

1. Combine first four ingredients in a shallow pan. Set aside. Brush fillets with melted butter, then coat with Golden Dipt ALL-PURPOSE BREADING mixture. Transfer fish fillets to a lined sheet pan. Refrigerate until needed.
2. To prepare per order: Place one fillet on a small sheet pan or pie plate. Place 5-6 inches from heat in a 500° F oven. Broil for 7-10 minutes or until slightly golden brown. Transfer to a plate, sprinkle with 1 tablespoon of toasted coconut and serve.

Preparation Time: 10 minutes**Makes 12 servings**

1 1/2 tablespoons	Orange peel – grated
1 1/2 tablespoons	Lemon rind – grated
1 1/2 tablespoons	Fresh parsley – chopped
1 1/2 cups	Golden Dipt ALL-PURPOSE BREADING
12	Whitefish fillets – whole (6-8 ounces)
3/4 stick	Unsalted butter – melted
3/4 cup	Toasted coconut



*May substitute other fish
such as walleye, sole, orange roughy
or tilapia for whitefish.
Makes 12 servings.*

TROPICAL WHITEFISH



ALL-PURPOSE RECIPES

Make it fresh. Make it yours. Make it Golden.

**KICKIN'
CHICKEN**

**JERK
SHRIMP**

**MUSTARD-HERB CRUSTED
TILAPIA FILLETS**

**SHIITAKE
CRISPERS**

**PARSNIP
POTATO PEARS**

**ITALIAN FISH
FINGERS**

**TROPICAL
WHITEFISH**

KICKIN' CHICKEN

Serving ideas: Serve chicken as an appetizer, salad or entree.

Serve with 2 ounces of cilantro ranch dip.

Chicken may be frozen, portioned and fried to order.

Recipe makes about 48 tenders. (12 servings)



4 pounds	Chicken tenderloins
1 pint	Southern Comfort or Bourbon Whiskey
1 pint	Honey
8 cups	Golden Dipt BLOSSOMING ONION BATTER/BREADER – divided
1 1/2 quarts	Cold water
4 cups	Golden Dipt ALL-PURPOSE BREADING
1 1/3 tablespoons	Red pepper flakes
3 cups	Prepared ranch dressing
3 tablespoons	Fresh cilantro – chopped
3/4 teaspoons	Chipotle chilies – ground

Makes 12 servings

Preparation Time: 30 minutes

1. In a medium size bowl, whisk together whiskey and honey. Add chicken, toss to coat and refrigerate for 2 hours. Meanwhile, place half of dry Golden Dipt BLOSSOMING ONION BATTER/BREADER in a shallow pan. Set aside. In a medium size bowl, whisk together remaining dry BLOSSOMING ONION BATTER/BREADER with water until smooth. Set aside. In another shallow dish, combine Golden Dipt ALL-PURPOSE BREADING and red pepper flakes. Set aside.
2. To bread chicken: Dredge 4-5 marinated strips in reserved dry BLOSSOMING ONION BATTER/BREADER mix. Shake off excess, then

transfer to reserved BLOSSOMING ONION BATTER/BREADER prewash. Let excess drip off, then coat completely with reserved ALL-PURPOSE BREADING mixture. Transfer to a lined sheet pan. Repeat with remaining chicken. Refrigerate until needed.

3. To serve per order: Place 4 strips in a fryer basket. Lower into a deep fryer preheated to 350° F. Fry for 3-4 minutes or until golden brown. Drain on paper towels and serve with cilantro ranch dip.

Note: For cilantro ranch dip: In a small bowl, combine dressing, cilantro and ground chilies. Stir until smooth. Refrigerate until needed.

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ITALIAN FISH FINGERS

Serving ideas: Serve with a side of marinara sauce for dipping.

May serve as an appetizer or as a kid's fish fry entree with french fries.

