

FOR FOOD LOVERS

# DOLLOP

**THE BEST  
OF THE  
TASTE TODAY**

**The Most  
Popular Recipes  
From Our Daily  
Emails**

# DOLLOP



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## ARE YOU A HOME CHEF? DO YOU LOVE TO LOOK?

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# HELLO!



## WELCOME TO THE BEST OF THE TASTE TODAY COOKBOOK

We've taken the most popular recipes from our daily newsletter "The Taste Today" and put this cookbook together to share your favorite recipes.

These are recipes that are optimized for the home chef. They are tried, tested and truly delicious.

We hope you enjoy it!



A stylized, handwritten signature in black ink, appearing to read "Matt Walker".

**MATT WALKER**  
EDITOR IN CHIEF

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# HOW TO USE THIS COOKBOOK



This book includes recipes from all over the place with our own personal spin on them. Cooking at home for over 15 years has allowed us to learn some of the best recipes out there (and also, exclude some not so great ones) and adapt them so they are perfect for the home cook.

In this book we've used a few short forms so that we can fit everything on the page:

- tbsp = Tablespoon = 15 grams
- tsp = Teaspoon = 5 grams
- cup = US Cup = 250 millilitres
- salt = kosher salt (unless otherwise mentioned)
- olive oil = extra virgin olive oil
- F = Fahrenheit
- C = Celsius

Please feel free to make an adjustments to any of the recipes to suit your own tastes, after all a recipe is a guide. Use your creativity to make great food!



# Buttermilk FRIED SHRIMP



**YIELD**

6



**TIME**

20 MINS



**METHOD**

DEEP FRY

INGREDIENT	METRIC	US
Salt	12 g	2 ½ tsp
Cayenne pepper	2 g	1 tsp
Garlic powder	2 g	1 tsp
Paprika	2 g	1 tsp
Oregano, dried	1 g	½ tsp
Thyme, dried	1 g	½ tsp
Black pepper, freshly ground	1 g	½ tsp
Onion powder	1 g	½ tsp
Neutral tasting oil	-	for frying
Shrimp, peeled, de-veined	680 g	1 ½ lbs
Buttermilk	240 mL	1 cup
Flour, all-purpose	170 g	1 ½ cup
Cornmeal	115 g	1 cup

## METHOD

**1** Whisk salt, cayenne, garlic powder, paprika, oregano, thyme, black pepper, and onion powder in a small bowl to blend.

**2** Attach a thermometer to side of a heavy wide pot. Add enough oil to measure 2" high. Heat over medium heat to 350°F / 175°C.

**3** Place shrimp and 2 tbsp spice mix in a medium bowl and toss to coat. Pour buttermilk into another medium bowl. Whisk flour and cornmeal in another medium bowl.

**4** Dip seasoned shrimp briefly in buttermilk, then coat with flour mixture. Working in batches, fry shrimp, stirring

occasionally, until golden brown and just cooked through, about 4 minutes

per batch. Transfer to paper towels to drain.

# Chicken PICCATA



**YIELD**

2-4



**TIME**

30 MINS



**METHOD**

PAN FRY

INGREDIENT	METRIC	US
Flour, all-purpose	60 g	½ cup
Salt	2 g	¼ tsp
Black pepper, freshly ground	-	to taste
Parmesan cheese, grated	30 g	3 tbsp
Chicken breast, boneless, skinless halves	300 - 600g	2-4 breasts
Olive oil, extra virgin	60 mL	4 tbsp
Butter	60 g	4 tbsp
Stock, chicken	110 mL	½ cup
Lemon juice	30 mL	2 tbsp
Capers, brined	35 g	¼ cup
Parsley, fresh, chopped	15 g	2 tbsp

## METHOD

**1** Mix together flour, salt, pepper, and Parmesan. Make chicken cutlets by slicing the chicken breast halves horizontally, butterflying them open. Dredge them thoroughly in the flour mixture, until well coated.

**2** Heat olive oil and 2 tbsp of the butter in a large skillet on medium high heat. Add half of the chicken pieces, do not crowd the pan. Brown

well on each side, about 3 minutes per side. Transfer the chicken from the pan to a plate. Cook the other breasts in the same manner, remove from pan.

**3** Add the chicken stock, lemon juice, and capers to the pan. Reduce the sauce by half. Whisk in the remaining butter. Plate the chicken and pour sauce over the chicken. Sprinkle with parsley.

