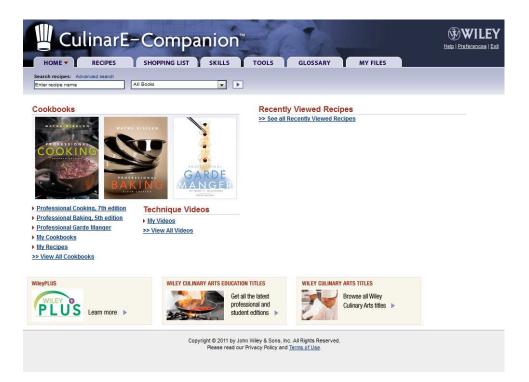


TUTORIAL SERIES

Topic: Printing from CulinarE-Companion™

- 1. How do I print a recipe from CulinarE-Companion[™]? (page 2)
- 2. How do I print a shopping list from CulinarE-Companion[™]? (page 4)
- Can I include additional information such as the nutritional analysis of a recipe in my print out? (page5)
- 4. Can I print my recipes in recipe card format? (page 6)
- 5. How do I print recipes in culinary format as opposed to food service format? (page 7)
- 6. Can I print multiple recipes at once? (page 10)





Question 1: How do I print a recipe from CulinarE-Companion™?

Answer: At the top of the recipe, select the **PRINT** button

Edit View History	anion™ - Mozi Bookmarks]			
- C ×	🏠 🚺 htt	p://127.0.0.1:33435/culinarec/app/recipeView?recipeId=616	යි -	🝺 - Search the web (Babylon) 🔎
ost Visited 📑 Getting S	started 🔊 Late:	:t Headlines 📶 Customize Links 📄 Free Hotmail 📄 RealPlayer 📄 Window	s Marketplace 📄 Windows Me	
() -			rd 1 Click PC fix 🎍	Soulmate Soulmate
Wiley CulinarE-Comp				
wiley cullhare-comp	anion			
HOME	RECIPES	Companion [™] SHOPPING LIST SKILLS TOOLS GLOSSA dient List Create New Recipe Attach Existing Recipe Import F Search recipes: Advanced search	RY MY FILES tecipe File Add Cookbook	Helic Preferences Exit
Select Cookbook		All Books		-
ack.		Ø EDIT	O ADD TO SHOPPING LIST	
anana Bread ookbook(s): Profession RECIPE DETAILS	~		Author: Wayne Giss Updated: 01-04-201	
	uble Recipe Halv		adjustments as needed.	0
Scale: Full recipe Dou Portions: 0 US Yiel				
Portions: 0 US Yiel				
Portions: 0 US Yiel Stage 1	nit Baker's %	Ingredient	Pre	paration
Portions: 0 US Yiel Stage 1 Ingredients:	nit Baker's %	Ingredient Pastry flour	Pre	paration
Portions: 0 US Yiel Stage 1 Ingredients: US Amount US Ur			Pre	paration
Portions: 0 US Yiel Stage 1 Ingredients: US Amount US Ur 1.5 lb	100.0	Pastry flour	Pre	paration



You will then be asked to choose a format and select the **Print** button again.

