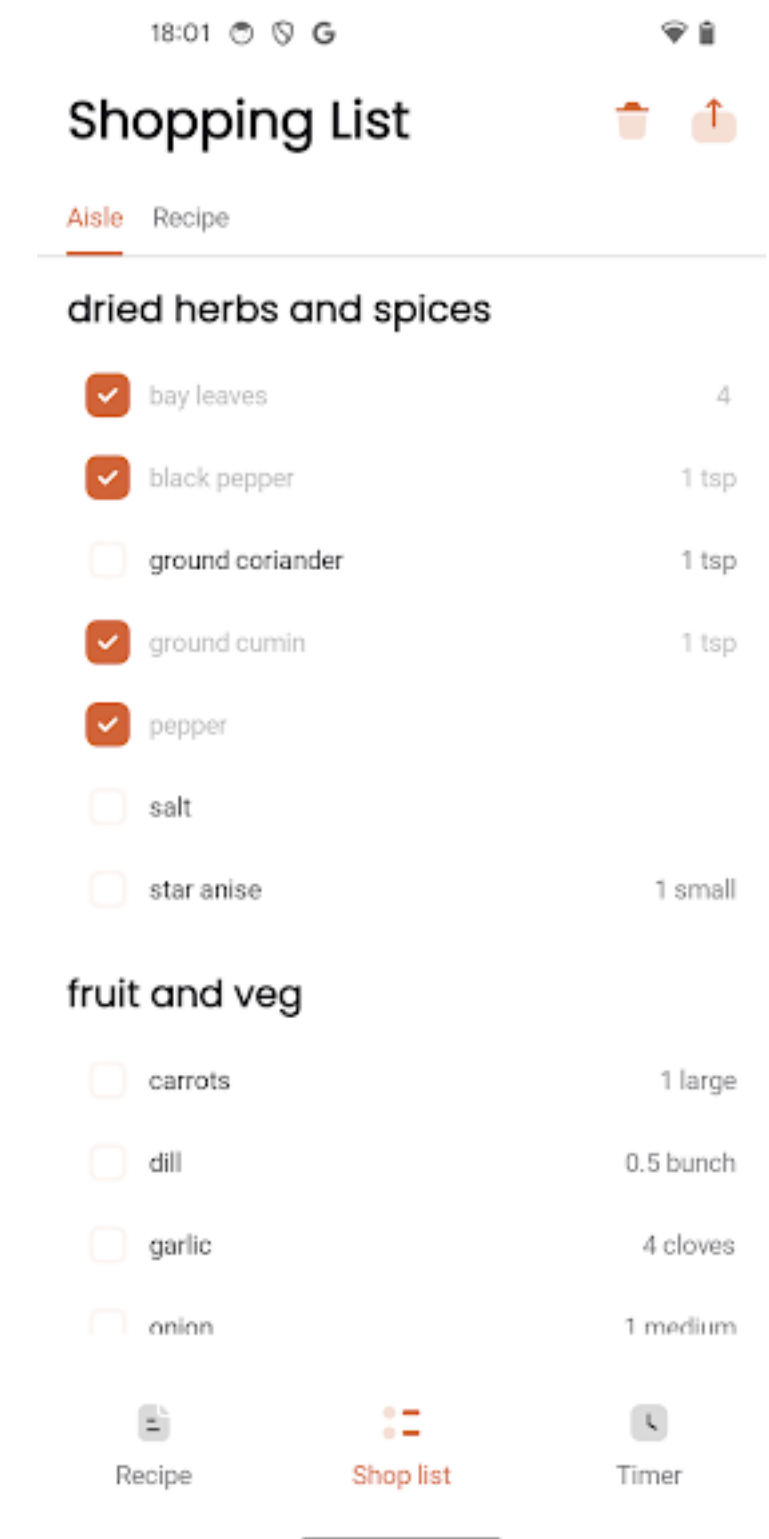
