

# Cookbooks Etc.

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Attributes, recipes, etc". Date: July 1st, 2014.Â´ knife cookbook show allows not only to dump all cookbook to the console, but also show specific parts like attributes or recipe. That allows inspection of Chef server from console. Inspecting current cookbooks in chef server and all single files in it. After developing the new version of chef cookbook and uploading it I was very eager to know if all uploaded correctly. In the second case I really wanted to know what source a particular recipe on the chef server has. The cookbook is small enough that it won't take up a lot of space on your cookbook shelf but the recipes will definitely add a lot of color and flavor to your dinner table. Go to [www.KittyMorse.com](http://www.KittyMorse.com) or [www.ABiblicalFeast.com](http://www.ABiblicalFeast.com) to learn more about Kitty Morse, the other nine books she has written, and the gourmet tours she arranges.

