

A festive dinner table is the background for the cover. In the center, a white ceramic dish holds a roasted turkey with a golden-brown, herb-crusted skin. The turkey is surrounded by bread and other festive dishes. Several lit white candles in black holders are scattered around the table, creating a warm, intimate atmosphere. A glass of orange juice and a glass bottle are also visible. The overall scene is set against a dark, textured tablecloth.

DOLLOP

VOL. 2020 - ISSUE 52

A CELEBRATION

This Week's Menu

VOLUME 2020 – ISSUE 52
DECEMBER 21, 2020 – JANUARY 1, 2021



DAY 1

Shrimp Scampi with Spaghetti

DAY 2

Chicken Cordon Bleu with Rice

DAY 3

Cacio e Pepe

DAY 4

Potato Latkes with Applesauce

DAY 5

Duck Confit with Roasted Potatoes

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

If the answer is yes, then we'd love to feature you!
Email us at support@dolloponline.

HAVE A QUESTION OR COMMENT ABOUT A RECIPE?

Email us at support@dolloponline.com

Editor's Letter

Welcome to your new issue of Dollop - "A Celebration." For some, 2020 has been strange, disappointing and filled with uncertainty. For those much less fortunate, it has been a devastating year, filled with sickness, loss and grief. Whether you're a frontline healthcare worker, one of millions who find themselves newly unemployed, or somewhere in between, one thing we can likely all agree on is that we are looking forward to year's end.

Before that happens, many of you will be partaking in holiday gatherings, though likely less traditional ones than years gone by. The upcoming season looks different depending on where you are in the world. Since this isn't like other years, maybe you're craving the comfort of familiarity. For some of you, that means buying, stuffing and roasting a turkey. For others, it might look like baking challah or making homemade perogies.

It might also be true that this is the year you want to branch out of your comfort zone and discover new dishes to enjoy this holiday season, if only for practical purposes - sadly, gatherings in many parts of the world will be kept small. So, in this week's issue, we wanted to provide you with a wide range of recipes that can be enjoyed over the coming weeks ahead. These recipes range in level of difficulty and were curated with cost-savings in mind. You will notice that we didn't assign a day of the week to the recipes, as we usually do. Rather, we wanted to leave that part up to you, since this period of time is different for everyone. You may even enjoy making some of these dishes for lunch instead of dinner.

As always, your issue includes a detailed grocery list, pantry essentials checklist and cooking hacks and tips. Plus, don't miss the article about different holiday food traditions and rituals around the world!

We hope that you enjoy this holiday themed issue. The Dollop team will be taking a week off to reset and prepare to usher in 2021, so your next issue will be available on January 1! From our table to yours, Happy Holidays, Happy Hanukkah, Happy Kwanzaa, Merry Christmas and more. However you celebrate this festive season, may joy and prosperity find you and may your plates be bountiful. Until the new year, stay safe and stay cooking!



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DAY 1



**SHRIMP SCAMPI
WITH SPAGHETTI**

Shrimp **SCAMPI** with Spaghetti



YIELD

4 SERVINGS



TIME

25 MINS



DIFFICULTY

EASY

INGREDIENT	METRIC	US
SPAGHETTI		
Salt	For pasta water	-
Spaghetti pasta	340 g	¾ lb
SHRIMP SCAMPI		
Butter	30 g	2 tbsp
Olive oil, extra virgin	30 mL	2 tbsp
Garlic, minced	12 g	4 cloves
White wine	120 mL	½ cup
Salt	4 g	1 tsp
Red pepper flakes	1 g	½ tsp
Black pepper, freshly ground	To taste	-
Shrimp, peeled and deveined (42/50 count)	800 g	1½ lbs
Parsley, chopped	20 g	½ cup
Lemon juice	30 mL	2 tbsp

METHOD

1 Bring a large pot of salted water to a boil. Add spaghetti and cook until a few minutes before al dente. Drain water. Set pasta aside.