🥮 Wiley CulinarE-Companion™ - Mozilla Fir	refox		
<u>Eile E</u> dit <u>V</u> iew Hi <u>s</u> tory <u>B</u> ookmarks <u>T</u> ools	Help		
🕜 💽 🕶 🤁 🗶 🏠 🗋 http://127	0.0.1:33435/culinarec/app/recipeView?recipeId	=616	😭 🔹 🕼 🔹 Search the web (Babylon) 🔎 💦
📄 Most Visited 📄 Getting Started 脑 Latest Headl	lines 📶 Customize Links 📋 Free Hotmail 📋	RealPlayer 📋 Windows Marketplace 📄 W	vindows Media 📄 Windows
🖬 • (b) • 📉 💌 🛃 Go	🔹 + 🗄 🔂 Translate + 💦 Taco Bell or KF	C? 🛛 🕅 Green Card 🗹 Improve	Your PC 🔊 Soulmate MOVIES » +
Wiley CulinarE-Companion™	P		-
HOME RECIPES SH Racipe List Ingradient List	Companion Th Companion Th SKILLS TOC St Create New Recipe Attach Existin Fint		Hele I Preferences Exit
Browse recipes: View all cookbooks Select Cookbook	2022		=
back Banana Bread Cookbook(s): Professional Cooking, 7th editio	Contents Recipe Notes Variations	Formatting:	ST G FRINT SEMAIL R EXPORT Oissien -2010
RECIPE DETAILS NUTRITI- Recipe sizing is not an exact science. Scale: Full recipe <u>Double Recipe Halve Ri</u> Portions: 0 US Yield: 5.3 lb. US Portic	Nutritional Analysis Photos Sub Recipes		
Stage 1			
Ingredients:			
US Amount US Unit Baker's %	Ingredient		Preparation
1.5 lb 100.0 Pastry			
10.0 oz 40.0 Sugar			
1.25 oz 5.0 Baking Done	g powder		*
Bistart WileyPLU	🕢 🖉 2 Micro 👻 🕹 Wiley Cul	Search Desktop	P 🤄 🛱 🚫 P 🐙 💇 🖓 🚺 🛒 11:53 AM



Question 2: How do I print a shopping list from CulinarE-Companion™?

Answer: Shopping lists can be printed from CulinarE-Companion[™] in a PDF format by selecting the **PRINT** button at the top of the shopping list.

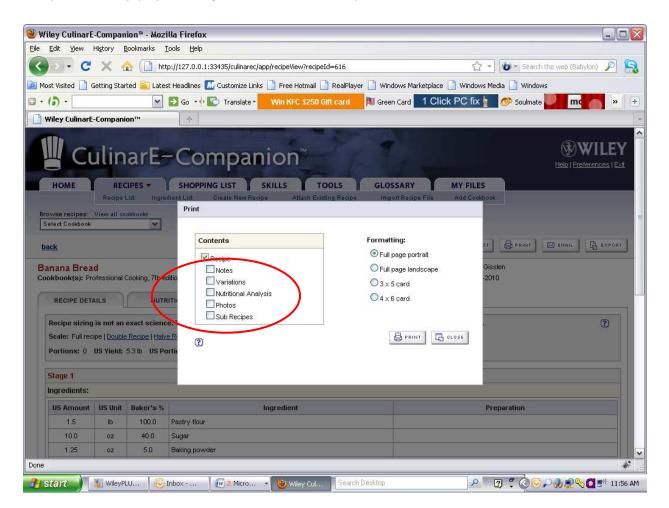
	narE-Companion™ - Mozilla F	refox					_ 0 8
<u>F</u> ile <u>E</u> dit <u>V</u> ie	w History <u>B</u> ookmarks <u>T</u> ools	Help					
	C 🗙 🏠 🗋 http://12	7.0.0.1:33435	/culinarec/app/shoppi	ingListEdit?shoppingListIc	j=1	🖒 🔹 🐌 - Search the	s web (Babylon) 🎾 🔝
Most Visited	📄 Getting Started 🔝 Latest Hear	dlines 📶 Cus	tomize Links 🗋 Free	e Hotmail 📄 RealPlayer	· 📄 Windows Marketplace 📄	Windows Media 📄 Windows	
· () ·	🗹 🛃 G	o 🔸 🔂 🕂 o	ranslate • Win K	FC \$250 Gift card	🕅 Green Card Improve	e Your PC 🛷 Soulmate 🖡	ree movies » +
📄 Wiley Culi	narE-Companion™	-}-					
HOME	ppinglists	Hopping Li	ST SKILLS	TOOLS			
Date created: 0		Add	l Item from Ingredi				
Exclude	Recipes Included Recipe Name	Scale	Rescale	Sorted By I	Name 💿 Grouped Shop	oping Items for Purchase	Ous ○ Metric
LACIUUS	necipe name	Joaic	if Needed				Adjust Quantity
			- Contraction and the	(#		Amount to Furchase	Adjust Quantity
	Angel Food Cake	1		-	Almond extract	0.17 fluid ounce(s)	Adjust Quantity
×	Angel Food Cake	1					Adjust Quantity
	Angel Food Cake	1			Almond extract	0.17 fluid ounce(s)	Adjust Quantity
	Angel Food Cake	1			Almond extract	0.17 fluid ounce(s) 12 ounce(s)	Adjust Quantity
	Angel Food Cake	1			Almond extract Cake flour Cream of tartar	0.17 fluid ounce(s) 12 ounce(s) 0.25 ounce(s)	Adjust Quantity
	Angel Food Cake	1			Almond extract Cake flour Cream of tartar Eag whites	0.17 fluid ounce(s) 12 ounce(s) 0.25 ounce(s) 2 pound(s)	Adjust Quantity
	Angel Food Cake	1			Almond extract Cake flour Cream of tartar Equ whites Vanilla	0.17 fluid ounce(s) 12 ounce(s) 0.25 ounce(s) 2 pound(s)	
X Done	Angel Food Cake	1			Almond extract Cake flour Cream of tartar Equivities Vanilla ces and Herbs	0.17 fluid ounce(s) 12 ounce(s) 0.25 ounce(s) 2 pound(s) 0.33 fluid ounce(s)	Adjust Quantity





