

FROM CROOK

SHADOGG



PLATINUM
RECIPES
FROM



THA BOSS
DOGG'S
KITCHEN



DOGG

TO COOK

FROM CROOK TO COOK



BY

SNOOP DOGG

WITH RYAN FORD



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SAN FRANCISCO

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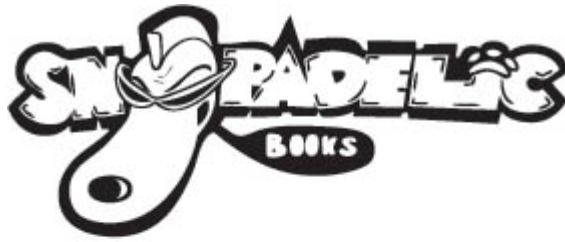
Library of Congress Cataloging-in-Publication Data Available.

ISBN: 978-1-4521-7961-2 (hardcover)

ISBN: 978-1-4521-8086-1 (epub, mobi)

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Chronicle Books LLC
680 Second Street
San Francisco, California 94107
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OPENING WORDS BY

Martha Stewart

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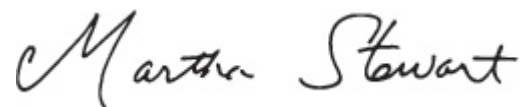
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OPENING WORDS BY

Martha Stewart

SNOOP AND I HAVE a special bond that dates back to when he first appeared on the *Martha Stewart Show* in 2008. Our relationship was born from our connection to food as we whipped up some cognac mashed potatoes and green brownies! It was only natural that we would reconnect by collaborating on VH1's *Martha and Snoop's Potluck Dinner Party*. Working with Snoop in the kitchen has been a remarkable learning experience for me. Not only has he taught me new lingo and cultural references, he surprised me with his unique cooking techniques and recipes. I can't wait for him to share them with the world in this fun, one of a kind cookbook!

A handwritten signature of Martha Stewart in a cursive script, written in black ink.

INTRODUCTION

Welcome to My Kitchen

Man, I must've been around the world and back hundreds of times during the course of damn near three decades. I spend more than half of my life on the road. And while it's hard being away from the Cali weather and of course, the green that my home turf offers, I've grown quite fond of getting up and getting out to mingle with the many fans I'm lucky enough to have earned around the globe.

From Moscow to Munich, Mississippi to Morocco, and Japan to the Motherland, it's always so surprising to see fans across the world inspired by that West Coast way we living. Like for real, they be knowing our swag, our slang, and our whole get down—and sometimes they don't even be knowing the language.

But the food on the road? Well, that's hit or miss at best. Combine that with Tha Dogg not being the most adventurous, Anthony Bourdain-type when it comes to grub, doesn't always make for the most splendid of occasions, ya dig? That's why when I hit certain cities, I know to hit certain spots where they got the right heat and flavors.

I'm far from a young pup. And like a real seasoned playa, my tastes have evolved over the years. But while I've learned how to get down with that top-notch luxury cuisine, I'm still prone to keep it way hood with some of those LBC classics.

One thing for sure and two things for certain, a Dogg's gotta eat and one way or another, we make it happen. Whether that's getting creative with some backstage vittles or remaking and remixing that one recipe I picked up on the road when I'm back at the crib in Killa Cali.

That's why it's really a no brainer to throw together some of the best from my kitchen and share it with you. From breakfast goodies to late night munchies, there's just enough out of my stash to make sure that you're covered no matter the occasion.

We got all that good good here ready to burn—weighed and bagged for your own kitchen. What's always up in my fridge and pantry, a few Jamaican-inspired editions from my time in the islands, a couple of Down South soul staples, and some inside never-before-shared recipes from the Broadus fam to you. And it ain't just about the grub. You can't have the bites without the beats, so I got the playlists ready to rock for you and yours while you get ta whipping on that stove top.

Trust your big homie. This is the best cookbook ever made. And now it's in your hands. So put one in the air right quick . . . contemplate the possibilities and then figure out whatcha gonna make first!

Snap Lagg





In My Pantry

1

LEMON PEPPER

I can't handle no bland chicken, so I like to throw a little lemon pepper on my wings. Shout out to my man Rick Ross—he knows what's up with that lemon pepper! You can't go wrong with that McCormick brand.

2

SEASONING SALT

Let me sprinkle you with a little game right quick. Seasoning salt is a blend of paprika, turmeric, onion, and garlic, a classic you can add to anything. In the Boss Dogg's kitchen, the pantry wouldn't be complete without it! Splurge a little and get you some of that Lawry's.

3

HOT SAUCE

I'm down with all kind of sauces as you can see, but hot sauce has gotta be the most essential. Now everybody's got their favorite brand, but Tha Dogg's got a thing for Crystal. That's Louisiana's finest right there! A splash of that goes with anything—you

can put it in a sandwich, on some chicken, on top of a pizza. Whatever you add it to, it's gonna kick it up a notch.

4

MAPLE SYRUP

It wouldn't be the breakfast of champions without maple syrup. Whether you got some pork on your fork or a stack of pancakes, nothing tops it all off like a stick of butter and some warm maple syrup. Let that Aunt Jemima soak in and then prepare to get your chow on.

