



# PALEO TAKEOUT SECRET MENU ITEMS

## ASIAN-AMERICAN CLASSICS

**Sukiyaki** – heat 2 quarts of dashi broth over medium heat, then add 1 tbsp tamari, 1 tbsp mirin, and 1 tsp coconut palm sugar or honey. Add thinly-sliced raw steak and vegetables of your choice (sliced carrot, cabbage, green onion) and simmer until cooked until your liking, then serve. For the most authentic experience, heat the dashi using a portable burner in the center of your dinner table and let your family members add their own ingredients.

**Takoyaki** – combine 1/2 lb chopped cooked octopus and 1/4 cup katsuobushi (grind it up after measuring), then combine it with the dry ingredients from the Okonomiyaki (Page 130) batter (everything minus the chicken broth). Slowly stir in some cold Dashi (page 108) until it is the consistency of a thick batter, about 1/2 cup altogether. To cook, use a Takoyaki pan, or if you're not interested in buying a gadget for only one dish, you can form them into loose balls and cook them on a greased pan over medium heat; heat for 2 minutes then flip and cook for 1 more minute, then continue to rotate them so they form into balls. Garnish with Okonomiyaki Sauce (page 270), Kewpie-style Mayo (page 130), ground nori seaweed, and katsuobushi.

**Adobo Lumpia** – replace the ground pork in the Lumpia recipe (page 54) with chopped leftover Oven Pork Adobo (page 202); no need to season the pork as you would for ground pork in the recipe.

**Nem Nuong Spring Rolls** – replace the ground pork in the Vietnamese Spring Rolls recipe (page 54) with chopped leftover Vietnamese Pork Meatballs (page 182); no need to season the pork as you would for ground pork in the recipe. Similarly, replace the shrimp in the Summer Rolls recipe (page 178) with chopped leftover Vietnamese Pork Meatballs (page 182) for Nem Nuong Cuon (Summer Rolls).

## KID-FRIENDLY FAVORITES

**Hot Dog Buns** – form some Burger Buns (page 296) into ovals that are 4" long and 3" wide, about 2 1/2 tbsp per bun, into 10 buns. Bake as indicated in the Burger Buns recipe. Top your hot dogs with whatever you'd like, Chili (page 238) and chopped onions sound pretty awesome.

**Cheesy Garlic Bread** – make the Basic Pizza Crust (page 214), adding 2 cloves of garlic to the dough when you add the cheese. Form into balls or breadsticks, then bake at 400F until golden, 15-20 minutes.

**Fish and Chips** – Whip up 1 batch of the Tempura batter (page 116), adding cold gluten-free beer instead of the water to get a batter that's about the consistency of pancake batter. Dust some pieces of cod with potato starch then dip them in the batter and fry as indicated in the Tempura recipe (page 116) until golden, about 4-6 minutes, turning every couple minutes. If you're up for it, fry up some shrimp with the same batter. Serve with Perfect Oven Fries (page 290).

**Fish Sandwich** – prepare the Fish and Chips (above) and serve in a Burger Bun (page 296) with some Tartar Sauce (combine Mayo on page 276 and mix with chopped pickles, a bit of minced onion, and some lemon juice to taste), lettuce, and pickle slices.



## SOUTHERN TASTES

**Chicken Fried Steak** – prepare some cube steaks as described in the Tonkatsu recipe (page 118) then serve with mashed potatoes and gravy (page 292). Throw it between some Burger Buns (page 296) for an even better experience.

**Fried Chicken Livers** – use the seasoning/starch combo from Fried Chicken in a Bucket recipe (page 236) and dust the livers before pan-frying them in some lard.

**Popcorn Chicken** – prepare some chicken breast chunks as described on the Fried Chicken in a Bucket recipe (page 236) and fry them up in batches until done, about 3-4 minutes per side.

## RESTAURANT RECREATIONS

**Homestyle Chicken Bowl** – prepare the Popcorn Chicken (above) and serve atop a pile of Mashed Potatoes and Gravy (page 292). Garnish as desired (bacon, cheese, pickles, shredded lettuce, tomatoes).

**Firecracker Burger** – top a burger with Monterey Jack cheese, bacon slices, sliced jalapeno peppers, lettuce, and the sauce from Bam Bam Shrimp (page 98).

**Grilled Chicken Sandwich** – prepare the Chicken Sandwich recipe (page 232) by marinating the chicken as directed. Instead of breading and frying the chicken cutlets, grill them over direct medium-high heat until cooked through, about 3 minutes per side, then serve.

**Chicken Cordon Bleu Sandwich** – top the Chicken Sandwich (page 232) with some deli ham, bacon slices, swiss cheese, and spread some mayo on the Burger Bun (page 296).

**Spicy Chicken Sandwich** – prepare the Chicken Sandwich recipe (page 232) and add 1 tbsp chipotle pepper powder and 1 tsp cayenne pepper to the starch mixture.

**Spicy Chicken Nuggets** – you know where I'm going with this, right? Prepare the Chicken Nuggets recipe (page 234) and add 2 tsp chipotle pepper powder and 1/2 tsp cayenne pepper to the starch mixture.

