



EverydayDishes.com

Stirring Up Dependable Recipes & Crafts for Everyday

ORIGINAL CONTENT, TESTED & APPROVED

In an online world filled with endless options, we give her dependable recipes and DIY content she can count on.



EAT

Incorporate your brand into original recipes developed and tested by our chefs in the test kitchens.



SIP

Our mixologist will shake up one-of-a-kind cocktails and drinks using your brand.

CREATE

Include your product in original how-to projects, kids crafts and printables made by our design team.



VIDEO

Integrate your brand within our how-to videos, fully produced in-house.





OUR REACH

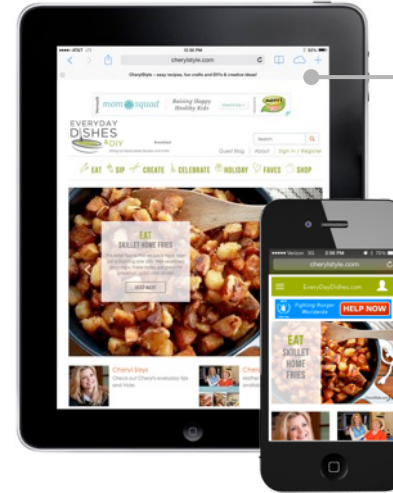


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Monthly Unique Users

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60%

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12,000,000

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188K+



20K+



62K+



23K+

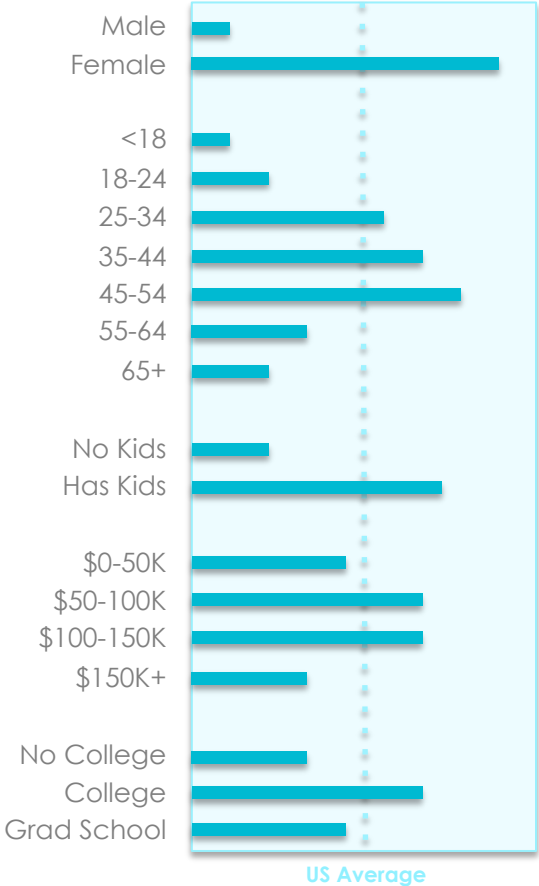


600K+



MEET OUR AUDIENCE

Source: Quantcast, Oct 2014



Top Interests Affinity Index

- Food & Drink 8x
- News 6x
- Arts & Entertainment 5x
- Beauty & Fitness 5x
- Shopping 4x



OUR COMMUNITY IS ENGAGED

We've built a community of makers who love to share.

CheryStyle · October 19 · 📍
 We are not kidding when we tell you that our one-pan mushroom Asiago #chicken brought streams of people into the test kitchen... it smells amazing and tastes even better! 🍴
 What are you cooking tonight?
 Get the recipe: <http://www.cherystyle.com/simple-food-recipes/dinner-recipes/mushroom-asiago-chicken/>

 Like · Comment · Share

👍 29,000 💬 1,459 ➦ 131,593

CheryStyle · January 9 · 📍
 Jump on the super-food bandwagon and make kale & quinoa (keen-wah) patties for dinner! They are jam packed with protein, naturally #glutenfree and absolutely scrumptious! #Recipe #Vegetarian
 Share a pic with us of your dinner tonight tagged with #CheryStyle!
 Make these: http://www.cherystyle.com/showcase/healthy-kale-quinoa-patties-recipe/?utm_source=facebook



Like · Comment · Share 👍 3,738 💬 548 ➦ 39,412 Shares

Sonya BeyondBeautiful Murphy · Absolutely loved this dish. Everyone enjoyed it, from my picky kids to my hubby. Served mine with mashed potatoes and Caesar salad. Will definitely keep this recipe for the future. Will be leftovers for tonight with roasted potatoes and sautéed green beans.

