Saucier: An API For Powerful Home-Cooking Experiences
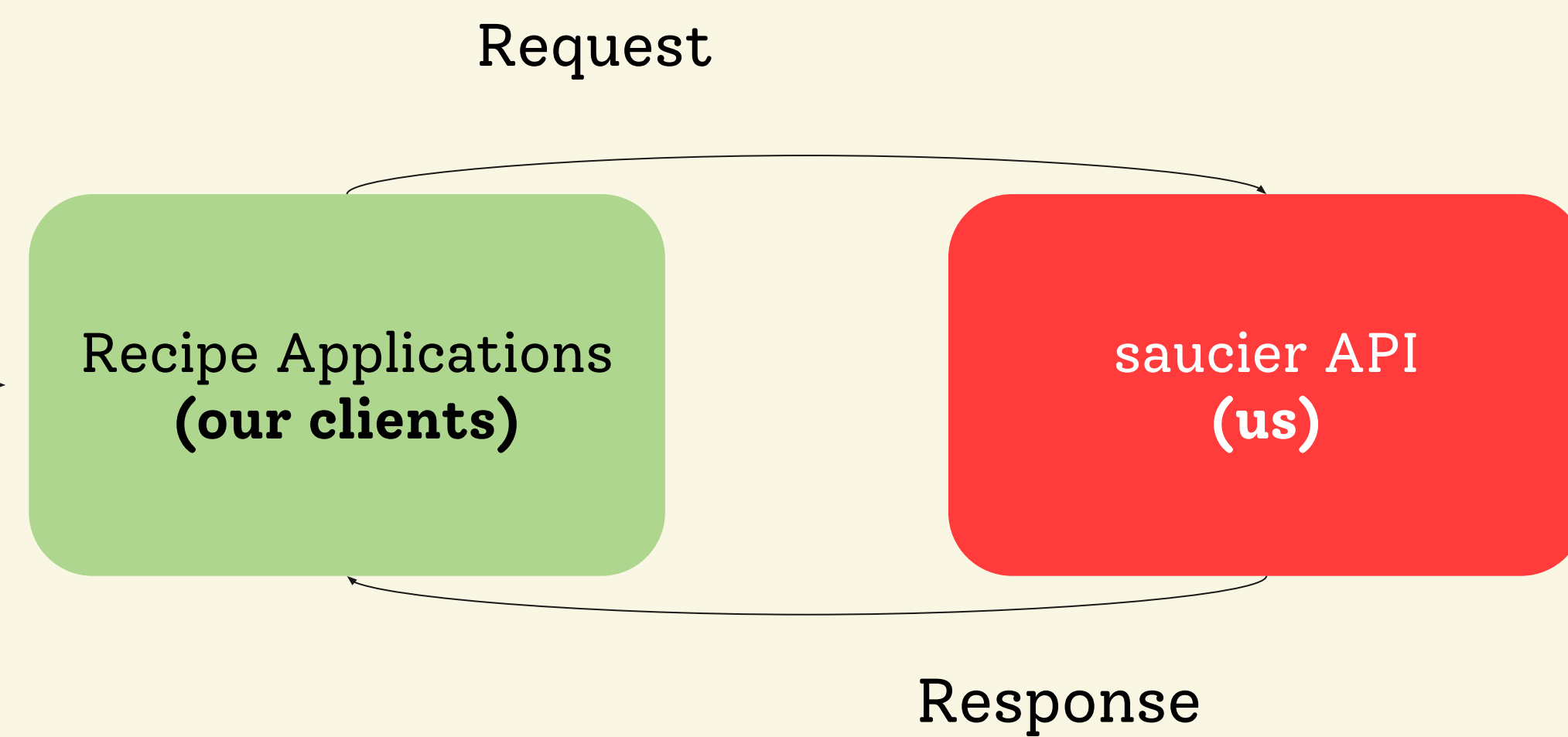
Introduction

Saucier aims to bring innovative, AI-driven features to online recipe publishers to create the best possible home-cooking experiences. We see a future where home chefs everywhere feel empowered to customize recipes for their kitchen and easily walkthrough cooking multiple recipes simultaneously!
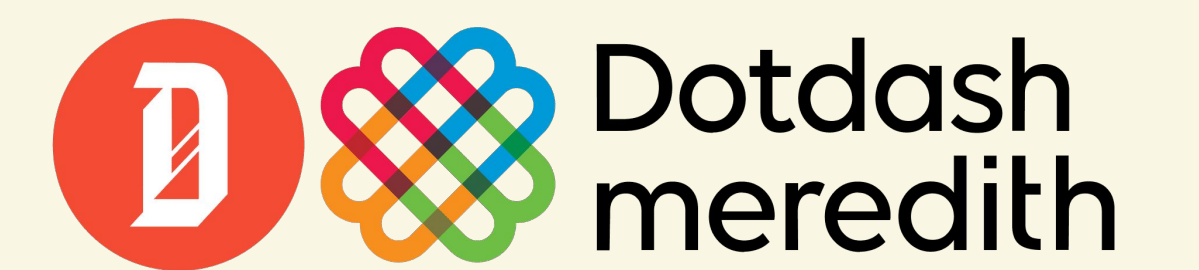
Request

