



10 RECIPES TO GET YOU LAID

A Visual Cookbook for the Modern Man

by DAKOTA JAMES



10 TIPS

- 04 ASKING HER TO DINNER
And getting her to say “Yes”
- 06 BASIC COOKWARE
The tools you’ll need
- 08 WINE GUIDE
Know your grapes
- 10 PREPPING YOUR PAD
A room-by-room checklist
- 12 SETTING THE MOOD
Know which details count
- 15 SETTING THE TABLE
How it should look
- 16 YOUR PERSONAL STYLIST
Avoiding fashion faux pas
- 18 FINAL REVIEW
Putting it all together
- 120 CLOSING THE DEAL
An illustrated guide
- 122 AFTER DINNER ANTICS
Bedroom dos and don’ts

APPETIZERS

- 22 CAPRESE SALAD
with sea salt and balsamic vinegar
- 26 Prosciutto-wrapped ASPARAGUS TRIO

DESSERTS

- 110 BANANAS FOSTER
over vanilla ice cream and orange liqueur
- 114 CHOCOLATE STRAWBERRIES
with macadamia nuts and mint

10 RECIPES

- 32 CHICKEN MARSALA
with oven-roasted rosemary potatoes and asparagus
- 40 DIJON CHICKEN
with baby broccoli and wild rice
- 48 FRENCH BURGER
with bbq’d peach
- 54 CARIBBEAN PORK CUTLET
with cuban-style black beans and corn on the cob
- 62 SEARED AHI TUNA
with egg fried rice, sautéed zucchini, and bean sprouts
- 70 BAKED MAPLE SALMON
with sautéed spinach and brown rice
- 78 MEDITERRANEAN-STYLE PASTA
with sundried tomatoes and artichoke hearts
- 86 SHRIMP SCAMPI
with fresh tomato and lemon
- 94 BBQ’D BEEF BULGOGI
with jasmine rice and baby bok choy
- 100 NEW YORK STEAK
in a port reduction, with couscous and grilled tomatoes



prepping your pad

A ROOM-BY-ROOM CHECKLIST

Your place reflects who you are, so make it as inviting and sexy as you intend to be. I want to feel comfortable and interested when I enter a man's house, not disgusted.

If you put me at ease, you've already won half the battle.

OVERALL

- ☐ **A cluttered space** says, "I don't have control of my life." And I'm only interested in a guy who appears like he has it together.
- ☐ **Porn bomb your place.** I know you like it, but for tonight, clear your bathroom, bedroom, and... kitchen?
- ☐ **Keep the room temperature comfortable.** Women are almost always cold, so it's up to you to keep her warm.
- ☐ **Avoid any distracting music** that will hinder conversation.
- ☐ **Don't overdo it.** Your space should be inviting and comfortable, but not overly romantic. Save the rose petals and candles for further down the line.
- ☐ **Show your personality.** Casually leave out a book you're reading, or maybe there's a new issue of the music magazine you get. The best way to *seem* interesting is to *be* interesting.
- ☐ **Send your roommates/family away.** Two may be company, but three means you're not getting laid.