2 In a large skillet, melt butter with olive oil. Add garlic and saute until fragrant, about 1 minute.

3 Add white wine, red pepper flakes and black pepper. Bring

to a simmer and reduce wine by half, about 2 minutes.

4 Add shrimp to skillet and saute until pink, about 2 minutes per side.

5 Stir in the parsley and lemon juice and serve over spaghetti.



NOTES

- Pair with any long pasta noodle you wish
- You can substitute seafood or vegetable stock for the wine
- If using wine, opt for a dry varietal

DAY 2



**CHICKEN CORDON BLEU
WITH RICE**

Chicken CORDON BLEU with Rice



YIELD

4 SERVINGS



TIME

35 MINS



DIFFICULTY

MEDIUM

INGREDIENT	METRIC	US
RICE		
White rice, long grain	200 g	1 cup
Salt	2 g	½ tsp
SAUCE		
Chicken breast, boneless and skinless	900 g	2 lbs
Salt	To taste	-
Black pepper, freshly ground	To taste	-
Prosciutto, thinly sliced	-	4 slices
Gruyere cheese, thinly sliced	-	4 slices
Bread crumbs, preferably Panko	50 g	¼ cup
Parsley, finely chopped	20 g	¼ cup
Salt	4 g	1 tsp
Black pepper, freshly ground	2 g	½ tsp
Egg	45 g	1 large egg
Water	15 mL	1 tbsp
All-purpose flour	60 g	¼ cup
Neutral oil	45 mL	3 tbsp
Salt	To taste	-

METHOD

1 Preheat the oven to 190°C / 375°F.

2 In a saucepan, bring water to a boil. Stir in rice and salt and return to a boil over medium-high heat.

3 Reduce heat to a simmer, cover, and cook until rice is tender and has absorbed all the liquid, about 16 to 18 minutes.

4 Remove from heat and let steam, covered, for 10 minutes.

5 Working one at a time, place chicken between sheets of parchment paper and pound with a mallet or rolling pin until about .635 cm / ¼" thick.

6 Season chicken with salt and black pepper.

7 Arrange chicken smooth side down. Cover one half of each breast with one slice of prosciutto and one slice of cheese, leaving space around the edges. Fold breast in half over ham and cheese and press edges together to seal.

8 In a bowl, combine bread crumbs, parsley, salt, and black pepper. Whisk egg and water in another bowl. Spread flour on a plate.

9 Press both sides of chicken in flour, shaking off excess, then dip both sides into egg mixture. Coat with bread crumb

mixture, patting with fingers to adhere. Transfer to a plate.

10 In a large skillet, heat oil over medium-high until shimmering. Cook chicken, turning occasionally, until browned on all sides, 2 to 3 minutes per side. Transfer to a wire rack set in a baking sheet; season with salt. Bake chicken until an instant-read thermometer inserted into the thickest part registers 75°C / 165°F, about 5 minutes.

11 Using a fork, fluff the rice. Serve with chicken.

NOTES

- Dijon mustard makes a good accompaniment to the chicken
- Alternatively, you can use ham slices instead of prosciutto
- You can swap out Gruyere cheese for Swiss cheese if you wish

THE HOLIDAY TABLE

Turkey is common holiday fare for many, but there are vastly different celebratory food traditions and rituals beyond that. Let's explore just a few!



One of the beautiful things about this time of the year is how different cultures mark it with their unique traditions. From now and well into January, there are dozens of religious and secular celebrations that mark this festive time of year. Not surprisingly, food is central to many of these.

HANUKKAH

Hanukkah is the eight-day Jewish festival wintertime celebration that occurs during the month of December. During Hanukkah, latkes (AKA potato pancakes) are a delicious staple of the dinner table. Fried in hot oil, latkes are made from only a few simple ingredients - potatoes, onions, eggs and breadcrumbs or matzo meal. Matzo meal is unleavened flatbread that is ground into fine crumbs. Latkes are meant to be served warm with applesauce and/ or sourcream.

