

17 New
Top Secret

**Restaurant
Copycat Recipes**



RECIPE  **LION** Discover Your Inner Chef

17 New Top Secret Restaurant Copycat Recipes

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Letter from the Editors

Dear Cooking Enthusiast:

We all love going out to dinner, but with budgets continuing to be tight for many consumers, finding ways to cut back is important. This doesn't mean you can't continue to enjoy amazing restaurant recipes. Thanks to the many talented home cooks out there spending time cracking the secrets of these restaurant recipes, many of these awesome recipes are now available to cook at home.

Here at RecipeLion we've put together another collection of fantastic restaurant recipes for everyone to explore cooking. Though the copycat recipes aren't exact replicas they're close and delicious enough to wow family and friends with. This *17 New Top Secret Restaurant Copycat Recipes* eCookbook includes a variety of favorites from restaurants you love, like Cracker Barrel, Olive Garden, Chili's, Hard Rock Café and Panera Bread.

It is important to note that none of these copycat recipes are the actual copyright protected top secret recipes. Instead, they are copycat recipes that do their best to taste as close as possible to the famous recipes.

For more delicious Restaurant Copycat Recipes, be sure to visit [RecipeLion.com](http://www.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.

Get ready for spring and enjoy cooking for your friends and family!

Sincerely,

The Editors of RecipeLion

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Cracker Barrel Copycat Grilled Chicken Tenderloin

We've seen the love; everyone can't get enough of Cracker Barrel copycat recipes. We've got another amazing one to check out; this Cracker Barrel Copycat Grilled Chicken Tenderloin is delicious. It's much like eating out, but at home.

Ingredients

- 1 pound chicken breast tenders
- 1/2 cup Italian dressing (drain and discard spices)
- 1 teaspoon fresh lime juice
- 1 1/2 teaspoons honey

Instructions

1. Mix dressing, lime juice and honey together.
2. Pour over chicken tenders, making sure all chicken tenders are covered. Marinate for 1 hour.
3. Braise tenders in a nonstick pan or grill to lightly golden in color until cooked through.

Crocodile Café Chicken Tortilla Soup



Feast your taste buds one of the best copycat recipes inspired by Crocodile Cafe. Never been there? Well you don't have to go now; this Crocodile Cafe Chicken Tortilla Soup is the perfect, zesty soup to make at home.

Serves: 8

Ingredients

- 2 quarts chicken stock, divided
- 1 large red onion, diced
- 3 corn tortillas, fried and broken
- 3 Roma tomatoes, diced
- $\frac{1}{2}$ bunch of cilantro
- 8 ounces ancho chile paste or 6 or 7 ancho chiles, pureed
- 2 large chicken breast halves, cooked and shredded
- salt to taste
- 6 ounces ranchero cheese, crumbled
- 2 corn tortillas, fried crisp

Instructions

1. Bring 1 quart chicken broth to boil with onion in soup pot.
2. Combine remaining chicken broth with 3 fried tortillas in a blender and blend until combined and slightly thickened.
3. Pour into heated broth along with tomatoes, cilantro, chile paste and chicken. Season to taste with salt. Bring again to boil.
4. Serve garnished with ranchero cheese and tortilla strips.

Nutritional Information

Each serving with cheese and chips contains about: 146 calories, 866 mg sodium, 31 mg cholesterol, 4 g fat, 9 g carbohydrates, 17 g protein, and 0.55 g fiber

Notes

To puree ancho chiles, soak 6 or 7 chiles in hot water until tender, or simmer just until tender. Remove stem and seeds and puree in blender with small amount of water until paste is formed. Strain through sieve to remove skin, if desired.

Cracker Barrel Copycat Corn Bread Dressing

It doesn't need to be holiday time to enjoy this Cracker Barrel Copycat Corn Bread Dressing. Just like you get at the restaurant, this ranks high in my house among copy cat recipes. Make it with some chicken tonight!