# Teriyaki SAUCE



**YIELD**

6-8



**TIME**

10 MINS



**METHOD**

COMBINE

INGREDIENT	METRIC	US
Water	300 mL	1 ¼ cup
Brown sugar, packed	50 g	5 tbsp
Soy sauce	60 mL	¼ cup
Honey	15 - 30 mL	1 - 2 tbsp
Garlic, finely minced	3 g	1 clove
Ginger, ground	2 g	½ tsp
Cornstarch	10 g	2 tbsp

## METHOD

**1** Combine 1 cup / 240 mL water, brown sugar, soy sauce, honey, garlic and ginger in a medium saucepan and set over medium heat. In a small bowl, combine the cornstarch with ¼ cup water and whisk until dissolved.

**2** Add the cornstarch mixture to the saucepan. Heat the sauce until it thickens to your desired consistency. If the sauce becomes too thick, add more water to thin it out.

# Egg Salad SANDWICH



**YIELD**

4-6



**TIME**

10 MINS



**METHOD**

COMBINE

INGREDIENT	METRIC	US
Eggs, large	360 g	8 eggs
Mayonnaise	230 g	1/3 cup
Mustard, whole grain	5 g	2 tsp
Lemon juice	5 mL	1 tsp
Celery, minced	20 g	½ stalk
Chives, finely chopped	5 g	2 tbsp
Paprika	-	for garnish
Baguette, quartered	250 g	1 baguette
Lettuce	-	for garnish

## METHOD

**1** In a large saucepan, place the eggs in a single layer. Add enough cold water until it is at least 1 inch / 2.5 cm above the eggs. Heat uncovered to boiling over high heat. Remove the saucepan from the heat. Cover with lid; let stand 12 minutes.

**2** Immediately pour off the hot water from the eggs, then run cool water over them in the saucepan until completely

cool.

**3** Tap each egg lightly on the kitchen counter to crackle the shell. Roll the egg between your hands to loosen the shell, then peel starting at the large end. If the shell is hard to peel, hold egg under cold water while peeling.

**4** Roughly chop hard-boiled eggs and transfer to a medium bowl. Mash slightly with

a fork to break up yolks. Add mayonnaise, mustard, lemon juice, celery and chives and mix until evenly combined. Season with salt and pepper.

**5** Slice baguette pieces in half lengthwise and divide egg salad between bottom bread halves. Sprinkle egg salad with paprika, then top with lettuce and remaining bread halves



# Chocolate **MOUSSE**



**YIELD**

4



**TIME**

2 HOURS



**METHOD**

COMBINE

INGREDIENT	METRIC	US
Eggs	90 g	2 large
Sugar, granulated	50 g	1/4 cup
Heavy cream, divided	575 mL	2 ½ cups
Chocolate, semi-sweet	170 g	6 oz

## METHOD

**1** Beat eggs and granulated sugar with your mixer for about 3 minutes.

**2** Heat 1 cup heavy whipping cream in a small saucepan until just hot, not boiling. With mixer on low pour the hot cream into the egg mixture slowly until combined.

**3** Add the egg and cream mixture back into the saucepan and over low heat, stir for five minutes until thickened.

Do not boil. Remove from heat and stir in chocolate until melted. Cover and refrigerate for 2 hours, until chilled, stirring occasionally.

**4** When the mixture is completely chilled, use a whisk to whip the remaining heavy cream until stiff peaks form. Remove chocolate from fridge and, using a spoon, fold the whipped cream into the chocolate until incorporated. Serve.

# Mozzarella STICKS



**YIELD**

4



**TIME**

2 HOURS



**METHOD**

DEEP FRY

INGREDIENT	METRIC	US
Breadcrumbs	225 g	1 cup
Parmesan cheese, freshly grated	60 g	1 cup
Salt	5 g	1 tsp
Mozzarella cut into sticks	900 g	32 oz
Eggs, beaten	200 g	4 large
Neutral tasting oil	330 mL	1 ½ cup

## METHOD

**1** Stir the bread crumbs, Parmesan and salt in a medium bowl to blend. Dip the cheese in the eggs to coat completely and allow the excess egg to drip back into the bowl. Coat the cheese in the bread crumb mixture, patting to adhere and coat completely. Place the cheese sticks on a baking tray. Repeat dipping the cheese sticks in the egg and bread crumb mixture

to coat a second time. Cover and freeze until frozen, about two hours and up to two days.

**1** Heat the oil in a large frying pan over medium heat. Working in batches, fry the cheese until golden brown, about one minute per side. Transfer the fried cheese to plates. Sprinkle with the remaining cheese and serve with marinara sauce.

# Steak au POIVRE



**YIELD**

2



**TIME**

20 MINS



**METHOD**

SAUTEE

INGREDIENT	METRIC	US
Steak (i.e. tenderloin)	2 225 g	2 8-oz
Olive oil	25 mL	1 ½ tbsp
Black pepper, lightly cracked	20 g	1 ½ tbsp
Butter, unsalted	45 g	3 tbsp
Cognac	15 mL	1 tbsp
Stock, beef	20 mL	1 ½ tbsp
Salt	-	to taste
Black pepper, freshly ground	-	to taste

## METHOD

**1** Preheat the oven to 425°F / 220°C. Moisten the meat slightly with oil, then dredge each of the steaks in the crushed peppercorns to thoroughly coat.

