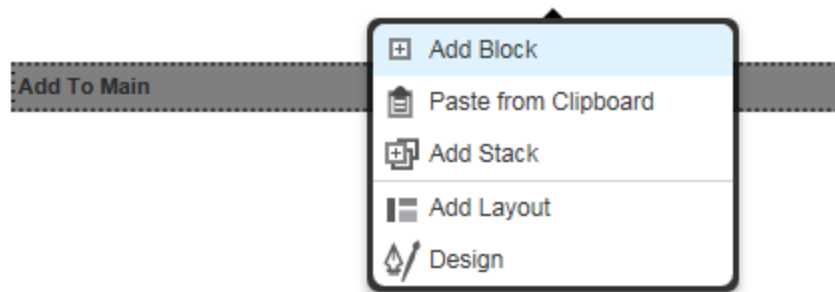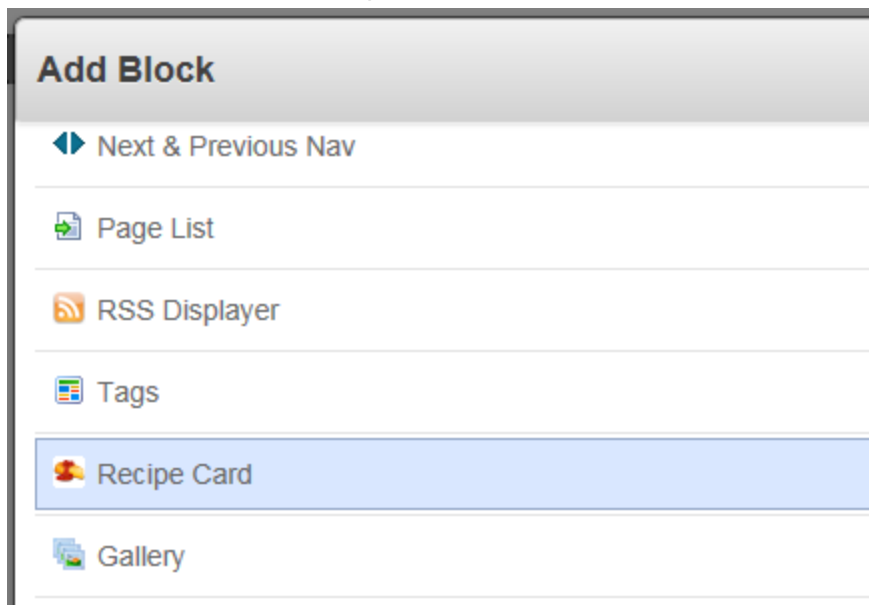# Web Management

Using the Recipe Card Add-On

The Recipe Card add-on is an add on for loading recipes in a nice standard format without having to mess around doing the formatting yourself.

The recipe manager is just another block.
- Create a new page for the recipe.
- In the desired column left click and select Add Block

- Scroll down to find the Recipe Card block.

● Give the recipe a name. Complete some or all of the rest of the fields.

Add Recipe Card ✕

Summary | Ingredients | Preparation | Photos | Options

Recipe Name

Aegean Stuffed Squid   ✕

Recipe Summary

[ ]

Original Creator | admin

Creation Date | 12/18/2014

Preparation Time [ ] hours [ ] minutes
Cooking Time [ ] hours [ ] minutes
Servings [ ]

Recipe Type Example: Appetizer, Desert, Main Course, etc.

[ ]

Cuisine Example: French, Indian, Mexican, etc.

[ ]

Cancel   Add ⊕

- Click on the Ingredients tab and add ingredients and measures one by one.

Add Recipe Card ✕

Summary   Ingredients   Preparation   Photos   Options

	Amount	Measure	Ingredient	
↕	500	gm	squid tubes	✕
↕	120	gm	feta cheese	✕
↕	1/2	cup	finely chopped shrimp	✕
↕	1	tsp	grated lemon zest	✕
↕	1	tsp	dried oregano	✕
↕			salt and black pepper to taste	✕
↕	6	cups	oil	✕
↕	1/2	cup	flour	✕
↕	1/2	cup	milk| ✕	✕

[Add Ingredient]

- *Amount* is the number of things you are using, such as **1 1/2** cups of sugar, **8** ounces of milk, or **2** kilograms of flour.
- *Measure* is how you measure the ingredients you are using, such as 1 1/2 **cups** of sugar, 8 **ounces** of milk, or 2 **kilograms** of flour.
- *Ingredient* is the actual product you are using, such as 1 1/2 cups of **sugar**, 8 ounces of **milk**, or 2 kilograms of **flour**.

[Cancel]   [Add ⊕]

- Then click on the Preparation tab.

- Add steps one by one, click Add Step for each.

