

Recipe Design Wizard™

The *Recipe Design Wizard* Plug-In for Adobe InDesign (CS, CS2, and CS3) and InCopy (CS, CS2, and CS3) for Mac and Windows enables you to bring your recipes into the twenty first century with a layout that is attractive and significantly easier to use than traditional recipes. The *Recipe Design Wizard* Plug-In effortlessly accommodates changes to the list of ingredients and the associated instructions by automatically reflowing the recipe and resizing the adornments (curly braces) as changes are made to either the layout or the content.

Great for

- Preparing your own recipe collections.
- Publishing books or magazines.
- Saving preparation time on any recipe you use frequently.
- Making cooking more fun.

Download the Free Trial

- <http://www.wiskit.com/indesign>.
- Fully functional except printing disabled.
- Includes templates (and snippets for InDesign CS2 and CS3) for three common page sizes, and instructions for creating your own.
- Includes free keyboard shortcuts that allow easy entry of fractions and small caps.
- Mac and Windows compatible.
- Works with both InDesign (CS, CS2, and CS3) and InCopy (CS, CS2, and CS3).
- Purchase the fully functional Plug-in when you're ready to print.

Enjoy these delightful recipes

- The Chile Verde is easy to make and a great alternative to Mexican fast food. Serve with rice, beans, and tortillas.
- Granny Smith Apples make a pleasantly tart apple crisp, and the pecans have a more delicate flavor than walnuts.

Chile Verde con Puerco (Green Chile with Pork)

From *Beyond Tacos: Mexican Cuisine*, by Regina Akers and Herb Weiner, Kitchen Wisdom Publishing, Copyright © 1984, ISBN 0-937383-00-7.

2	pounds	boneless pork roast, cut into ½ inch chunks	}	Sauté on medium heat until gray (not brown).
¼	cup	oil		
3	cloves	garlic, minced	}	Add to pork and sauté until the onions become transparent.
½		onion, minced		
13	ounces	canned green chiles, chopped	}	Add to pork and sauté five minutes more.
4	ounces	canned tomatillos, chopped		
½	TBSP	ground cumin	}	Add to pork and simmer until tender. Add water as the pork cooks, if necessary.
¼	tsp	crushed red chiles		
1		chicken bouillon cube		
½	tsp	salt, or to taste		
½	tsp	pepper		
1	cup	water		

Serve with Rice, beans, and tortillas.

Apple Crisp

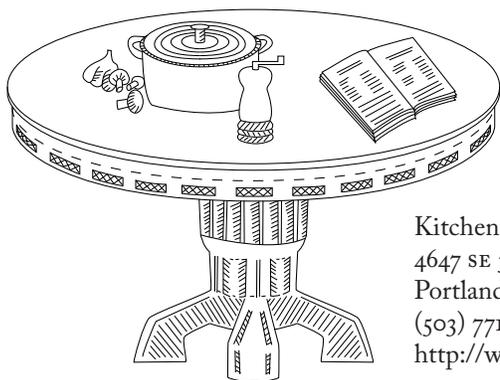
Granny Smith Apples make a pleasantly tart apple crisp, and the pecans have a more delicate flavor than walnuts.

8		granny smith apples	Peel, core, and slice.
½	cup	granulated sugar	} Add to apples and mix. Pour into a buttered 9 by 13 inch baking dish.
¼	tsp	ground cloves	
½	tsp	ground cinnamon	
¼	tsp	ground nutmeg	
2	tsp	lemon juice	
½	cup	granulated sugar	} Blend until crumbly.
¾	cup	unbleached white flour	
6	TBSP	butter	
⅛	tsp	salt	
¼	cup	chopped pecans	} Add to the flour mixture and sprinkle over the apples.

Preheat oven to 350°F. Bake for 45 minutes or until the apples are tender and the crust is brown.

Hints for Formatting Recipes

- When formatting recipes, use an OpenType Pro font. Adobe include several good choices as part of the InDesign package. We used Adobe Caslon Pro to typeset this brochure. Recipes depend heavily on the use of fractions, and OpenType Pro fonts include attractive and easy to use fractions. The keyboard shortcuts we provide simplify the use of fractions. You can use them even if you don't purchase the Recipe Design Wizard Plug-in.
- One of the most common errors in measuring ingredients is to confuse teaspoons and tablespoons. Therefore, to reduce confusion, we recommend the use of the standard abbreviations tsp and TBSP. Readers have told us that the use of all caps or all small caps for TBSP emphasizes the difference between tsp and TBSP. Our free keyboard shortcuts simplify the use of small caps.
- We often place background information about the recipe between the title and the table, and we often place cooking and serving instructions below the table, to produce a more balanced appearance.
- If either the ingredients or the instructions require more than one line, the *Recipe Design Wizard* will automatically insert the curly braces of the appropriate height, and will automatically adjust the height as you edit the recipe.



Kitchen Wisdom publishes cookbooks and gourmet software, and provides software consulting and custom software development services for the Mac and Unix. Kitchen Wisdom's Internet address wiskit.com uses the first three letters of kitchen and the first three letters of wisdom.

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