

# RECIPE LION'S



100+

All-Time Best

Copycat Recipes

## RecipeLion's 100+ All-Time Best Copycat Recipes

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## Letter from the Editors

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Dear Reader,

What are you craving today? Whether you aren't able to go out to your favorite restaurant or you're looking to save some money by cooking at home, these copycat recipes are exactly what you need. With this cookbook you can be prepared to get some of your favorite meals without leaving your own kitchen.

We have gathered together all of our favorite copycat recipes, from Applebee's and Cheesecake Factory to homemade alternative to store-bought ingredients. There is even a recipe for everyone's favorite Samoa Girl Scout cookies!

If you love these recipes sure to check out our [Restaurant-Style Country Recipes](#) and [Copycat Recipes for Baking Ingredients](#) on the RecipeLion website.

For more delicious copycat recipes, be sure to check out RecipeLion. Sign up for RecipeLion's *Quick and Easy Recipes* newsletter to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

*The Editors of RecipeLion*

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## Table of Contents

Table of Contents .....	4
<b>Applebees</b> .....	<b>7</b>
Applebee's Copycat Chimicheesecake .....	7
Copycat Applebee's French Onion Soup Recipe .....	8
Copycat Applebee's Smothered Steak Skillet .....	9
Copycat Maple Butter Pecan Blondie .....	11
Just Like Applebee's Chicken Cavatappi .....	12
<b>Bob Evan's</b> .....	<b>13</b>
Bob Evan's Chili Recipe (Copycat) .....	13
Bob Evan's Copycat Sausage Gravy Recipe .....	14
Bob Evan's Mashed Potatoes Copycat Recipe .....	15
<b>Cheesecake Factory</b> .....	<b>16</b>
Better Than Cheesecake Factory Red Velvet Cheesecake .....	16
Cheesecake Factory Pretzel Crusted Chicken Copycat .....	18
Copycat Cheesecake Factory Chinese Chicken Salad .....	19
Copycat Cheesecake Factory Four Cheese Pasta .....	21
Copycat Cheesecake Factory Funfetti Cheesecake .....	22
<b>Chick-fil-A</b> .....	<b>24</b>
Chick-fil-A Chicken Tortilla Soup Recipe (in a Slow Cooker) .....	24
Copycat Chick-fil-A Sauce Recipe .....	25
<b>Chipotle</b> .....	<b>26</b>
Copycat Lime Tortilla Chips .....	26
How to Make a Chipotle-Style Chicken Burrito Bowl .....	27
<b>Cracker Barrel</b> .....	<b>29</b>
Cracker Barrel Biscuit Recipe .....	29
Cracker Barrel Chocolate Cobbler [Copycat] .....	30
Cracker Barrel Old Country Store Copycat Sawmill Gravy .....	31
Copycat Chicken Casserole from Cracker Barrel .....	32
Copycat Cracker Barrel Banana Pudding .....	34
Copycat Cracker Barrel Broccoli Cheddar Chicken .....	35
Copycat Cracker Barrel Chicken and Dumplings .....	36
Copycat Cracker Barrel Hash Browns Casserole .....	37
Copycat Cracker Barrel Meatloaf Recipe .....	38
Copycat Cracker Barrel Old Country Store Potato Soup .....	39
Just Like Cracker Barrel Homemade Mashed Potatoes .....	40
<b>Dunkin Donuts</b> .....	<b>41</b>
Copycat Mini Donut Holes .....	41
Dunkin' Donuts Bavarian Cream Filled Doughnuts Copycat .....	42
<b>KFC</b> .....	<b>44</b>
KFC Style Copycat Gravy .....	44
Knockoff KFC Fried Chicken Recipe .....	45
<b>McDonald's</b> .....	<b>47</b>
Copycat McDonald's Shamrock Shake .....	47
Easy Fried Apple Pies .....	48



Homemade McDonald's Hot Mustard .....	49
McDonald's Copycat Big Mac Sauce .....	50
<b>Olive Garden .....</b>	<b>51</b>
Copycat Olive Garden Chicken and Gnocchi Soup .....	51
Olive Garden Breadstick Lasagna .....	52
Olive Garden Bread Sticks Copycat Recipe .....	53
Olive Garden Chicken Parmesan Vino Blanco Copycat .....	54
Olive Garden Eggplant Parmigiana .....	55
Olive Garden Meatball Pizza Bowl Recipe .....	56
Olive Garden Minestrone Copycat Recipe .....	57
Olive Garden Shrimp Scampi Copycat Recipe .....	58
Olive Garden Spinach and Artichoke Dip Copycat .....	59
<b>Outback Steakhouse .....</b>	<b>60</b>
Copycat Outback Steakhouse Ranch Dressing Recipe .....	60
Copycat Outback Steakhouse Wedge Salad .....	61
Just Like Outback Steakhouse Easy Potato Soup .....	62
<b>Panera .....</b>	<b>63</b>
Panera Autumn Squash Soup Copycat Recipe .....	63
Panera Chicken and Rice Soup .....	64
Panera's Macaroni and Cheese Copycat Recipe .....	65
Panera's Thai Chopped Chicken Salad Copycat Recipe .....	66
Panera Turkey Apple Cheddar Sandwich Copycat .....	67
<b>Pioneer Woman .....</b>	<b>68</b>
Copycat Pioneer Woman Chicken Spaghetti .....	68
Copycat Pioneer Woman Meatloaf .....	69
Pioneer Woman Pumpkin Sheet Cake Copycat .....	70
<b>Popeye's .....</b>	<b>71</b>
Better Than Popeye's Jambalaya Recipe .....	71
Copycat Popeye's Chicken Tenders .....	72
Popeye's Cajun Gravy Copycat Recipe .....	73
Popeye's Copycat Fried Chicken with Delta Sauce .....	74
Popeye's Famous Coleslaw Recipe .....	76
Popeye's Red Bean and Rice .....	77
<b>Starbucks .....</b>	<b>78</b>
Copycat Starbucks Caramel Brulee Latte .....	78
Copycat Starbucks Maple Pecan Latte Recipe .....	79
Copycat Starbucks Pumpkin Pound Cake .....	80
Homemade Salted Caramel Mocha .....	81
Starbucks Green Tea Frappuccino Copycat Recipe .....	82
<b>Taco Bell .....</b>	<b>83</b>
Taco Bell Crunchwrap Supreme Copycat Recipe .....	83
Taco Bell Spicy Chipotle Sauce Copycat .....	84
Taco Bell Style Cinnamon Twists .....	85
<b>Wendy's .....</b>	<b>86</b>
Copycat Wendy's Frescata Bread .....	86
Guilt-Free Wendy's Style Frosty .....	88

