

1) It's much saltier that way.	11) This is the least complicated recipe.	21) Don't be afraid of adding herbs, it'll be much less bland that way.
2) It's the best curry I've ever tasted.	12) That recipe is really delicious!	22) The easiest way to do it is to use a cheese grater.
3) These are the most delicious cookies ever!	13) This way, it'll turn out much less salty.	23) Add some milk in the mix to make it smoother.
4) Here's my recipe to help you make the spiciest pad Thai.	14) Using ripe tomatoes is the most important part of the recipe.	24) Overcooking it is the worst you can do.
5) Lemons are usually more bitter than limes.	15) Don't make it too salty, or the other flavours will disappear.	25) Use the sharpest knife you can find.
6) Wow! This is really the hottest pepper of all!	16) The least time-consuming way is to cut everything up before.	26) This pineapple is much riper than the other.
7) Those cookies are just fantastic!	17) This is really the most mouth-watering thing I've ever cooked.	27) I'm sorry, but this is the furthest you can be from a real traditional curry.
8) Do you want to know how to make the sweetest muffins?	18) Squeeze the pulp in a clean cloth to make it the least watery possible.	28) How crunchy! This is great!
9) Be careful, they are very difficult to peel.	19) This one is less difficult to prepare.	29) It's so tasty! I can't believe it!
10) Asian recipes use a much wider range of spices.	20) Let me show you how to make the creamiest cheesecake.	30) What an amazing curry!