14 Restaurant-Style

Country Recipes

RECIPE LION

14 Restaurant-Style Country Recipes

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Letter from the Editors

Dear Cooking Enthusiast:

Finding great copycat recipes for your favorite restaurants is a great way to save money and enjoy the splendors at home. We especially love the restaurants that are country-inspired, like Cracker Barrel, Old Country Buffet, KFC, Bob Evans and many more. So we've gathered together our favorite recipes that are inspired by those restaurants. With this collection of 14 Restaurant-Style Country Recipes you'll find the best restaurant-style country dishes you can make yourself – and easily too!

Some of the best comfort dishes around come from good old-fashioned cooking of the south. In this 25-page collection you'll discover once again what you love most about country cooking recipes, from the best copycat restaurant chicken recipes, country biscuits, southern mashed potatoes, to the most irresistible country dessert recipes.

For more restaurant recipes and country recipes, be sure to visit RecipeLion.com. While you're there, subscribe to RecipeLion's free *Quick and Easy Recipes* newsletter to get free recipes delivered to your inbox every week.

Enjoy some great southern cooking!

Sincerely,

The Editors of RecipeLion

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Table of Contents

Country Recipes for Main Dish 5

Cracker Barrel Copycat Chicken Casserole 5

Country Fried Steaks with Chipotle Gravy 7

KFC-Inspired Fried Chicken 9

Country Roads Fried Chicken 11

Best Beef Brisket 13

Cracker Barrel Inspired Chicken & Dumplings 15

Country Recipes for Side Dish 17

Cracker Barrel Old Country Store Copycat Hash Browns 17

Bob Evans Copycat Dinner Rolls 18

Cracker Barrel Style Fried Okra 19

Country Lovin' Mashed Potatoes 20

Cracker Barrel Old Country Store Copycat Biscuits 21

Country Dessert Recipes 22

Cracker Barrel Old Country Store Copycat Cherry Chocolate Cobbler 22

Cracker Barrel Old Country Copycat Store Fried Apples 23

Authentic Peach Cobbler 24

Country Recipes for Main Dish

Cracker Barrel Copycat Chicken Casserole

This delicious Cracker Barrel copycat chicken casserole is so good you'll swear it's the real thing. Don't believe me? Try it out for yourself! Dishes like this are what we love most about great country cooking recipes.

Ingredients

- --Cornbread:
- 1 cup yellow cornmeal
- 1/3 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 2 tablespoons vegetable oil
- 3/4 cup buttermilk
- 1 egg
- 1/2 cup melted butter
- --Chicken Filling:
- 2 tablespoons butter
- 1/4 cup chopped yellow onion
- 1/2 cup celery, sliced thin
- 1 3/4 cups chicken broth
- 1 can cream of chicken soup
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 2 1/2 cups cooked chicken breasts, cut into bite-size pieces

Instructions

Cornbread:

1. Preheat oven to 375 degrees F. Mix all except melted butter together in mixing bowl until smooth.

2. Pour into greased 8-inch square baking pan and bake for 20 - 25 minutes until done. Remove from oven and let cool completely.

3. When cool, crumble cornbread and place 3 cups of cornbread crumbs in mixing bowl.

4. Add 1/2 cup melted butter to crumbs and mix well, set aside

Chicken Filling:

1. In saucepan on medium low heat, place butter and sauté onion and celery until transparent, stirring occasionally.

2. Add chicken broth, cream of chicken soup, salt and pepper. Stir until well blended and soup is dissolved completely.

3. Add chicken; stir and blend until mixture reaches a low simmer. Cook for 5 minutes, and then remove from heat.

4. Place chicken mixture in buttered 2 1/2-quart casserole dish or individual casserole dishes (about four).

5. Spoon cornbread crumb topping on top of chicken mixture; do not stir into chicken filling.

6. Place baking dish in preheated oven at 350 degrees F for 35 - 40 minutes. The crumbs will turn a golden yellow.

7. A side order of country green beans or salad makes for a hearty meal.

Country Fried Steaks with Chipotle Gravy

By: 29 Minutes to Dinner Volume II Cookbook from The Pampered Chef

If you're looking for recipes using ground beef, you'll love this recipe for Country Fried Steaks with Chipotle Gravy! Instead of using steaks, this is a more budget-friendly version of the classic recipe that the whole family will be sure to love.

