

# 6 Degrees of Kevin Bakin'



**TEAM KEVIN BAKIN'**

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# Bakin'ize Functionality



- **Prospective Uses**

- Finding new, yet somewhat familiar recipes
- Adding a new course to a meal
- Expanding your culinary palette
- *Finding recipes one might not have found otherwise!*

- **Prospective Users**

- Current users of Epicurious.com
- Cooking enthusiasts
- Grocery shoppers
- Meal planners



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## BAKIN'IZE: 6 degrees from your next meal

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### Eggplant Asiago, and

Bon Appétit | September  
by Melanzane Restaurant

recipe reviews

yield: Makes 8 servings

Here, eggplant:

#### ingredients

##### Sauce

- 3 tablespoons oil
- 1 large onion, chopped
- 3/4 cup chopped carrot
- 1 large carrot, peeled
- 1/4 cup chopped celery
- 1/2 cup dry red wine
- 1 28-ounce can crushed tomatoes
- 1 cup chopped fresh basil

##### Manicoiti

- 1 pound fresh oregano
- 1 cup grated Asiago
- 3/4 cup chopped fresh basil
- 1/2 teaspoon ground black pepper
- 1/8 teaspoon cayenne
- 1 large egg

[back to onion, celery](#)

### Beef Braises

Gourmet | January 2007

recipe reviews (1)



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#### ingredients

- 2 tablespoons olive oil
- 1 (3- to 3 1/2-pound) brisket
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 pound sliced mushrooms
- 1 medium onion, finely chopped
- 1 medium carrot, sliced
- 2 celery ribs, finely chopped
- 4 garlic cloves, thinly sliced
- 4 (4- to 6-inch) sprigs fresh thyme
- 2 (6- to 8-inch) sprigs fresh rosemary
- 2 tablespoons tomato paste
- 2 cups Barolo or other red wine
- 2 cups water

[back to carrot, celery](#)

### Herb-Basted Barley, Barley Pilaf

Bon Appétit | January 2007

recipe reviews (1)



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#### ingredients

- Pilaf**
- 2 cups water
- 1/2 teaspoon salt
- 1 cup pearl barley
- 6 ounces bacon, diced
- 1 shallot, minced
- 1 1/4 cups 1/4- to 1/2-inch root, carrot, turnip
- Pinch of sugar
- 2 teaspoons fresh lemon juice
- 1/2 teaspoon chopped fresh dill
- 1/2 teaspoon chopped fresh parsley

### Whole Roasted Artichokes

Epicurious | July 2006  
Michelle Bernstein

recipe reviews (7)

yield: Makes 4 servings

#### ingredients

- For Aioli**
- 3 garlic cloves, coarsely chopped
- 1/2 teaspoon salt
- Pinch cayenne pepper
- 1 cup extra-virgin olive oil
- 2 large egg yolks
- fresh lemon juice

##### For Fish

- 12 large garlic cloves, coarsely chopped
- 1/4 cup extra-virgin olive oil
- 1/4 cup fresh lemon juice
- 1 1/2 teaspoons sea salt
- 1/2 teaspoon fresh lemon juice
- 2 tablespoons za'atar
- 2 (2-pound) whole fish
- 2 beefsteak tomatoes, sliced
- 1 bunch fresh thyme
- 1 bunch rosemary

##### For Artichokes

- 2 lemons, halved

### Cream of Tomato Cheese Soup

Epicurious | March 2009  
by Deborah Madison  
[Vegetable Soups from Deborah Madison](#)

recipe reviews (3)



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#### ingredients

- 2 1/2 tablespoons butter
- 1 small onion, chopped
- 1 celery rib, chopped
- 1 1/2 teaspoons dried thyme
- Pinch of ground black pepper
- 2 tablespoons flour
- Two 15-ounce cans tomato sauce
- Pinch of baking soda
- 2 1/2 cups vegetable stock
- 1 1/2 cups milk
- Sea salt and fresh black pepper
- Tomato paste if needed
- 1 egg, separated, or 1 teaspoon Dijon mustard
- Pinch of cayenne

### Dijon-Cilantro Tuna Salad on Whole Grain Bread

Bon Appétit | April 2009  
by The Bon Appétit Test Kitchen

recipe reviews (3) my notes find out more

yield: Makes 6 sandwiches

active time: 20 minutes

total time: 50 minutes (includes chilling time)

Yogurt replaces the usual mayo.