Question 3: Can I include additional information such as the nutritional analysis of a recipe in my print out?

Answer: You can choose to print out any or all of the content associated with a recipe in CulinarE-Companion[™] simply by selecting that content from the print menu as shown below.





Question 4: Can I print my recipes in recipe card format?

Answer: CulinarE-Companion[™] allows for recipes to be printed in two recipe card sizes – 3X5 and 4X6. From the **Print** menu, select your chosen format.

🥹 Wil	ley CulinarE	-Compan	ion™ - Mozi	lla Firefox	
<u>E</u> ile [<u>E</u> dit <u>V</u> iew H	Hi <u>s</u> tory <u>E</u>	<u>B</u> ookmarks <u>T</u>	ools <u>H</u> elp	
$\langle \rangle$	> - C	× d	http://www.com	p://127.0.0.1:33435/culinarec/app/recipeView?recipeId=616	😭 - 🔯 - Search the web (Babylon) 🔎 🛼
💽 Mos	t Visited 🗋 G	ietting Star	ted 脑 Lates	t Headlines 📶 Customize Links 🗋 Free Hotmail 🗋 Rea	Player 📋 Windows Marketplace 📄 Windows Media 📄 Windows
G · (ð •		~	🕞 Go 🔸 💽 Translate - Taco Bell or KFC?	I Green Card Vimprove Your PC 🛷 Soulmate MOVIES » 🕂
W 🗋	'iley CulinarE-	Compani	on™	+	
	Номе	-	IPES -	- Companion TM SHOPPING LIST SKILLS TOOLS fient List Create New Recipe Attach Existing Re Print	Cookbook
prints.	wse recipes	View all co	okb o oks	FIUR	
Bar Coo		ilLs is not an ipe Double	Cooking, 7th ec NUTR exact science (Recipe Halve	Variations Nutritional Analysis Photos Sub Recipes	Formatting:
	US Amount	US Unit	Baker's %	Ingredient	Preparation
	1.5	lb	100.0	Pastry flour	
	10.0	oz	40.0	Sugar	
	1.25	oz	5.0	Baking powder	
Done					
🐴 ទា	tart 💧 🗌	🖌 WileyPl		inbox 🛛 🕡 2 Micro 🔻 🕹 Wiley Cul 🦻	arch Desktop 🦻 🤌 😨 🗘 🚺 🖅 11:53 AM



Question 5: How do I print recipes in Culinary format as opposed to Food Service format?

Answer: CulinarE-Companion[™] automatically prints recipes in the Food Service format. In order to print a recipe in the culinary format the recipe must first be exported to Excel.