Serves: 16

Cooking Time: 1 hr

Ingredients

- $\frac{3}{5}$ cup chopped onion
- 8 cups day-old grated corn bread
- 4 cups day-old grated biscuits
- $\frac{1}{4}$ cup dried parsley flakes
- 2 teaspoons poultry seasoning
- 2 teaspoons ground sage
- 1 teaspoon coarse ground pepper
- 1 stick of butter, melted
- 1 quart plus 1 (14-ounce) can chicken broth

Instructions

1. Preheat oven to 400 degrees F.
2. Mix onion, celery, corn bread, biscuits, parsley, poultry seasoning, sage and pepper in a large mixing bowl. Add melted butter and blend well.
3. Add chicken broth to dry ingredients and mix well. The dressing should have a wet but not soupy consistency like a quick bread batter.
4. Divide mixture evenly into two 8-inch pans sprayed with nonstick spray. Bake at 400 degrees F uncovered for 1 hour or until lightly brown on the top.

Hard Rock Café Twisted Mac N' Cheese

This Hard Rock Café Twisted Mac N' Cheese is one of the best copycat mac 'n cheese's available - made unique by the addition of Monterey jack cheese. The red bell peppers and parsley add crunch and color. It's a favorite among copycat recipes.

Serves: 4

Ingredients

- 2 cups cavatappi pasta
- $\frac{1}{3}$ cup whole milk
- 4 ounces Velveeta
- $\frac{1}{2}$ cup cheddar cheese, shredded
- $\frac{1}{2}$ cup Monterey jack cheese, shredded
- $\frac{1}{8}$ teaspoon cayenne pepper, ground
- $\frac{1}{8}$ teaspoon ground black pepper
- $\frac{1}{4}$ cup red bell pepper, diced and roasted
- 2 teaspoons seasoned breadcrumbs
- 2 teaspoons Parmesan cheese, grated
- $\frac{1}{4}$ teaspoon parsley, minced

Instructions

1. Use a large saucepan to cook pasta following the directions on the package, then drain
2. Combine milk, Velveeta, cheddar cheese, jack cheese, cayenne pepper, and black pepper in the same saucepan, and heat over low heat for about 10 minutes until cheese is melted and sauce is smooth. Add pasta and roasted pepper to the pan, and then toss to coat pasta.
3. Combine the breadcrumbs, parmesan and parsley in small bowl.
4. Pour pasta into a serving bowl and then sprinkle parmesan breadcrumbs over the top.

Chili's Style Margarita Grilled Chicken

This copycat recipe is zesty and flavorful, just like the real thing. Chili's-style Margarita Grilled Chicken is so good; you won't be able to tell the difference between your kitchen and the restaurant!

Serves: 4

Ingredients

- 4 boneless, skinless chicken breasts
- 1 cup liquid margarita mix
- Freshly ground black pepper, to taste

Instructions

1. Pour margarita mix over chicken breasts, and marinate for 2 hours in refrigerator.
2. When ready to prepare, drain and dust chicken breasts with black pepper.
3. If you do not have a grill, use an iron skillet. Bring to medium high temperature and spray skillet with an oil coating. Braise the chicken breasts until done on each side.
4. Serve with a serving of your favorite Mexican rice, black beans, and pico de gallo.

Wendy's Chili



As restaurant copycat recipes go, this version of Wendy's Chili is bang-on! We swear, if you put it into one of those paper cups like they serve it in at Wendy's, you'd be hard-pressed to tell this was simply a restaurant copycat recipe. It tastes just like Wendy's chili!

Serves: 8

Cooking Time: 3 hr

Ingredients

- 2 pounds ground beef
- 1 29-ounce can tomato sauce
- 1 29-ounce can kidney beans with liquid
- 1 29-ounce can pinto beans with liquid
- 1 medium onion, diced
- 2 green chiles, diced
- 1 rib celery, diced
- 3 medium tomatoes, chopped
- 2 teaspoons cumin powder
- 3 tablespoons chili powder
- 1 1/2 teaspoons black pepper
- 2 teaspoons salt
- 2 cups water

Instructions

1. Brown the beef and drain the fat off.

2. Crumble the cooked beef into pea size pieces.
3. In a large pot, combine the beef with the remaining ingredients and bring to a simmer over low heat.
4. Cook, stirring every 15 minutes, for 2-3 hours.

