How to spot good recipes: A checklist

Who can you trust when it comes to cooking from a blog or investing in a cookbook? You should know, because a bad recipe -- one that is poorly written, or worse yet, untested -- can make you feel like a failure.

Here's the rest of the list:
Does the recipe tell you what you can prepare ahead?
Does it tell you how to store the food and for how long?
Are the ingredients specific not "1 pound beef," but "1 pound well-marbled beef chuck"?
Do the instructions tell you
What kind of pot and utensils to use?
The level of heat and/or the timing needed for each step?
What the food should look like, sound like, and/or smell like?
How to know if it's done?
How to serve?