

RAGHAV SURI

FOOD WRITING SAMPLES

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If you run a food-related business, these are samples that showcase what I can write for your business.

**Please note: Titles, names, locations, and links have been removed/modified to protect client confidentiality.*

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TIME-SAVING MEALS - QUICK AND EASY RECIPES FOR POST-WORKOUT FUEL

Reference: Makayla Wood Makayla.Wood@thehoth.com
Blogger Product Manager, The HOTH

You likely feel peckish following your workout session and want to eat to your heart's delight. But with a busy schedule, how does one eat a nutritious meal post workout? This guide will help you with meal prep ideas for post workout fuel. Best of all, these are all quick-food ideas. These quick recipes will fill you up and give you the macronutrients you'll need.

If you're a busy professional, you'll have no problem ensuring corporate wellness for you and your colleagues with these workout meals.

Here are our suggestions on food for work:

Grilled Chicken and Vegetables

Grilled chicken and vegetables are one of the easiest options if you want a protein-rich meal after a workout. Not to mention it's one of the healthiest options on the list.

Grilled chicken is one of the best excellent sources of protein. This is ideal for building and repairing muscles. If you're trying to hit a goal with your protein intake this is one of the fastest ways.

Vegetables are the best source of fibre, vitamins, and minerals. These help with digestion and promote overall health. You can grill these vegetables to enjoy the best taste.

It's also a healthy method of preparing vegetables and doesn't require adding oil. Often, broccoli, carrots, and peas, are great options to have with grilled chicken.

Eggs and Avocado

You probably already love eating avocado toast and eggs for breakfast. It's also a great post workout meal minus the toast.

Eggs are a great source of protein, while avocados provide healthy fats and fibre. The healthy fats in avocados are crucial for overall health. They also help reduce inflammation in the body.

Greek Yoghurt with Berries

If you'd rather have a snack that's filling then you want to consider Greek yoghurt. Greek yoghurt with a combination of different berries is the perfect post workout snack.

Greek yoghurt is an excellent source of protein. Berries are a great source of vitamins, minerals, and antioxidants. It's perfect if you're on the go and need a quick source of energy after a workout.

Salmon and Sweet Potato

Salmon and sweet potato is a post workout meal that has an abundance of protein and carbohydrates. Salmon is both a great source of protein and Omega-3 fatty acids. The latter is perfect for reducing inflammation in your body.

Sweet potatoes are rich in carbohydrates, which help the body with muscle recovery. Carbohydrates also provide energy — so it's great if you have a busy day ahead of you. It'll take only a few minutes to prepare your salmon and then mix it in with the sweet potato. You can cook your salmon in butter or with high-quality olive oil.

Protein Shake

If you can't prepare a meal, then a protein shake remains one of the best ways to get your nutrition.

One of the best things about protein shakes is that you can get a lot of protein as fast as possible. For example, many protein powders contain at least 20-25 grams in one scoop.

Not to mention, protein shakes can be customized to fit individual preferences. If you need more macronutrients, you can add a variety of ingredients. These can range from nuts to fruits to nut butter etc.

You can have your protein shake with water as the base. If you want more calories mix it in with milk instead.

Turkey and Cheese Wrap

If eggs and avocado toast and eggs don't do it for you, then perhaps turkey and cheese wrap will. Turkey is a great source of protein. It's also one of the lighter meats so you'll feel filled but not stuffed. Cheese provides healthy fats and calcium. This helps with reducing inflammation and increasing bone strength.

It's great if you're on the go. Make sure you choose a light pita wrap for the turkey and cheese. You can also add lettuce and diced tomatoes to add to the flavour of the food. However, ensure that you don't go overboard with any sauces as you don't want the meal to be heavy.

Cottage Cheese with Pineapple

This is an unusual post workout meal but it's delicious and great for protein and carbohydrates. The cottage cheese is your protein source and pineapple for carbohydrates and vitamins. It's also great for getting a quick source of energy. You can prepare it within 2 minutes and one serving is sufficient to make you feel full.

Sausage and Vegetable Mix

If you want a great mix of meat and vegetables then this is the best option for you. It's rich in protein and vitamins. If you're looking to build muscle and bulk, then this is also a great option. Slice 1 or 2 large sausages and place them into a bowl.