Chili's Chicken Mushroom Soup

Save yourself the trouble of going out tonight--try this copycat recipe for Chili's Grill and Bar Chicken Mushroom Soup!

Makes: 3

Ingredients

- 1/4 cup margarine
- 1/4 cup yellow onion, cut into 1/4-inch pieces
- 1/4 cup carrots, cut into 1/4-inch pieces
- 1/4 cup celery, cut into 1/4-inch pieces
- 3 cups sliced mushrooms (about one 8-ounce package), cut into 1/8-inch slices
- 1/2 cup all-purpose flour
- 5 1/2 cups chicken broth
- pinch of dried tarragon
- 1/4 teaspoon dried thyme
- 1/2 teaspoon white pepper
- 1 teaspoon black pepper
- 1/2 teaspoon hot pepper sauce
- 3/4 pound chicken, cooked and diced
- 1 tablespoon fresh parsley, chopped
- 3 cups half-and-half
- 1 1/2 teaspoons lemon juice

Instructions

1. Melt margarine in large heavy pot. Add vegetables and sauté until tender over medium-low heat.
2. Slowly sift flour over vegetables and let cook briefly, stirring regularly. Do not let flour brown.
3. Slowly add chicken broth to vegetable-flour mixture, stirring constantly. Add herbs, pepper sauce, and parsley and stir well. Simmer 10 minutes.
4. Stir in half-and-half, lemon juice, and chicken. Bring to simmer and cook 10 minutes. Serve immediately.

Melting Pot Green Goddess Dip



Try this delicious green goddess dip with fresh cut vegetables or your favorite chips or bread. It's such a simple copycat recipe to make and comes together in minutes. The best part is that it tastes just like it's from The Melting Pot.

Serves: 12

Ingredients

- 8 ounces cream cheese, cut into slices
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup sour cream
- 2 tablespoons onion, finely chopped
- 2 tablespoons parsley, finely chopped
- 2 tablespoons chives, chopped

Instructions

1. In a microwave-safe container, microwave cream cheese and milk for 2 to 4 minutes, whisking after each minute, until cream cheese melts and mixture is smooth.
2. Stir in sour cream, onion, parsley and chives. Refrigerate until cold.

Olive Garden Bruschetta al Pomodoro Day



Savor the classic flavors of fresh tomato and basil with this Faux Olive Garden Bruschetta al Pomodoro. This copycat recipe has all the taste of the real thing, but half the price and in the comfort of your own home!

Ingredients

- 4 medium tomatoes
- 8 fresh basil leaves, chopped
- 8 slices crusty bread
- 3 cloves garlic
- 6 tablespoons extra virgin olive oil
- Salt, to taste
- Pepper, to taste

Instructions

1. Chop tomatoes, season with salt, pepper, chopped basil, and oil.
2. Grill bread, brush with garlic and top with tomatoes.

Panera Tomato Mozzarella Salad



Bring this delicious Panera salad into your home for a quick and easy meal. This copycat recipe is so simple and is the perfect lunch on a summer day.

Serves: 4

Ingredients

- 1 loaf focaccia bread
- 6 ripe tomatoes, chopped
- 2 tablespoons fresh basil, chopped
- Red onion, sliced paper thin
- 4 ounces fresh mozzarella, cut into cubes
- Balsamic vinaigrette

Instructions

1. Cut bread into four wedges, place on plate.
2. Gently toss tomatoes, basil and red onion together.
3. Place 1/4 mixture on each wedge of bread, top with 1/4 of cheese cubes.
4. Pour about 2 ounce of dressing over each.

Ruby Tuesday Chicken Quesadilla



Ruby Tuesday features some of the best food around. Use copycat restaurant recipes like this recipe to make the best food around right in your own kitchen. Ruby Tuesday copycat recipes show you how to make delicious recipes.