 📍 114 · October 22 at 4:16am · Edited

Ellen Finkelstein Maurer · I'll be making these regularly!


 📍 1 · January 21 at 4:56pm
CheryStyle · That is awesome!!!! They look sooo good:) Thanks for sharing!

Tomica Onhergrindcantstopped Irving

 📍 221 · October 21 at 2:34am
CheryStyle · Awesome!!! Love it!! Great idea with baked potato:) What did you think??
 October 22 at 7:26am
Louise Class · I really want to save this as it will be awesome and easy.
 📍 1 · October 27 at 8:48am

Monica Girod · Works at The Girod Residence
 Just made this for dinner. Super easy. Smells so good. Can't wait for it to finish cooking. Hubby is excited too.
 Like · Reply · Moderate · Publicly Visible · Unfollow Post · September 5 at 5:38pm
CheryStyle
 What's did you think?
 Like · Reply · Moderate · Publicly Visible · September 6 at 6:40am
Monica Girod · Works at The Girod Residence
 Amazing. It was so so good. Definitely a repeat.
 Like · 📍 1 · Reply · Moderate · Publicly Visible · September 6 at 7:16am
CheryStyle
 Monica Girod Awesome!! Thanks for sharing!)
 Like · 📍 1 · Reply · Moderate · Publicly Visible · September 6 at 8:13am

Christina Perez · Arizona State University
 I made this tonight as instructed and OMG yum! We really enjoyed all the flavor & it makes so much food so it's enough to feed us for days! Budget friendly and tasty?! Yes please! This recipe is going in the rotation! Thank you for sharing!
 Like · Reply · Moderate · Publicly Visible · Unfollow Post · September 4 at 7:30pm
CheryStyle
 Yay! So happy to hear it:) Thanks for sharing with us! Happy Friday!
 Like · Reply · Moderate · Publicly Visible · September 5 at 6:18am

Stacy Walker Myers · Follow · Top Commenter · Chilhowie, Virginia · 345 followers
 This was FANTASTIC! I knew it would be good, but I didn't know it would be THIS good. :-)
 Thank you for a great way to use up the last of the season's peppers.
 Like · 📍 1 · Reply · Moderate · Publicly Visible · Unfollow Post · November 4 at 5:54am
CheryStyle
 Stacy! You're awesome:) So happy to hear it and thank you for letting us know!!!
 Like · Reply · Moderate · Publicly Visible · November 4 at 6:56am
Stacy Walker Myers · Follow · Top Commenter · Chilhowie, Virginia · 345 followers
 CheryStyle No, this recipe is what's awesome!
 Like · Reply · Moderate · Publicly Visible · November 4 at 10:35am
CheryStyle
 Stacy Walker Myers :) How about both!
 Like · Reply · Moderate · Publicly Visible · November 4 at 10:39am

Donna Patterson McRae

 I made this tonight. Oh so good
 I used 2 breasts, and followed exactly
 Like · Reply · Moderate · Publicly Visible · Follow Post · November 3 at 7:43pm
CheryStyle
 Awesome! So happy you liked it!)
 Like · 📍 1 · Reply · Moderate · Publicly Visible · November 3 at 8:05pm



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VEGAN SESAME SPRING ROLL

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prep time	total time	makes
30 mins	30 mins	8-12 spring rolls

A spring roll is the perfect light and delicious snack. Our recipe includes homemade sesame dressing that's bright and crisp thanks to the fresh-squeezed lime juice. You'll love the flavor!

Rolling the rice paper to make a spring roll may look tricky, but it's really not too hard. The most important thing is to not submerge the paper into water for too long. We walk you through the steps below, but you can also watch our [how-to video](#). The filling for the rolls is different, but you'll get the gist!