Mix them with sliced potatoes and any mix of vegetables that you like. While you can stick to beef or pork sausages, these can sometimes be heavy after a workout. For best results, you want to stick to chicken or turkey sausages.

Curry Sweet Potatoes With Broccoli and Cashews

What happens if you love sweet potatoes but you're getting a bit tired of the same old recipe? You can prepare a dish in a bowl that has a mix of sweet potatoes, cashews, broccoli, and any other vegetables you like. Add a pinch of curry powder and stir well. This is a great meal if you want a strong dose of protein, carbohydrates, and vitamins.

You can also enjoy this meal cold or warmed up. If you cook it, use light olive oil and prepare it on low heat.

Enjoy These Quick-Food Ideas Post Workout

Now you know the best quick-food ideas to enjoy for your post workout meal.

You want to ensure you get the correct amount of macronutrients in each meal. These meals can be made quickly and will satisfy your hunger and your fitness goals.

Make sure you also consult your nutritionist on what's the best option for your body. If you need even more guides on corporate wellness and advice on nutrition, be sure to check out the other content on our website.

CREAMY DELIGHTS - 4 IRRESISTIBLE RECIPES WITH CASHEW BUTTER

Reference: Makayla Wood Makayla.Wood@thehoth.com
Blogger Product Manager, The HOTH

If you're looking for a great source of protein that's rich in minerals and is *not* called 'peanut butter' then you want to try cashew butter!

But how do you enjoy cashew butter? If you're bored of spreading it on your morning toast or popping it in your smoothies, it's time to try something a lot more interesting.

We'll share a few great recipes with cashew butter that are easy to make. You won't have to wait long to enjoy these.

Try out these cashew butter snacks:

1. Cashew Butter Cookies

If you like your cookies to have a smooth texture, then you'll love cashew butter cookies. In a large bowl, mix a cup of cashew butter with the following:

- Coconut sugar
- Two eggs
- A cup of baking soda
- A pinch of vanilla
- A pinch of salt

Stir until you get a consistent batter. The batter should look sticky and will have a lot of thickness.

Next, use a cookie scope to make small balls from the batter. Flatten them on a baking sheet to make the cookie shape. Bake them in the oven for ten minutes on 350 degrees. After this, you're ready to enjoy your cashew butter cookies!

If you can't find a decent supply at your local market, consider buying cashew butter online. You'll find greater variety from the best brands.

2. Cashew Butter Brownies

Brownies are one of the best cashew butter desserts and are much healthier than traditional recipes.

Start by preheating your oven on 350 degrees.

You'll need a cup of cashew butter. You'll mix this in a bowl with two eggs, a tablespoon of maple syrup, and one teaspoon of vanilla extract.

Mix these ingredients until you get a thick batter. Afterwards, you want to add these dry ingredients to the mix:

- Two-thirds cup of sugar
- One-third cup of cocoa powder
- Two tablespoons of coconut flour
- Half a teaspoon of baking soda
- Half a teaspoon of baking powder

Mix these in until they dissolve into the batter. Then, add the dough to a baking pan. Bake in the oven for about 15 minutes on 350 degrees.

You're now ready to try your cashew butter brownies!

3. Cinnamon Cashew Butter Pancakes

You'll need to heat a griddle at a medium temperature. Use butter or ghee as the spread.

Mix the following ingredients in a bowl until you get a creamy batter:

- Two tablespoons of cashew butter
- One-eighth teaspoon of nutmeg
- One-fourth cup of coconut flour
- A tablespoon of regular flour
- Half a teaspoon of cinnamon
- Half a cup of almond milk
- One egg

After mixing, pour onto the griddle to make your pancakes. Make sure not to overheat them. One to two minutes should be fine per pancake.

Enjoy These Recipes With Cashew Butter

Now you know the best recipes with cashew butter next time you're in the mood for a great snack.

If you need something quick to have at any time of the day, you'll love cashew butter cookies. Cashew butter brownies are the perfect dessert and for breakfast you've got to try the pancakes. Are you feeling hungry? Check out our other food-related articles on our blog.

CHICKEN TACO SEASONING

Reference: Makayla Wood Makayla.Wood@thehoth.com
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Are you a fan of chicken tacos by any chance? Are you planning on making some great chicken tacos for your friends and family?