Serves: 4

Cooking Time: 28 min

Ingredients

- 1 tablespoon plus 1 teaspoon chipotle pepper in adobo sauce, divided
- 1 pound lean ground beef
- 1 1/2 cups saltine crackers (about 37 crackers), finely crushed, divided
- 1 1/2 cups buttermilk, divided
- 1 egg
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper; coarsely ground
- 1/2 cup all-purpose flour
- 3 tablespoons vegetable oil
- 3/4 cup beef broth

Instructions

To prepare patties:

1. Finely chop chipotle pepper.

2. In a separate bowl, combine 1 teaspoon of the chipotle pepper, beef, ½ cup of the crackers, ¼ cup of the buttermilk, egg, salt and black pepper; mix well.

3. Shape beef mixture into four irregular-shaped patties, about ½ inch thick.

4. Place flour in first tray. Pour ¾ cup of the buttermilk in second tray and place remaining 1 cup cracker crumbs in third tray.

5. Lightly dredge each patty in flour, shaking off excess; dip into buttermilk and then into crackers, pressing gently to secure crumbs to patty.

To cook patties:

1. Add oil to skillet (do not use stainless cookware); heat over medium heat 1-3 minutes or until shimmering.

2. Place patties in skillet; cook 4-6 minutes on each side or until internal temperature reaches 160 degrees F and patties are no longer pink in center.

3. Remove patties from skillet to paper towel-lined plate (do not wipe out skillet).

To prepare gravy:

1. Add 2 tablespoons of the flour from the tray to the skillet, whisk until smooth.

2. Gradually add broth and remaining 1 tablespoon chipotle pepper, whisking until smooth.

3. Cook 1-3 minutes or until gravy comes to a boil, whisking constantly. Whisk in remaining ½ cup buttermilk.

4. Cook 1-3 minutes or until thickened, whisking constantly.

5. Serve gravy over steaks.

Notes:

Typically made with cube steak, ground beef is used here to make this a more budget-friendly recipe.

In a pinch, you can make a quick buttermilk substitute. Combine 1½ tablespoon white vinegar with enough milk to measure a total of 1½ cups. Let stand 5 minutes. The acid will sour and slightly thicken the milk.

KFC-Inspired Fried Chicken

Watch out Colonel because My KFC Inspired Fried Chicken is just as good as your crispy chicken recipes. Made with my not so secret herbs and seasoning, this will leave you coming back for more and enjoying bite after bite.

Ingredients

- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 pound of chicken (legs, thighs, breast - whatever preferred)
- 1/4 teaspoon garlic salt
- 1/4 teaspoon turmeric
- 1/4 teaspoon ground sage
- 3/4 teaspoon curry powder
- 3/4 teaspoon onion salt
- 3/4 teaspoon dry mustard
- 1/4 teaspoon mixed spice(ground)
- 1/4 teaspoon ground cloves
- 4 cups flour
- 2 eggs
- 1 cup (to 2) water

Instructions

1. Preheat oven to 300 degrees F.

2. Mix all spice ingredients together with the flour, set aside in large bowl. Beat eggs into water in separate bowl.

3. Place chicken pieces in an egg mixture just long enough to get saturated (add more water if necessary). Drain, and then coat each piece in the flour mixture.

4. Deep fry in hot oil until golden brown. Finish off the chicken by baking it for about 1 hour, or until juices run clear.

Country Roads Fried Chicken

The long drive to ma and pa's house was always worth it. Country Roads Fried Chicken was the heartfelt meal that would bring the family together at the dinner table. Bring your family together with this easy fried chicken recipe and crunch away.