Homemade Wendy's Famous Chili .....	89
<b>Homemade Ingredients .....</b>	<b>90</b>
Copycat Sriracha .....	90
Easy Homemade Cool Whip .....	91
Easy Homemade Tartar Sauce .....	92
Homemade Baking Mix .....	93
Homemade Prego Spaghetti Sauce .....	94
Sweetened Condensed Milk Tutorial .....	95
<b>Other .....</b>	<b>96</b>
Addictive Hidden Valley Oyster Crackers.....	96
A&P Spanish Bar Cake Copycat Recipe.....	97
California Pizza Kitchen Copycat Butter Cake.....	98
Copycat Boston Market Macaroni and Cheese.....	99
Copycat Burger King French Toast Sticks.....	100
Copycat Café Max Chicken Salad Recipe .....	101
Copycat Chi Chi's Chicken Chimichangas.....	102
Copycat Five Guys Burger Recipe.....	103
Copycat Fuzzy's Tacos .....	104
Copycat Japanese Steakhouse Hibachi Chicken and Steak with Veggies .....	105
Copycat Red Robin Campfire Sauce.....	107
Copycat Sabra Hummus Recipe.....	108
Copycat Soft Pretzels .....	109
Copycat Steak 'n Shake Chili.....	110
Copycat Tarheel BBQ Pulled Pork and Cole Slaw .....	111
Copycat Texas Roadhouse Butter .....	112
Copycat White Castle Stuffing Recipe.....	113
Easy Milk Bar Crack Pie.....	114
Gluten Free Copycat Kit Kats .....	115
Grandma's Stouffer-Style Chicken and Rice Bake.....	117
Homemade Beefaroni Recipe.....	119
How to Make Restaurant-Style Salsa at Home .....	120
Louisiana Crunch Cake Recipe.....	121
Nancy Reagan's Monkey Bread Copycat Recipe .....	123
Neiman Marcus Chicken Salad Copycat.....	124
Nutella Inspired Chocolate Spread.....	125
Our Version of IKEA Swedish Meatballs.....	126
Panda Express Black Pepper Chicken.....	127
Portillo's Chocolate Cake Shake Copycat Recipe .....	128
Red Lobster Cheddar Bay Biscuit Copycat.....	129
Samoa Girl Scout Copycat Cookies .....	130

## Applebees

### Applebee's Copycat Chimicheesecake

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



We weren't sure that it would be possible, but we think that this Applebee's Copycat Chimicheesecake might be even better than the restaurant version. Rich, gooey, and bursting with apple flavor, you'll be in heaven after trying just one bite of this dessert. Did we mention that it's covered in caramel sauce? It's official: you have to make this immediately. Even better, you'll be amazed at how easy it is to make this yourself. It would definitely take you longer to drive to the restaurant than it would to make this delicious copycat apple chimicheesecake in your own kitchen!

#### Ingredients

- 7 soft flour tortillas (taco sized)
- 2 tablespoons melted butter
- 1 tablespoon brown sugar
- caramel sauce
- 1 teaspoon cinnamon

#### APPLE FILLING

- 4 tablespoons butter
- 3 apples, chopped
- ¼ cup granulated sugar
- 1 teaspoon ground cinnamon

#### CHEESECAKE FILLING

- 1 8-ounce package of cream cheese, room temperature
- ⅓ cup granulated sugar
- 2 tablespoons flour
- ½ teaspoon vanilla extract

#### Instructions

1. Preheat oven to 350 degrees F and lightly coat a baking pan with cooking spray.
2. For the apple filling, in a large skillet over medium-low heat, melt butter.
3. Once the butter has melted, add chopped apples, sugar, and spices. Stir to combine.
4. Continue to cook apples for about 10 minutes, or until apples are softened but still hold shape.
5. For the cheesecake filling, beat together cream cheese, sugar, flour, and vanilla until well-combined.
6. To assemble, lay tortillas flat.
7. Divide cheesecake filling evenly among tortillas.
8. Pour apples evenly over cheesecake filling.
9. Stir together brown sugar, cinnamon and melted butter.
10. Roll up tortillas and place them seam side down.
11. Pour butter sugar cinnamon mixture on top.
12. Bake for about 25 minutes or until tortillas are crisp on top.
13. Serve warm with caramel sauce.

## Copycat Applebee's French Onion Soup Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Love that French onion soup you get at restaurants like Applebee's? Now you can make your very own French onion soup with this Copycat Applebee's French Onion Soup Recipe. Copycat restaurant recipes are perfect for weeknight dinners and more. Serve up a smile with this warm and comforting meal. It's the perfect starter to pair with an entree of chicken or steak but it also works great a la carte. You can create a restaurant-quality meal but still keep the comfort of home with this Copycat Applebee's French Onion Soup recipe.

### Ingredients

- 1 tablespoon olive oil
- 2 ½ pounds mild onions, peeled, cut in half lengthwise and thinly sliced
- 2 cloves garlic, very finely minced
- 8 cups beef stock
- 1 cup water
- 2 teaspoons salt
- ¼ teaspoon ground black pepper
- 5 hamburger buns
- 10 thin slices of Provolone cheese
- 10 teaspoons Parmesan cheese

### Instructions

1. Preheat oven to 325 degrees F.
2. In a large heavy bottom soup pot, heat the oil and sauté the onions over medium low heat, stirring only a few times, until they begin to brown, about 15 minutes (see note). Add the garlic and stir for 1 minute until very fragrant. Raise the heat, add the beef stock, water, salt, and pepper and bring soup to a boil, then lower heat and simmer for 45 minutes.
3. While soup is cooking, slice the "crown" top off each of the hamburger buns, giving you 10 rounds of approximately the same size. Place on a cookie sheet and bake 20 minutes.
4. Remove and change oven temperature to broil.
5. When the soup is cooked, taste and adjust seasonings as desired. (see note)
6. Ladle soup into individual soup bowls, top each with a crouton, then with a slice of Provolone and a sprinkle of Parmesan. Broil about 5 minutes until cheese is melted and beginning to become a golden brown. Sprinkle each with a bit more Parmesan and serve immediately.