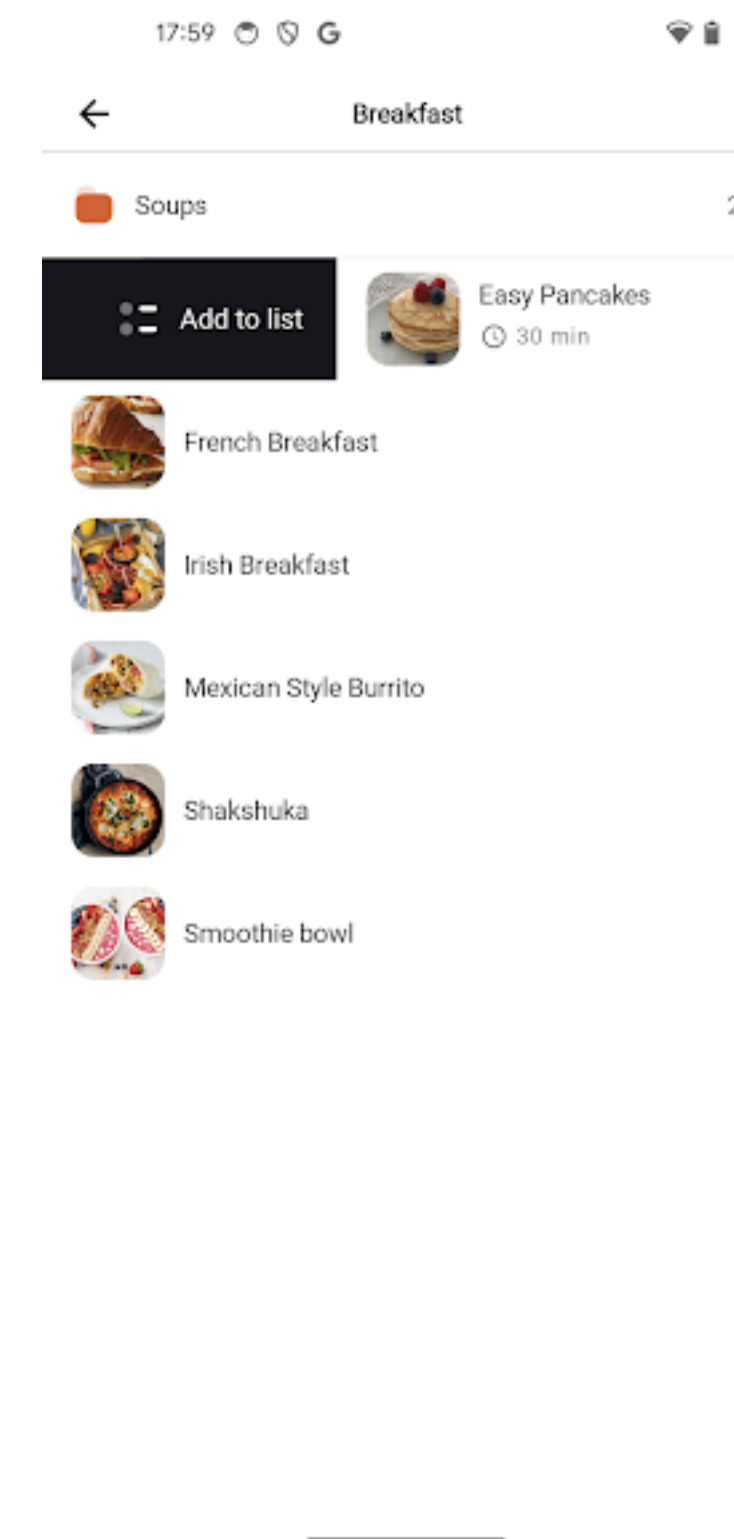
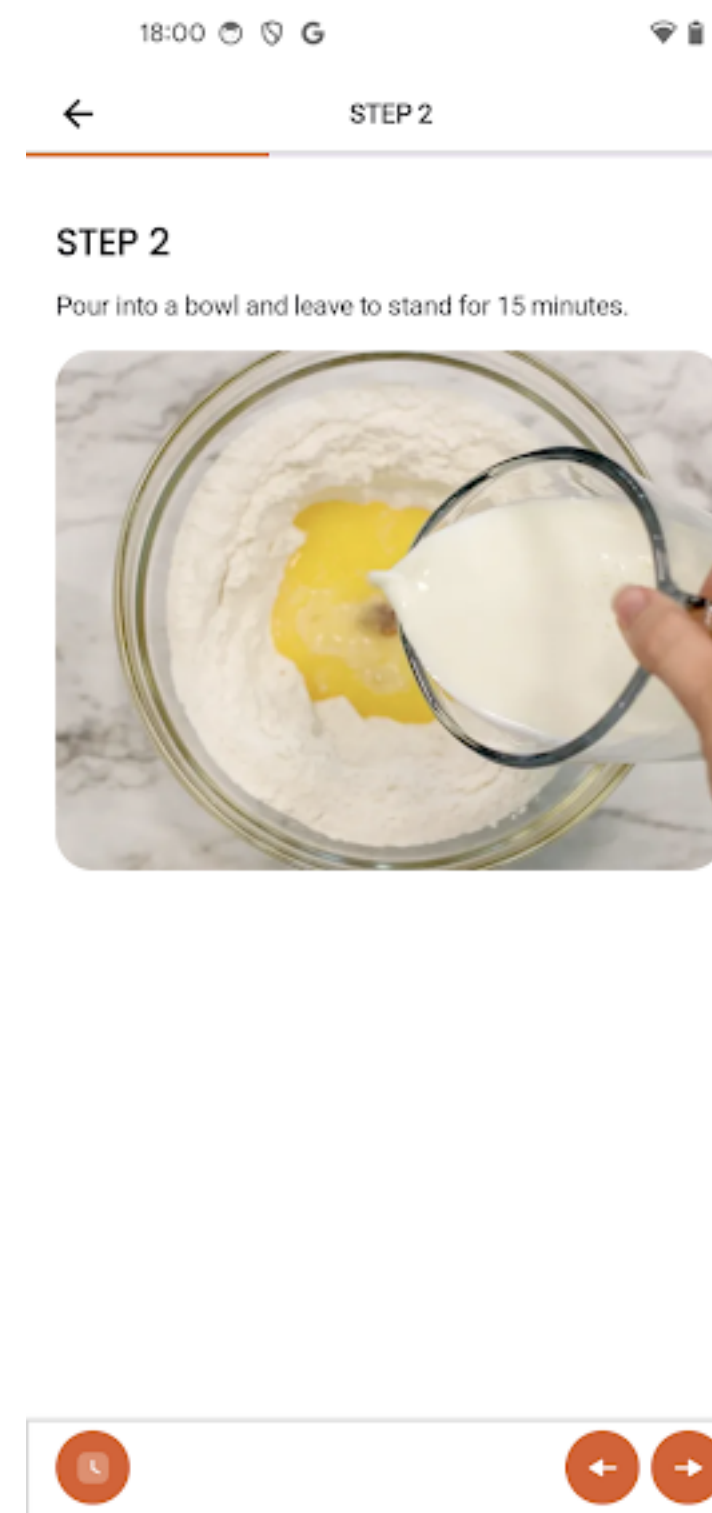