Serves: 4

Ingredients

- 3 pounds cut up chicken
- Crisco for frying
- 1 1/2 cups all-purpose flour
- 1 tablespoon garlic salt
- 1 1/2 teaspoons black pepper
- 1 1/2 teaspoons paprika
- 1/4 teaspoon poultry seasoning
- 2/3 cup all-purpose flour
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1 beaten egg yolk
- 3/4 cup flat beer or water

Instructions

1. Combine flour and seasonings in a medium bowl.

2. Combine egg yolk and beer (or water).

3. Heat Crisco to 365 degrees in deep saucepan or deep fryer to a depth of about two inches.

4. Moisten chicken pieces, dip in flour, then batter, and then back into seasoned flour. Fry in hot Crisco for 15 to 18 minutes or until well browned. Drain on paper towel.

Best Beef Brisket

Why make anything other than the best? Look no further than this recipe to make the Best Beef Brisket. Everyone will be impressed with this dish but you'll know how easy it was to make. Taste the amazing barbeque flavors, its lip-smackin' good! It's just as good as any brisket you'll find when dining out.

Cooking Time: 3 hours

Ingredients

- 6-8 pound brisket trimmed of fat
- 1 1/2 teaspoons salt
- 1/2 cup finely chopped onion
- 1/2 cup ketchup
- 1/4 cup vinegar
- 1 tablespoon Worcestershire Sauce
- 1 1/2 teaspoons liquid smoke
- 1/4 teaspoon black pepper
- 2-3 crushed dry bay leaves
- 1/2 can beer

Instructions

1. Put brisket in 13"X9" casserole. Combine remaining ingredients. Pour over beef. Cover and refrigerate overnight.

2. Tear off 2 large pieces of HEAVY DUTY foil, each larger than the brisket. Fold around the brisket, rolling edges tightly and leaving and opening on 1 edge.

3. Pour the marinade into the opening and roll to seal tightly. Cook on the grill about 3 hours at med-high heat (or in the oven inside at 325 degrees F for 3 hours). Turn the brisket every 30 min

or so.

4. Open the pocket and pour off the marinade. Reserve. Sear the brisket on the grill for about 5 min per side at high heat to caramelize the sauce on it.

5. Thicken the marinade with regular BBQ sauce. Slice the brisket thinly and serve with sauce.

Cracker Barrel Inspired Chicken & Dumplings

There are a ton of chicken and dumplings recipes out there, but none ever compare to my favorite. Cracker Barrel Inspired Chicken & Dumplings is just like the one you can get at the restaurant, but you don't have to leave home to get it.

Serves: 6

Ingredients

- 1 whole chicken
- 3 carrots, cut up
- 1 yellow onion, minced
- 4 stalks of celery, chopped
- 2 bay leaves
- 1 teaspoon thyme
- 2 teaspoons sage
- pepper, to taste
- pinch salt
- 5 quarts water
- 3 cups strained stock
- 2 carrots, chopped
- 2 celery ribs, chopped
- 1 small yellow onion, chopped
- 1/2 teaspoon sage
- For Dumplings:
- 2 1/2 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3 tablespoons Crisco
- 2 tablespoons parsley, chopped or 1 tablespoon of dill weed
- 1 1/4 cups milk

Instructions

1. Simmer all stock ingredients in water for about 45 minutes.

2. Remove chicken from pot and cool until able to handle. Skin and bone chicken and cut or tear into small pieces.

3. Strain stock reserving 3 cups or so.

4. Add chicken and ingredients list for soup. Bring to a simmer while you are preparing the dumplings.

5. Dumplings can either be made with Bisquick or you make them with the ingredients listed above.

6. Mix dry ingredients and cut in Crisco, using a pastry blender or two knives.

7. Add parsley or dill and stir milk in with a wooden fork. Do not over mix.

8. Drop by large spoonful's on top of the simmering soup. Simmer 5 minutes with the lid off, then cover and simmer 15 to 20 minutes longer. Serve immediately.