Edit Recipe Card ✕

Summary   Ingredients   Preparation   Photos   Options

Steps
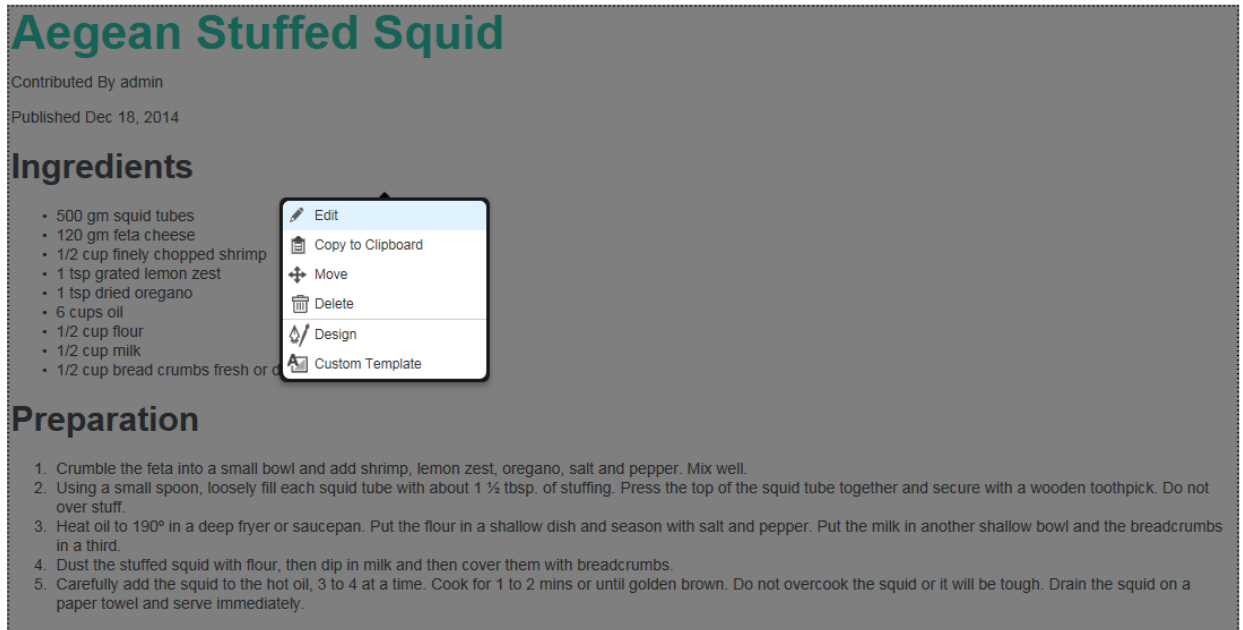
↕ Crumble the feta into a small bowl and add shrimp, lemon zest, oregano, salt and pepper. Mix well.   ✕

↕ Using a small spoon, loosely fill each squid tube with about 1 ½ tbsp. of stuffing. Press the top of the squid tube together and secure with a wooden toothpick. Do not over stuff.   ⌃⌄   ✕

↕ season with salt and pepper. Put the milk in another shallow bowl and the breadcrumbs in a third.   ⌃⌄   ✕

↕ Dust the stuffed squid with flour, then dip in milk and then cover them with breadcrumbs.   ⌃⌄   ✕

↕ Carefully add the squid to the hot oil, 3 to 4 at a time. Cook for 1 to 2 mins or until golden brown. Do not overcook the squid or it will be tough. Drain the squid on a paper towel and serve immediately.   ⌃⌄   ✕

[Add Step]

[Cancel]   [Save ✔]

- You can even add Photos from the Photo tab.
- Then press the blue Save button at the bottom right.
- The page will be formatted for you.
- Remember to publish your edits from the green Editing button top left of the screen.

- You can edit an existing recipe card by left clicking on the card and selecting Edit.

Aegean Stuffed Squid

Contributed By admin

Published Dec 18, 2014

Ingredients

- 500 gm squid tubes
- 120 gm feta cheese
- 1/2 cup finely chopped shrimp
- 1 tsp grated lemon zest
- 1 tsp dried oregano
- 6 cups oil
- 1/2 cup flour
- 1/2 cup milk
- 1/2 cup bread crumbs fresh or d

🖉 Edit
📋 Copy to Clipboard
✛ Move
🗑 Delete
⬧/ Design
🅰 Custom Template

Preparation

1. Crumble the feta into a small bowl and add shrimp, lemon zest, oregano, salt and pepper. Mix well.
2. Using a small spoon, loosely fill each squid tube with about 1 ½ tbsp. of stuffing. Press the top of the squid tube together and secure with a wooden toothpick. Do not over stuff.
3. Heat oil to 190º in a deep fryer or saucepan. Put the flour in a shallow dish and season with salt and pepper. Put the milk in another shallow bowl and the breadcrumbs in a third.
4. Dust the stuffed squid with flour, then dip in milk and then cover them with breadcrumbs.
5. Carefully add the squid to the hot oil, 3 to 4 at a time. Cook for 1 to 2 mins or until golden brown. Do not overcook the squid or it will be tough. Drain the squid on a paper towel and serve immediately.