Recipe makes about 60 fish fingers. (12 servings)



2 pounds	Frozen pollock fillets – thawed
2 cups	Milk
3 cups	Golden Dipt ALL-PURPOSE BREADING
2 tablespoons	Italian seasoning
1/2 cup	Grated Parmesan cheese
2 teaspoons	Garlic powder
4 cups	Golden Dipt BLOSSOMING ONION BATTER/BREADER – divided
2 cups	Water

Makes 12 servings

Preparation Time: 30 minutes

1. Cut pollock fillets into 1/2 inch by 4 inch strips. Transfer to a 2 inch half pan and cover with milk. Refrigerate for 2 hours. Drain milk and set aside.
2. In another pan, combine Golden Dipt ALL-PURPOSE BREADING, Italian seasoning, parmesan cheese and garlic powder. Set aside.
3. In a medium size bowl, combine half of Golden Dipt BLOSSOMING ONION BATTER/BREADER and water. Whisk until smooth. Set aside.
4. Transfer remaining BLOSSOMING ONION BATTER/BREADER to another pan. Set aside.

5. To bread fish: In small batches, dredge fish strips in reserved dry BLOSSOMING ONION BATTER/BREADER. Transfer to reserved batter. Let excess drip off, then transfer to reserved ALL-PURPOSE BREADING mixture. Coat completely, then transfer to a lined sheet pan. Repeat until all of the strips are breaded. Refrigerate until ready to fry.
6. To prepare fish per order: Place 5 breaded strips in a fryer basket. Lower basket into a 350° F fryer. Fry for 2 1/2 to 3 minutes or until golden brown. Drain on paper towels and serve immediately.

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MUSTARD-HERB CRUSTED TILAPIA FILLETS

Serving ideas: Serve over sautéed Swiss chard with a side of caramelized carrots.

May serve with a light lemon sauce.

Makes 12 servings.



6 teaspoons	Fresh dill – chopped
6 teaspoons	Fresh chives – chopped
3 teaspoon	Fresh tarragon – chopped
3 teaspoon	Fresh parsley – chopped
3/4 teaspoon	Salt
1 1/2 cup	Golden Dipt ALL-PURPOSE BREADING
12 (6-8 oz. each)	Whole tilapia fillets – skinless
6 tablespoons	Cranberry or honey mustard
24 teaspoons	Canola oil

Makes 12 servings

Preparation Time: 20 minutes

1. Combine chopped herbs, salt and Golden Dipt ALL-PURPOSE BREADING in a pie pan. Set aside. Pat fillets dry with paper towels, then evenly brush tops of fillets with honey mustard.
2. Place fillets mustard side down into ALL-PURPOSE BREADING mixture, making sure to coat completely. Transfer to a pan, cover with foil and refrigerate until ready to serve.
3. To prepare fillets per order: Preheat a 10-12 inch sauté pan over medium heat. Add 2 tps of canola oil to pan, then add one fillet, coated side down. Sauté for 1 1/2-2 minutes. Turn fillet over and sauté an additional 1 1/2-2 minutes or until tilapia is cooked through. Transfer to a plate and serve with a lemon juice squeezed over the top. Repeat with remaining fillets.

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SHIITAKE CRISPERS

Serving ideas: Serve with ranch dressing or honey mustard dip.

May substitute with portabella mushrooms.

Breaded mushrooms may be frozen, portioned and fried to order.

Makes 12 servings.



3 cups	Golden Dipt BLOSSOMING ONION BATTER/BREADER – divided
2/3 quart	Beer
2/3 cup	Fresh cilantro – chopped, divided
1 1/2 cup	Golden Dipt ALL-PURPOSE BREADING
1 1/2 pounds	Shiitake mushrooms – stems removed

Makes 12 servings

Preparation Time: 30 minutes

1. In a medium size bowl, combine half of Golden Dipt BLOSSOMING ONION BATTER/BREADER with beer and 4 tablespoons chopped cilantro. Whisk until smooth. Set aside. Place remaining BLOSSOMING ONION BATTER/BREADER in a shallow pan. Set aside. In another shallow pan combine Golden Dipt ALL-PURPOSE BREADING with remaining cilantro. Set aside.
2. To bread mushrooms: Dredge 4-5 mushrooms in reserved dry BLOSSOMING ONION BATTER/BREADER, shaking off excess. Transfer to reserved liquid BLOSSOMING ONION BATTER/BREADER, let excess liquid drain, then coat with reserved ALL-PURPOSE BREADING mixture. Coat completely and transfer to a lined sheet pan. Repeat with remaining mushrooms. Refrigerate until needed.
3. To prepare per order: Place 6-8 breaded mushrooms in a fryer basket. Lower into a deep fryer preheated to 350° F. Fry for 2-3 minutes or until golden brown. Drain on paper towels. Serve immediately.