We're sure that they'll love them. But there's one problem: chicken tacos often don't have the strongest flavor.

To really make your chicken tacos stand out, you need to add some seasoning to them. This seasoning is what'll give them that extra *kick!* It's what'll make your guests want to take another bite and ask for more tacos!

Here are the chicken taco seasoning recipes you should try:

1. Gluten-Free Seasoning

Are you planning on cooking lighter chicken tacos? These are great options for guests who want flavor, without putting on too many calories!

You can find more info here on how to make these great chicken tacos. For such tacos, you want a gluten-free seasoning.

This is a simple recipe that'll only take **15 minutes to prepare.**

Here's what you'll need:

- 1/2 or 1 tablespoon of Red Chili Powder
- 1/2 tablespoon of Cumin
- 1/2 or 1 teaspoon of Coriander
- 1/2 teaspoon of Paprika
- 1/4 teaspoon of Black Pepper
- 1/4 to 1/2 teaspoon of Red Chili Flakes
- 1/4 to 1/2 teaspoon of Sea Salt or Himalayan Salt

All you have to do is to pour these ingredients into a small capsule-type container. Mash them together for 5 minutes. Shut the lid and keep it aside for at least 10 minutes. Alternatively, you can preserve the seasoning until you're ready to bring out the tacos.

2. Homemade Seasoning

This is the most common type of seasoning for chicken tacos. These are made at home but are the closest to restaurant-style that you'll get.

This recipe will only take 5 minutes total! You can prepare this seasoning just before your guests arrive.

Here's what you'll need:

- 1 teaspoon of Red Chili Powder
- 1 teaspoon of Coriander Powder
- 1 teaspoon of Paprika
- 1 teaspoon of Oregano
- 1/4 to 1 teaspoon of Cayenne Pepper powder
- 1/2 to 1 teaspoon of Sea Salt
- 1/2 teaspoon of Garlic Powder
- 1/2 teaspoon of Onion Powder
- 1/2 teaspoon of Cumin
- 1/2 to 1 teaspoon of Black Pepper

Pour these ingredients into a mixing bowl. Mix firmly for 5 minutes and you're ready to serve!

3. Simple Seasoning

Finally, here's a simple seasoning if you are in a rush and also don't fancy too much spice. This will take only 2 minutes to prepare. This is a great seasoning if you're making tacos for a smaller group.

Here's what you'll need:

- 2 teaspoons of Red Chili Powder
- 1-3 teaspoons of Cumin
- 1-3 teaspoons of Onion Powder
- 1-3 teaspoons of Garlic Powder

Mix these ingredients in a mixing bowl for 2 minutes. It'll be ready immediately, but for best results, you want to store it in an airtight container for at least 10 minutes.

Try These Chicken Taco Seasoning Recipes

Now that you know these 3 great chicken taco seasoning recipes, you can decide which ones are best for your guests.

If everyone's looking for flavor with a pinch of spice, they'll love the simple seasoning. For health enthusiasts, you want to go for the gluten-free seasoning.

But to make the most out of your chicken tacos, give the homemade recipe a try! These can get made in a short span of time.

However, we recommend planning ahead and making large batches for future use as well! Please share this guide with other taco lovers! There are more great recipes on our website!

A GUIDE TO THE BEST FROZEN ALCOHOLIC DRINKS

OF 2023

Reference: Makayla Wood Makayla.Wood@thehoth.com
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So you've got a party coming up, and you're trying to figure out what to drink. Sure, you can offer bottles of beer and wine, but that gets boring after some time.

If you really want to give your guests a great time, consider serving them frozen alcoholic drinks. These types of alcoholic drinks offer a great taste and keep you much cooler for a summer party. But what are the best frozen alcoholic drinks to serve?

Here's our guide to the best-frozen alcohol options:

Frozen Margarita

This is one of the most popular frozen alcohol options, so you'll have to offer it in abundance! Luckily, it's one of the easiest frozen alcoholic drinks to make. Let's start with the ingredients:

- 45 ml of Tequila Blanco
- 45 ml of Orange Liqueur
- 30 ml of Fresh Lime Juice
- Fresh lime for each glass as a garnish
- Salt for each glass as a garnish
- Cold water
- Ice

Now let's look at how to make a frozen Margarita. Start by filling up a Margarita glass with crushed ice. Alternatively, you can fill it up with cold water and a few ice cubes. You can "eyeball" it with the number of ice cubes to add.