Fried foods, like latkes, are a very important part of Hanukkah because they represent the oil that, according to Jewish religious text, miraculously lit the menorah for eight days. Other popular Hanukkah dishes include sufganiyot (jelly donuts), challah (braided bread) and beef brisket.

DURING HANUKKAH, LATKES (AKA POTATO PANCAKES) ARE A DELICIOUS STAPLE OF THE DINNER TABLE.

TURKEY AND TOURTIERE

It is a common tradition in North America to roast a whole turkey





for holiday gatherings, complete with bread stuffing, gravy and vegetable accompaniments like mashed potatoes. While this offering works well for a crowd, a bone-in, skin-on turkey breast is a much better option for a smaller gathering. Quick and easy to cook, a brined turkey breast ensures that the meat stays moist and flavorful.

As with anywhere in the world, there are various regional dishes that mark the season.

Tourtiere is a meat dish that originated in the province of Quebec, Canada. Usually made with minced pork, veal or beef and potatoes, it is a traditional part of the Christmas and New Year's Eve meal in most French-Canadian homes across Canada.

**QUICK AND EASY
TO COOK, A BRINED
TURKEY BREAST
ENSURES THAT THE
MEAT STAYS MOIST AND
FLAVORFUL.**

EUROPE AND BEYOND

In Spain, Christmas dinner is held on December 24th and is as indulgent as it is lengthy. Seafood and shellfish are commonly served, especially shrimp, as well as roasted suckling pig and lamb. Of course, no Spanish holiday would be complete without an Iberico ham, or 'jamón,' to share with friends and family over the holidays. Iberico ham is cured pork, known for its smooth texture and rich taste. This indulgent offering is commonly the center-piece for the dinner table.

If you find yourself in France during the holiday season, your feast will depend on what region you're in. That said, chilled oysters and caviar are common fare, as are lobster and duck confit - that is duck that has been cooked for several hours in its own fat, beloved for its tenderness.

While most countries celebrate Christmas on December 25th, Russia celebrates this holiday on January 7th. On this day, you're likely to find shuba, otherwise referred to as "herring under a fur coat." This popular Russian holiday dish consists of pickled herring, hard-boiled eggs, mayonnaise, and vegetables like beets and potatoes.

KWANZAA

Kwanzaa is a celebration, observed in the United States, from December 26th to January 1st, that honors African-American culture. Kwanzaa culminates in gift giving and a feast on December 31st, which can be held at home, church, or a community center. The food is

served buffet-style and the menu typically consists of traditional African recipes that have been passed down through the generations. Examples of such dishes include catfish, jerk chicken, collard greens and candied yams. Muhindi (ears of corn) are also

commonly part of the meal, symbolizing African children and their promising futures.

IF YOU FIND YOURSELF IN FRANCE DURING THE HOLIDAY SEASON, YOUR FEAST WILL DEPEND ON WHAT REGION YOU'RE IN.



DAY 3



CACIO E PEPE

Cacio e **PEPE**



YIELD

4 SERVINGS



TIME

20 MINS



DIFFICULTY

EASY

INGREDIENT	METRIC	US
SPAGHETTI		
Salt	For pasta water	-
Spaghetti pasta	340 g	¾ lb
Pasta water, reserved	350 mL	1½ cups
SAUCE		
Butter	60 g	4 tbsp
Black pepper, freshly ground	8 g	2 tsp
Butter	30 g	2 tbsp
Grana Padano cheese, grated	150 g	1½ cups
Pecorino cheese, grated	65 g	¾ cup
Grana Padano cheese, grated	For garnish	-

METHOD

1 Bring a large pot of salted water to a boil. Add spaghetti and cook until a few minutes before al dente. Drain, reserving 1½ cups pasta water.