KITCHEN

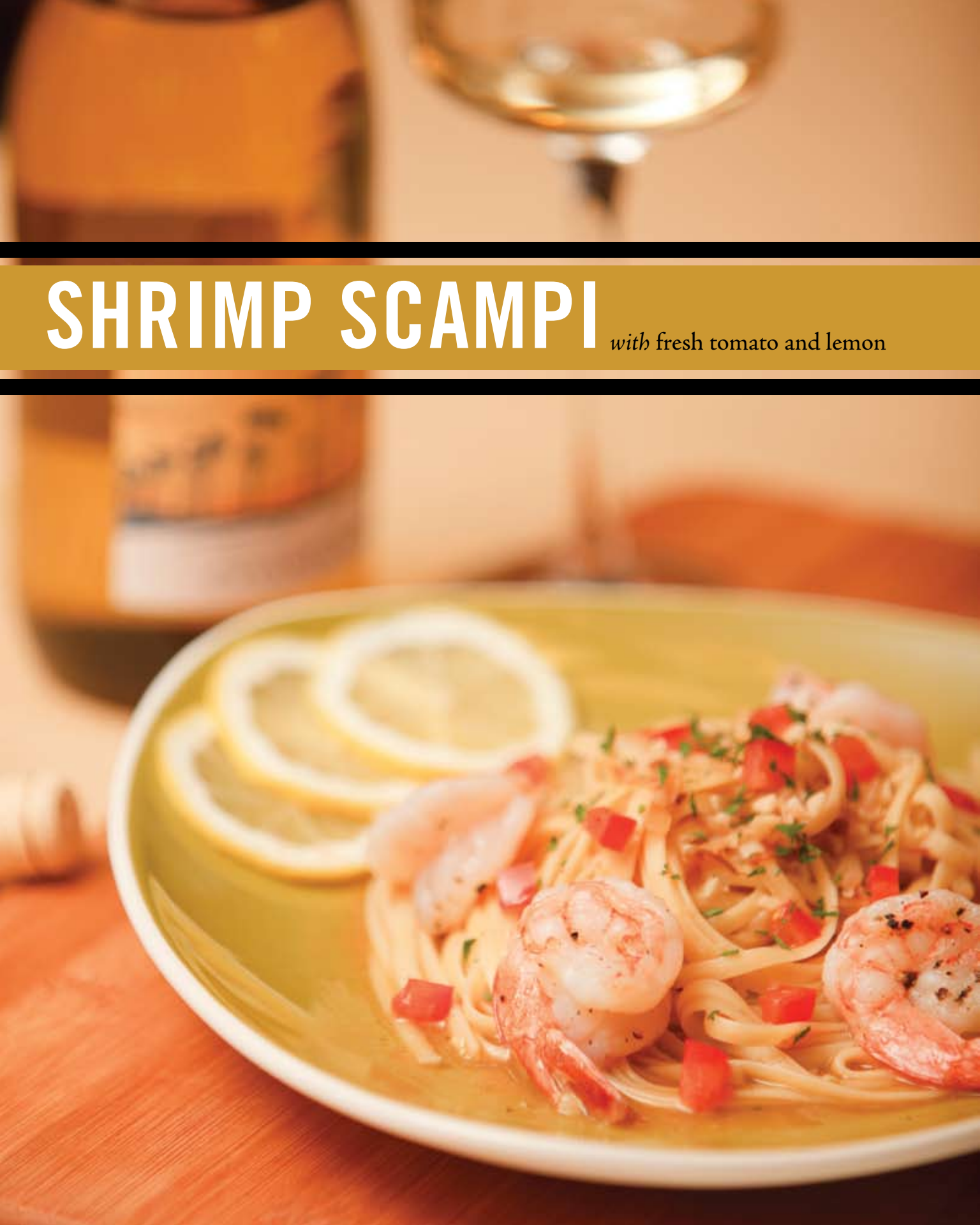
- ☐ **Wash any dishes** from prior meals, and clean as you go to keep the sink clear.
- ☐ **Clean the floor**—sticky tiles are a huge turn off!
- ☐ **Make sure** your fridge and trash don't smell.
- ☐ **Remove the dust jacket** of this book!

BATHROOM

- ☐ **Is there a full roll of toilet paper?**
- ☐ **What about soap and a hand towel by the sink?** No, not a man towel.
- ☐ **There should be no mystery hairs**—anywhere.
- ☐ **Clean your mirror**—I don't want to see your toothpaste when I go to touch up my lipstick.
- ☐ **Empty the trash**—nothing should be overflowing.
- ☐ **Have clean towels on hand**—if you're lucky, I'll be showering in the morning.
- ☐ Believe it or not, **the bathroom needs to be dusted.** I'm not kidding.

BEDROOM *it needs to be ready*

- ☐ **Move your laundry** out of sight.
- ☐ **Put on clean sheets.** I can tell the difference.
- ☐ **Avoid overhead lighting at all costs.** Table lamps, candles and/or string lights will make women far more comfortable.
- ☐ **Hide all evidence of other females**—pictures of exes, bobby pins, etc. are all bad.



SHRIMP SCAMPI










with fresh tomato and lemon

60
minutes

price for two: \$21
wine rec: Pinot Grigio

8

COOKWARE

- | | |
|---|--|
|  Chef's knife |  Medium bowl |
|  Cutting board |  Pasta ladle or tongs |
|  Large frying pan |  Pasta strainer |
|  Large pot <i>(lid optional)</i> |  Soup ladle |
|  Measuring cup |  Wooden spoon |

INGREDIENTS

- | | |
|--|---|
| 1 ¾–1 lb raw shrimp <i>(fresh or frozen)</i> | 7 ½ large tomato |
| 2 ½ lb linguini <i>(usually half of a package)</i> | 8 1 cup white wine |
| 3 ¼ cup parsley | 9 1 cup chicken broth/stock |
| 4 2 large garlic cloves | 10 2 tablespoons salted butter <i>(¼ stick)</i> |
| 5 1 large shallot <i>(similar to an onion)</i> | 11 Olive oil |
| 6 2 lemons | 12 Salt and pepper |



1 If frozen, defrost the shrimp by removing from packaging, and place in a bowl of room temperature water. Let soak until defrosted, **10-20 minutes**.