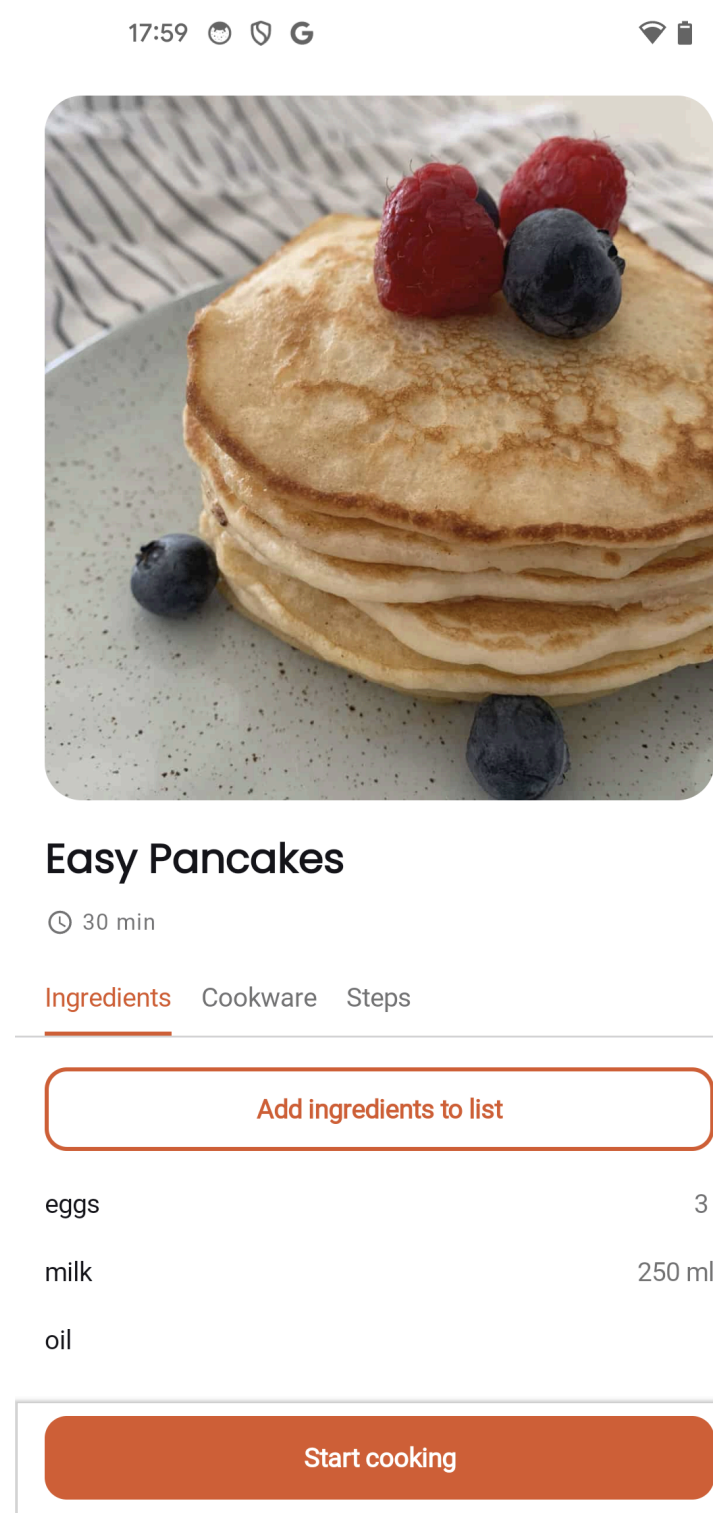