Ingredients

- 5 ounces chicken breast halves, boned and skinned
- Italian salad dressing, to coat
- 1 12-inch flour tortilla
- Melted margarine, for coating
- 1 cup Cheddar or Monterrey jack cheese, shredded
- 1 tablespoon plus 1/4 cup tomato, diced
- 1 tablespoon jalapeno pepper, diced
- Cajun seasoning, to taste
- 1/2 cup lettuce, shredded
- Sour cream
- Salsa, for dipping
-

Instructions

1. Place chicken breast in a bowl with enough Italian dressing to coat; allow to marinate 30 minutes in refrigerator.
2. Grill marinated chicken until done in a lightly oiled pan. Cut into 3/4" pieces and set aside.
3. Brush one side of tortilla with margarine and place in frying pan over medium heat.
4. On one half of tortilla, add cheese, 1 tablespoon tomatoes, peppers, and Cajun seasoning (in that order). Make sure to spread to the edge of the half. Top with diced chicken, fold empty

tortilla side on top, and flip over in pan so that cheese is on top of chicken.

5. Cook until very warm throughout.
6. Remove from pan to serving plate and cut into six equal wedges on one side of plate.
7. On the other side put lettuce, topped with 1/4 cup tomatoes, and then topped with sour cream.
8. Serve your favorite salsa in a small bowl on the side.

Macaroni Grill Copycat Chick L'Orange

Is the Grilled Chick L'Orange your favorite dish at Macaroni Grill? Why not create it in the comfort of your own kitchen with this copycat recipe? This grilled chicken copycat recipe is just as good as the recipe that's served at Macaroni Grill. Make it for your next family meal.

Serves: 4

Ingredients

- 8 to 10 ounces, sliced thin boneless, skinless chicken breast
- 1/4 cup diced Andouille or smoked sausage
- 1/4 cup diced carrots
- 1/4 cup diced red bell pepper
- 1/4 cup diced celery
- 1/4 cup diced onion
- 1 clove, crushed garlic
- 1/2 cup olive oil
- 2 cups soy sauce
- 1 splash white wine
- 1 cup orange juice

Instructions

1. Cut whole breast in half, and then from side to side, yielding 4 breast shaped slices of chicken; dip in the soy sauce.
2. In a hot pan, start with olive oil, then add carrots, red bell peppers, and andouille; sauté for 2 minutes.
3. Add celery and onion; sauté for 2 minutes. Look for clear onions, and slight burning on edges of vegetables.
4. Add chicken to pan, searing both sides, while scraping the bottom of the pan to prevent burning.
5. Add garlic. De-glaze with white wine; add orange juice and reduce by half.
6. The sauce should have a rich brown color, with a slight hint of orange.
7. Serve with white rice and steamed broccoli.

Macaroni Grill Copycat Fonduta Gamberi

Macaroni Grill offers a menu packed full of amazing tasting entrees, like this Macaroni Grill Fonduta Gamberi. Thanks to this amazing copycat recipe you can make this popular dish in your kitchen tonight!

Ingredients

- 2 cups half-and-half
- 1 tablespoon clam juice
- 2 tablespoons dry white wine
- 3 tablespoons butter
- 1 shallot, finely chopped
- 2 tablespoons flour
- 4 cups rough chopped spinach
- 1 cup canned artichoke hearts, chopped
- 8 large shrimp, peeled, cleaned and chopped
- 1/8 teaspoon cayenne pepper (more to taste)
- 1/8 teaspoon freshly ground black pepper
- 1/2 cup shredded Mozzarella cheese, optional

Instructions

1. In a large saucepan over medium heat, combine half-and-half, clam juice and white wine.
2. In a separate saucepan, melt butter. Add shallots and sauté until translucent.
3. Add flour to butter mixture, stirring until flour is absorbed. Cook, stirring constantly, 2 to 3 minutes.
4. Add heated half-and-half mixture all at once to the shallot mix, stirring constantly with a wire whip to remove any lumps.
5. Add spinach, artichokes, shrimp, cayenne and black pepper and bring to a boil.
6. Reduce heat and simmer 3 minutes, stirring occasionally, so the mixture does not scorch.
7. Remove mixture from heat, and stir in cheese, if desired.
8. Pour dip into bowl and serve hot.