#### ingredients

- 1/2 cup plain nonfat yogurt
- 6 tablespoons sweet pickle relish
- 2 tablespoons Dijon mustard
- 2 tablespoons whole grain mustard
- 2 6-ounce cans solid albacore tuna packed in water, drained
- 1 cup chopped celery
- 1/2 cup chopped red onion
- 1/2 cup chopped fresh cilantro
- 12 slices whole grain bread, toasted
- 12 slices ripe tomato
- Arugula leaves

print a shopping list for this recipe

#### preparation

Mix first 4 ingredients in large bowl. Mix in tuna. Add celery, onion, and cilantro; mix well. Cover; chill at least 20 minutes.

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save to shopping list

find out more

#### user rating

62% would make it again

user rating: 3 forks

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#### at a glance

main ingredients

Mustard, Bread, Tuna,

Tomato, Cilantro

type

Quick & Easy, Sandwich

dietary considerations

Low Fat, Low Cal, High

Fiber, Healthy

#### see all about:

Quick & Easy Cooking,

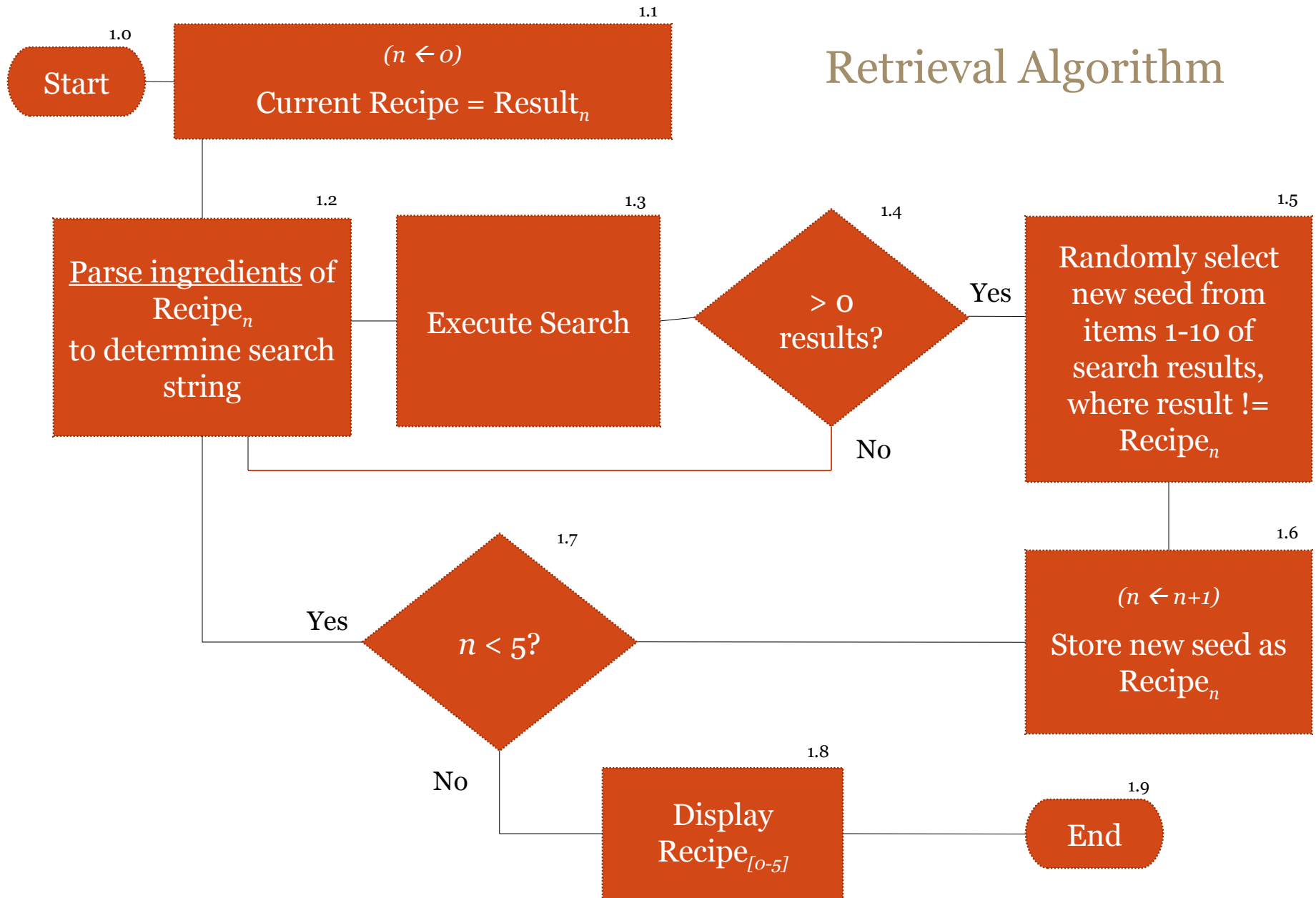
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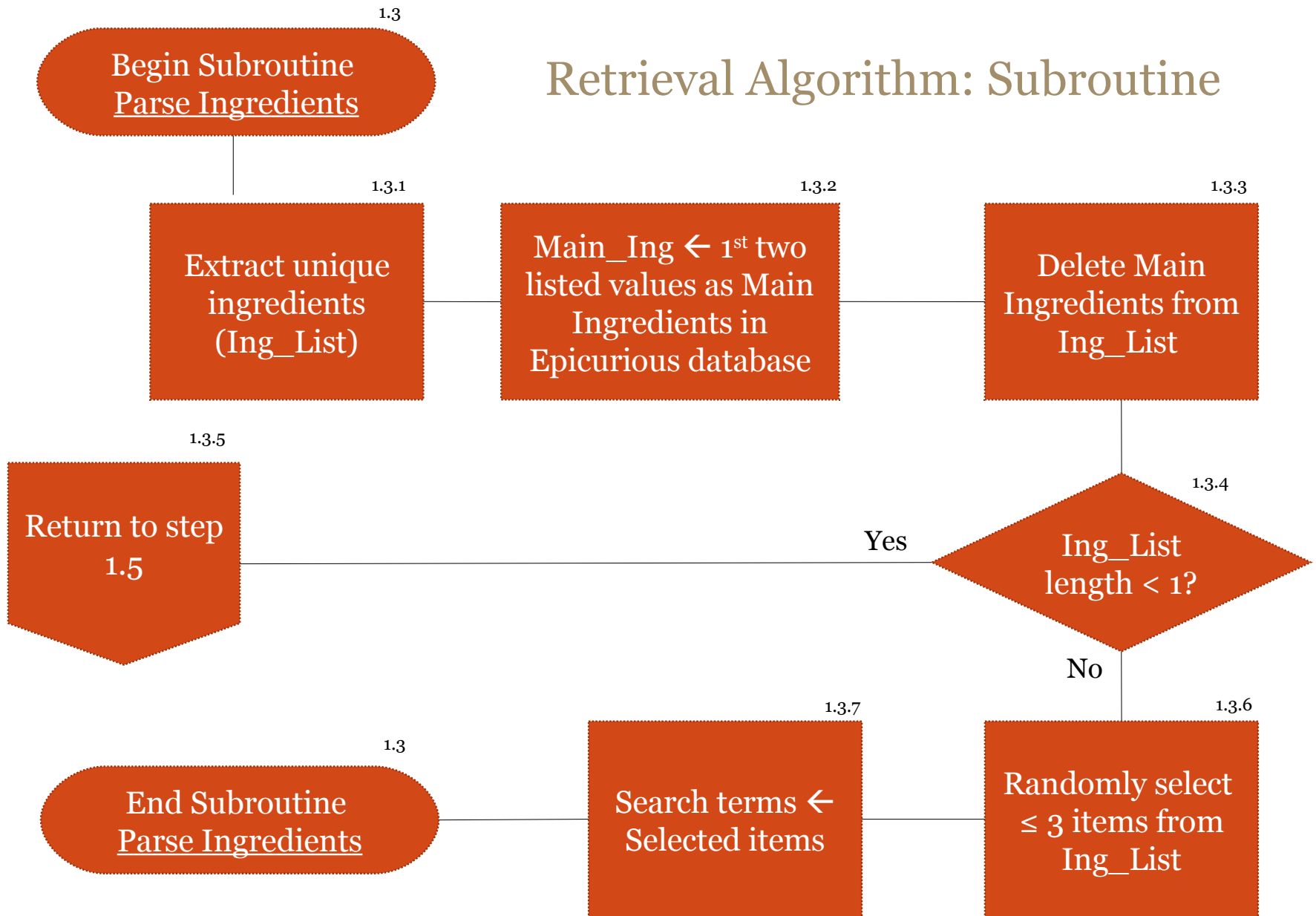
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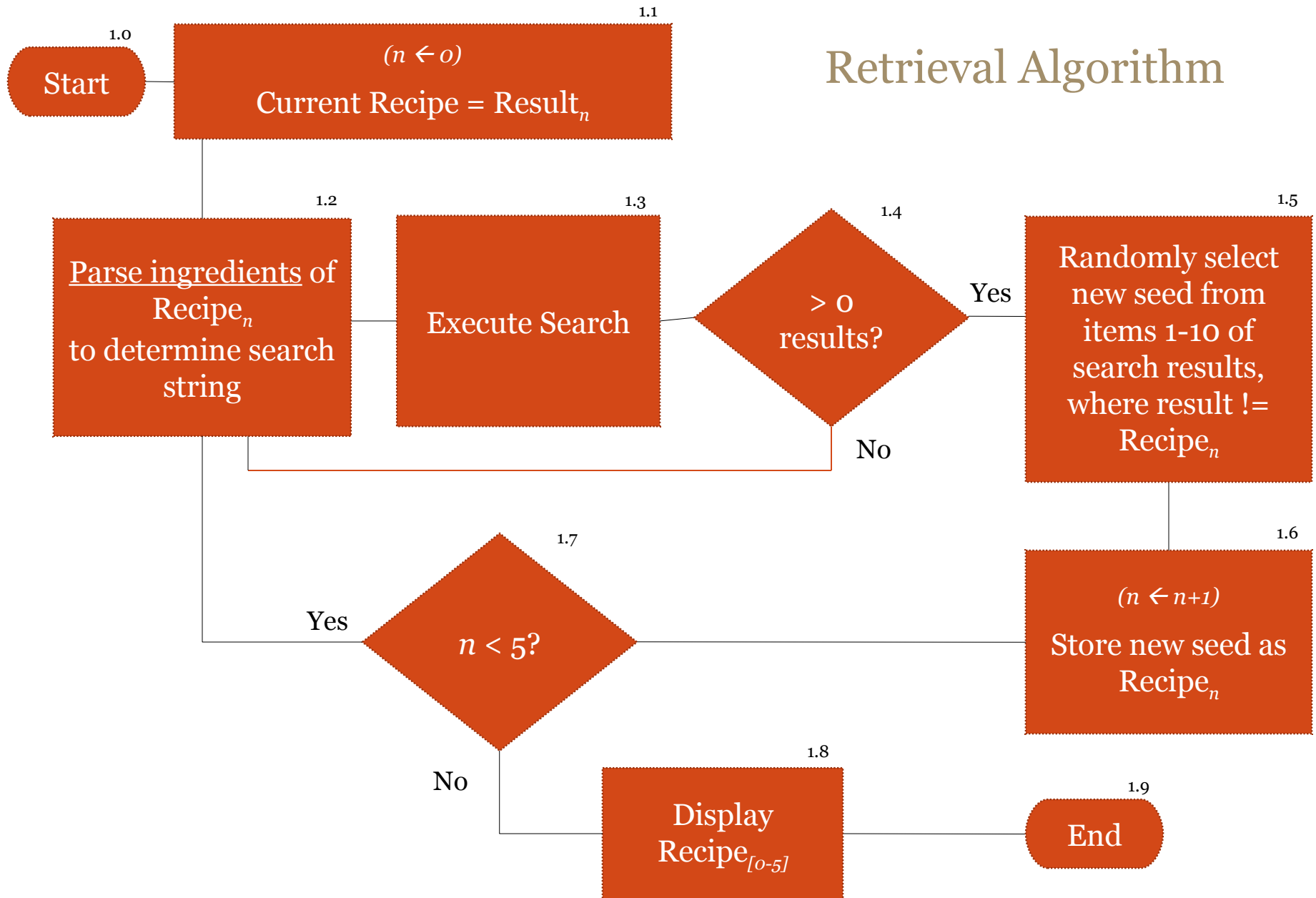
# Retrieval Algorithm