Add the Tequila Blanco, Orange Liqueur, and Fresh Lime Juice to a blender. Fill it up to the 2/3 area with ice. Blend it on the highest level. It should reach a creamy consistency.

Pour the ice and water out of your Margarita glass. By now, the glass should be chilled. Wait a few minutes longer if it isn't chilled to your satisfaction.

In the meantime, apply lime juice to your glass's rim. Afterward, apply the salt around the glass. Some people don't enjoy salt too much, so know your guest's preferences first.

Afterward, you can pour the Margarita mixture from the blender. Garnish the glass with a slice of lime, and you're ready to serve!

Malibu Mango Sunrise

You might not have heard of this frozen cocktail, but once you try it, you'll be hooked! If you want to impress your guests, you must learn how to make Malibu sunrise.

You'll be pleased to know it's one of the simplest mixtures in this guide. This is it if you need to rapidly prepare cocktails for your guests.

All you'll need is:

- 1/3 Cup of Coconut water
- 1/3 Cup of Cranberry Juice
- 1/3 Cup of Orange Juice
- 1 1/2 Cups of Malibu Mango mixture

Fill your glass with whole ice cubes. Let them sit for about a minute to chill the glass. Afterward, all you have to do is pour the liquids and stir for a minute.

That's how you make the basic Malibu Mango Sunrise. But don't hesitate to experiment by switching up the juices with different combinations.

Strawberry Daiquiri

Once a staple of any Mardi Gras celebration in New Orleans, daiquiris are now a phenomenon throughout the United States. That's right — you've got to bring this phenomenon to your guests. You should make a strawberry daiquiri for your guests. Strawberry is one of the easiest fruits to buy. It's also one that has a more universal appeal.

Here are the ingredients:

- 32 ounces of strawberries

Fresh strawberries if you need to make the drinks in a rush

Frozen strawberries if your guests enjoy colder drinks

- 8 ounces of light rum

Don't choose a flavored rum

Choose a rum with a lower alcohol content

- 2 ounces of simple syrup
- 4 ounces of fresh lime juice
- 1 Cup of Ice cubes

If using fresh strawberries, you'll need 2 cups

Place the strawberries in a blender. You might have to push them down and mash them to make space for other ingredients. Add the rum, syrup, and lime juice.

Add a few ice cubes. The more ice cubes you add, the thicker the consistency will be. These are best served in a Margarita glass or Hurricane glass. Consider garnishing it with a lime slice or an orange slice.

Banana Daiquiri

We can't just give you *one* daiquiri, can we? Another great frozen alcoholic drink is the banana daiquiri.

This is perfect for cooling down on a hot day. It's also one of the most filling daiquiris. This is an excellent option if you want to enjoy one daiquiri to satisfy you.

Here are the ingredients you should consider:

- 3 ounces of a light rum
 - You can choose a dark rum if you want a stronger taste

- 2 medium bananas
 - Slice them into as many smaller pieces as possible
- 1/4 cup of fresh lime juice
 - If possible, buy lime and squeeze the juice from them
- 2 teaspoons of granulated sugar
- 2 tablespoons of liqueur
 - Orange liqueur if you want a sweeter taste
 - Banana liqueur if you need more consistency
- 2 cups of crushed ice

Fill the blender about 3/4ths with crushed ice. If you want a thicker consistency, you want to fill it up more. Start by adding the banana slices. You might have to mash them to fit the blender. Then, you can add the rum, lime juice, liqueur, and sugar. Blend it on high for about 30 seconds. This should lead to a creamy consistency. If it doesn't, then you can blend it on low for no more than a minute.

This is best served in a Hurricane glass. You can also garnish it with a slice of orange. While there are many frozen alcoholic drinks, these are the best ones to try. If you want to impress your guests and cool down on a summer's day, these are the drinks to serve!

Try These Frozen Alcoholic Drinks

Now you know the best frozen alcoholic drinks to serve at your next pool party or barbecue! The Frozen Margarita is a classic and one of the easiest to make. They also take little time to make. An even easier option is the Malibu Mango Sunrise.