## SALADS AND DRESSINGS

**Taco Salad** – toss some chopped romaine lettuce with chopped tomatoes, black olives, shredded cheddar and jack cheeses, avocado, chives, and Fajitas steak (page 248), Carnitas meat (page 250), or the chicken from Burrito Bowl Date Night (page 254). Serve with lime wedges and Avocado Mayo Salad Dressing (see below).

**Avocado Mayo Salad Dressing** – make 1 batch of Avocado Mayo (page 252) but add 1 tsp of apple cider vinegar to serve as a salad dressing.

**Bam Bam Salad Dressing** – make 1 batch of the Bam Bam Shrimp sauce (page 98) and mix in 1 tbsp of white wine or champagne vinegar to serve as a salad dressing.

**Ranch Dressing** – make a batch of the seasoning found in the Dry Ranch Wings (226), then mix it with 2 tbsp buttermilk and 1 tsp white wine vinegar; set in the fridge for 30 minutes to let the flavors marry.

## MORE PIZZAS

**Mexican Pizza** – cook 1/2 lb of ground beef with taco seasoning (available on my blog) to taste; once it is cooked through, drain off the fat and add a bit of water to make the beef somewhat liquidy. Cook up pizza crusts through step 4 as described on page 214, then evenly spread the ground beef over the crusts. Top with a mixture of shredded cheddar and jack cheeses, then bake as instructed in step 5 of the recipe. Once the pizza is done, scatter with chopped tomatoes, black olives, avocado pieces (or clumps of No-Fuss Guac, page 282), and some cilantro leaves.

**Gyro Pizza** – Cook up pizza crusts through step 4 as described on page 214. Prepare the pizza as you would the Salad Pizza on page 217, but with chopped cooked gyro meat (page 256) instead of chicken and omit the bacon; toss the lettuce with Tzatziki Sauce (page 284) instead of mayo and top with chopped tomatoes.

**Caesar Pizza** – Cook up pizza crusts through step 4 as described on page 214. Prepare the pizza as you would the Salad Pizza on page 217, but combine the mayo with 1 squirt fish sauce, a dash of garlic powder, and a bit of dijon mustard and lemon juice; toss with the lettuce.

## SEASONED FRENCH FRIES

**Poutine** – make a batch of Perfect Oven Fries (page 290); while they're cooking, whip up a batch of the gravy from the Mashed Potatoes and Gravy recipe (page 292) and keep warm as the fries cook. Once the fries are finished, salt them and arrange them in a serving dish. Scatter some cheese curds or chunks of mild soft cheese over the fries, then increase the heat on the gravy until it starts to boil, then pour the hot gravy over the fries to melt the cheese.

**Curry Fries** – make a batch of Perfect Oven Fries (page 290) and pour some Butter Chicken (page 194) or Chicken Tikka Masala (page 192) over them before serving.

**Old Bay Fries** – bake a batch of the seasoning found in the Old Bay Wings (226), minus the lemon juice, and sprinkle over Perfect Oven Fries (page 290) to taste.

**Cajun Fries** – to enjoy Cajun Fries as you would at a certain popular burger chain, whip up a batch of the seasoning found in the Cajun Wings (226) and sprinkle over Perfect Oven Fries (page 290) to taste.

**Dry Ranch** – make a batch of the seasoning found in the Dry Ranch Wings (226) and sprinkle over hot Perfect Oven Fries (page 290) to taste.

**Bacon Ranch Cheese Fries** – make a batch of the seasoning found in the Dry Ranch Wings (226), then mix it with 2 tbsp buttermilk and 1 tsp white wine vinegar; set in the fridge for 30 minutes to let the flavors marry. Meanwhile, cook the Perfect Oven Fries (page 290) and fry up some bacon pieces. Add salt to the hot fries, then pour over the ranch dressing and scatter the bacon and some shredded cheese. For dairy-free, mix the dry ranch rub with 1 tbsp mayo and 1 tbsp water instead of the buttermilk (and omit the cheese).

**Caribbean Jerk Fries** – make a batch of the seasoning found in the Caribbean Jerk Wings (226), minus the cinnamon, and sprinkle over hot Perfect Oven Fries (page 290) to taste.

**Pizza Fries** – make a batch of Perfect Oven Fries (page 290), salt them and arrange them in an oven-friendly serving dish. Cover with Pizza Sauce (page 279), mozzarella cheese, and any desired toppings. Bake at 500F until the cheese is melted and starts to brown.

**HOPE YOU ENJOY  
THESE NEW “SECRET  
MENU ITEMS”! THESE  
ADDITIONS WILL BE  
INCLUDED IN A FUTURE  
PRINTING OF PALEO  
TAKEOUT; IF YOU HAVE  
ANY FEEDBACK OR  
IDEAS FOR OTHER  
SECRET MENU ITEMS,  
FEEL FREE TO EMAIL  
ME. THANKS!**

**RUSS**  
**RUSS@THEDOMESTICMAN.COM**