### Notes

- To increase the sweet onion flavor, you may extend the cooking time to 25 minutes or longer but keep an eye on the pot so that the onions get a lovely gold caramel color and do not burn and get bitter. Stir only occasionally so that they brown evenly.
- If you wish your soup to have a deep rich beef-y flavor, using the best beef broth possible is the key. You can also add a few drops of Worcestershire sauce and or soy sauce - you will not taste these ingredients, but they will add a deep "meaty" flavor to the soup.

## Copypat Applebee's Smothered Steak Skillet

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



If you're looking for a wonderful dish among restaurant recipes, you've found one with the Copypat Applebee's Smothered Steak Skillet recipe. A tasty piece of steak is matched with a garlic mashed potatoes recipe and sautéed mushrooms. A layer of cheese coats the steak, making it over-the-top divine! There is no need to spend a bunch of cash at the restaurant, when it is simple to recreate this meal at home. This is a cozy dish that will satisfy all your red meat cravings. The garlic potatoes are perfectly creamy and are the perfect complement to the seasoned steak. The sautéed onions and mushrooms are a delicious side. This dish is topped with mozzarella cheese, making it excellently cheesy and tasty.

**Total time:** 45 min

### Ingredients

#### POTATOES

- 1 head garlic
- 1 tablespoon olive oil
- 2 pounds potatoes (Yukon Gold or New Road)
- ½ cup milk
- ¼ cup cream
- 3 tablespoons butter
- salt and fresh ground pepper to taste

#### ONIONS AND MUSHROOMS

- 1 large yellow onion
- 8 ounces white button or cremini mushrooms
- 2 tablespoons butter

#### STEAK

- 2 ½ pounds sirloin steak, 1 inch thick
- 8 slices mozzarella cheese

### Instructions

1. Preheat oven to 400 degrees F. Cut the garlic crosswise and lay on a piece of foil. Drizzle cut edges with the olive oil and wrap tightly in the foil. Bake for 30 minutes. Reserve the oil in the packet and squeeze the head to produce the softened cloves. Mash with salt and pepper and set aside. (Can be done ahead).
2. Cut potatoes into 1-inch pieces and place in a large pot. Cover with water and bring to a boil, then lower heat to medium and cook for 20 - 25 minutes until potatoes are soft when tested with the tines of a fork. Drain well and place potatoes into large bowl of an electric mixer fitted with the paddle attachment. On low-speed mash potatoes, slowly adding the milk, cream, butter and then the olive oil/garlic mixture, until fluffy and smooth. Cover and keep warm until ready to serve.
3. While potatoes are boiling, place olive oil into a medium non-stick skillet over medium low and cook onions until slightly softened, stirring frequently for about 15 minutes. Add mushrooms



and raise heat to medium, stirring frequently for another 10 minutes. Keep warm until ready to serve.

4. Cut the steak into 4 serving size pieces. Rub the steaks with the olive oil on all surfaces. Heat an outside grill or stovetop grill pan and grill steaks 4 minutes per side for medium rare, or longer as desired. After the first 4 minutes, turn and top each steak with mozzarella slices – the cheese will melt as the steak finishes cooking.
5. Serve the steaks with the potatoes and topped with some of the onion mushroom mixture.

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## Copypat Maple Butter Pecan Blondie

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



A good copypat recipe brings all the flavors of your favorite restaurant dishes to your kitchen. This awesome recipe for Copypat Applebee's Maple Butter Pecan Blondie is no different. Crunchy pecans and buttery maple syrup combine for a wonderfully sweet dessert. Simple to create, this treat will save you the time and hassle of going out to get it. You can enjoy this easy brownie recipe in the comfort of your own home. Be sure to save this recipe - you will want to make this delectable dessert again and again.

**Total time:** 35 min

### Ingredients:

- 1 cup all-purpose flour, sifted
- $\frac{1}{8}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon baking powder
- dash of salt
- $\frac{1}{2}$  cup pecans, chopped
- $\frac{1}{3}$  cup butter
- 1 cup brown sugar, packed
- 1 tablespoon vanilla extract
- 1 egg, beaten
- 1 egg white, beaten
- $\frac{1}{2}$  cup white chocolate chips

- $\frac{1}{3}$  cup water

### BUTTER PECAN SAUCE

- $\frac{1}{3}$  cup butter
- 1 cup confectioner's sugar
- $\frac{1}{4}$  cup maple syrup
- 2 tablespoons brown sugar
- 1 tablespoon heavy cream
- 1 tablespoon water + 1 tablespoon corn starch mixture

### Instructions:

#### *For the Brownies*

1. Preheat oven to 350 degrees F. Sift flour, baking soda, baking powder and salt; add pecans and set aside.
2. Melt butter; combine melted butter, brown sugar, eggs, and vanilla – mix until well blended. Add flour-pecan mixture and stir well. Stir in white chocolate chips and water.
3. Pour batter into buttered 8 x 8-inch baking dish and bake for 25 minutes.

#### *For the Sauce*

1. In a small saucepan over medium heat melt butter. Stir in sugars, syrup, heavy cream and cornstarch mixture; continue stirring until thick.
2. Remove from heat and add pecans. Serve brownies topped with vanilla ice cream and butter pecan sauce.

## Just Like Applebee's Chicken Cavatappi

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Just when you thought the three cheese chicken cavatappi from Applebee's couldn't get any better, we kicked it up a notch by adding a fourth cheese! You'll fall in love with this creamy, cheesy Just Like Applebee's Chicken Cavatappi topped with chicken and Italian dressing. This has got to be one of the tastiest Applebee's recipes of all time, and it is sure to become a family favorite. You'll never need to make the trip to Applebee's again when you can make their famous recipe right in your own kitchen.

**Total time:** 45 min

### Ingredients

- 2 boneless skinless chicken breasts
- 1 cup Italian salad dressing
- 4 Roma tomatoes, seeded and diced
- ¼ cup chopped fresh basil
- ¼ cup olive oil
- ¼ teaspoon kosher salt
- ¼ teaspoon pepper
- 1 pound cavatappi pasta
- ½ cup unsalted butter
- 4 cloves garlic, crushed
- 2 cups heavy cream
- ½ cup shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- ½ cup shredded Asiago cheese
- 4 ounces mascarpone cheese
- ¼ teaspoon kosher salt
- ¼ teaspoon pepper
- ¼ teaspoon crushed red pepper flakes
- 2 ounces Prosciutto

### Instructions

1. In a deep baking dish or plastic bag place the chicken and pour the dressing over. Marinate for 1 - 2 hours.
2. In a small bowl mix the tomatoes, basil and olive oil. Season with salt and pepper toss and set bruschetta aside.
3. Cook pasta according to package directions.
4. In a skillet or grill pan sear the chicken over medium heat for 5 minutes, flip and sear the other side. Make sure the chicken is fully cooked and has an internal temp of 165. Let rest 5 minutes before slicing.
5. In a large saucepan melt the butter. Toss in the garlic and sauté for 1 - 2 minutes.
6. Add the heavy cream and bring to a simmer. Reduce the heat and add the mozzarella, Parmesan, Asiago and mascarpone cheeses. Stir and add the salt and pepper. Continue to stir and cook until the cheeses are melted.
7. Stir in cooked, drained pasta.
8. In a small skillet sauté the prosciutto until crispy.
9. Serve the pasta topped with the sliced chicken, bruschetta and crispy prosciutto.