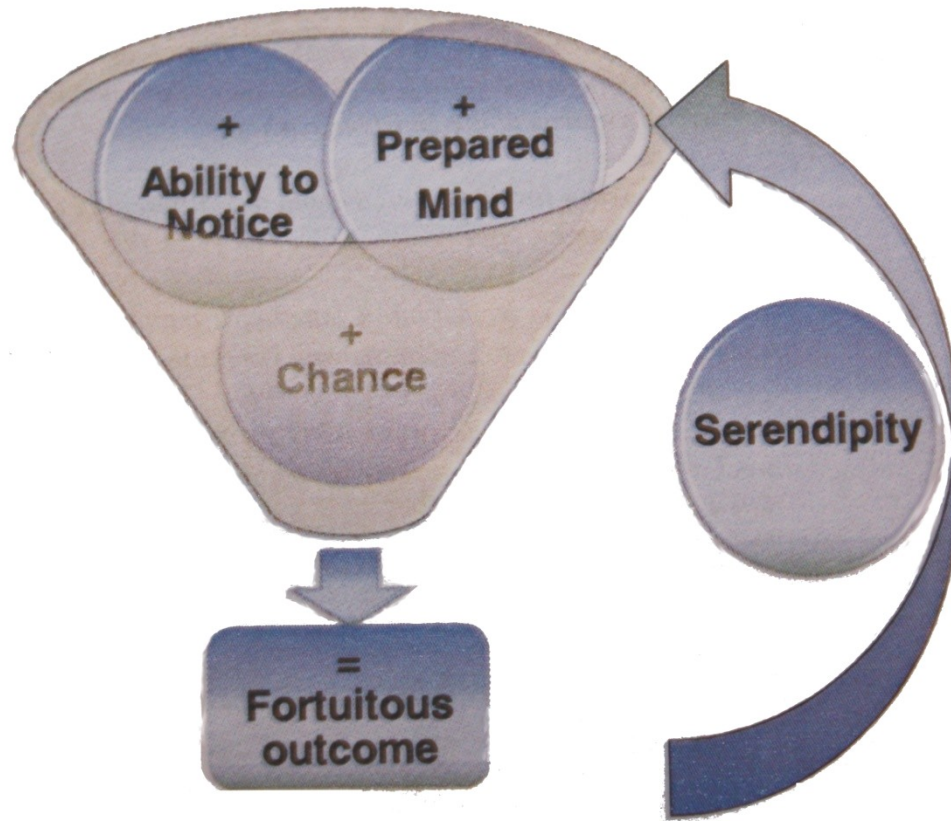
# Retrieval Algorithm: Subroutine



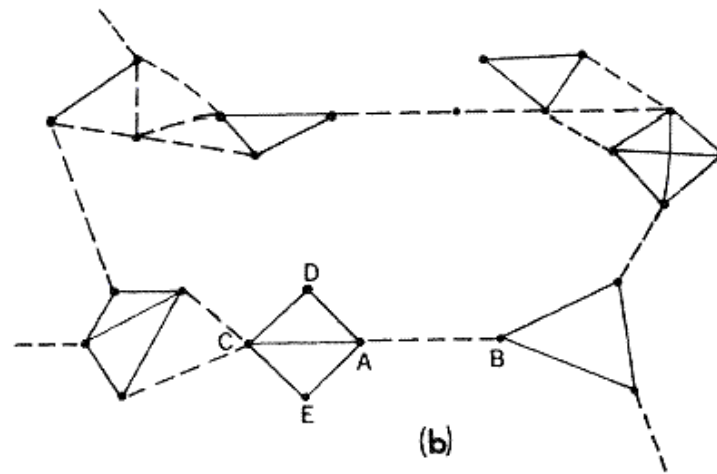
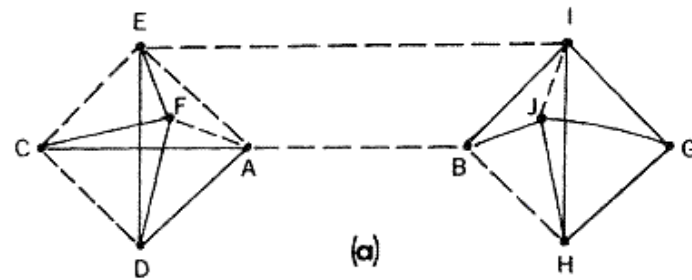
# Retrieval Algorithm



# What is Serendipity?



# Strength of Weak Ties





# References



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- <http://www.epicuriously.com>