Killer Food Blogs

10 Ways to Get One

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1. Tell moving stories around food.

Dining Around New York

The French have their paradoxes and so do Americans. Which was something I discovered over and over again while I was exploring New York with an especially inquisitive Frenchman in tow. There were lots of questions, like when watching television, it’s tricky to explain why there’s a commercial for people stuffing their faces from all-you-can-eat buffet for $6.99 suddenly followed by an ad pushing low-calorie frozen entrées. Or on that note, why in America, a main course is an entrée – since that means “before” in French?
2. Shoot gorgeous photos.

Delicious Days
3. Learn how to style food.
4. Take Process Photos.

Chez Pim

When the milk/butter/vanilla mixture is just a bit warm but not so hot ~ 120F or so, or cool enough to stick your finger in it and keep it there a few seconds without burning yourself ~ remove the vanilla bean halves. Don’t throw them away though, instead put them in another bowl of about the same size. Pour the warm milk mixture into the bowl containing the dry ingredients, and gently stir together until well-blended. You’ll see plenty of lumps in the batter, but that’s fine for now.

Strain the lumpy batter (over a fine-mesh strainer) into the bowl you put the vanilla bean in earlier, pressing the lumps through until you get a totally lump-free batter. Add the rum and stir until combined. Cover the bowl with plastic wrap (no need to press the plastic right over the surface of the batter) and place in the fridge to rest for 48 hours. If you can remember it, stir it once after 24 hours and put it back in the fridge to continue to rest.
5. Write good recipes.

Elise Bauer, Simply Recipes

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**Dad's Greek Salad Recipe**

**Prep time:** 15 minutes

Tip from my mom: to take some of the bite away from the onions, after you chop them, soak them in a little vinegar or lemon juice.

**INGREDIENTS**
- 6 Tbsp olive oil
- 2 Tbsp fresh lemon juice
- 1/2 teaspoon fresh chopped garlic
- 1 teaspoon red wine vinegar
- 1/2 teaspoon oregano
- 1/2 teaspoon dill weed
- Salt and freshly ground black pepper
- 3 large plum tomatoes, seeded, coarsely chopped
- 3/4 cucumber, peeled, seeded, coarsely chopped
- 1/2 red onion, peeled, chopped
- 1 bell pepper, seeded, coarsely chopped
- 1/2 cup pitted black olives (preferably brine-cured), coarsely chopped
- A heaping half cup crumbled feta cheese

**METHOD**
1. Whisk the olive oil, lemon juice, garlic, vinegar, oregano and dill weed together until blended. Season to taste with salt and freshly ground black pepper. (Can be prepared 3 hours ahead. Let stand at room temperature. Rewhisk before using.)
2. Combine the tomatoes, cucumber, onion, bell pepper, olives in a bowl. Toss with dressing. Sprinkle cheese over and serve.

**Yield:** Serves 6.
6. Try to make recipes your own, and test all recipes.
7. Keep your layout simple, with focus on one voluptuous food
8. Get comments by involving your readers. (Pioneer Woman)
9. Drive readership by submitting photos to food
10. Grow readership by becoming part of the food
11. Bonus tip: Read about how to succeed (shameless self