Step 1: When viewing the recipe, select the **Export** button at the top of the screen

Wiley CulinarE-	Companion	™ - Mozilla Firefo	x					_ D X
<mark>ile <u>E</u>dit <u>V</u>iew Hiş</mark>	story <u>B</u> ookm	iarks <u>T</u> ools <u>H</u> elp	*					
< > - C	🗙 🏠 (http://127.0.0.	1:33435/culinarec/app/recipeView?	ecipeId=16044			🟠 🖃 😈 🔹 Search the web (Babylon)	P 🔒
Most Visited 📄 Get	ting Started	Latest Headlines	📄 Customize Links 📄 Free Hotr	nail 📄 RealPlayer.	📄 Windows Marketplac	e 📄 Windows Med	lia 🗋 Windows	
• (b) • back	You may not	edi 💌 🛃 Go 🔸	Translate • Watch Sate	llite TV On PC	🂐 Green Card 🧏 Pla	VI Slow Cor	nputer? 💹 Diet 🐖 Watch TV - Free movies 🍪 Powerball 🔹	» (+
🗋 Wiley CulinarE-C	ompanion™	🛛 🌋 Lo	gin Required - WWL Jira System	🗐 🕱 [#PRO	OD-12641] Montgomery	ie Applie 🔄 🛉 +		*
			mpanion	2k			W N Helio i Pref	VILEY erences Exit
HOME	RECIPES	Ingredient List	ING LIST SKILLS Create New Recipe Attac	TOOLS	GLOSSARY	MY FILES Add Cookbook		
Browse recipes: Vi	ew all cookboo	10. 1 0. 10. 10. 10. 10. 10. 10. 10. 10. 10. 1	recipes: Advanced search					
Select Cookbook		¥		All Books				
<u>back</u>						0	EDIT SAVE AS & ADD TO SHOPPING LIST B PRINT S EMAIL	A EXPORT
Rice Pilaf Cookbook(s): Profe	essional Cookir	ng, 7th edition					Author: Middlesex CC Updated: 09-21-2010	
RECIPE DETAIL	.s	NUTRITION	IMAGES	VIDEOS	CLASSIFY T	HIS RECIPE		
Portions: 1 US	SYield: 3.0 lb	US Portion Size:	5.0 ounce(s)	Þ				· =
US Amount	US Unit		Ingred	ient			Preparation	
2.0	oz	Butter						
3.0	oz	Onion				fine dice		
1.0	pint	Long-grain rice				see Note		
2.0	pint	Chicken stock				1.5-2 pt; set	e Note	
to taste		Satt						
Procedure:								
2. Add the rice to 3. Pour in the stoc 4. Simmer covered	the pan. Stir ov k. Return the li d until all the liq	ver heat using a woo quid to a boil with the quid is absorbed, abo	on and sauté until it begins to softer iden spoon until the rice is complete rice. Lower the heat to a simmer a ut 20 to 25 minutes. fluff with a fork before	y coated with butter	, 101			
Notes:								
<u>back</u>						Ø	EDIT SAVE AS ADD TO SHOPPING LIST SPRINT SHALL	ि EXPORT
one								÷
🎦 start 🌒 🧕	Jinbox	2 Firefox	🚽 🔄 Documen 🛛 📆 0.884	48 Search D	esktop		<u>~ 7</u> ° 0 ° 0 0 ° 0 0 °	🧟 🚺 5:15 PM



CulinarE-Companion[™], Version 4.2

Step 2: Select **MS Excel File** as the format for exporting.