But if you want to fill your stomach, then you want to try a daiquiri. Strawberry daiquiris are one of the tastiest options. In comparison, banana daiquiris are the most filling cocktails. Of course, with all that drink, you'll also need something to eat.

Visit our website for more recipes on great cuisines.

RUM RUNNERS

Reference: Makayla Wood Makayla.Wood@thehoth.com
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Rum has a fascinating history. It is popular all over the world - but there's nothing more enjoyable than enjoying a glass of Rum while seated at a Tiki bar.

One of the best Rum drinks is the Rum Runner. Named after the notorious bootleggers and "rum runners" this is a drink to try for any aficionado.

So, what are the best Rum runner recipes to try?

We've put together this guide to help you out.

Rum Runner Recipes To Try

The first thing to do is to get your hands on a great cocktail shaker. You'll also want access to a cooler and plenty of ice. If you plan on offering Rum Runners at your next party, have a friend along to test out your recipes.

Here are the best recipes to try:

1. The Classic

Let's start with a classic Rum Runner. If you and your friend prefer lighter drinks, then the classic Rum Runner is a perfect choice.

First, you have to muddle a small lime in your cocktail shaker. Once the lime is bruised, you can add the rum. You have to add 1 ounce of light rum and 1 ounce of medium rum.

Mix in 1 ounce of simple syrup and another ounce of pineapple juice. Finally, add 1/2 ounce of lime juice and 1 egg white.

Shake it vigorously, making sure that the egg white mixes properly with the other liquids. Serve it in a tall glass with a couple of ice cubes.

2. Fruity Rum Runner

If you want something more flavorful, you want to try the Fruity Rum Runner. You'll need a lot of ingredients for this one so make sure you time yourself if preparing it for a party.

You'll need 1 Ounce Dark Rum, 1 Ounce Light Rum, 1 Ounce Blackberry Liqueur, 1 Ounce Banana Liqueur, 1 Ounce Pineapple Juice, and 1 Ounce Orange Juice.^{[1][2]}_[SEP]

You'll also want to have grenadine on the side to splash into the drink. You also want a variety of your favorite fresh fruit to garnish the finished drink.

To make the Fruity Rum Runner, simply add all of the ingredients at once into the cocktail shaker.

After one shake, add a splash of the grenadine and shake again. Then pour it into a glass that has an abundance of ice cubes. Add one of your favorite fruits inside the glass and another on the side of the glass as a garnishment.

3. Orange Juice Rum Runner

If you're a fan of orange juice, then there's a Rum Runner just for you. This can be made with your cocktail shaker or in a blender if you like frozen cocktails. First, fill up a cocktail shaker with 4-6 ice cubes. You may want to keep the shaker in the fridge so the ice doesn't melt.

Add 1 1/2 ounces of a light rum in a glass. Combine it with half an ounce each of creme de banana and blackberry brandy. Then add 3-4 ounces of Orange Juice - depending on how strong you want the flavor to be.

Once these have been mixed together then pour them into the cocktail shaker. Add a bit of falernum and shake the combination. It's best served in a hurricane glass.

You can repeat this process in a blender (filled with ice) for a frozen cocktail.

Enjoy The Rum Runners!

Now that you know these great Rum Runner recipes, you are ready to enjoy and share these drinks with your friends.

And if you're looking for great rum for your recipes, check out what we have in store!

A GUIDE TO THE DIFFERENT TYPES OF RUM AND

HOW TO USE THEM

Reference: Makayla Wood Makayla.Wood@thehoth.com
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A few hundred years ago rum was the drink of choice for the settlers in Colonial America. There's never been a better time to bring this wise tradition back! But with so many types of rum available, it's often tough to figure out where to get started.

This guide will show you what the different types of rum are so you can decide what you want to try and serve your guests. This will inspire you to make your own rum recipes.

Bring your glass along and let's learn together:

Gold Rum

Pirates would often drink rum as they sailed the seas on the lookout for gold and other buried treasures.

It's no surprise then that it's one of the most popular types of flavored rum in Gold Rum. This is a mixture of light and dark rum and is the perfect middle ground. It also has many flavors such as citrus, caramel, coconut, and even vanilla.

