

Parallel Cookbook

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Recipes Selected



Orange Chicken



Fried Rice

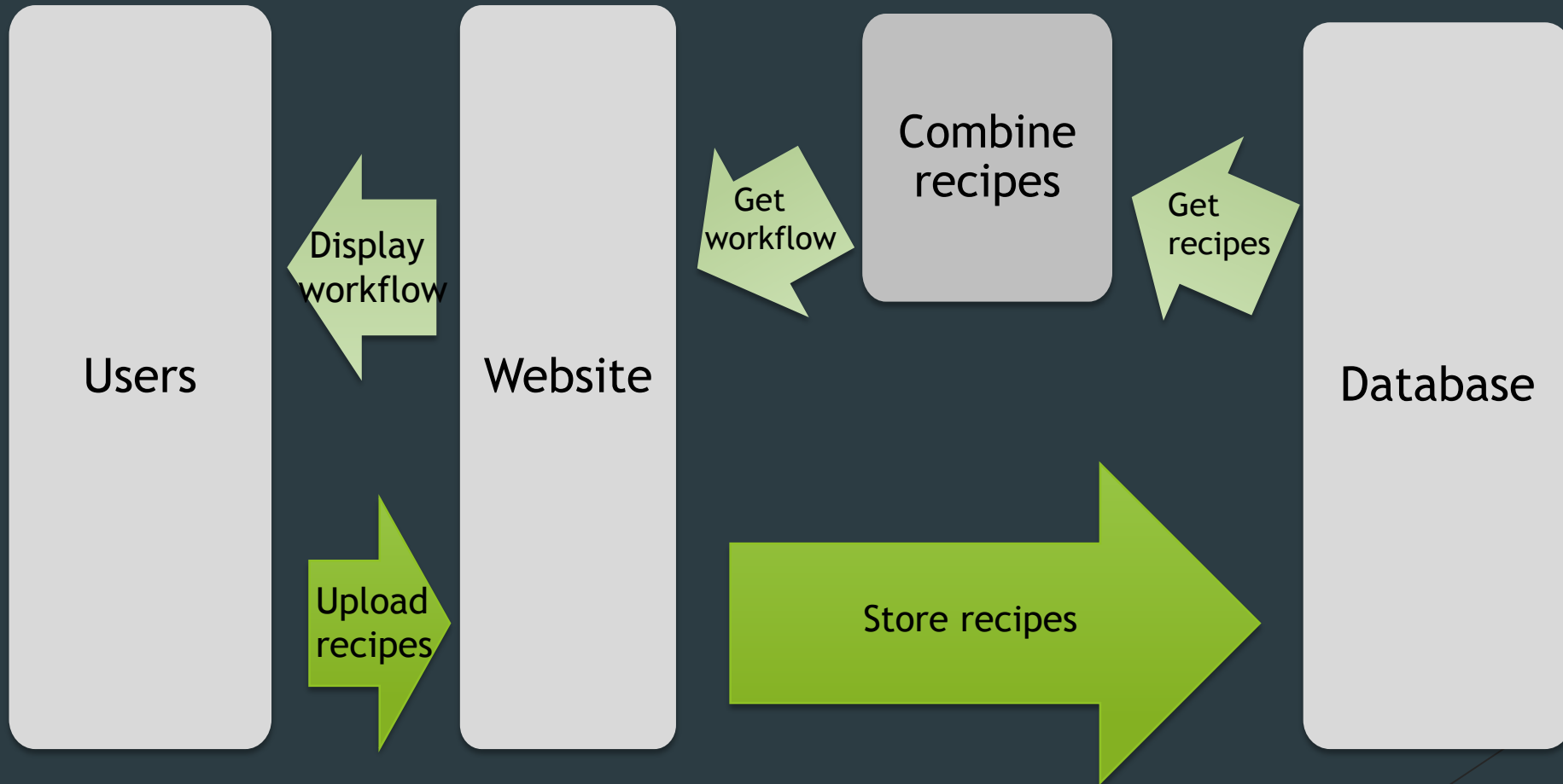
Ingredients

- 450 grams chicken thighs
- 2 tablespoon soy sauce
- 1 tablespoon grated ginger
- 1/2 cup potato starch
- 2/3 cup orange juice
- 1/3 orange marmalade
- 2 tablespoon salt
- 1 green onion
- 2 large eggs
- 2 cups rice
- cooking oil
- pepper

Instructions (total time: 30 mins)

1. Put the chicken in a bowl with the soy sauce and ginger and marinate for at least 15 minutes.
2. Wash and finely chop the green onion. Lightly beat the eggs with the salt and pepper.
3. Heat a pot with at least 1/2" of oil in it over medium heat until hot.
4. In a separate pan, add the orange juice, marmalade, 2 teaspoons of potato starch and the salt and whisk to combine.
5. Fry the chicken until golden brown and transfer to a paper towel lined plate to drain.
6. Heat a wok or frying pan and add 2 tablespoons oil. When the oil is hot, add the eggs. Cook, stirring, until they are lightly scrambled but not too dry. Remove the eggs and clean out the pan.
7. Add 2 tablespoons oil. Add the rice. Stir-fry for a few minutes, using chopsticks or a wooden spoon to break it apart.
8. heat the orange sauce over medium high heat, stirring constantly to prevent clumping until the sauce is thick and bubbly. Add the fried chicken into the orange sauce and toss to coat.
9. When the rice is heated through, add the scrambled egg back into the pan. Mix thoroughly. Stir in the green onion.

Software Architecture



Challenges and Risks

- ▶ Simplify and minimize recipe information users need to fill
 - ▶ Estimated time
 - ▶ Instance or continuous action
 - ▶ Cookware
- ▶ Scale of data (recipes) at the early stage of the release
 - ▶ Rely on users' input