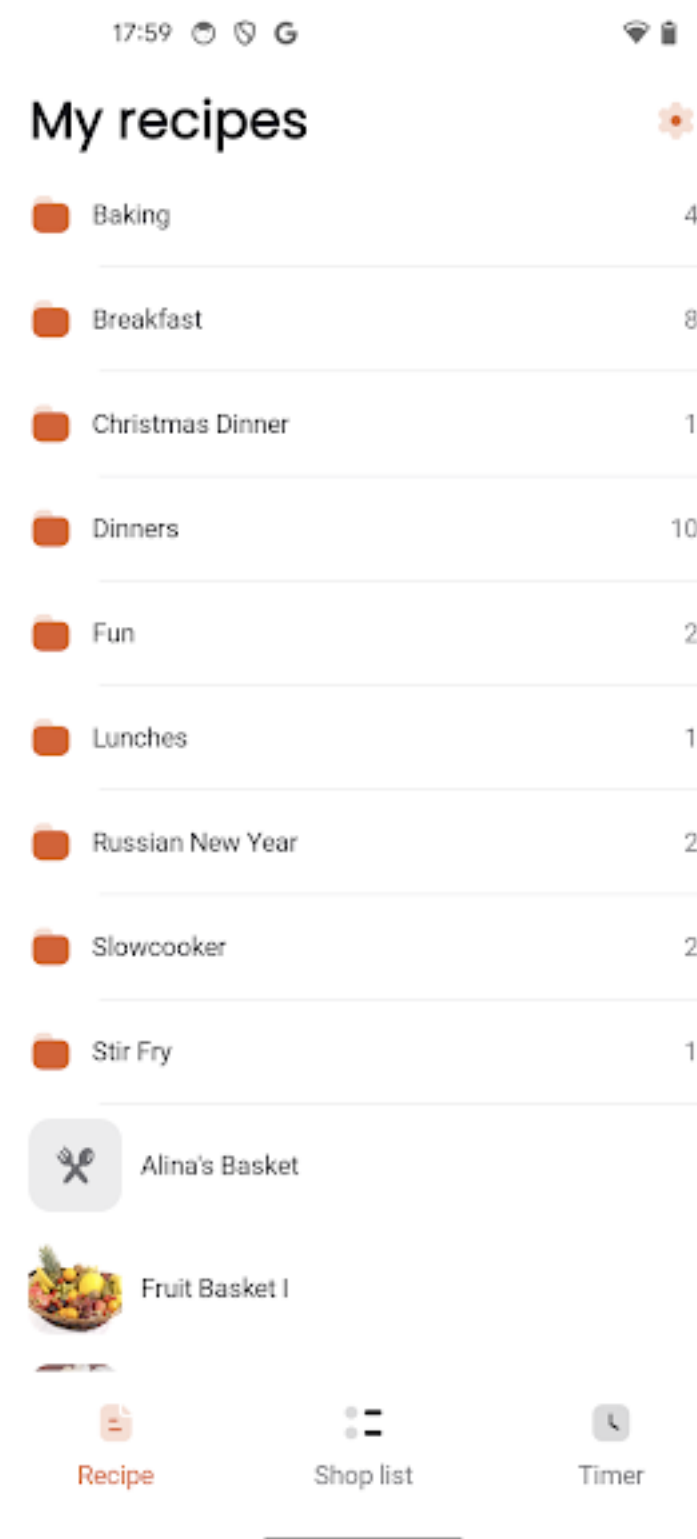
Easy Pancakes.cook