This type of rum can be drunk as is or can also be the base of many rum cocktails. In fact, one of the most popular rum recipes is the Ultimate Bay Breeze recipe which is made from Gold Rum.

White Rum

This is the lightest type of rum and is the most popular for rum cocktails. If you enjoy drinking Piña Coladas, for example, the base of this drink is white rum.

If you've had such a cocktail, you'll know that the taste of rum isn't so strong. It's subtle and doesn't interfere with the flavor of the coconut or other fruits.

If you're just getting into drinking rum, then this is the ideal option. It's not so strong and it also has a lower alcohol content. This is perfect for serving guests at a party.

Dark Rum

This type of rum is considered the fullest type of rum. You'll get the full flavor of rum and you'll get a strong taste.

Dark rum is best drunk on its own. While you can use it for rum cocktails, this might overwhelm the taste. One major difference between white rum vs dark rum is that the latter is an acquired taste.

If you're just getting into rum, you might not care for dark rum. However, don't dismiss it if you don't like it at first. Take your time to slowly sip it every now and then.

Like whiskey, you might end up loving dark rum. It'll just take a bit longer to appreciate it.

Spiced Rum

Now we're getting into hot territory. If your tastebuds have begun to fall in love with the taste of rum, then it's time to experiment.

Spiced rum is, as the name suggests, one of the strongest flavors of rum. This type of rum has a variety of ingredients that give it a kick. These include cardamom, cinnamon, dried fruits, nutmeg, and sometimes, actual spices like Garam Masala!

This type of rum isn't suitable for rum cocktails. You want to drink spiced rum as it is. Make sure you also drink it in small doses as it's one of the most potent alcoholic drinks you'll find.

Aged Rum

As you can expect, this isn't a rum you can make at the last minute. If you've got a special occasion coming up, you might want to shell out a few hundred dollars for a bottle of aged rum. These are made in a distillery and then kept in a cellar for several years. This gives them a stronger but refined taste. These aren't really ideal for rum cocktails.

Rather, you want to enjoy one small glass of aged rum with a close friend. This is the perfect rum to sit back and relax with. It's often the rum that's more loved by an older crowd as they reflect upon their lives.

Flavored Rum

This is a popular type of rum that's great if you don't want to go through the hassle of preparing a cocktail.

Flavored rum is a white rum that'll have added flavors. This can include mango juice, strawberry, coconut, lemonade, etc.

Malibu is one of the most popular flavored rum options. Bacardi is perhaps the brand most associated with making great flavored rum. This is the perfect rum for a fun summer party. Flavored rum is also one of the most affordable options for buying rum. If you want to throw a huge party, you won't struggle with buying several bottles.

English Rum

You'll feel like Fletcher Christian celebrating after stifling a mutiny with this rum! English rum comes from the Anglo-Caribbean islands including The Bahamas, Jamaica, and Barbados. This is a sweet rum that's made with molasses as the base.

It's great to enjoy on its own. But you can also enjoy English rum with a heavy barbecue meal. This isn't advisable to use as part of a rum cocktail.

French Rum

Ah — the battle between England and France resumes! French rum also comes from the Caribbean. It's brewed on islands such as St. Barts and Martinique.

This is a much sweeter rum and is often great for those who don't enjoy alcoholic drinks. The sweetness is enough for you to enjoy without needing to add additional flavors.

French rum uses sugar cane juice as a base. It's best to drink in smaller doses as it can give you a great sugar rush. This is great to cool down on a hot summer's day.

French rum is also considered to be more pedestrian rather than elegant. This means that it's one of the most affordable types of rum that you'll find.

Try These Types of Rum

Now you know the different types of rum and can decide which ones are best for you.

White rum is great for making rum cocktails and it appeals to everyone. Black rum is much stronger and is an acquired taste.

If you want sweet rums try English, French, or Gold Rum. For stronger rums, you may want to try Spiced and Aged rums. Flavored rum is great for any occasion.

You can find more food and beverage content on our blog.

FOOD BLOG

Reference: Makayla Wood Makayla.Wood@thehoth.com

Blogger Product Manager, The HOTH

One of the best ways to express your love of food is to share it on the internet! Have you ever considered starting a food review blog? Food writing is an essential part of food culture.