Olive Garden Copycat Apple Carmelina

If you're craving a divine Italian dessert but don't want to spend the money, this Olive Garden Copycat Apple Carmelina might be the answer to your prayers. Enjoy this sweet treat in your pajamas just because you can!

Ingredients

- 2 cans (20-ounce) sliced apples, drained
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon apple pie spice
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup granulated sugar
- 5 tablespoons butter, softened

Instructions

1. For filling, mix apples, sugar, apple pie spice, brown sugar, flour and salt together; stir well.
2. Pour into a lightly buttered 8-inch square baking dish.
3. For topping, mix the flour, salt and sugars and blend well. Add and work in the softened butter to the topping ingredients. Mixture should look like coarse meal.
4. Sprinkle over apples and place in a preheated oven at 350 degrees F for 30 to 35 minutes.
5. Serve topped with your favorite vanilla ice cream and a drizzle of caramel sauce.

Olive Garden Copycat Capellini Primavera

The fresh tasty pasta you love to order at Olive Garden can now be made at home with this great copycat recipe! Olive Garden Copycat Capellini Primavera will knock your socks off.

Serves: 4

Ingredients

- 1/2 cup butter
- 1 1/2 cups onion, chopped
- 3/4 cup carrots, julienned
- 5 cups broccoli florets, cut into 1-inch pieces
- 3 cups mushrooms, sliced
- 1 1/4 cups yellow squash, thinly sliced (cut squash in half lengthwise before slicing)
- 1 teaspoon garlic, minced
- 1 1/2 cups water
- 1 tablespoon beef bouillon granules (or vegetable broth)
- 1/4 cup sun-dried tomatoes, oil-packed, minced
- 1 1/4 cups crushed tomatoes in pure olive oil
- 1 tablespoon fresh parsley, finely chopped
- 1/4 teaspoon oregano
- 1/4 teaspoon rosemary
- 1/8 teaspoon crushed red pepper flakes
- 1 pound fresh angel hair pasta
- 1/2 cup Parmesan cheese, freshly ground

Instructions

1. Melt butter in Dutch oven over medium heat. Sauté onions, carrots and broccoli in butter 5 minutes.
2. Add mushrooms, squash, and garlic. Sauté 2 minutes.
3. Add all remaining ingredients except pasta and cheese; stir well.
4. Bring to simmer, then cook 8 to 10 minutes or until vegetables are tender and flavors are well blended.
5. Serve over cooked angel hair pasta. Top with Parmesan cheese.

Olive Garden Copycat Lasagna

Garfield isn't the only one who goes crazy for lasagna. Try this copycat recipe for Olive Garden's classic Italian dish. Olive Garden Copycat Lasagna won't leave you wanting more.

Ingredients

- 1/2 pound sweet or salted butter
- 12 ounces heavy cream
- White pepper, freshly ground
- 1 1/2 cups fresh Parmesan, grated
- 18 (.5-ounce) slices mozzarella cheese
- 1 pint ricotta cheese
- 2 ounces Romano cheese, grated
- 3 ounces mozzarella cheese, shredded
- 2 tablespoons green onions, sliced
- 2 teaspoons fresh parsley, chopped
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 teaspoon dried basil
- 1/4 teaspoon dried oregano
- 4 cups broccoli florets
- 2 cups carrots; sliced 1/4-inch, chopped
- 4 cups mushrooms, sliced 1/4-inch
- 2 cups red bell peppers, diced
- 1 cup green bell pepper, diced
- 1 cup yellow onion, diced
- 1 cup zucchini, sliced
- Lasagna strips

Instructions

1. Lay out enough dry lasagna strips in a 9 x 13-inch pan to ensure you have enough to make 3 full layers, with very little overlap on each layer. Remove the dry strips and cook according to package instructions until barely "al dente" and drain.
2. Alfredo Sauce: Heat water to a boil in the bottom of a double boiler. Add butter, cream and pepper to the top pot and heat until butter is completely melted, then stir in Parmesan until melted and blended. Remove top pot and set aside to cool. Divide the sauce into 2 equal portions. Refrigerate 1 portion for use later.