### Bob Evan's Chili Recipe (Copycat)

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



There's nothing better on a chilly afternoon than this copycat recipe for Bob Evans' chili. If you've ever tasted their signature chili recipe, then you know how delicious it is. One bite of this copycat version and your whole family will be coming back for seconds! Yeah, it would probably be faster to just go to Bob Evans', but sometimes making the copycat version of your favorite restaurant dishes is even better than the original. This chili recipe is no exception! Make this recipe for your next dinner, and you'll probably have some leftovers of this hearty soup that will keep you full and smiling for meals to come.

#### Ingredients:

- 1 tablespoon vegetable oil
- 1 pound ground beef
- 2 (16-ounce) cans whole tomatoes with juice
- 2 large green bell peppers, finely chopped
- 2 jalapeno peppers, finely chopped (optional)
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 (15-ounce) can chili beans
- 1 (15-ounce) can pinto beans
- ⅛ cup finely ground corn meal

#### Instructions:

1. In a stockpot over medium-high heat, place the vegetable oil and brown the ground beef. (About 7 minutes).
2. In the same pot, add the cans of tomatoes, peppers, and seasonings. Bring to a simmer for 5 minutes. (At this point, you should taste the mixture and adjust the salt and spices to suit your taste.)
3. Add all of the cans of beans and stir.
4. Cover and simmer for 30 minutes.
5. After 30 minutes, taste the chili again. If it is too spicy, add in some brown sugar or a little bit of money.
6. Cover and simmer on low heat another 30 minutes.
7. Stir in the cornmeal, and it's ready to serve!

## Bob Evan's Copycat Sausage Gravy Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen

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This Bob Evans' Copycat Sausage Gravy Recipe is just what you've been craving. Perfect for a warm serving of biscuits and gravy or just as a side to complement the comfort food at the table, this simple gravy recipe is spectacular. And no one does comfort food like Bob Evans'. This recipe is great because of how simple it is to make. The whole thing comes together in under 25 minutes, and the short list of ingredients lets the natural flavors do all of the work. Plus, this is a 4-ingredient gravy can be made with things that you probably already have lying around your kitchen. Make this gravy with some warm, soft biscuits for a delicious copycat breakfast that's perfect for a Saturday morning.

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### Ingredients:

- ½ pound of pork sausage
- ⅛ cup all-purpose flour
- 1 cup milk
- Salt and pepper to taste

### Instructions:

1. In a skillet, cook the sausage until it's browned.
2. Next add in the flour and stir into the juices from the meat until all of the flour is dissolved.
3. Add in the milk to the pan incrementally, mixing into the flour as you go.
4. Continue to cook and stir the mixture in the pan until it thickens. Season the gravy with salt and pepper to taste.



## Bob Evan's Mashed Potatoes Copycat Recipe

By: [RecipeLion.com](https://www.recipeLion.com) Test Kitchen

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Ever wonder what goes into Bob Evans' magically mashed potatoes? This copycat recipe brings this classic instant comfort food into your kitchen. These mashed potatoes are known for being creamy, buttery, and simple to make. With this recipe, you can make an easy copycat version of a fan-favorite without having to make an extra trip to the grocery store. Everyone knows that mashed potatoes are a must-have side that pairs perfectly with a huge variety of dinners. This recipe is so easy that you'll be tempted to make it constantly and so delicious that you might just skip the main course. Just be sure to make enough to go around.

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### Ingredients:

- 5 Yukon Gold potatoes, quartered
- ½ cup butter
- 1 (8-ounce) can evaporated milk
- 2 tablespoons sour cream
- Salt and pepper to taste

### Instructions:

1. Wash and quarter your potatoes.
2. In a medium or large pot, add the potatoes and add just enough water to cover the potatoes.
3. Boil the potatoes until tender.
4. Remove the potatoes from the water and add in the butter and sour cream to the potatoes, so they will melt.
5. Begin mashing the potatoes, and slowly add in the evaporated milk as you mash.
6. Add salt and pepper to taste.

## Cheesecake Factory

### Better Than Cheesecake Factory Red Velvet Cheesecake

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



There's no need to settle for either fluffy homemade cake or creamy cheesecake when you can have both in one dessert. This Better Than Cheesecake Factory Red Velvet Cheesecake is sure to make a lasting impression. This triple layer cake looks stunning and tastes amazing. Its red velvet color makes it perfect for holiday parties, but let's face it; if you're like us, you crave red velvet cheesecake all year round. This delicious dessert copycat recipe has layers of fluffy red velvet cake made from scratch and a middle layer of lemon cheesecake. The light, fresh lemon flavor makes this cake unique and all the more delightful.

**Total time:** 2 hr 50 min

#### Ingredients:

##### RED VELVET CAKE

- 2 ½ cups cake flour
- 1 ½ cup sugar
- 1 teaspoon baking soda
- 1 tablespoon baking cocoa
- 1 teaspoon salt
- 2 eggs
- 1 ½ cup vegetable oil
- 1 cup buttermilk
- 1 ounce bottle red food coloring
- 1 teaspoon vanilla extract
- 1 teaspoon white vinegar

##### FROSTING

- 12 ounces cream cheese, room temperature
- 12 ounces butter, room temperature
- 1 ½ teaspoon vanilla
- 3 cups powdered sugar
- 2 ounces white chocolate shaved from a bar for garnish (optional)

##### CHEESECAKE

- 20 ounces cream cheese, room temperature
- ¾ cup sugar
- ½ teaspoon very finely grated lemon peel
- ½ tablespoon fresh lemon juice
- ¼ teaspoon salt
- 2 large eggs
- ½ cup sour cream

#### Instructions:

##### *For the Cheesecake*

1. Prepare one day ahead: Preheat oven to 325 degrees F. Place a round of parchment in the bottom of a 9-inch removable side cheesecake pan and wrap the outside of the pan securely in

foil to come up the sides at least 1 inch. You will also need a 3-inch deep roasting pan and boiling water for the baking pan.