If you would like to start a career as a food blogger, we encourage you to do so. But how do you get started? How exactly do you start a food review blog? We have prepared this guide to show you how to get started.

How To Start A Food Review Blog

The first thing to do is to come up with a great name for your blog. You have to make sure this hasn't been trademarked and that the domain name is available. Think of something that will make your blog unique. You can choose your own name, but this doesn't automatically tell readers that you are a food blogger.

Once you've chosen the name and the domain, here are the next steps:

1. Read Food Writing

The first thing to do is to learn your craft from the best in the business. Research different food writing and food writers to discover your style. Read the top food blogs and food magazines. Focus on what these writers write about food. Do they discuss the backstory of the chef? Do they provide a history of the cuisine? How do they express their approval and satisfaction with the food?

When you read food writing, you will have an understanding of what a reader is looking for. This will also help you decide what you want to write about. It will also help you decide your tone, style, and method of storytelling.

2. Decide On A Theme

Next, you have to decide on a theme for your food blog. Will you be discussing restaurants and food in your locale? Will you focus on a particular cuisine? Are you targeting a fine-dining audience? Or are you targeting the 'all you can eat on a budget' audience?

You have to think about what will set you apart from your competition. This is something you can decide upon when you read different food writers. You can learn which is the best theme for you to take upon.

You want to try, as much as possible, to stand out among other food review blogs. Your theme and style of writing should be as enticing as the food you are discussing.

3. Study Chefs, Restaurants, Cuisines

You should also study different chefs, restaurants, and cuisines. You should be able to discuss these expertly in your writing.

For example, if your focus is on Indian food you should know who are the top Indian chefs for food lovers to follow. You should be able to recommend the best Indian restaurants in your locale. You should also be able to write expertly about the different types of Indian cuisine - comparing and contrasting Northern Indian food to Southern Indian food, for example.

As you build your following, your readers will likely want to read more about chefs, restaurants, and details about cuisine. It's imperative that you do your research beforehand.

4. Share Recipes

Among the food blogs you read, you should read food recipe blogs. Every now and then, you should share a recipe on your blog. Even if your focus is on getting your readers to go to a restaurant, they will also be looking for ways to cook their favorite cuisine at home.

Make sure you share recipes that your readers can follow and save. As you provide more recipes on your food blog, you may consider creating a cookbook to sell to your readers. You should look into cookbook printing if you decide this.

Recipes can be a great way to build readership. Many readers may be interested in finding a recipe rather than reading about food. However, if you draw in a readership through your recipes, it's possible that they will venture to explore your other topics.

5. Learn About The Food Industry

You need to learn about the food industry for a number of reasons. You can use it as research to tell a story on your food blog. Your readers might be interested in knowing how a restaurant gets started. Or where the best seafood in the country is sourced from. Or how foreign spices are imported to bring an authentic taste to the cuisine.

Learning about the food industry also allows you to establish yourself within the industry. If you wish to make yourself known in the industry, you can attend conventions, conferences, and other events. By learning about the industry you can present yourself as a food writer when you attend such events.

It's crucial, however, that your food blog gains traction before you show up to these events. You don't want to seem precocious without having gained credibility.

6. Be Consistent

You also need to be consistent with the output of your content. Decide on a schedule of how often you will publish a blog post. Make sure you stick to this schedule without fail.

Once you gain a loyal readership, they will expect a consistent output. If you regularly fail to meet your publishing goals, you will lose your readership and your credibility.

Consistency also means that you will be regular with the type of content that you publish. If you expect to publish one restaurant review and one recipe per month, make sure that you stick to this schedule.

7. Promote Your Food Blog

Make sure you promote your food blog. Set up social media accounts where you share snippets of your content. You should also get business cards printed and hand them out where you go. If you gain credibility as a food critic, you can strike deals with restaurants to provide free meals in exchange for a restaurant/cuisine review. If you plan on making a career out of your food blog, you should promote your food blog wherever you go. If someone asks you what you do, feel free to mention your food blog - even if you haven't quit your day job!

Bon Appetit

Now that you know how to start a food review blog, we hope to see you start your food blog soon. By following the steps in this guide, you are sure to create a successful food blog.

Be sure to read more great content on living life a bit differently on our website.