**2** Heat the remaining oil in the skillet over high heat. Once the oil is hot, add 1/4 cup or 4 tbsp of the butter. Place the steaks in the pan and brown on all sides. Transfer the pan to the oven and cook until

desired doneness. Remove from oven and remove the steaks from pan to rest.

**3** Return the skillet to the stove top and carefully stir in Cognac. Place the pan on the flame again and cook it down by about half. Stir in the stock and reduce over medium heat until thick enough to coat the back of a spoon. Whisk in the remaining butter and season with salt and pepper. Serve.

# Cheese QUESADILLA



**YIELD**

4-6



**TIME**

15 MINS



**METHOD**

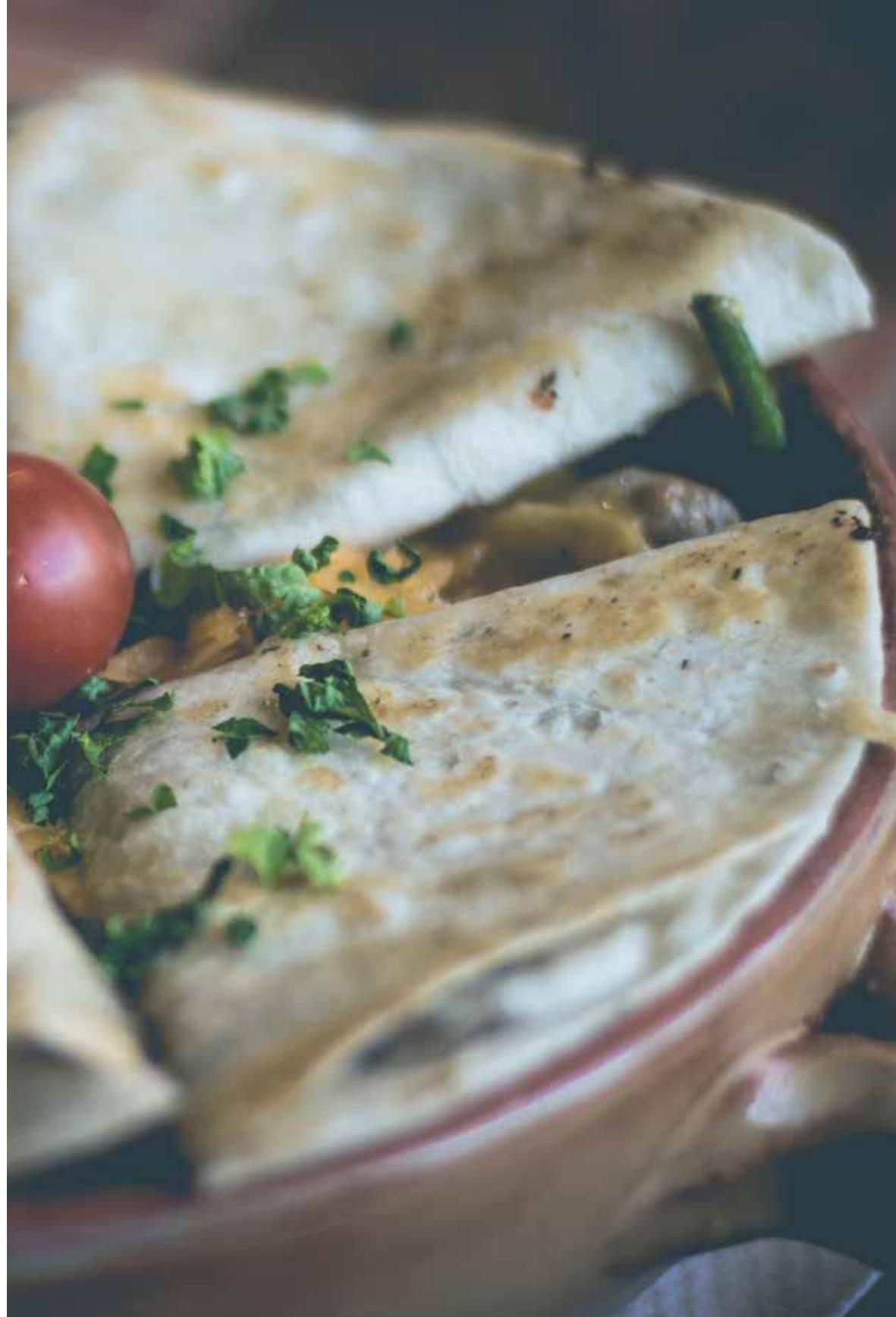
FRY

INGREDIENT	METRIC	US
Butter	15 g	1 tbsp
Tortillas, flour (8" / 20 cm)	30 g	4 tortillas
Cream cheese, softened	20 g	2 oz
Cheddar cheese, shredded	40 g	¼ cup
Monterey Jack cheese, shredded	15 mL	¼ cup
Green onion, thinly sliced	10 g	2 tbsp
Cilantro, minced	5 g	1 tbsp
Olives, chopped	7 g	2 tsp
Salsa or sour cream	65 g	¼ cup

