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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



1,200,000

Monthly Unique Users

4,000,000

Monthly Page Views



60%

Mobile Traffic



12,000,000

Monthly Social Media Reach



200K+



20K+



62K+



23K+

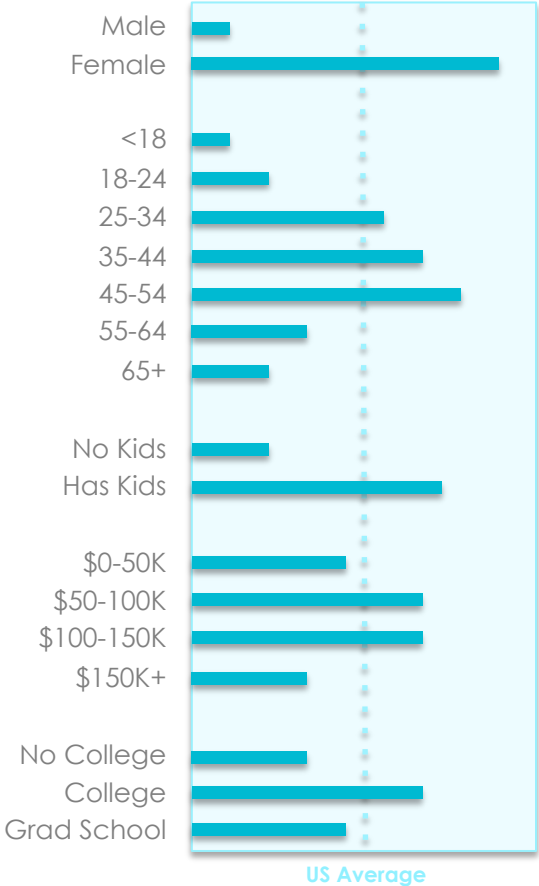


600K+



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

Tomica Onhergrindcarbstopped 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

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.



👍 124 · October 22 at 4:16am · Edited

Ellen Finkelstein Mauer I'll be making these regularly!



👍 1 · January 21 at 4:56pm

CheryStyle That is awesome!!! They look sooo good :) Thanks for sharing!

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 8:18am

Stacy Walker Myers · · · 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 · · · 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