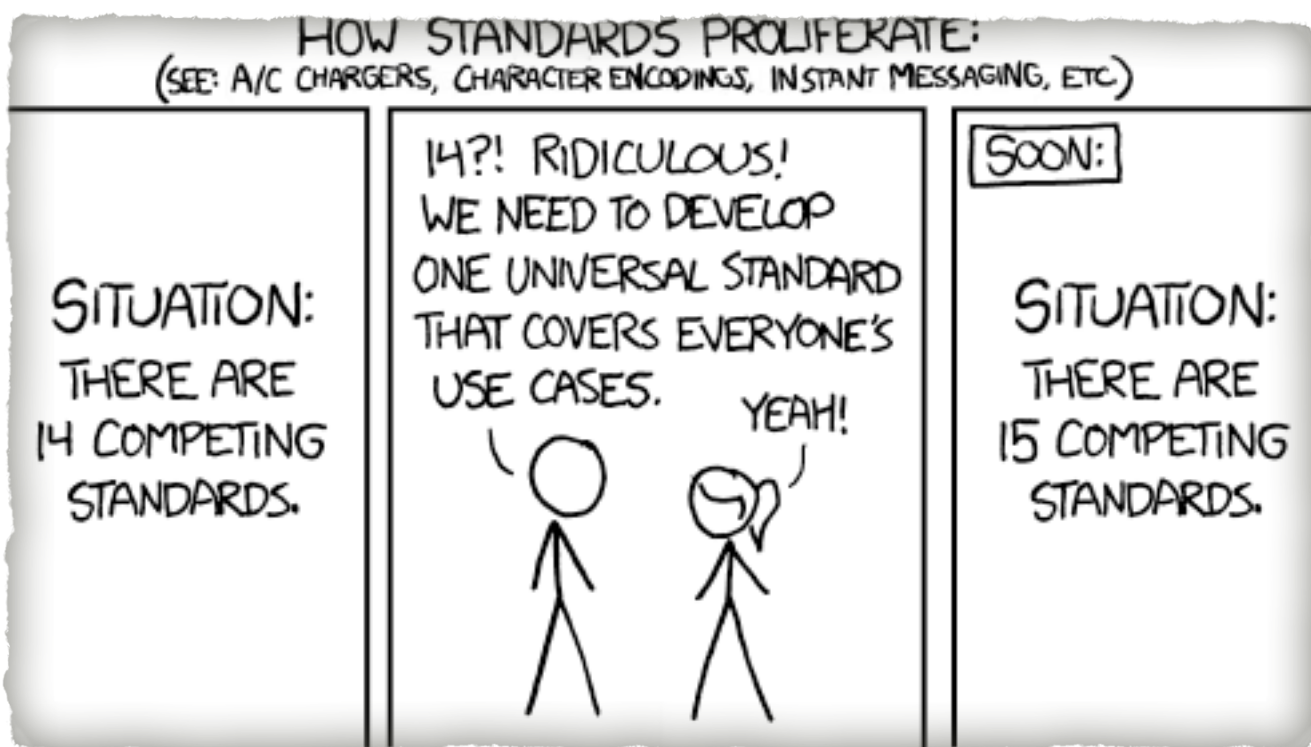
```
1 Crack the @eggs{3} into a blender, then add the @plain flour{125%g},
2 @milk{250%ml} and @sea salt{1%pinch}, and blitz until smooth.
3
4 Pour into a bowl and leave to stand for 15 minutes.
5
6 Melt the butter (or a drizzle of @oil if you want to be a bit healthier)
7 in a large non-stick #frying pan{} on a medium heat, then tilt the pan so
8 the butter coats the surface.
9
10 Pour in 1 ladle of batter and tilt again, so that the batter spreads all
11 over the base, then cook for 1 to 2 minutes, or until it starts to come
12 away from the sides.
13
14 Once golden underneath, flip the pancake over and cook for 1 further
15 minute,
16 or until cooked through.
17
18 Serve straightaway with your favourite topping.
```