Sweet chili sauce or garlic hoisin sauce, which you can find in the Asian aisle of your grocery store, are both perfect for dipping these spring rolls—or try making our [peanut sauce](#).

PREVIOUS
SAVE TO FAVORITES
E-MAIL
PRINT
NEXT

WHAT YOU'LL NEED

Your Product Here

LET'S DO IT

- Place quinoa, red cabbage, bell pepper, carrot, cilantro and green onion in a large bowl then toss to combine.

Cheryl Says
Everyday dishes from our Creative Catalyst, Cheryl Najafi

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New name... Some great people!

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PEANUT BUTTER COOKIE BITES



prep time 45 mins cook time 10 mins total time 55 mins makes 2 dozen

It may look like there is a lot of prep time involved in making peanut butter cookie bites, but most of it is spent waiting for the bites to set in the fridge.

When you go to make the chocolate, don't skimp on just any melting chocolate or the dipping becomes temperamental. The Ghirardelli chocolate is worth the extra 50 cents!

PREVIOUS SAVE TO FAVORITES E-MAIL PRINT NEXT

WHAT YOU'LL NEED

- 2 1/2 cups crushed peanut butter cookies (approximately 1 pkg)
- 8 oz cream cheese

Product Here

LET'S DO IT

- Place cookies into the bowl of a food processor and pulse until it is the consistency of graham cracker crumbs. Add cream cheese, vanilla, and salt then pulse until the mixture has formed a ball into one side of the bowl. Set in the freezer for 5-10 minutes.

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FAVORITE HOLIDAY COOKIE RECIPES



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ECO-FRIENDLY SUGAR SPRAY PAINT

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We've tested a lot of spray paint here in the ChenyStyle office. Before we discovered SUGAR spray paint, we struggled to find a product that provided professional coverage without the smelly, intense odors.


SUGAR is a healthier spray paint because there are no solvents, no VOCs, and no mix of water and alcohol that's made from harvested sugar cane, which all translates to a healthier, safer product.

Plus, the low-smell formula means we can spray paint around the house and not fume-out our coworkers! (But we always recommend wearing a mask.)


Even though it's a safer alternative than other brands, the coverage is perfect and the pigments are UV-resistant. The finish. Colors are vibrant, and the paint dries quickly.

The can's aerosol technology is designed to produce a smooth, even finish. You have total control over the color application. With SUGAR, you get nothing but crisp, clean lines.

Currently, SUGAR spray paint comes in 44 shades—from vanilla white to a bright yellow called 'banana spill' and everything in between.



Cheryl Says
Everyday dishes from our Creative Catalyst, Cheryl Najafi




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DINNER
CHEESY BAKED SHELLS WITH MEAT SAUCE

What's not to like about our cheesy baked shells with meat sauce? It's a hearty meal that's easy to make, freezes well and feeds an army!

[READ MORE](#)



 **Cheryl Says**
 Check out Cheryl's everyday tips and tricks

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RASPBERRY CHAMPAGNE PUNCH

229 2 3

prep time 10 mins | total time 10 mins | makes 5-6 cocktails

We're always looking for an excuse to indulge in a little bubbly, and this raspberry champagne cocktail recipe is the perfect vehicle to scratch the itch come happy hour. Make this signature cocktail with nominal effort and only four simple ingredients.

There are several different avenues to versatility with this recipe. In fact, this cocktail is easily made a mocktail by swapping the champagne for sparkling water or lemon-lime soda. If you have extra fruit handy—anything like lemons, limes, extra raspberries or even cranberries can be used as a pretty garnish.

It only takes a few minutes to prepare the raspberry puree then stick it in the freezer overnight until you're ready to serve. Cheers!

PREVIOUS SAVE TO FAVORITES E-MAIL PRINT NEXT

WHAT YOU'LL NEED

- 12 oz fresh or frozen raspberries
- ¼ tsp ginger
- ¼ cup sugar

LET'S DO IT

1. Combine raspberries, ginger and sugar in blender then pulse until pureed. Transfer to a re-sealable container then place in freezer overnight.

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