5

SOY SAUCE

Traveling the world put me on to a lot of fine Asian cuisines—noodles, rices, sushi, and a whole lot more. Nothing goes better with that egg fried rice or sashimi than some soy sauce. You can go ahead and mix it with some of that wasabi, too—just keep that ratio right or your sinuses will be acting crazy!

6

HONEY

Ain't nuthin' more important to the Top Dogg than his vocal chords, and as a live performer, I gotta keep those in tip-top shape. A couple veterans in the game taught me the key to keeping your vocals right is some fresh honey and warm tea. I've kept the honey on deck ever since. I like that raw and unfiltered honey, 'cause I'm raw and unfiltered my damn self!

7

TUNA

Whether you're mixing it up with some mayo or grilling it in a bomb tuna melt, a can of this stuff will never steer you wrong. I'm also trying to keep my diet right, especially now that I'm going hard in the yard with my gym regimen. Fish is meant to be real good for you, so I get mines from some tuna!

8

KETCHUP

I love to get down on the grill, and what barbeque is complete without ketchup? Picture that—burgers, hot dogs, sausages—and no ketchup to smother on top? Just some meat in a dry-ass bun? Nah, not in the Dogg's household. Keep the ketchup close, and make sure it's Heinz. Yeah, don't cheat yourself; treat yourself.

9

INSTANT MACARONI AND CHEESE

Homemade mac and cheese is always gonna be the ultimate, but sometimes you need the quick fix. If you ain't prepared to wait for that made-from-scratch mac to simmer and bake, reach for that Kraft and pull out a pot. Boom, you got some cheesy goodness in a matter of minutes.

10

POP TARTS

I say they're for the kids or my grandson when he stops by, but I enjoy one of these toasted treats once in a while. They got every flavor under the sun these days, but I say keep it original and get chocolate fudge. Sometimes you gotta stick with the classics, ya dig?



In My Fridge

1

EGGS

Eggs are good any way—scrambled with some cheese, fried in a sandwich, or in one of my chronic omelets. If you got a saltshaker handy, you can even boil that thang. Now that will leave you highly satisfied.

2

CHEDDAR CHEESE

I done came a long way from eating that government-issued cheese, but I remember it well! I'll still mess around and throw some Cheddar in a lot of my cooking; you'll find my Squad Up Chili Cheese Fries ([page 166](#)) and Booted and Looted Nachos ([page 168](#)) come fully loaded with the stuff. One way or another, Bigg Snoop Dogg is all about getting that cheese!

3

MILK

Remember in *Friday* when my man Cube ran out of milk and had to put water on his cereal? That's never happening in my household. I keep the milk on deck since I'm always ready for a big bowl of Snoop's Loops. Miss me with that almond or soy milk. I like

mine's ice cold—skim or 2% is just fine.

4

RANCH DRESSING

Another condiment of choice. I'm starting to adapt to eating vegetables and salads and all that, but I'm gonna need some ranch to give all those greens some extra flavor. That creamy dressing is exactly what I need to make all that plant food a little more tasteful. As far as what kind, Hidden Valley is the way to go. Their ranch is real cool and smooth—a li'l something like yours truly.

5

DILL PICKLES

What comes with every deli sandwich you've ever seen? That pickle, Jack! Whether it's pastrami piled high or classic roast beef, you know you gotta have that pickle on the side. The same is true when I make one of my Caribbean Queen Cubanitos ([page 58](#)) at home. I like to throw that pickle on there to complete the whole thang.

6

BARBECUE SAUCE

As I said, I like to helm the grill once in a while and get my Iron Chef on. Another essential component of any barbecue is this sauce. Whether you're marinating your meat in it or just throwing a dollop on top, barbecue sauce gives you that sweet, tangy taste I can't get enough of. The best sauce out there, you ask? Well, you're gonna have to holler at my Uncle Reo about that. Please believe Reo's Ribs held it down with the finest sauce in the land.

7

MUSTARD

Nah, I'm not talking about my producer partna "Mustard on the Beat," I'm talking about that Heinz mustard, that French's mustard, that mellow yellow. It's another condiment you gotta have, you understand me? Mustard also sets my OG Fried Bologna ([page 50](#)) off just right. It ain't complete without it!

8

MOËT

Sometimes you just gotta embrace that rap star lifestyle. I like to enjoy a glass of bubbly now and then, and when I do, I gotta have the best. That's why I keep a bottle of Moët chilled—I stay ready to get it poppin'.

9

ORANGE JUICE

I'ma kinda on my li'l health kick right now and drawn more to the green variety. But hey, you know there ain't nuthin' like OJ. You have to keep a jug of this at play at all times. You never know when you might need to mix it with some Moët or better yet . . . gin. Yeah you saw that one coming right?

10

BUTTER

The key to all good cooking—butter, and lots of it. And I'm not talkin' about that low-fat vegetable spread. I'm talking about that real deal Holyfield that's churned and yellow and ready to sizzle on the pan. A stick or two is always gonna be found at Snoop's spot.