Country Recipes for Side Dish

Cracker Barrel Old Country Store Copycat Hash Browns

Hash browns like Cracker Barrel's creamy, gooey hash browns feature a unique touch: a cornflake crust. Requiring no prep time, they make a quick and satisfying meal. Once you dive into this copycat version of their restaurant classic, you'll be hooked!

Cooking Time: 1 hour

Ingredients

- 1 2 pound bag, frozen hash browns, thawed
- 1 medium-sized onion, chopped finely
- 6 tablespoons margarine, melted
- 1 pound sour cream
- 8 ounces Cheddar or Colby cheese, shredded
- 1 can (10.5-ounce) cream of chicken soup
- cornflakes, crushed
- 4 tablespoons margarine, melted

Instructions

1. In a 13 x 9-inch baking pan, make single layers of the following: Potatoes, onions, 6 tablespoons melted margarine, sour cream, Cheddar cheese and soup. Sprinkle top with cornflakes.

2. Drizzle 4 tablespoons margarine over top. Bake at 350 degrees F for 1 hour or until bubbly and piping hot.

Bob Evans Copycat Dinner Rolls

Get the taste of Bob Evan's soft, warm dinner rolls without having the leave the house. This copycat recipe is easy, delicious and pairs well with any meal.

Cooking Time: 30 min

Ingredients

- 2 packages active dry yeast
- 2 cups milk, scalded, cooled to lukewarm, divided
- 1/4 cup granulated sugar
- 2 teaspoons salt
- 2 eggs, beaten
- 1/4 cup vegetable shortening or margarine
- 5 cups all-purpose flour
- Melted butter

Instructions

1. Dissolve yeast in 1/2 cup milk. Stir in remaining milk, the sugar, salt, eggs, shortening and 5 cups flour. Beat until smooth, adding more flour as needed to make the dough easy to handle.

2. Turn dough onto lightly floured board and knead until smooth and elastic, about 5 minutes. Place in greased bowl and turn greased side up. Cover and let rise in warm place until doubled.

3. Shape into rolls. Dip in melted butter. Place in greased muffin cups or 3 inches apart on greased baking sheets. Let rise again, then bake at 325 degrees F for 20-30 minutes. Brush again with melted butter.

Cracker Barrel Style Fried Okra

There's one way to get my kids to eat vegetables and that's to fry it! Cracker Barrel Style Fried Okra is a great copy-cat, easy vegetable recipe that is just like the one you can get at the restaurant, but made in the comfort of your own home.

Ingredients

- 1 pound tender okra
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1/3 cup yellow cornmeal
- 1/4 cup bacon drippings, oil, or shortening

Instructions

1. Wash the okra well and cut off the ends.

2. Slice okra into 1/4-inch rounds.

3. Combine the salt, pepper, and cornmeal. Toss the okra into the cornmeal mixture.

4. Heat the bacon drippings, oil, or shortening in a large skillet. Add okra slices and sauté until they are tender and golden.

Country Lovin' Mashed Potatoes

If you're looking for easy potato recipes but also some great comfort recipes too, than mashed potatoes is what you need. This recipe for Country Lovin' Mashed Potatoes is simply the best; nothing beats southern food!

Ingredients

- 2 pounds russet potatoes, peeled and chopped (leave on some peel)
- 3 garlic cloves, thinly sliced
- 5 tablespoons butter
- 1/2 cup heavy cream
- salt to taste
- freshly ground black pepper to taste
- 1 cup shredded Cheddar cheese

Instructions

1. Place the potatoes in a large saucepan of salted water and bring to a boil. Cook at a low boil for about 15 minutes, until tender.

2. Meanwhile, combine the garlic, butter, and cream in a saucepan, and simmer for about 20 minutes. Transfer the mixture to a blender and puree until smooth.

3. Drain the potatoes, place in a mixing bowl, and add the garlic cream puree. Mash together with a potato masher or fork, leaving them slightly lumpy.

4. Stir in the shredded cheddar cheese and mix together. Season with salt and pepper. Return to pot to reheat if necessary.