2. In an electric mixer, beat the cream cheese on medium high setting until smooth, scraping down the sides. With the machine running, add the sugar and beat 2 minutes until mixture is fluffy, then add the lemon zest and juice and the salt. Beat in the eggs one at a time, then the sour cream. Scrape down sides and beat only until completely smooth and incorporated.
3. Spoon mixture into the prepared pan and smooth the top with a rubber scraper. Set the pan into the roasting pan. Carefully pour boiling water into the roasting pan to come up to about 1 inch depth. Bake for 1 hour or until the center of the cheesecake no longer jiggles in the center.
4. Remove the pan from the oven and the roasting pan and cool 20 minutes on a wire rack, then run a knife around the edges to loosen it from the pan. Remove the outer ring and allow to continue to cool until room temperature.
5. Wrap the cheesecake tightly in double layers of plastic wrap and place into the freezer for several hours or overnight.

#### *For the Cake*

1. Preheat oven to 350 degrees F. Line two 9-inch baking pans with parchment and spray lightly with cooking spray.
2. Combine flour sugar, baking soda, cocoa and salt in a large bowl and whisk to break up any lumps and lighten the mixture.
3. In an electric mixer on medium, beat eggs, oil, buttermilk, food coloring, vanilla and vinegar until well combined. Slowly add the dry ingredients and beat until completely smooth, about 2 minutes.
4. Measure equal amounts of the batter into the two prepared baking pans, smooth the tops and bake about 30 minutes until the cakes test done. Cool on a cooling rack for 5 minutes then invert onto a cooling rack, remove parchment, and continue to cool completely.
5. Prepare the frosting: In an electric mixer on medium high, beat cream cheese and butter with the vanilla until completely smooth. Slowly add the powdered sugar and beat until light and fluffy, about 5 minutes.

#### *Assembly*

1. Place one cake layer on a serving plate and smooth about 2 tablespoons frosting on top in a thin layer. Unwrap the frozen cheesecake and carefully center on top of the cake layer. If one layer is a bit bigger than the other, very carefully trim using a sharp knife and discarding all crumbs. Smooth 2 tablespoons of the frosting on top of the cheesecake in a thin layer and add the final cake layer, flat side up. Again, check to see that the sides are equal size, trimming if necessary.
2. Use an offset frosting knife to cover the entire cake in a thin layer of frosting to seal in any crumbs. Chill for at least 20 minutes before proceeding.
3. Frost the sides and then the top with the remaining frosting. Use a vegetable peeler to make curls of white chocolate for the top garnish if using.
4. Store the cake in the refrigerator; bring it to cool room temperature about 30 minutes before slicing to serve.

## Cheesecake Factory Pretzel Crusted Chicken Copycat

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Whether you serve this chicken dish as an appetizer at a potluck, or as a main dish, it is sure to make your friends and family sing its praises. These chicken skewers are so delicious and easy to eat that you will no doubt return to this recipe again and again. Tender, bite-size chicken pieces are coated in a buttermilk pretzel crust and then fried to give them a perfect crispy topping. Pretzel Crusted Chicken tastes great on its own, but it is best when served with a quality, delicious dipping sauce. You can use your favorite honey mustard or ranch sauce, but we recommend a sweet and spicy Marmalade.

### Ingredients:

- 9 ounces pretzels, any shape
- 1 cup Panko-style breadcrumbs
- 3 ½ pounds chicken breasts, skinless & boneless
- ¾ cup flour
- ½ teaspoon salt
- ¼ teaspoon fresh ground pepper
- 1 cup buttermilk
- 48 ounces peanut or vegetable oil
- 36 (8-inch) bamboo skewers
- Sauces for dipping

### Instructions:

1. Prepare 3 baking sheets by lining two with foil or parchment paper and the third with a double layer of paper towel.
2. Crush pretzels in a plastic bag with a rolling pin or in a food processor to achieve very fine crumbs; you should have 3 cups. Combine with the breadcrumbs and set aside.
3. Pull off the tenderloin portion of each chicken breast and cut the larger piece lengthwise into 1-inch-wide strips. If necessary, flatten between two pieces of plastic wrap using a rolling pin or meat mallet so that all pieces are approximately the same thickness, about inch thick.
4. Place the flour into a shallow pan or bowl and add salt and pepper. Place the buttermilk in another shallow pan or bowl and put the pretzel/bread crumb mixture into a third shallow pan or bowl.
5. One by one, dip each chicken piece into the flour and shake off any excess, then dip into the buttermilk to coat. Roll in the crumb mixture until completely coated and then lay in a single layer on one of the bake sheets. Insert a bamboo skewer lengthwise into each of the chicken pieces. When all of the chicken has been coated and skewered, cover with plastic wrap and chill in the refrigerator for 20 minutes or up to 24 hours. Remove from the refrigerator about 15 minutes before you are ready to fry them.
6. Place oil into a wide fry pan to a depth of 2 inches and heat to 350 degrees F. Fry about 6 pieces at a time for 3 minutes, then turn and continue to fry 3- 4 minutes until golden brown and cooked through. Remove from the oil with tongs and drain on the paper towel lined pan.
7. Place the pan into a 250 degrees F oven to keep warm while repeating with the remaining skewers.
8. Serve while warm with dipping sauce(s) of your choice.

## Copypat Cheesecake Factory Chinese Chicken Salad

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Once you try this copypat recipe, you will want it again and again. In fact, nobody can resist the taste of this Copypat Cheesecake Factory Chinese Chicken Salad. This Chinese chicken salad recipe will take you back to that delicious meal you had at Cheesecake Factory. In fact, this chicken salad recipe is so easy that you can get the kids to help you in the kitchen. They won't believe that chicken salad recipes are so fun to make and so delicious to eat. Invite the whole family over for a meal you won't soon forget.

**Note:** Bean sprouts should be used when they are very fresh and crisp. It is traditional to remove both the tops and the bottom, thread-y, roots. However, tops may be used if you wish or saved and used later in a stir fry dish or a soup.