2 In a large skillet, melt butter over medium heat. Add black pepper and cook, swirling pan, until toasted, about 1 minute.

3 Add 1 cup reserved pasta water to skillet and bring to a simmer. Add spaghetti and

butter.

4 Reduce heat to low and add Grana Padano cheese, tossing until melted.

5 Remove pan from heat. Add Pecorino, stirring until cheese melts and sauce coats the spaghetti. The pasta should be al dente.

6 Serve pasta with additional Grana Padano cheese.



NOTES

- Add more pasta water if sauce seems dry
- You can substitute Parmesan cheese for Grana Padano
- You can use only Grana Padano cheese if you wish
- Use any long pasta noodle you wish

DAY 4



**POTATO LATKES
WITH APPLESAUCE**

Potato **LATKES** with Applesauce



YIELD

4 SERVINGS



TIME

1 HOUR



DIFFICULTY

MEDIUM

INGREDIENT	METRIC	US
APPLE SAUCE		
Apples, preferably Macintosh, peeled, cored & cut into slices	2.7 kg	6 lbs
Apple juice	225 mL	1 cup
Lemon juice	30 mL	2 tbsp
Brown sugar	200 g	1 cup
Cinnamon, ground	2 g	1 tsp
LATKES		
Potatoes, preferably Yukon Gold, unpeeled	675 g	1½ lbs
Yellow onion, quartered	150 g	1 onion
Egg	45 g	1 large egg
Breadcrumbs, preferably Panko	10 g	2 tbsp
Salt	2 g	1 tsp
Black pepper, freshly ground	-	¼ tsp
Neutral oil	245 mL	1 cup

METHOD

1 In a large pot or Dutch oven, combine apples, apple juice, lemon juice, brown sugar and cinnamon. Cook over medium heat, stirring occasionally, until apples are tender and partially broken up, about 25 minutes.

2 In a food processor or blender, puree mixture until smooth (split into two batches if necessary). Set aside.

3 Preheat oven to 95°C / 200°F.

4 Line one baking sheet with a double layer of paper towels. Set aside.

5 Using a box grater, grate potatoes and yellow onion. Using a kitchen towel or layered cheesecloth, squeeze the liquid from potato and onion shreds.

6 In a large bowl, combine potato and onion shreds with egg, breadcrumbs, salt and black pepper. Allow batter to rest for 10 minutes.

7 In a large skillet, add neutral oil to a depth of .65 cm / ¼" and heat over medium-high.

8 Portion potato mixture to form 10 cm / 4" patties (roll into a ball and then flatten with your hand to get desired shape and thickness). This recipe yields about 12 latkes.

9 Working in batches, fry latkes until they are deeply golden, 4 to 5 minutes per side.

10 Transfer latkes to prepared baking sheet to absorb excess oil.

11 Serve latkes with applesauce.

NOTES

- Apple cider or water can be substituted for apple juice
- Leftover applesauce can be stored in the fridge for up to 10 days
- Applesauce makes a wonderful accompaniment to pork chops, ice cream and pancakes
- Additional spices, such as nutmeg and allspice, can be added to applesauce at your discretion
- If you prefer chunky applesauce, simply mash cooked mixture with a fork or potato masher instead of pureeing it
- You can use any potato that is high in starch to make latkes
- Alternatively, matzo meal can be substituted for breadcrumbs
- Chicken schmaltz can be substituted for oil, or you can use a combination of both
- Sour cream is another classic latke accompaniment
- Fried latkes can be kept warm in a 95°C / 200°F oven for up to 30 minutes

DAY 5



**DUCK CONFIT
WITH ROASTED POTATOES**

Duck CONFIT

with Roasted Potatoes



YIELD

4 SERVINGS



TIME

4 HOURS



DIFFICULTY

HARD

INGREDIENT	METRIC	US
DUCK		
Duck legs	1.6 kg	3½ lbs
Salt	55 g	¼ cup
Duck fat	1.8 kg	4 lbs
ROASTED POTATOES		
Potatoes, preferably Yukon Gold, peeled and chopped	900 g	2 lbs
Duck fat, melted	45 mL	3 tbsp
Salt	4 g	1 tsp
Black pepper, freshly ground	2 g	½ tsp