Cracker Barrel Old Country Store Copycat Biscuits

These light buttermilk biscuits are the perfect start to any meal. Serve them as an appetizer, a side or even use them as bread for a sandwich. No matter how you serve them, these Cracker Barrel Old Country Store copycat biscuits will be a winner every time.

Ingredients

- 2 1/4 cups baking mix
- 2/3 cup buttermilk
- 1 teaspoon granulated sugar
- 1 tablespoon butter, melted

Instructions

1. Preheat oven to 450 degrees F.

2. Mix first three ingredients together, add 1 tablespoon of the melted butter into batter. Stir ingredients until soft dough forms.

3. Turn onto surface that has been dusted with flour. Knead 20 times, roll 1/2-inch thick, cut with a cutter into biscuits, and place in an ungreased 8-inch square cake pan.

4. Place biscuits next to each other, when you've placed all of them in the pan flatten slightly. Bake for 8 to 10 minutes.

Country Dessert Recipes

Cracker Barrel Old Country Store Copycat Cherry Chocolate Cobbler

Chocolate and cherry is a winning combination. Try them together in this delicious copycat version of Cracker Barrel's cherry chocolate cobbler. This is perfect served warm with whipped cream.

Serves: 6

Cooking Time: 45 min

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup butter
- 6 ounces semisweet chocolate morsels
- 1/4 cup milk
- 1 egg
- 21 ounces can cherry pie filling
- 1/2 cup nuts, finely chopped

Instructions

1. Preheat oven to 350 degrees F.

2. In large bowl, combine flour, sugar, baking powder, salt and butter; cut with pastry blender until crumbs are size of large peas. Melt over hot (not boiling) water, semisweet chocolate morsels. Remove from heat and cool slightly at room temperature (about 5 minutes). Add milk and egg to melted chocolate and mix well. Blend chocolate into flour mixture.

3. Spread cherry pie filling in bottom of a 2-quart casserole. Drop chocolate batter randomly over cherries. Sprinkle with chopped nuts. Bake for 40 to 45 minutes.

Cracker Barrel Old Country Copycat Store Fried Apples

Bacon drippings add a crisp flavor to this copycat fried apple recipe. This tart dish makes an atypical and delicious dessert. It's one of the most popular items on the menu at the restaurant, now it can be the most popular at your house!

Cooking Time: 20 min

Ingredients

- 6 large tart green Granny Smith apples
- 1 teaspoon lemon juice
- 1/4 cup bacon drippings
- 1/4 cup brown sugar
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- dash of nutmeg

Instructions

1. In a large skillet, melt bacon drippings.

2. Pour apples evenly into the skillet. Sprinkle with lemon juice, brown sugar and salt.

3. Cover and cook over low heat for 15 minutes, until apples are tender and juicy.

4. Sprinkle with cinnamon and nutmeg.

Authentic Peach Cobbler

You don't get more southern or country for dessert than a good old-fashioned peach cobbler recipe. Made with only the most fresh and wholesome ingredients, this authentic peach cobbler is guaranteed to please.

Cooking Time: 45 min

Ingredients

- 1/4 pound melted butter
- 4 to 5 cups tree-ripened peaches
- 1 1/2 cups sugar
- 1 pinch cinnamon
- 1 pinch nutmeg
- 1 cup flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup milk

Instructions

1. Preheat oven to 350 degrees. Butter and flour a 9 by 13-inch glass casserole dish.

2. Pour melted butter into the dish. In a saucepan, slowly cook the peaches with 1/2 cup sugar until soft.

3. Add cinnamon and nutmeg to taste.

4. Combine flour with remaining sugar, baking powder, and salt.

5. Whisk in milk and pour mixture into pan over butter.

6. Gently pour cooked peaches evenly over batter.

7. Cook for 45 minutes or until golden brown.

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Included in this eCookbook

- 14 Country Recipes: Cracker Barrel Restaurant Recipes and More:
    - Cracker Barrel Copycat Chicken Casserole
    - Country Fried Steaks with Chipotle Gravy
    - Country Lovin' Mashed Potatoes
    - Cracker Barrel Old Country Store Copycat Fried Apples

    and more!