3. Ricotta Cheese Mix: Combine all ingredients and 1 1/4 cups Alfredo Sauce in a bowl and blend thoroughly with a rubber spatula. Set aside at room temperature.
4. Vegetables: Combine all veggies and mix well.
5. Assembly: Coat the bottom and sides of a 9 x 13-inch baking dish with vegetable spray. Lay out cooked lasagna strips (about 4) to cover entire bottom. Spread 1 1/4 cups of the Ricotta mix evenly over the strips. Top with 8 cups of veggie mix and spread out evenly. Lay out 9 of the mozzarella slices to cover the veggie layer.
6. Repeat this layering. Top the second layer of mozzarella slices with lasagna strips and spread them evenly with 1 1/4 cups ricotta cheese mix to finish.
7. Cooking: Spray a sheet of foil with vegetable spray and cover the baking dish tightly with the foil, sprayed side down. Bake in a preheated 375 degree F oven for about an hour or until the internal temp is 165 degrees F.
8. Remove from the oven and allow to sit for a few minutes, covered, before cutting and serving.
9. Immediately prior to serving, heat the reserved portion of Alfredo Sauce and ladle the hot sauce over each slice of lasagna as it is served.

Olive Garden style Black Tie Mousse Cake

This copycat recipe for Olive Garden-style Black Tie Mousse Cake is as decadent and delicious as the real thing, but easier and cheaper to make!

Ingredients

- 2 cups flour
- 2 cups sugar
- $\frac{3}{4}$ cup cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- 1 cup black coffee
- 1 cup milk
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{4}$ cup butter
- $\frac{1}{8}$ teaspoon salt
- 3 tablespoons milk
- 1 teaspoon vanilla extract
- 2 cups confectioners' sugar

Instructions

1. Preheat oven to 350 degrees F.
2. Sift first 6 ingredients together in large bowl. Add eggs, coffee, milk, vegetable oil and the 2 teaspoons vanilla extract; blend until smooth.
3. Pour thin batter into a greased 13 x 9-inch baking pan. Bake for 35 minutes.
4. Meanwhile, cream butter until soft and stir in confectioners' sugar, the $\frac{1}{8}$ teaspoon salt, the 3 tablespoons milk, and the 1 teaspoon vanilla extract. Beat until smooth and creamy adding more milk, if necessary.
5. Spread over warm cake.

Red Robin Style Bonzai Hamburger

Dive in to a mouthful of flavor with this delicious burger copycat recipe. Red Robin makes some of the best burgers around. Red Robin copycat recipes let you bring their delicious signature flavors into your home.

Serves: 1

Ingredients

- $\frac{1}{3}$ pound ground hamburger meat
- 1 sesame bun
- 1 tablespoon mayonnaise
- $\frac{1}{4}$ cup lettuce, shredded
- 1 pineapple ring
- 2 cups teriyaki sauce, divided into two bowls with one cup in each
- 2 slices of tomato
- 1 slice Cheddar cheese

Instructions

1. Form round burger patty. Marinate burger patty in one bowl of teriyaki sauce for 30 minutes. Marinate pineapple ring in second bowl of teriyaki sauce for 30 minutes.
2. Remove burger patty and grill on high heat to desired doneness. Melt Cheddar cheese on top of patty while still on grill pan by covering with lid.
3. Grill pineapple ring on medium heat for 1 minute on each side.
4. Spread mayo on both halves of the bun. On bottom bun, place tomato slices, followed by the broiled hamburger patty with cheese with the tomato on the very bottom.
5. On top of burger patty, stack the pineapple ring and shredded lettuce. Place the top half of the bun on top.

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Included in this eBook

- *17 New Top Secret Restaurant Copycat Recipes*, including:
 - Cracker Barrel Copycat Grilled Chicken Tenderloin
 - Chili's Grill and Bar Chicken Mushroom Soup
 - Panera Tomato Mozzarella Salad
 - Olive Garden Copycat Lasagna

...and more!