METHOD

1 Rub each duck leg all over with salt. Place in a large bowl, skin side down. Cover and refrigerate for 24 to 48 hours.

2 Preheat an oven to 105°C / 225°F.

3 Use a kitchen towel to brush off any excess salt. Set legs aside to come up to room temperature.

4 In a saucepan, melt duck fat over medium-high heat until it reaches a gentle simmer.

5 In a large baking dish, place duck legs skin side down and cover with melted duck fat, ensuring legs are fully submerged

in fat.

6 Cook in preheated oven until meat is tender and juices run clear when pierced with a fork, about 3½ hours.

7 Transfer duck legs to a large bowl. Strain the fat back over the duck legs, covering them completely. Reserve 3 tbsp of duck fat for step 9. Let duck legs cool to room temperature.

8 Preheat the oven to 220°C / 425°F.

9 Line a baking sheet with parchment paper. Add potatoes to the sheet. Coat with reserved duck fat, salt and black

pepper.

10 Put potatoes to the oven and roast until golden brown and crispy, about 20 to 25

minutes.

11 Serve potatoes with duck confit.

NOTES

- Additionally, you can add minced shallots and thyme to the salt rub
- Adjust the amount of salt to reflect the size of the duck legs, using an amount of salt equal to 3% of the duck legs' weight to cure them (about 1 tbsp of salt per lb)
- Pinot noir makes an excellent wine pairing with duck
- Make sure the roasting pan isn't overcrowded (to ensure potatoes roast instead of steam)



WEEKLY SHOPPING LIST



This is your weekly shopping list. These are all the ingredients you need to make this week's recipes.

PRODUCE Garlic Yellow onion Lemon Potato, preferably Russet Apple, preferably MacIntosh	1 bulb 1 medium 2 3½ lbs 6 lbs
HERBS Parsley	1 bunch
SPICES & CONDIMENTS Red pepper flakes Brown sugar Cinnamon, ground	
MEAT & FISH Chicken, breast, boneless/ skinless Shrimp (42/50 count) Duck, legs Prosciutto	900 g / 2 lbs 800 g / 1½ lbs 1.6 kg / 3½ lbs 4 slices
CHEESE & DIARY Grana Padano cheese Pecorino cheese Gruyere cheese Eggs	175 g 65 g 4 slices 2 large eggs
GRAINS & PASTA Spaghetti (or other long pasta) White rice, long grain	680 g / 1½ lbs 200 g
BAKERY Breadcrumbs, preferably Panko	60 g
MISCELLANEOUS White wine, preferably dry Apple juice Duck fat	60 g 225 mL 1.8 kg / 4 lbs

**MAKE SURE YOU HAVE THE INGREDIENTS
FROM THE PANTRY ESSENTIALS**



PANTRY ESSENTIALS



The following are ingredients that should always be in your kitchen. We assume you will always have these in your kitchen and do not include them in the weekly shopping list. If you run out, you should re-stock!



Extra-Virgin Olive Oil
Neutral Oil (vegetable, canola, sunflower, etc.)
Butter, unsalted
Salt, Kosher
Black Pepper
Cayenne Pepper (or chili powder)
Oregano, dried
Cumin, ground
Onion, powder
Paprika, sweet or smoked
Vinegar, white wine
Vinegar, balsamic
Hot sauce
Mayonnaise
Mustard, Dijon
Soy sauce
Stock, Chicken or Vegetable
Rice, white or brown
Flour, all-purpose
Pasta, dried long (spaghetti, fettuccine, etc.)
Pasta, dried short (penne, macaroni, etc.)
Sugar, white



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