### Ingredients:

- 8 ounces chicken breast
- 4 egg roll wrappers or 8 wonton skins
- 4 ounces package bean thread noodles
- 1 cup shredded red cabbage
- 2 cups shredded romaine lettuce
- 2 cups shredded iceberg lettuce
- 1 cup fresh bean sprouts
- ½ cup snow peas
- 2 green onions
- 7 ounces jar plum sauce
- ½ cup drained canned mandarin oranges (one 8 ounce can)
- 2 tablespoons rice wine vinegar
- 1 teaspoon sesame oil
- ¾ cup toasted sliced almonds
- 1 teaspoon toasted white sesame seeds
- 1 teaspoon toasted black sesame seeds

### Instructions:

1. Place chicken breast into a small saucepan and cover with water. Bring to a boil, lower heat to a very low simmer and cook until chicken is done in the center, about 20 minutes.
2. While the chicken cooks, in a heavy, deep and wide skillet or wok, heat enough oil to fill it to a depth of 3 inches. Over medium-high heat raise oil to a temperature of 375 degrees F on a deep fry thermometer.
3. Cut egg roll wrappers into 2 x ½ inch strips. When oil is hot, carefully drop egg roll wrapper strips into the oil and cook about 1 minute or until golden brown. Drain on a bake sheet lined with paper towels. Carefully drop bean thread noodles into the hot oil until they puff up, about 2 minutes. Drain on paper towels.
4. When chicken is cooked, cut into thin slices and then into 2-inch strips.
5. In a very large bowl, place cabbage and lettuces. Top with chicken strips.
6. Trim and remove top and tails from bean sprouts (see note) and add to the bowl. Remove ends from snow peas, lay them overlapping on work surface and cut into thin strips; reserve a few for garnish and add the rest to the bowl. Trim root ends and the tops of the green onions, leaving



some of the tender green portion. Cut into thin julienne strips 2" long. Reserve a few for garnish and add the rest to the bowl.

7. Add the mandarin oranges to the bowl then pour on the plum sauce, vinegar and sesame oil. Add ½ of the almonds and toss well.
8. Garnish the salad with the reserved snow peas, green onions and almonds. Top with sesame seeds, the fried egg roll wrapper strips and the bean thread noodles.

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## Copypcat Cheesecake Factory Four Cheese Pasta

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



You will fall in love with our Copypcat Cheesecake Factory Four Cheese Pasta. For those who have been desperately searching for the ultimate Cheesecake Factory four cheese pasta recipe, look no further. You may even find that you like the homemade version better than the restaurant version. This Cheesecake Factory recipe is cheesy, but not too rich, so you can enjoy it bite after bite. Best of all, you can adjust Cheesecake Factory recipes like this to your liking, which gives you more control over the taste than you would have otherwise.

**Total time:** 35 min

### Ingredients:

- 2 cups ricotta
- 2 ½ cups mozzarella and asiago blend, shredded
- 1 egg
- ¼ teaspoon pepper
- ¼ cup basil, chopped
- 8 ounces rigatoni (cooked and drained)
- ½ cup parmesan cheese
- ½ jar Classico Fire Roasted Tomato and Garlic Sauce

### Instructions:

1. Preheat oven to 350 degrees F.
2. Combine Mozzarella, Asiago, egg, basil, and pepper.
3. Combine noodles, sauce, and ricotta.
4. Place in glass baking dish of your choice (11 x 7 works well), cover with parmesan cheese, and bake for 25 minutes.

## Copypat Cheesecake Factory Funfetti Cheesecake

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



With the launch of the new Celebration Cheesecake, suddenly everybody was talking about this Cheesecake Factory recipe. If you can't go to the restaurant to try it yourself, we've got this Copypat Cheesecake Factory Funfetti Cheesecake for you. With plenty of rainbow sprinkles, this copypat Cheesecake Factory cheesecake can sure kick any party up a notch. Serving at least 12 people, this large cheesecake recipe will help you understand everyone's obsession with all things Funfetti!

**Total time:** 2 hr 20 min

### Ingredients:

#### CAKE

- 8 tablespoons unsalted butter, room temp
- $\frac{3}{4}$  cup sugar
- $\frac{1}{4}$  cup light brown sugar
- 1 egg
- $\frac{3}{4}$  cup milk
- $\frac{1}{4}$  cup sour cream
- 1 tablespoon vanilla
- $\frac{2}{3}$  cup flour
- $\frac{1}{4}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{2}{3}$  cup rainbow sprinkles (Jimmies)

#### CHEESECAKE

- 8 tablespoons unsalted butter, room temp
- $\frac{1}{2}$  cup sugar
- 16 ounces cream cheese, room temp
- 1  $\frac{1}{2}$  ounce Cook and Serve vanilla pudding
- 2 eggs
- 1 teaspoon baking powder

#### FROSTING

- 1 pound unsalted butter, room temp
- 6 cups confectioners' sugar
- $\frac{1}{2}$  cup heavy cream

### Instructions:

1. Heat oven to 350 degrees F. Grease 2 9-inch baking pans then line with parchment paper.
2. In the bowl of a stand mixer beat the butter, sugar and brown sugar until creamy.
3. Add the egg, milk and sour cream and mix well. Add the vanilla and mix.
4. Add the flour, baking powder, baking soda and salt and mix until blended in.
5. Gently fold in the sprinkles.
6. Divide the batter between the 2 cake pans. Bake for 30 - 35 minutes until cakes are golden and done when a wooden skewer inserted in the middle of the cake comes out clean.
7. Let cakes cool in the pans for 10 - 15 minutes then carefully invert to a cooling rack to fully cool.
8. For the cheesecake layer, lower the oven to 325. Grease a 9-inch cake pan then line with parchment paper. Lightly grease the parchment paper.
9. In the bowl of a stand mixer cream the butter with the sugar using the paddle attachment.
10. Add in the cream cheese a bit at a time until fully incorporated and smooth.

11. Add the eggs one at a time. Mix in the pudding and baking powder until blended in. Pour the batter into the prepared cake pan.
12. Bake for 55 - 60 minutes until the top is set and golden.
13. Let the cheesecake cool then cover the cake pan with plastic wrap and foil and place in the freezer until frozen.
14. When the cheesecake is ready to assemble prepare the buttercream.
15. In the bowl of a stand mixer beat the butter with the whisk attachment until light and fluffy. Add the confectioner's sugar a bit at a time until incorporated. Add the cream and beat until fluffy.
16. Evenly divide the buttercream into 3 bowls. Tint one pink, tint one blue and leave one white.
17. Place one cake layer on a cake stand or plate. Frost with the blue buttercream. Remove the cheesecake from the freezer and remove from the cake pan. Place the cheesecake layer on top of the cake layer and frost with the pink buttercream. Add the second cake layer on top and frost with the white buttercream. Top with more rainbow sprinkles.
18. Keep cake chilled or bring to room temp to serve.