🥹 🛛 Wiley Culinar E-	Companion	ı™ - Mozilla Firefox				_ @ 🛛
<u>File E</u> dit <u>V</u> iew Hi	<u>s</u> tory <u>B</u> ookr	narks <u>T</u> ools <u>H</u> elp				
🔇 > - C	× 🏠	http://127.0.0.1:33435/cu	inarec/app/recipeView?recipeId=16044#		😭 🔹 🚺 🐨 Search the web (Babylon)	P 🔒
🙆 Most Visited 📄 Ge	tting Started	流 Latest Headlines 📄 Custom	nize Links 📄 Free Hotmail 📄 RealPlayer 📄 Wind	ows Marketplace 📄 Windows Media 📄 Windows		
🖬 • (🎝 • back	You may not	edi 💌 🛃 Go 🔸 💽 Tran	slate • Watch Satellite TV On PC 関 Green	Card 📽 Play! Fix Your Slow PC ! 🛛 💹 Die	et 📕 Watch TV * Free movies 😜 Powerball *	» (+)
📄 Wiley CulinarE-C	ompanion™	🛛 🍸 Login Require	d - WWL Jira System 💿 🙀 [#PROD-12641] Montgomery 5e Applie 🔜 🔶		.*
номе	RECIPE: Recipe List	Ingredient List Create N	SKILLS TOOLS GLOS ew Recipe Attach Existing Recipe Impo	SARY MY FILES If Recipe File Add Cockbook	Eelik Prefer	
Browse recipes: V Select Cookbook	iew all cookbo	oks Search recipes: A	All Books	× Þ		
				Ø EDIT	G ADD TO SHOPPING LIST G PRINT S EMAIL	EXPORT
back				S. CO.	gran to sustaine cast	
Rice Pilaf Cookbook(s): Profe	essional Cooki	ing. 7th edition			thor: Middlesex CC dated: 09-21-2010	
COOKDOOK(U)/ 1101		ing, rarounori	Export			
RECIPE DETAIL	LS	NUTRITION	IMA			
Scale: Full recip	e <u>Double Rec</u>	t science. To achieve the bes ine Haive Recipe US Portion Size: 5.0		Export As: O Zip file (zip) Adobe PDF File (pdf) MS Excel File (xis)		
US Amount	US Unit		Photos		Preparation	
2.0	oz	Butter	0	E EXPORT		
3.0	oz	Onion				
1.0	pint	Long-grain rice				
2.0	pint	Chicken stock				
to taste		Salt		1		
2. Add the rice to 3. Pour in the stor 4. Simmer covere	the pan. Stir o ck. Return the l d until all the lie	iver heat using a wooden spoon i				
Notes:						
<u>back</u>				Ø EDIT	4 ADD TO SHOPPING LIST	EXPORT
Done						*
🤧 start 🌒 🚺	😔 Inbox	🕘 2 Firefox 🔸 🗐 Do	cumen 🛛 📆 0.88448 🕅 Séarch Desktop		₽ 3 ° ¢₽°€₽≜	5:16 PM