...turn files into beautiful recipes



Cooklang: More Than a Format—A Growing Ecosystem



Search results for **cooklang** on GitHub.

Filter by:

- Code: 4.5k
- Repositories: 146**
- Issues: 451
- Pull requests: 2k
- Discussions: 51
- Users: 2
- More

Languages:

- TypeScript
- JavaScript
- Python
- Go
- Ruby
- Rust
- Dockerfile
- C
- Shell
- C#

146 results (231 ms) | Sort by: Best match | Save

- cooklang/cooklang-obsidian** (Unstar)
Edit and display **CookLang** recipes in Obsidian
obsidian obsidian-plugin obsidian-md cooklang
TypeScript · 226 · Updated on 15 Nov 2024
- cooklang/spec** (Unstar)
Home for **Cooklang** specification and general discussions about the ecosystem
cooklang
605 · Updated 15 days ago
- Zheoni/cooklang-chef** (Unstar)
A CLI to manage **cooklang** recipes
rust cli parser cooking-recipes cooklang
Rust · 74 · Updated 4 days ago
- cooklang/cooklang-import** (Unstar)
A command line tool to import recipes into **Cooklang** format
hacktoberfest cooklang

CLI Demo

```
Recipes — dubadub@MacBookPro — ~/recipes — -zsh — 78x19

[→ recipes cook]
Usage: cook <COMMAND>

Commands:
  recipe      Manage recipe files
  server      Run a webserver to serve your recipes on the web
  shopping-list Create a shopping list [aliases: sl]
  seed        Populate directory with seed recipes
  help        Print this message or the help of the given subcommand(s)

Options:
  -h, --help      Print help
  -V, --version    Print version

Docs: https://cooklang.org/cli/help/
→ recipes
```



```
[→ recipes cook recipe read Breakfast/Easy\ Pancakes.cook]
```

Ingredients:

eggs	3
plain flour	125 g
milk	250 ml
sea salt	1 pinch
oil	

Cookware:

frying pan

Steps:

1. Crack the eggs into a blender, then add the plain flour, milk and sea salt, and blitz until smooth.
[eggs: 3, plain flour: 125 g, milk: 250 ml, sea salt: 1 pinch]
2. Pour into a bowl and leave to stand for 15 minutes.
[-]
3. Melt the butter (or a drizzle of oil if you want to be a bit healthier) in a large non-stick frying pan on a medium heat, then tilt the pan so the butter coats the surface.
[oil]
4. Pour in 1 ladle of batter and tilt again, so that the batter spreads all over the base, then cook for 1 to 2 minutes, or until it starts to come away from the sides.
[-]
5. Once golden underneath, flip the pancake over and cook for 1 further minute, or until cooked through.
[-]
6. Serve straightaway with your favourite topping.
[-]

```
→ recipes █
```



```
Recipes — dubadub@MacBookPro — ~/recipes — -zsh — 84x36
[→ recipes cook recipe read -f json --pretty Breakfast/Easy\ Pancakes.cook ]
{
  "metadata": {
    "map": {}
  },
  "sections": [
    {
      "name": null,
      "content": [
        {
          "type": "step",
          "value": {
            "items": [
              {
                "type": "text",
                "value": "Crack the "
              },
              {
                "type": "ingredient",
                "index": 0
              },
              {
                "type": "text",
                "value": " into a blender, then add the "
              },
              {
                "type": "ingredient",
                "index": 1
              },
              {
                "type": "text",
                "value": ", "
              },
              {
                "type": "ingredient",
                "index": 2
              }
            ]
          }
        }
      ]
    }
  ]
}
```




Recipes — dubadub@MacBookPro — ~/recipes — -zsh — 87x28

```
[→ recipes cook shopping-list ./Breakfast/Easy\ Pancakes.cook ./Breakfast/Irish\ Breakf]
ast.cok ./Dinners/Sicilian-style\ Scottadito\ Lamb\ Chops.cook
```

```
TRACE checking auto aisle file: ./config/aisle.conf
```

```
[dried herbs and spices]
```

```
black pepper
```

```
fennel seeds          1 tsp
```

```
ground cinnamon      1 pinch
```

```
salt                  1 pinch
```

```
sea salt              1 pinch
```

```
[fruit and veg]
```

```
fresh oregano         2 springs
```

```
garlic                2 cloves
```

```
lemon
```

```
mushrooms            100 g
```

```
[meat and seafood]
```

```
bacon                 5 strips
```

```
lamb chops            8 large
```

```
[milk and dairy]
```

```
butter                30 g
```

```
eggs                  2 large, 3
```

```
milk                  250 ml
```

```
[oils and dressings]
```

```
extra virgin olive oil 1 splash
```