CUSTOM CHANNEL

CUSTOM CHANNEL

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Brand Integration

Sponsor Logo & Link

Custom Skin & 100% SOV

ATF Native Promotional Placement Across Site

Driving Users to the Custom Channel

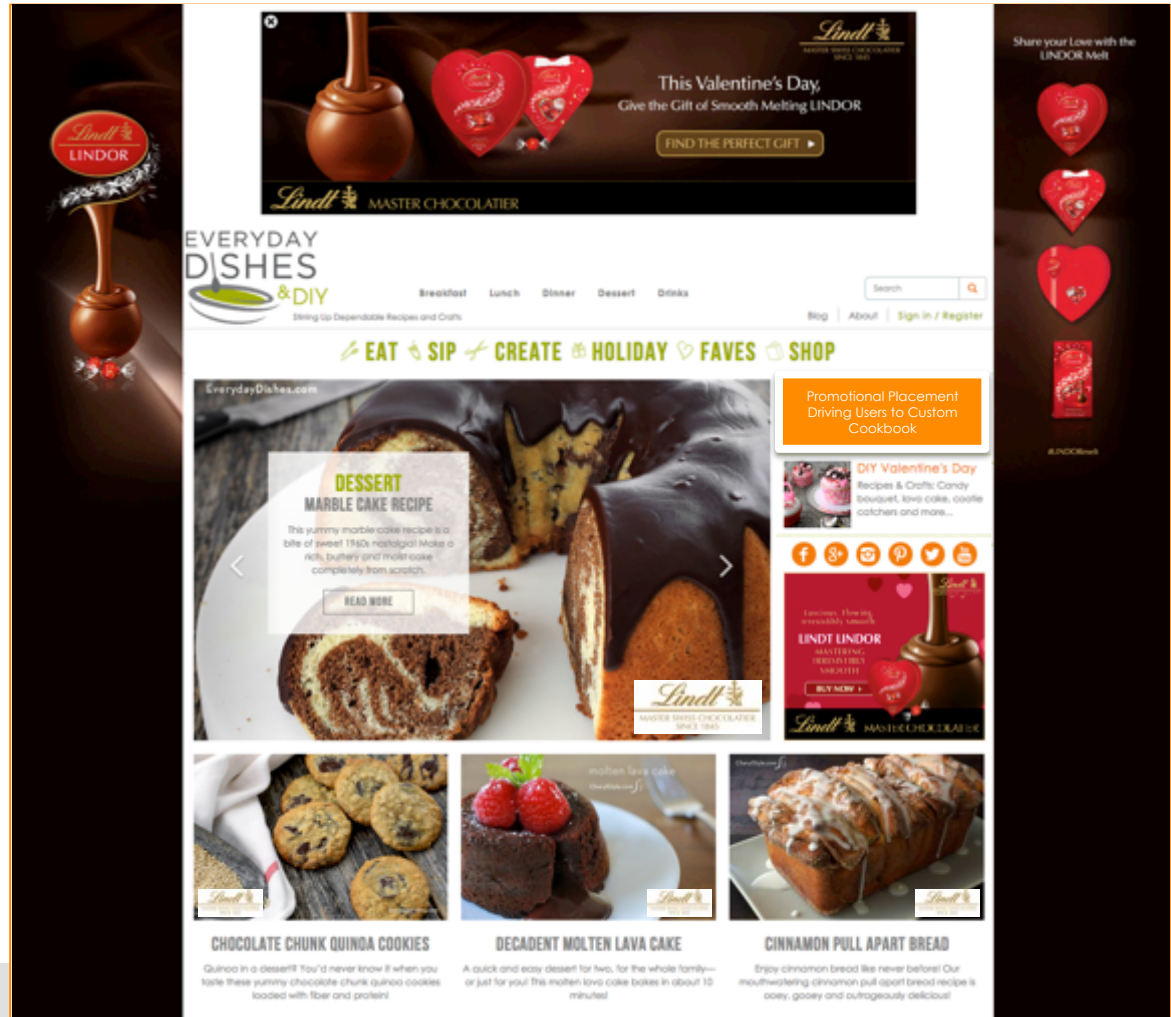
Social & Co-branded Promotion

Newsletter Promotion

Downloadable & Printable Cookbook

ATF Native Placement within Custom Channel

Driving Users to the Custom Cookbook



Mock up image for demonstration purpose only



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Homepage Roadblock (Days TBD)


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SLOW COOKER CHICKEN AND DUMPLINGS

10k 10 10 10 10 10

prep time 15 mins | cook time 5 hours 30 mins | total time 5 hours 45 mins | makes 8-10 servings

We have the best slow cooker chicken and dumplings recipe you'll ever make! The instructions are so simple, even the most novice cook will make a five star comfort food classic.

Just chop an onion, open a package of boneless skinless chicken, a can of broth, two cans of condensed soup and a little butter. Woo-hoo, you've already completed 90% of this recipe! Can it get any easier? Well actually, yes. It can't use frozen vegetables in this dish rather than chopping your own. This chicken and dumplings recipe practically makes itself.

This recipe requires around 5 hours on high (or 8 hours on low) in the slow cooker, so dump in all of your ingredients and then take a nap, walk the dog or take the kids to the park. You get the idea!

We love this meal because it's rich and hearty. You'll want a second helping but we can't guarantee that you'll have room in your tummy! The most difficult thing about this recipe is deciding whether you should eat it with a fork or with a spoon.

Make it, share it, and tag it #EverydayDishes & DIY.

◀ PREVIOUS | SAVE TO FAVORITES | E-MAIL | PRINT | NEXT ▶

WHAT YOU'LL NEED

Your Branded Product Here

- 2 - 10.75 oz cans condensed cream of chicken soup
- 1 small yellow onion, diced small
- 14 oz can chicken broth

LET'S DO IT

1. Rinse chicken under cool water and place it in the slow cooker with the butter, both cans of cream of chicken soup, diced onion and chicken broth. Stir to just combine, cover turn the slow cooker on high and cook for 4-4½ hours. Or if you want this to be waiting for you at the end of your work day, cook it on low for 8 hours. There's no need to stir or chop the chicken—just put the first 5 ingredients in the slow cooker and let it do the work.


Promotional Placement Driving Users to Custom Cookbook

DIY Valentine's Day Recipes & Crafts: Candy bouquet, lava cake, cookie catchers and more...


f s+ i+ p+ t+ e+

300x250

POPULAR SIDE DISHES




POTATO QUINOA PATTIES



ONE-POT BROCCOLI ASIAGO CHEESE ORZO

CHOOSE FROM OUR FULLY TESTED DESSERT RECIPES at [EverydayDishes.com](#)