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## Chick-fil-A

### Chick-fil-A Chicken Tortilla Soup Recipe (in a Slow Cooker)

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Make your favorite fast-food takeout with this recipe for Chick-fil-A Chicken Tortilla Soup. This dish is delicious and tastes just like the real thing, if not better! Chicken, beans, tomatoes, and corn make up the bulk of this slow cooker tortilla soup. Various southwest-inspired spices add a nice flavor that complements the beans and corn. You can top off this restaurant-quality soup with sour cream and shredded cheese. What could be better?

#### Ingredients:

- 1 tablespoon canola oil
- 1 medium onion, chopped
- 2 carrots, chopped
- 1 red bell pepper, seeded and diced
- 3 cloves garlic, minced
- 4 cups chicken broth
- 2 (10-ounce) cans fire-roasted diced tomatoes with green chilies
- 1 tablespoon chili powder
- 1 can chipotle in adobo sauce, finely chopped
- 1 rotisserie chicken, meat removed from bones & shredded (about 4 cups)
- 1 cup frozen corn kernels
- 1 (15-ounce) can black beans
- juice from 1 lime
- salt and pepper to taste
- tortilla strips, chopped cilantro and avocado for garnish (optional)

#### Instructions:

1. In a large pot, heat the olive oil over medium heat. Add the onion, carrots, bell pepper, and garlic and cook, stirring, for about 5 minutes, until the onion is translucent.
2. Pour into slow cooker.
3. Add the broth, tomatoes, chili powder, chipotle, salt and pepper, chicken, beans, corn and lime juice. Cook on high for 2 - 4 hours or low for 4 - 8 hours.
4. Ladle into bowls. Garnish with lime juice, cilantro, and avocado. Serve with tortilla chips.



## Copycat Chick-fil-A Sauce Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Chick-fil-A has some of the most sought-after copycat recipes around. And now, you can finally get your hands on their top-secret sauce recipes with this Copycat Chick-fil-A Sauce recipe. It is the perfect companion for chicken nuggets, French fries, and so much more. This dipping sauce has a sweet, tangy flavor that will surprise and delight your taste buds. Make any meal complete by serving this easy sauce recipe on the side. It is a kid friendly favorite that adults will love as well.

### Ingredients:

- ½ cup mayonnaise
- ¼ cup BBQ sauce
- 1 teaspoon yellow mustard
- 2 teaspoons Dijon mustard
- 2 teaspoons honey
- 1 teaspoon lime juice
- ½ teaspoon lime zest

### Instructions:

1. In a small bowl, combine the mayonnaise, BBQ sauce, yellow mustard, Dijon mustard, honey, lime juice, and zest.
2. Serve with waffle fries, onion rings, battered fried vegetables, and of course chicken.

## Chipotle

### Copypat Lime Tortilla Chips

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen

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Chipotle's lime tortilla chips are crispy, salty, and have just a hint of lime flavor. They are the perfect side dish for any Mexican food meal, and taste great with salsa or guacamole. This copypat Chipotle recipe and video tutorial will help you create these perfectly crispy lime tortilla chips at home. Whether you want to serve them with dip, or sprinkle them with shredded cheese to make some cheesy chips, they'll be the ideal snack or side dish.

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#### Ingredients:

- 9 tortilla shells
- 2 teaspoons Kosher salt
- 6 tablespoons bacon fat, warmed
- ¼ cup lime juice

#### Instructions:

1. Combine salt and lime juice in a bowl.
2. Cut tortillas into triangles.
3. Brush both sides of tortilla pieces with bacon fat.
4. Brush both sides of tortilla pieces with lime juice mixture.
5. Bake at 350 degrees F for 15 minutes – flipping over halfway. Enjoy!

## How to Make a Chipotle-Style Chicken Burrito Bowl

By: [RecipeLion.com](http://RecipeLion.com) *Test Kitchen*



Chipotle is famous for their fresh take on Mexican flavors and now you can recreate those same delicious tastes in your home. This recipe details How to Make a Chipotle-Style Chicken Burrito Bowl in a step-by-step guide to making one of their most famous menu items. This burrito bowl recipe contains all you need in order to make the famous Chipotle cilantro-lime rice, guacamole, and seasoned chicken. The Chipotle recipe can be adapted using pork, steak, or just veggies. This can make a great lunch or an easy dinner.

### Ingredients:

#### RICE

- 2 cups jasmine rice
- 4 cups water
- 1 teaspoon salt
- 1 tablespoon butter
- 1 cup cilantro, chopped
- 1/4 cup onion, chopped
- juice of 1 lime
- 1 dash cumin
- 1/2 teaspoon pepper

#### CHICKEN

- 1 package fajita seasoning
- 3 cups chicken, chopped

#### GUACAMOLE

- 1 avocado
- 1 lime
- 1/4 cup cilantro, chopped
- 1 tablespoon salsa or chopped tomato
- pepper, to taste

#### OTHER

- 2 cups frozen corn
- 1 can black beans
- 1 bag low-fat shredded cheddar or Mexican blend cheese
- 2 cups lettuce, chopped
- 1 tomato, chopped
- 1 container low-fat sour cream

### Instructions:

1. Start by making the rice first (be sure to follow the directions on the bag of any jasmine rice you're using). The only difference will be that you're adding salt, butter, lime juice, onion, cumin and cilantro. Add these after the boiling stage but before the simmering stage. Mix well and keep covered.
2. While the rice is cooking, steam the corn in a separate pot and keep warming on the side.
3. Drain the black beans and pour can into a separate pot. Heat on low, stirring often, until hot.

#### *For the Chicken*

1. Add a little bit of oil of your choice to a frying pan and toss the chopped chicken in.
2. Heat chicken on medium heat, stirring often to get chicken cooking evenly.
3. Add ¼ cup of water and entire package of fajita seasoning. Add more water if necessary.
4. Toss and stir chicken until evenly coated, turn heat to low-med and simmer for another 5 - 8 minutes.

### For the Guacamole

1. Remove peel and core from avocado and chop up into pieces. Add to a medium bowl.
2. Chop and blend avocado until it's the desired texture.
3. Add the chopped cilantro, ¼ cup of onions, lime juice, salsa or tomatoes, and mix well. Add pepper to taste.

