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Creating a Recipe: Adding Notes and Utensils

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From the recipe, click on the "Details" icon. click the **Insert** link from the **Details menu**.

To add Notes to your recipe:

1. From the Notes ribbon, click Add.
2. Type in the notes field.

To add Utensils to your recipe:

1. From the Utensils ribbon, click Add.
2. Type in the utensils field.

Notice in the sample recipe below, we have two stages. The first stage has one procedure. The second stage has 5 procedures. There has been one note added and three utensils.

Pan Roasted Chicken			
Prep Time		Date Created: 9/23/2008	
Yield		Date Modified: 9/23/2008	
Ingredients	Quantity		Procedures
	1x	2x	
Olive Oil	5 tbl	10 tbl	1. Mix together olive oil, rosemary, salt, pepper flakes, and pepper.
Rosemary Leaves	6 tbl	10 tbl	
Kosher Salt	1 tbl	2 tbl	
Red Pepper Flakes	2 tsp	4 tsp	
Ground Black Pepper	3/4 tsp	1 tsp	
Chicken Thighs	4 lb	8 lb	1. Add chicken to mixing bowl. Coat well.
Unsalted Butter	1 tbl	2 tbl	2. Heat butter in large frying pan.
			3. Add chicken to frying pan.
			4. Brown Both Sides.
			5. Place in Medium Baking Dish.
			6. Roast at 450 degrees.
Notes:	Chicken should register 160 to 165 degrees.		Utensils
		Mixing Bowl	
		Large Frying Pan	
		Medium Baking Dish	