Mock up image for demonstration purpose only



CUSTOM BRANDED COOKBOOK

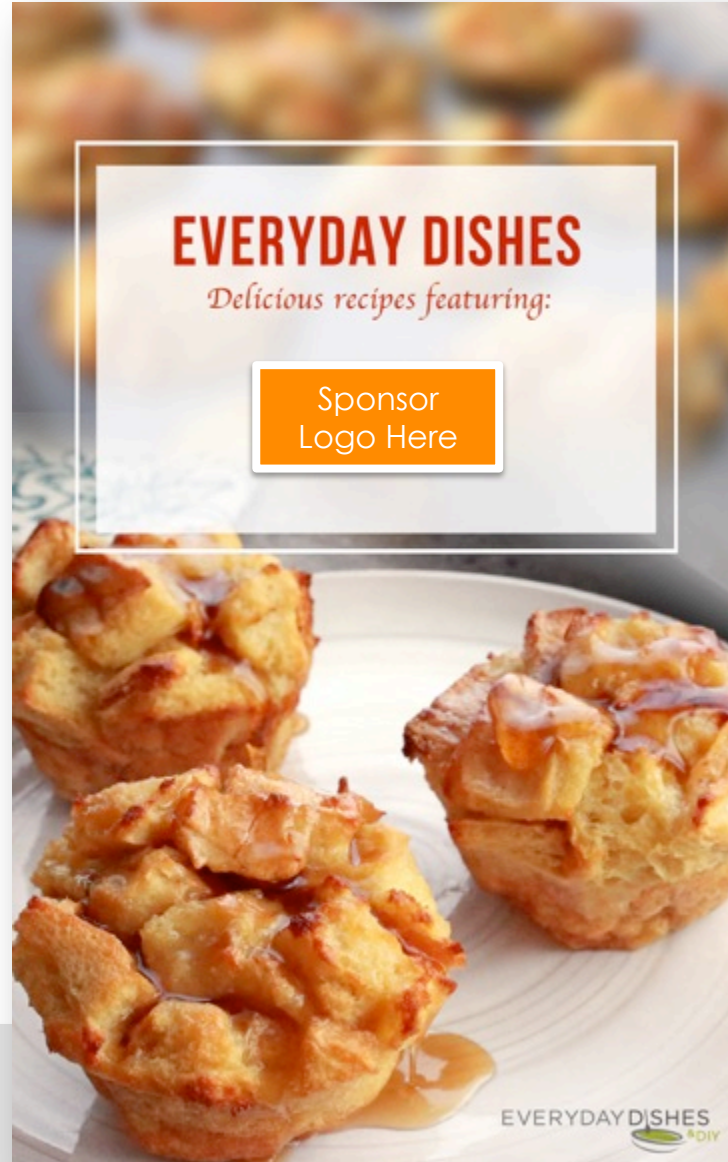
CUSTOM COOKBOOK

Downloadable & Printable Cookbook

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Channel Driving Users to the Branded
Cookbook

Brand Integration within Recipes

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CUSTOM VIDEOS


Custom Recipes with Video Demo's

Product Placement in Video

Pre Roll Video (10-30 sec)

Sponsor Logo at End of Videos

728x90




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🍴 EAT 🍷 SIP 👉 CREATE 🎉 CELEBRATE 🎁 HOLIDAY 💖 FAVES 🛒 SHOP

Delicious & Easy Cocktails: Mango Raspberry Margarita Granita



MANGO RASPBERRY MARGARITA GRANITA

Sponsor Logo Here

prep time
6 hours

total time
6 hours

makes
10 cups

My friend Bruce, from D.Vine Savannah Wedding and Events, is in town and I thought we'd kick off an afternoon of video production with my yummy mango raspberry granitas to loosen us up!

This is a party drink you can make ahead—just put it in the freezer overnight then bring it out when you're ready to serve!

« PREVIOUS
♥ SAVE TO FAVORITES
✉ E-MAIL
🖨 PRINT
NEXT »


WHAT YOU'LL NEED

Your Branded Product Here

- 12 oz can frozen margarita concentrate
- 12 oz can frozen grape raspberry juice concentrate

LET'S DO IT

1. Combine mango orange, grape raspberry and margarita concentrate in a large bowl. Gently break up any chunks with a wooden spoon until no lumps remain.
2. Add water, sugar, Cointreau and tequila to the bowl then stir until the ingredients are completely combined and the texture of the mixture is smooth.









Cheryl Najafi

Press and Events


Meet the Team

New name...
Some great people!









300x250

YOU MIGHT ALSO LIKE



GAME DAY DRY-RUBBED WINGS



KALE & CABBAGE CONFETTI SALAD

KALE CABBAGE CONFETTI SALAD

Mock up image for demonstration purpose only



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FAVE ADVERTORIAL & GIVEAWAY

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KITCHENAID STAND MIXER

Sponsored


The Everyday Dishes & DIY Test Kitchen wouldn't be the same without our crazy awesome **KitchenAid Stand Mixers**. We have one in white, orange and yellow and they put in hard time making up the tasty creations you'll find throughout our site.