Home Chefs → Recipe Applications (our clients) → saucier API (us)

Response

Customer Discovery

Through talking with home chefs and senior managers at Dotdash Meredith (allrecipes.com, Food & Wine, etc.) and Hearst Magazine (Delish), we learned that home chefs are hooked to their favorite cooking applications. Meanwhile, cooking applications are looking to integrate state-of-the-art technology to stand out from the competition to grow and maintain their user bases. We see a niche for us to build and provide these technologies for recipe publishers through API endpoints.
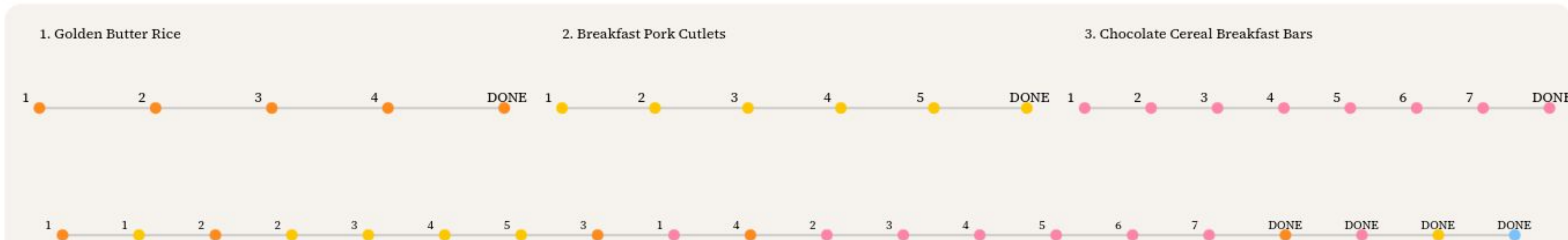
"Recipe publishers will buy the saucier API because it enables them to build powerful home cooking experiences"

Dotdash meredith
allrecipes · serious eats · Simply
EatingWell · FOOD&WINE · LIQUOR.COM

delish

(companies we've worked with!)

Aggregated Recipe Schedule

Here's The Schedule, Chef.

1. Golden Butter Rice   2. Breakfast Pork Cutlets   3. Chocolate Cereal Breakfast Bars

→ Your Meal is Ready, Chef

Time to Cook!

API Endpoints

recipe — Everything related to gathering recipes, formating them, etc.

| POST | /recipe/extract | Extract Recipe From Url |
| POST | /recipe/aggregate | Combine Recipes Into Meals |

ingredients — Handles the computations for ingredients, including parseing, substitutes and amounts.

| GET | /ingredients/substitutes | Get Ingredient Substitutes |
| GET | /ingredients/create-list | Create Shopping List |

experimental — All of the features in this section are *experimental* meaning they are mostly working, but have not had a full testing lifecycle.

| GET | /experimental/converse | Talk With Chatbot |

Main Page

Step 1: Select your Recipes

Our Recipes   Search   From URL

Enter Recipe Url
https://www.allrecipes.com/recipe/12701/cherry

Apple Fritter Pancakes · Best Glazed Brats and Sauerkraut · Best Chicken Salad

Black Bean and Corn Salad · Breakfast Pork Cutlets · Cajun Shrimp Stir-Fry

Chicken Katsu · Chilaquiles with Homemade Tomato Sauce · Chinese Eggplant with Garlic Sauce

Chocolate Cereal Breakfast Bars · Classic Stuffing Recipe · Easy Fried Rice

Selected Recipes: Buttermilk Pancakes

Cherry Pie

Ingredients
2 cups all-purpose flour
1 pinch salt
1 cup shortening
0.5 cup cold water
2 cups pitted sour cherries
1.25 cups white sugar
10 teaspoons cornstarch
1 tablespoon butter
0.25 teaspoon almond extract

Preparation
1: Gather the ingredients.
2: Whisk flour and salt together in a bowl. Cut in shortening with 2 knives or a pastry blender until mixture resembles coarse crumbs.
3: Mix in cold water by hand just until dough holds together. Divide dough in half and form into disks. Wrap each disk in plastic wrap and refrigerate until chilled, 30 minutes to 1 hour.
4: Roll out 1 dough disk into an 11-inch circle and press it into a 9-inch pie dish. Place in the refrigerator until needed.
5: Roll out remaining dough disk into an 11-inch circle for the top crust, transfer it to a plate or baking sheet, and refrigerate until needed. Preheat the oven to 375

GENERATE MEAL

API Technical Architecture

saucier

API request
```
{
  recipes(URLs),
  customization parameters
}
```

API response
```
{
  aggregated recipe data
}
```

clients

recipe scraper → **Custom GPT4 Instance:** intelligently parse recipes.

intermediate recipe data

```
{
  ...
  dependencies, necessary equipment, active, ...
}
```
(intelligently populated attributes by recipe step)

Aggregation Algorithm: (graphing & scheduling algorithms)

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GT Georgia Institute of Technology

CREATE X (built at GEORGIA TECH)