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PARSNIP POTATO PEARS

Serving ideas: Potatoes may be formed into small balls or patties and served as a more casual side dish or appetizer.

For best results, use firm mashed potatoes. Potatoes may be frozen after breaded and pulled out as needed.

Recipe makes 12 servings.



3 cups	Prepared mashed potatoes
1 cup	Cooked parsnips – cubed & pureed
1 cup	Golden Dipt PRE-DIP BATTER MIX
3/4 cup	Cold water
1/2 cup	Golden Dipt ALL-PURPOSE BREADING
1 1/2 pieces	Spaghetti – uncooked & broken into 1 inch pieces
2 cups	Golden Dipt BLOSSOMING ONION BATTER/BREADER – divided
12	Small fresh bay leaves

Makes 12 servings

Preparation Time: 30 minutes

1. In a mixing bowl, combine prepared mashed potatoes and pureed parsnips. Mix on medium low speed until well blended. Season to taste with salt and pepper. Refrigerate until cold and firm. Meanwhile, transfer half of the dry Golden Dipt PRE-DIP BATTER MIX to a shallow pan. Set aside. In a medium size bowl, whisk together remaining dry PRE-DIP BATTER MIX with water until smooth. Set aside. Place Golden Dipt ALL-PURPOSE BREADING in another shallow pan. Set aside.
2. To make pears: Scoop out 1/3 cup of cooled potato mixture. Using both hands, form into a small pear shape and place upright on a lined sheet pan. Repeat with remaining potatoes. Freeze until firm.
3. To bread pears: Dredge one pear into reserved dry PRE-DIP BATTER MIX. Shake off excess. Transfer to reserved liquid PRE-DIP BATTER MIX.

Let excess drip off, then transfer to reserved ALL-PURPOSE BREADING. Coat completely and place upright on a lined sheet pan. Repeat with remaining pears. Place spaghetti pieces halfway into the top of breaded potatoes to make the stem. Place 6-8 pears upright in a fryer basket. Lower into a deep fryer preheated to 375° F. Fry for 2-3 minutes or until golden brown. Drain on paper towels, then transfer to a lined sheet pan. Repeat with remaining pear potatoes. Refrigerate until needed.

4. To prepare pear potatoes per order: Place one pear in a shallow pan. Bake in a 375° F oven for 10-12 minutes or until heated through. Transfer to a plate and serve.

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JERK SHRIMP

Serving ideas: Serve as an entree over rice or with french fries.

May also be served as an appetizer.

For a different twist, try substituting cajun or Italian seasoning for jerk seasoning.

Recipe makes 72 shrimp. (12 servings)



7 tablespoons	Jerk seasoning
3 cups	Warm water
3 pounds	Medium shrimp – 23-25 count
3 cups	Golden Dipt ALL-PURPOSE BREADING
6 cups	Golden Dipt PRE-DIP BATTER MIX – divided
3 cups	Crushed pineapple – drained
3 cups	Mayonnaise
3/4 cup	Pickle relish

Makes 12 servings

Preparation Time: 40 minutes

1. In a small bowl, combine 6 tablespoons jerk seasoning and warm water. Stir completely. Refrigerate until cool. Place Golden Dipt ALL-PURPOSE BREADING in a shallow pan. Set aside. Place half of Golden Dipt PRE-DIP BATTER MIX in another shallow pan. Set aside. Add remaining PRE-DIP BATTER MIX to cooled water mixture. Whisk until smooth, then set aside.
2. To bread shrimp: Dredge 4-5 shrimp in reserved dry PRE-DIP BATTER MIX, shaking off excess. Transfer to seasoned prewash mixture. Transfer

shrimp to reserved ALL-PURPOSE BREADING and toss to coat. Place breaded shrimp on a lined sheet pan. Repeat with remaining shrimp. Refrigerate until needed.

3. To prepare per order: Place 6 shrimp in a fryer basket. Lower into hot oil preheated to 350° F. Fry for 2-3 minutes or until golden brown. Transfer to a plate or basket and serve with pineapple tartar sauce.

Note: For pineapple tartar sauce: In a small bowl, combine pineapple, mayo, relish and jerk seasoning. Refrigerate until needed.

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