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# Cookbooks and Recipes

Recipes in cookbooks need special attention to improve their accessibility.

If anything is a list, even if it is presented as a paragraph (e.g. directions), it must be reformatted as a list.

Most recipes have the following formatting:

- Name of Recipe
  - Format as a heading. The heading level will depend on the heading hierarchy of the book. If in doubt, post on the [Production Q&A](#)
- Introduction, History, or Note about Recipe
  - This is often a brief paragraph that is usually a couple sentences. It does not include directions, and may not be present in all recipes. Format as normal.
- Serving information
  - If this is just one item (e.g. Serves 8 people) they keep it as its own paragraph and style as normal. If it is several items (e.g. Makes 2 cups, Active time: 15 minutes, Start to finish: 15 minutes) format it as an unordered list. A list **must** be two or more items, otherwise it is not a list.
- Ingredients
  - Insert the heading **Ingredients** above this section. Set the heading level to be one level lower than the heading of the Recipe. Format the ingredients as an unordered list.
- Directions
  - Insert the heading **Directions** above this section. Set the heading level to be one level lower than the heading for the Recipe (i.e. same heading level as **Ingredients**). Format the directions as an ordered list even if it is presented as a paragraph. If in doubt, post a question on the [Production Q&A](#).
- Additional Notes
  - If there is additional information that begins with the term: **Note**: format the term with the same heading level as **Ingredients** and **Directions** and format the content note as normal.
  - If there is additional information without a heading, then format as normal
  - If there is a list in the note, then format as a list.



Most images in a cook book are simple complexity. See [Simple Images](#) for more information on how to describe these types of images. When in doubt, ask on the [Alt-text Q&A](#).

## Recipe Example

In this first example there is a screen shot of the recipe for the original book. It has additional information that has the term **Note**. This is followed by a second image of the recipe in the Word Doc with all the appropriate formatting.

# FRESH TOMATO SALSA WITH PARSLEY, MINT, AND OLIVE OIL

## SALSA LIBANESA

This salsa is a delicious melding of cultures—pico de gallo meets vinaigrette—and my tribute to Mexico City's significant Lebanese population. Olive oil gives it a silky texture, vinegar provides a lovely tang, and fresh parsley and mint team up with Mexican dried oregano to give a nod to the Middle East. My late aunt was married to a Lebanese man, and I can imagine her serving this to him beside a plate of lentils, but I love to spoon the salsa over grilled steak, lamb chops, or molletes, those lovely open-face sandwiches of beans and melted cheese.

MAKES 1½ CUPS   ACTIVE TIME: 20 MINUTES   START TO FINISH: 1 HOUR AND 20 MINUTES (PLUS MAKING ÁRBOL CHILE POWDER)

½ pound tomato (about 1 medium-large), seeded and finely diced (1 cup)

¼ cup finely diced red onion

¼ cup olive oil

2 tablespoons freshly squeezed lime juice

2 tablespoons sherry vinegar, or more to taste

2 tablespoons chopped fresh flat-leaf parsley (leaves only)

1 tablespoon chopped fresh mint (leaves only)

1 tablespoon sugar

1 teaspoon Árbol Chile Powder (see page 21) or cayenne pepper (see note), or more to taste

½ teaspoon fine salt, or 1 teaspoon kosher salt

¼ teaspoon dried oregano, preferably Mexican, crumbled

MIX the ingredients together in a bowl. Let the mixture sit for 1 hour at room temperature before you serve it. Season to taste with additional vinegar, chile powder, and salt.

Serve it with Grilled Adobo-Marinated Skirt Steak (page 136), Adobo-Marinated Chicken (page 133), Tacos (pages 212–214), Quesadillas (page 226), Tortilla Chips (page 229), rice, beans, or any other side you like (pages 246–256).

This salsa keeps in the refrigerator for up to one day. Before you serve it, stir it well and drain any excess liquid that has accumulated in the bowl.

**NOTE:** Purchased cayenne pepper is a fine substitute for árbol chile powder in this recipe, so long as it's added gradually and to taste. But in recipes where árbol chile powder plays a major role, don't make this substitution.

### • Fresh Tomato Salsa with Parsley, Mint, and Olive Oil: Salsa Libanese¶

This salsa is a delicious melding of cultures—pico de gallo meets vinaigrette—and my tribute to Mexico City's significant Lebanese population. Olive oil gives it a silky texture, vinegar provides a lovely tang, and fresh parsley and mint team up with Mexican dried oregano to give a nod to the Middle East. My late aunt was married to a Lebanese man, and I can imagine her serving this to him beside a plate of lentils, but I love to spoon the salsa over grilled steak, lamb chops, or molletes, those lovely open-face sandwiches of beans and melted cheese.¶

- → Makes 1 ½ cups¶
- → Active time: 20 minutes¶
- → Start to finish: 1 hour and 20 minutes (plus making árbol chile powder)¶