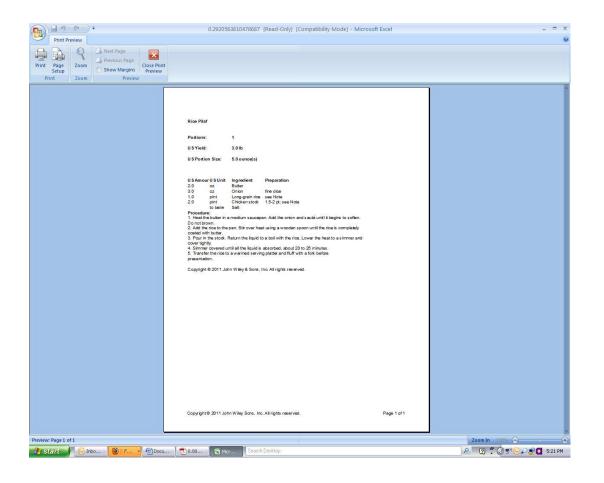


	lut lopy	Arial		≡ <u>=</u> ≫-	Wrap Text		General	•		-		-	× 🛄	Σ AutoSu	Zſ	æ
ste 🦪 F	ormat Painter			書 書 译 译	Merge & Cer		\$ - % ,	00. 0.÷	Conditiona	al Format	Cell Styles *	Insert Dele	ete Format	Q Clear *		Find & Select *
Clipbo	iard 5	Fo	int ¹⁵	Alignm	ient	15	Numbe	er fø		Styles		Cel	lls		Editing	
H22		\bullet (9 f_x							_							
A	B	С	D	E		F	G	H	1	J	K	L	M	N	0	P
Rice Pile	a															
Portions	s:	1														
JS Yield	d.	3.0 lb														
55 Here		5.0 15														
JS Porti	ion Size:	5.0 ounce(s)														
JS Amo	ou US Unit	Ingredient	Preparation													
2.0	oz	Butter	1													
3.0 1.0	oz pint	Onion Long-grain rice	fine dice			-										
			1.5-2 pt: see Note			1.1										
.0 Procedu . Heat t often. D . Add th oated w	pint to taste ure: the butter in Do not brown he rice to the with butter.	Chicken stock Salt a medium sauce 1. e pan. Stir over he	1.5-2 pt; see Note pan. Add the onion and s at using a wooden spoo to a boil with the rice. L	n until the rice is	completely											
2.0 Procedu 1. Heat t soften. D 2. Add th coated w 3. Pour in and cove 4. Simmo	pint to taste ure: the butter in Do not brown he rice to the vith butter. In the stock. er tightly. er covered u	Chicken stock Salt a medium saucep e pan. Stir over he Return the liquid intil all the liquid i	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to	n until the rice is ower the heat to 25 minutes.	completely											
2.0 Procedu 1. Heat t soften. D 2. Add th coated w 3. Pour in and cove 4. Simmo 5. Transf	pint to taste ure: the butter in Do not brown he rice to the with butter. in the stock. er tightly. er covered u fer the rice to	Chicken stock Salt a medium saucep e pan. Stir over he Return the liquid intil all the liquid i	pan. Add the onion and s pat using a wooden spoo to a boil with the rice. L	n until the rice is ower the heat to 25 minutes.	completely			1								
2.0 Procedu I. Heat t soften. D 2. Add th coated w 3. Pour in and cove I. Simmo 5. Transf	pint to taste ure: the butter in Do not brown he rice to the with butter. in the stock. er tightly. er covered u fer the rice to	Chicken stock Salt a medium saucep e pan. Stir over he Return the liquid intil all the liquid i	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to	n until the rice is ower the heat to 25 minutes.	completely											
2.0 Procedu I. Heat t soften. D 2. Add th coated w 3. Pour in and cove 4. Simmo 5. Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to	n until the rice is ower the heat to 25 minutes.	completely											
2.0 Procedu I. Heat t soften. D 2. Add th coated w 3. Pour in and cove 4. Simmo 5. Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely			1								
Procedu . Heat t often. D . Add th oated w . Pour ii nd cove . Simmo . Transf resenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely											
Procedu Heat t soften. D Add th coated w Pour in and cove Simmo Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely											
2.0 Procedu I. Heat t soften. D 2. Add th coated w 3. Pour in and cove 4. Simmo 5. Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely											
Procedu Heat t soften. D Add th coated w Pour in and cove Simmo Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely											
Procedu Heat t soften. D Add th coated w Pour in and cove Simmo Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely											
Procedu Heat t soften. D Add th coated w Pour in and cove Simmo Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely											
Procedu Heat t soften. D Add th coated w Pour in and cove Simmo Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely											
Procedu Heat t soften. D Add th coated w Pour in and cove Simmo Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely											
2.0 Procedu I. Heat t soften. D 2. Add th coated w 3. Pour in and cove 4. Simmo 5. Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely											
2.0 Procedu 1. Heat t soften. D 2. Add th coated w 3. Pour ii and cove 4. Simmo 5. Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely											
2.0 Procedu I. Heat t soften. D 2. Add th coated w 3. Pour in and cove 4. Simmo 5. Transforesenta	pint to taste ure: the butter in Do not brown he rice to the vith butter. in the stock. er tightly. er covered u fer the rice to tion.	Chicken stock Salt a medium sauce b e pan. Stir over he Return the liquid intil all the liquid i o a warmed servir	pan. Add the onion and s eat using a wooden spoo to a boil with the rice. L s absorbed, about 20 to g platter and fluff with a	n until the rice is ower the heat to 25 minutes.	completely											

Step 3: Open the exported excel document and you will see the desired layout.



Step 4: Print from Excel without the grid lines and you will have a document that displays as shown below.



Question 6: Can I print multiple recipes at once?

Answer: Yes. From the recipe list page, place a check mark in front of each recipe you would like to print before clicking the **Print** button.