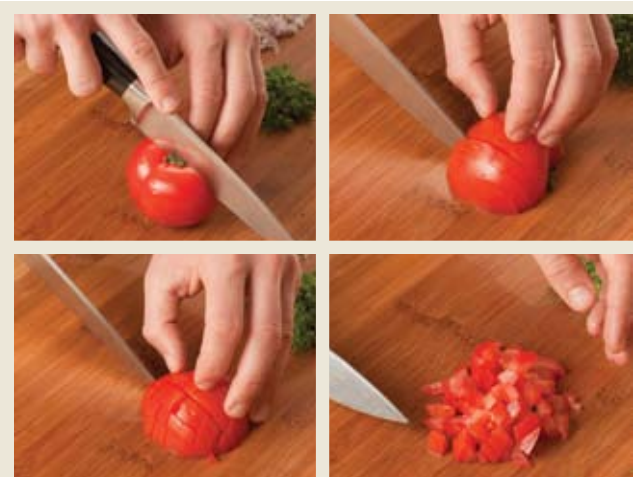
2 Remove the shallot's outer skin. Use the chef's knife to finely chop the shallot. Put to the side.



3 Remove the garlic clove's outer skin. Use the chef's knife to finely chop the garlic. Put to the side.



4 Bunch the parsley together, cut off the stems, and finely chop the leaves. Put to the side.



5 Cut the tomato in half. Cut the tomato half into small chunks.



6 Slice 1 lemon into 4 wedges.
(ADVANCED TIP: To get the most juice out of the lemon before cutting, roll the lemon on its side with the palm of your hand until it feels soft.)



7 If the shrimp have shells, remove the shells from their bodies with your fingers. Keep the tails attached to the shrimp's bodies.



8 Use the chef's knife to slowly cut halfway through the back of the shrimp, starting at the top of the shrimp and ending at the tail (known as "butterflying" the shrimp).

START COOKING >

- 1 Fill the large pot halfway with water, and place on the stove. Cover with a lid (optional), and turn the stove to **high heat**. Move onto the next step while waiting for the water to boil.



- 2 Place the large frying pan on the stove, and turn to **medium heat**. Drizzle with olive oil to coat the pan. Wait **1 minute** for the oil to warm.



- 3 Place the shrimp in the frying pan, and turn to **high heat**. Stir with the wooden spoon for **90 seconds**, or until both sides are light orange.



- 4 Pour the cooked shrimp into the medium bowl. Put to the side.



- 5 Turn the stove to **low heat**, and re-coat the same frying pan with olive oil.



- 6 Put the garlic and shallots into the frying pan, and stir with the wooden spoon for **1 minute**, or until the shallots are translucent.



- 7 When the shallots are translucent, pour 1 cup of white wine and 1 cup of chicken broth into the same pan. Turn the stove to **high heat**.



- 8 Bring the sauce to a boil, and set a timer for **8 minutes**. Add 3-4 pinches of salt. Move to the next step.



- 9 Add the linguini to the boiling water in the large pot. Use the spaghetti ladle or tongs to slowly push the linguini into the boiling water. Cook as recommended on the packaging, usually **10-12 minutes**.





- 10** When the timer for the sauce goes off, turn the stove to **medium heat**. Add $\frac{1}{4}$ stick of butter, and stir with the wooden spoon until it melts into the sauce.



- 11** After the butter dissolves, cut a lemon in half, and squeeze 1 of the halves into the broth. (ADVANCED TIP: squeeze the lemon over the back of the chef's knife to direct juice into pan.)



- 12** Turn the stove to **low heat**, and pour the shrimp into the sauce. Stir the mixture with the wooden spoon. Let the sauce simmer for **2-3 minutes**.



- 13** Place the strainer in the sink, and slowly pour the pasta into it.



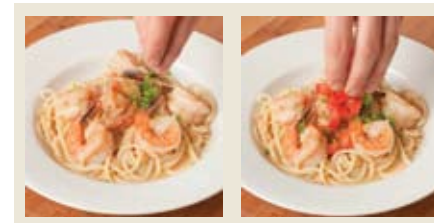
PLATING / PRESENTATION:



- 1** Use the spaghetti ladle or tongs to place small portions of pasta into a bowl or deep pasta dish.



- 2** Use the soup ladle or a large spoon to pour the shrimp and sauce over the pasta. The dish should be soupy —more sauce is better.



- 3** Sprinkle the chopped tomatoes and parsley on top of the pasta, and serve with a lemon wedge.



closing the deal

AN ILLUSTRATED GUIDE

This can and probably will be the hardest part. Throughout the night, you need to lay the groundwork to get to the next level. Touch the small of her back when you pass behind her, and make sure your arms touch lightly when you sit next to her on the couch. These signals will let her know where your mind is...



THIS DATE ISN'T GOING WELL.

Folded arms? Playing with her hair? She is distracted and will be leaving soon. **Perhaps she's just not that into you**, or maybe you played "Sexual Healing" on repeat all night. It's time to cut your losses. Do you remember where you hid all that porn? Time to go find it...