#### Ingredients¶

- → ½ pound tomato (about 1 medium-large), seeded and finely diced (1 cup)¶
- → 1/3 cup finely diced red onion¶
- → ¼ cup olive oil¶
- → 2 tablespoons freshly squeezed lime juice¶
- → 2 tablespoons sherry vinegar, or more to taste¶
- → 2 tablespoons chopped fresh flat-leaf parsley (leaves only)¶
- → 1 tablespoon chopped fresh mint (leaves only)¶
- → 1 tablespoon sugar¶
- → 1 teaspoon Árbol Chile Powder (see Chiles sub-section of Ingredients section of Basics chapter) or cayenne pepper (see note), or more to taste¶
- → ½ teaspoon fine salt, or 1 teaspoon kosher salt¶
- → ¼ teaspoon dried oregano, preferably Mexican, crumbled¶

#### Directions¶

1. → Mix the ingredients together in a bowl.¶
2. → Let the mixture sit for 1 hour at room temperature before you serve it.¶
3. → Season to taste with additional vinegar, chile powder, and salt.¶

Serve it with Grilled Adobo-Marinated Skirt Steak Adobo-Marinated Chicken (see recipes in the Adobos as Marinades section of the Adobos chapter), Tacos, Quesadillas, Tortilla Chips (see recipes in More Ideas chapter), rice, beans, or any other side you like (see Sides chapter).¶

This salsa keeps in the refrigerator for up to one day. Before you serve it, stir it well and drain any excess liquid that has accumulated in the bowl.¶

#### Note.¶

Purchased cayenne pepper is a fine substitute for árbol chile powder in this recipe, so long as it's added gradually and to taste. But in recipes where árbol chile powder plays a major role, don't make this substitution.¶

In this second example there is a screen shot of the recipe from the original book. It has additional information in the Directions that does not have the term Note.

This is followed by a second image of the recipe in the Word Doc with all the appropriate formatting.

### Pico-De-Gallo: Fresh Tomato Salsa

The Spanish name for this salsa means “rooster’s beak,” and originally referred to a salad of jicama, peanuts, oranges, and onions. But today, whether you’re in Minneapolis or Mexico City, if you ask for pico de gallo, you’ll get the familiar cilantro-flecked combination of chopped tomato, onion, and fresh chiles. This tart, crisp condiment (also known as salsa Mexicana) has become so common on Mexican tables that it seems like no coincidence that its colors match those of the national flag. Besides finding firm ripe tomatoes and seeding them, the key to this salsa is adding plenty of lime juice and salt, and not skimping on the chiles. Because without a burst of acidity and heat, you’re just eating chopped tomatoes.

- → Makes 2 cups
- → Active time: 15 minutes
- → Start to finish: 15 minutes

#### Ingredients

- → ¾ pound tomatoes (about 2 medium ), seeded and finely diced (1½ cups)
- → 1/3 cup chopped cilantro
- → Heaping ¼ cup finely diced white onion
- → 1 ½ tablespoons finely chopped serrano or jalapeño chiles (including seeds), or more to taste
- → 2 tablespoons freshly squeezed lime juice, or more to taste
- → ¼ teaspoon fine salt, or 1 ½ teaspoons kosher salt

#### Directions

1. → Mix all the ingredients together in a bowl.
2. → Season to taste with additional chile, lime juice, and salt.

Serve it with Adobo-Marinated Fish, Adobo-Marinated Shrimp, Grilled Adobo-Marinated Skirt Steak, Adobo-Marinated Chicken (see recipes in the Adobos as Marinades section of the Adobos chapter), Tacos, Quesadillas, Carnitas, Beans with Pork, or Tortilla Chips (see recipes in More Ideas chapter).

This salsa keeps in the refrigerator for up to one day. Before you serve it, stir it well and drain any excess

## PICO DE GALLO FRESH TOMATO SALSA

The Spanish name for this salsa means “rooster’s beak,” and originally referred to a salad of jicama, peanuts, oranges, and onions. But today, whether you’re in Minneapolis or Mexico City, if you ask for pico de gallo, you’ll get the familiar cilantro-flecked combination of chopped tomato, onion, and fresh chiles. This tart, crisp condiment (also known as salsa Mexicana) has become so common on Mexican tables that it seems like no coincidence that its colors match those of the national flag. Besides finding firm ripe tomatoes and seeding them, the key to this salsa is adding plenty of lime juice and salt, and not skimping on the chiles. Because without a burst of acidity and heat, you’re just eating chopped tomatoes.

MAKES 2 CUPS    ACTIVE TIME: 15 MINUTES    START TO FINISH: 15 MINUTES

¾ pound tomatoes (about 2 medium),  
seeded and finely diced (1½ cups)  
⅓ cup chopped cilantro  
Heaping ¼ cup finely diced white onion  
1 ½ tablespoons finely chopped serrano or jalapeño  
chiles (including seeds), or more to taste  
2 tablespoons freshly squeezed  
lime juice, or more to taste  
¼ teaspoon fine salt, or 1 ½ teaspoons kosher salt

MIX all the ingredients together in a bowl. Season to taste  
with additional chiles, lime juice, and salt.

Serve it with Adobo-Marinated Fish (page 130), Adobo-  
Marinated Shrimp (page 132), Grilled Adobo-Marinated Skirt  
Steak (page 135), Adobo-Marinated Chicken (page 136), Tacos  
(pages 212–214), Quesadillas (page 225), Carnitas (page 240),  
Beans with Pork (page 232), or Tortilla Chips (page 229).

This salsa keeps in the refrigerator for up to one day. Before  
you serve it, stir it well and drain any excess liquid that has  
accumulated in the bowl.

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