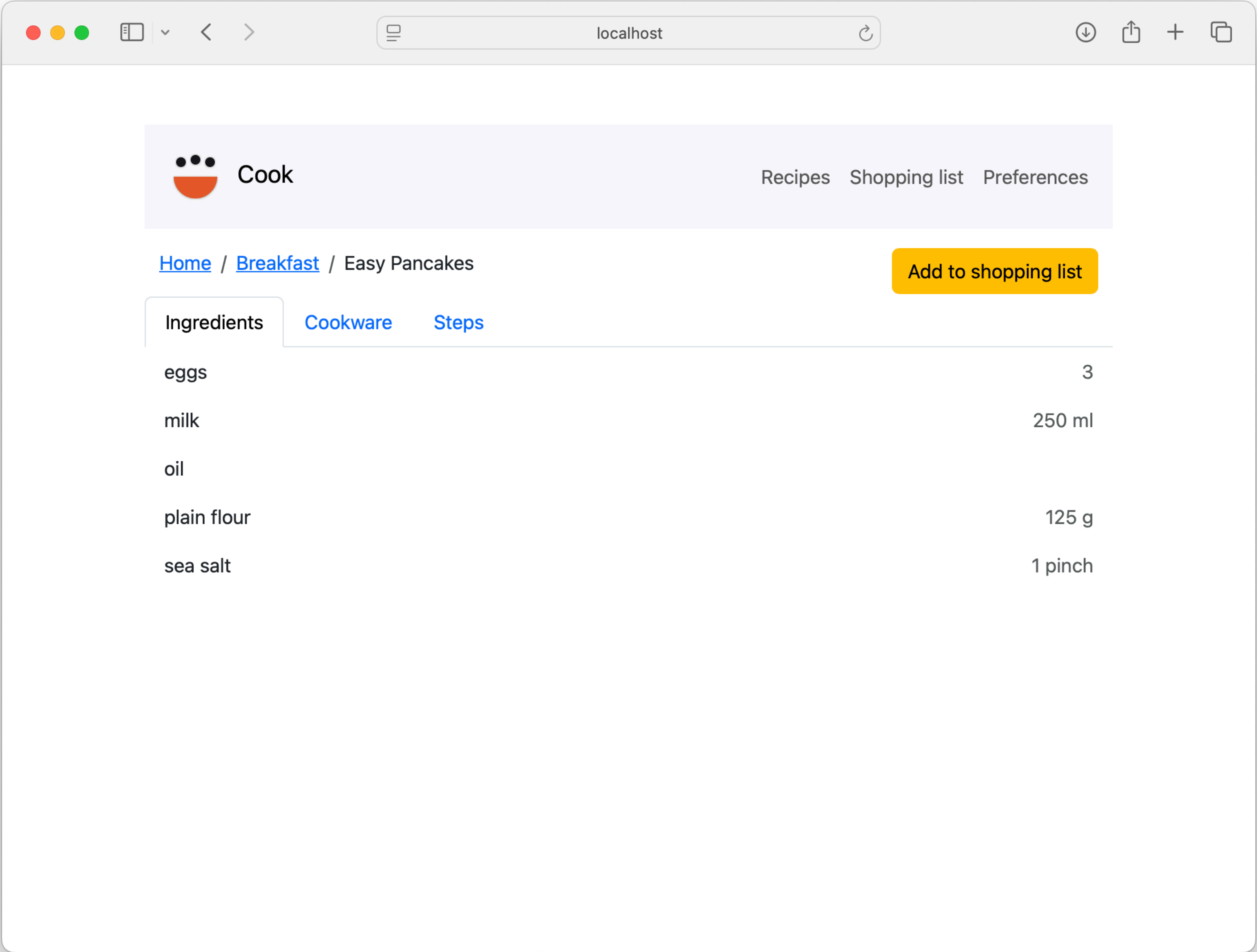
```
oil
```

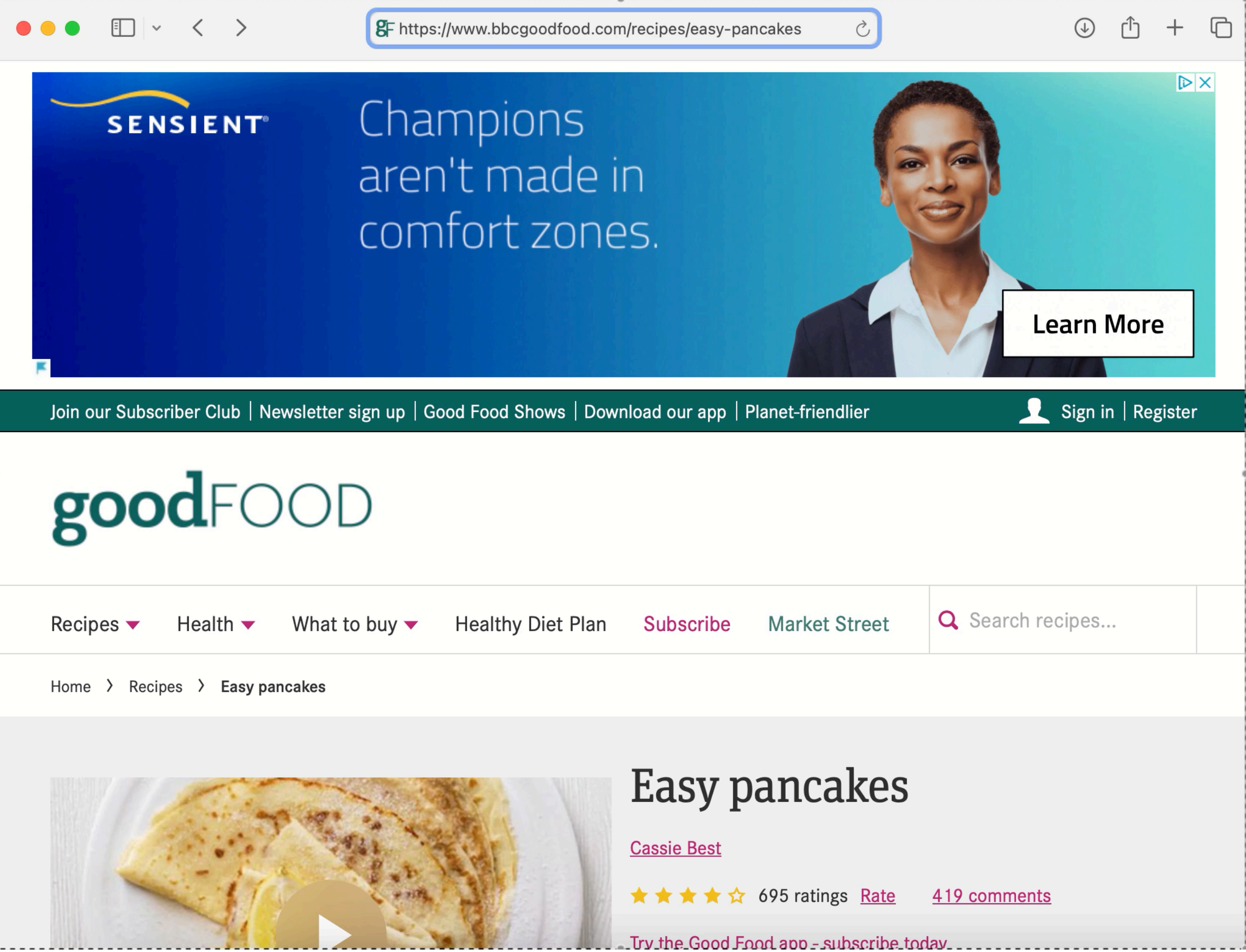
```
[tinned goods and baking]
```

```
baked beans           1 can
```

```
plain flour           125 g
```

```
→ recipes
```



Cooking with Control: How Cooklang Empowers Dietary Management

mgw.dumatics.com

The Diary Of A Diabetic

Greek


Snacks

Low Carb Edamame Falafel

Danger

This recipe is based on wheat gluten so it is not suitable for those with Gluten Intolerance. I am sure it's obvious but still.

Key Stats



1.99 Net Carbs
per Serving

Cooking Time:

60 minutes

Serves: 16

Table of contents

Key Stats

Ingredients

Cookware

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Process

Nutrition Info

Nutrition Labels

Net Carbs in each Ingredient

Cooklang

Tag cloud

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Breakfast

Lunch

Dinner

Continental

Snacks

Dessert

Dips

Salad

Italian

Greek

Mexican

Drinks

Curry

Paneer

Salads

Japanese

https://mgw.dumatics.com/a_diabetics_journal/Recipes/Snacks and Sides/recipe_008_low_carb_edamame_falafels.html#cooklang