## METHOD

**1** Spread butter on one side of tortilla. Spread cream cheese over unbuttered side on half the tortillas. Sprinkle with cheeses, onion, cilantro and olives. Top with remaining tortillas, buttered side up.

**2** Cook in a pan on medium heat for 1-2 minutes on each side or until cheese is melted. Cut into wedges. Serve with salsa and sour cream if desired.



# Corn CHOWDER



**YIELD**

6-8



**TIME**

1 HOUR



**METHOD**

SIMMER

INGREDIENT	METRIC	US
Bacon, diced	225 g	8 slices
Butter, unsalted	30 g	2 tbsp
Yellow onion, diced	110 g	1 medium onion
Flour, all-purpose	35 g	¼ cup
Garlic, minced	6 g	2 cloves
Water	1.4 L	5 cups
Yellow sweet corn (husks and silks removed)	1 kg	8 ears
Potatoes, Yukon Gold, sliced into 1/2" pieces	450 g	1 lbs ½ cup
Thyme, dried	1 g	½ tsp
Paprika, smoked	1 g	½ tsp
Salt	-	to taste
Black pepper, freshly ground	-	to taste
Heavy cream	220 mL	1 cup
Chives, chopped	25 g	¼ cup

## METHOD

- 1 Slice corn kernels off the cob and set aside.
- 2 Cook bacon pieces in large heavy bottomed pot over medium heat. Cook about 5-8 minutes, or until bacon is crisp. Use a slotted spoon to remove

to a paper towel lined plate and set aside.

- 3 Remove all but 1 tbsp / 15 mL of bacon fat from the pot. Add butter and melt over medium heat. Add diced onions and cook for about 5

minutes, until soft and translucent. Add garlic and flour and cook about 1 minute, stirring often.

- 4 While whisking, pour in water and increase heat to medium-high. Add in corn, potatoes, thyme, paprika, salt and pepper. Stir and bring to a low boil, then reduce heat to medium-low and simmer. Simmer, stirring every so often, for 15 to 20 minutes, until potatoes are fork

tender.

- 5 Use an immersion blender to blend about half the soup until smooth. Combine with unblended half of soup. Add in about half the chives. Stir and heat through.

- 6 Serve, sprinkled with remaining chives and cooked bacon pieces, if desired.

# Egg FRIED RICE



**YIELD**

4



**TIME**

20 MINS



**METHOD**

FRY

INGREDIENT	METRIC	US
Basmati rice	110 g	¾ cup
Water	300 g	1 ¼ cup
Sesame oil	30 mL	2 tbsp
Eggs, beaten	90 g	2 large eggs
Yellow onion, finely chopped	100 g	1 small onion
Red pepper, finely chopped	30 g	1/2 pepper
Garlic, crushed	6 g	2 cloves
Ginger, peeled and grated	10 g	1 ¼" piece
Green onions, finely sliced	20 g	2 onions
Peas	55 g	2 oz
Soy sauce	15 mL	1 tbsp
Salt	-	to taste
Black pepper, freshly ground	-	to taste

## METHOD

**1** Tip the rice into a medium saucepan. Add water and bring to a boil. Reduce the heat, cover with a lid and simmer for 10 minutes. Remove from heat, drain off any excess water and leave to steam dry, uncovered in the pan until ready to use.

**2** Heat 1 tbsp of sesame oil in a frying pan or wok over medium heat. Add the eggs and cook, stirring, until scrambled. Transfer to a plate and return the pan to the heat.

**3** Heat the remaining sesame oil in the pan over a high heat. Add the onion and pepper,

then season with salt and pepper. Fry for 2 minutes, then add the garlic and ginger, if using, and fry for another minute.

**4** Reduce the heat to medium, add the cooked rice, spring onions, peas, scrambled egg and soy sauce. Toss together and cook for 3–5 minutes, or until heated through.



# THE BEST OF THE TASTE TODAY

The Best of The Taste Today shows you the top recipes from our readers over the last several years.

It gives the home chef our favorite tried and true recipes so they can make great and delicious food at home.

To learn more about Dollop and get even more recipes and culinary tips, visit [www.dolloponline.com](http://www.dolloponline.com)

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