IT'S GOING WELL, BUT...

it's **still anyone's game**. Proceed to dessert and more wine. If it stays like this, put your arm around her, or hold her hand. If she responds well, curling into you or squeezing your hand, your chances are good. If she pulls away or uses her hand to fix her hair, refer to Picture 1.



WONDERFUL.

It's **about time to kiss her**. She'll probably be receptive, but that doesn't mean you should attack her face with your lips right away. Wait for a pause in the conversation with eye contact. Watch how she uses her mouth. Is she licking or biting her lips, touching them with her fingers? If so, go for it.



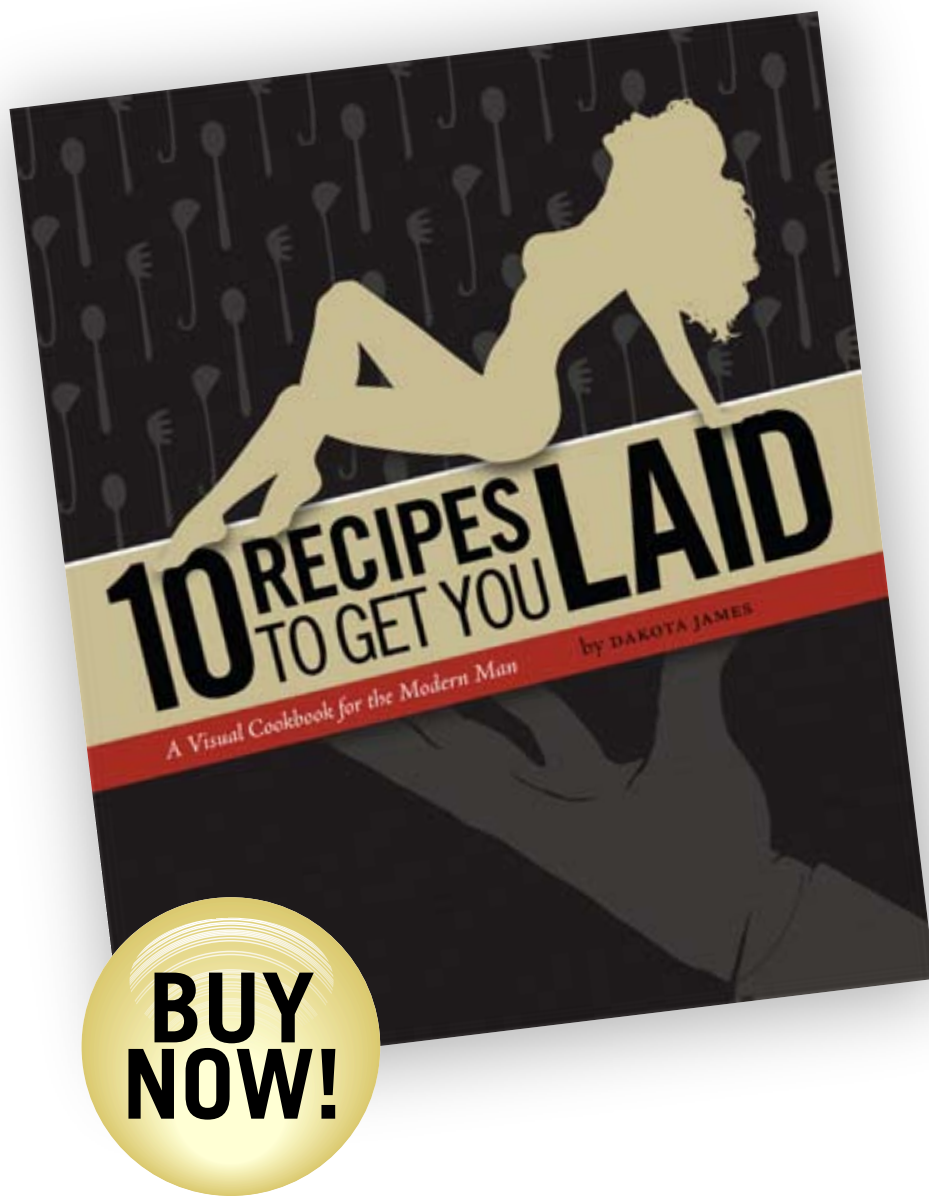
WELL PLAYED, SIR!

It's time to proceed to the bedroom. Just take her by the hand, and lead her there. Or if things are already hot and heavy, smoothly suggest you have your drink in the bedroom...

But how do you know for sure that *she's* into it?

Women have intuition. When we know it's time, we just know. Men, on the other hand, need pictures.

So here you go:



for more recipes and dating advice from Dakota,

VISIT US ONLINE at 10recipestogetyoulaid.com