So when KitchenAid suggested we team up for a giveaway we jumped all over the chance to award one of our lucky readers with a versatile, life-changing and oh so colorful kitchen gadget.


The first thing you need to do is choose the color of the KitchenAid® Artisan® Series Tilt-Head Stand Mixer that you want by **clicking here**. That way when you enter to win you can select the color that best suits the décor and personality of your kitchen.

Got your color picked out? OK! Now click on the ENTER button below and fill in all of your info! Easy right? You're on your way to whipping up your favorite Everyday Dishes & DIY recipes with ease. Good luck!

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Cheryl Says
Everyday dishes from our Creative Catalyst, Cheryl Najafi




DIY Valentine's Day
Recipes & Crafts: Candy bouquet, lava cake, coffee catchers and more...

f g+ v p t y

300x250

POPULAR SIDE DISHES



POTATO QUIDAS

Side Bar Feature



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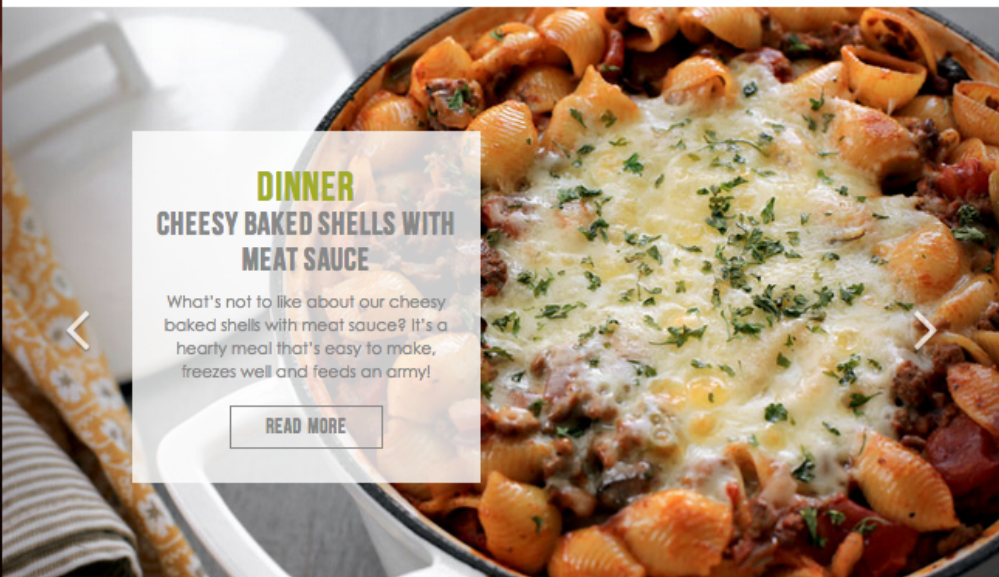
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DINNER
CHEESY BAKED SHELLS WITH MEAT SAUCE

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

 **Meet the Team**
 New name... Same great people!

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SUPPORTING MEDIA

970x90

728x90

The screenshot shows the homepage of the 'EVERYDAY DISHES & DIY' website. The header includes the logo, navigation links for Breakfast, Lunch, Dinner, Dessert, and Drinks, a search bar, and links for Guest Blog, About, and Sign in / Register. A main navigation bar features icons and text for EAT, SIP, CREATE, CELEBRATE, HOLIDAY, FAVES, and SHOP. The main content area features a large image of 'HEALTHY KALE QUINOA PATTIES' with a stack of three patties and one broken in half. Below the image are social media share icons (Pinterest, Twitter, Facebook, Google+, LinkedIn) and a table of recipe details: prep time (15 mins), cook time (12 mins), total time (27 mins), and makes (10 patties). A short paragraph describes the recipe as a healthy substitute for veggie patties. To the right of the main image is a sidebar with a 'Cheryl Says' section and a 'DIY Valentine's Day' section. Below the main image is a 'POPULAR SIDE DISHES' section featuring 'POTATO QUINOA PATTIES'.

SUPPORTING MEDIA

Display 728x90, 970x90, 300x250,
160x600, 300x600

Tablet & Mobile Media

IAB Rising Star Capabilities

300x250

300x600



THANK YOU!

Chantel Long
Director of Sales & Marketing
C.Long@EverydayDishes.com
Cell: 310-310-0908

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