### Assembly

1. First add rice to bowl and then add black beans. Add the cooked chicken or protein of your choice. Add the desired amount of corn and top with shredded cheese. Then add freshly chopped tomatoes and lettuce. Add the sour cream and guacamole to the top.
2. Garnish with fresh cilantro.

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## Cracker Barrel

### Cracker Barrel Biscuit Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



There's a reason that the Cracker Barrel Biscuit recipe is so sought after. They're absolutely delicious! These light, fluffy copycat restaurant recipe biscuits are the perfect way to start a meal (or end a meal or begin a late-night snack). Slather them with butter for a scrumptious savory flavor, or dollop on your favorite homemade jam for a sweet treat that can't be beat. Something you might not know about these copycat Cracker Barrel biscuits is that they are super easy to make! You might already have the ingredients on hand, which means that you are only about half an hour away from a pan of piping hot biscuits. They will smell amazing while they are baking, and they will taste even better once they are out of the oven.

**Total time:** 20 min

#### Ingredients:

- 2  $\frac{1}{4}$  cups Bisquick
- $\frac{2}{3}$  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  $\frac{1}{2}$ -inch thick, cut with a cutter into biscuits, and place in an ungreased 8-inch square cake pan.
4. Brush tops with melted butter.
5. Place biscuits next to each other, when you have placed all of them in the pan flatten slightly. Bake for 8 - 10 minutes.



## Cracker Barrel Chocolate Cobbler [Copycat]

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Chocolate and cherry is a winning combination. Try them together in this delicious copycat version of Cracker Barrel chocolate cobbler. This is perfect served warm with a dollop of whipped cream on top. This recipe eats more like a brownie than a cobbler, but you won't hear us complaining. A sweet, thick sea of Maraschino cherries rests beneath a deliciously dense chocolate cakey layer, making this "cobbler" one you won't soon forget. Topped off with a sprinkling of your choice of nuts and a helping of whipped cream, you won't know whether to take a picture of this dessert or eat it.

**Total time:** 1 hr

### Ingredients:

- ¼ cup butter (softened)
- 1 cup dark chocolate chips
- 1 ½ cup all-purpose flour
- ½ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup milk
- 1 egg
- 2 (21-ounce) cans cherry pie filling

### Instructions:

1. Generously grease 9 x 13-inch baking dish. Set aside.
2. Preheat oven to 350 degrees F.
3. Place chocolate chips into a glass or metal bowl and add butter. Melt together in the microwave, stirring ever 30 seconds until smooth. Allow chocolate mixture to cool for at least 5 minutes.
4. Meanwhile, combine flour, sugar, baking powder, salt, and butter.
5. Stir milk and egg into the cooled chocolate, then stir the dry ingredients into the chocolate, in batches, until completely combined.
6. Spread pie filling in the bottom of the prepared bake dish, then top with the chocolate mixture. Bake for 40 - 45 minutes.
7. Cool and serve with whipped cream and maraschino cherry garnish if desired.

## Cracker Barrel Old Country Store Copycat Sawmill Gravy

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This thick and creamy Cracker Barrel copycat country store sawmill gravy will turn any meat-based meal into gravy heaven. It's definitely one of our favorite copycat recipes from restaurants that we've ever tried. This Cracker Barrel copycat recipe tastes just as delicious as your favorite restaurant's gravy; so, now you can enjoy all that gravy goodness without leaving your home. Plus, it's surprisingly easy to whip together and requires less than ten ingredients. Don't be surprised if all the gravy at the dinner table disappears in a flash!

**Total time:** 20 min

### Ingredients:

- ¼ cup sausage patty grease
- ¼ cup flour
- 1 sausage patty
- ½ cup bacon bits
- 2 cups milk
- ½ teaspoon salt
- ½ teaspoon coarsely ground pepper

### Instructions:

1. Cook sausage patty in a small frying pan. Remove patty and allow to cool. Once cool, crumble or cut into small pieces.
2. Add flour to the sausage grease and stir until combined.
3. Add milk and cook over medium heat, stirring constantly until bubbling and thick.
4. Add salt and pepper.
5. Add crumbled sausage and bacon bits.

## Copypat Chicken Casserole from Cracker Barrel

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Nothing says comfort food like a dish from Cracker Barrel and this Copypat Chicken Casserole from Cracker Barrel is just that. The hearty chicken casserole recipe is made with cream of chicken soup, chunks of tender chicken, fresh vegetables, and homemade cornbread. In just over an hour, you can be enjoying your very own Cracker Barrel recipe. The creamy chicken filling takes just a few minutes to make on the stove top and is very similar to a classic chicken pot pie filling. The freshly made cornbread is sprinkled right over the filling and creates a crunchy crust with a slightly sweet taste.

**Note:** For a different taste, try substituting Cream of Mushroom or Cream of Potato Soup. It will add a whole new dimension of flavor!

### Ingredients:

#### CORNBREAD

- 1 cup yellow cornmeal
- $\frac{1}{3}$  cup all-purpose flour
- 1  $\frac{1}{2}$  teaspoon baking powder
- 1 tablespoon sugar
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon baking soda
- 2 tablespoons vegetable oil
- $\frac{3}{4}$  cup buttermilk
- 1 egg
- $\frac{1}{2}$  cup melted butter

#### CHICKEN FILLING

- 2 tablespoons butter
- $\frac{1}{4}$  cup chopped yellow onion
- $\frac{1}{2}$  cup celery, thinly sliced
- 1  $\frac{3}{4}$  cup chicken broth
- 1 can cream of chicken soup
- 1 teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- 2  $\frac{1}{2}$  cups cooked chicken breast, cut in bite-sized pieces

### Instructions:

#### *For the Cornbread*

1. Mix all the ingredients for the cornbread except the melted butter together in a mixing bowl until smooth.
2. Pour the batter into a greased 8-inch square baking pan and bake at 375 degrees F for 20 - 25 minutes or until golden and done. Remove from the oven and let cool completely.
3. When the cornbread is cool, crumble all the cornbread and place 3 cups of the cornbread crumbs in a mixing bowl.
4. Add the  $\frac{1}{2}$  cup melted butter to crumbs and mix well, set aside.

#### *For the Chicken Filling*

1. In medium-sized saucepan on medium-low heat, heat the butter and sauté the chopped onions and celery until they are transparent, stirring occasionally.
2. Add the chicken broth, cream of chicken soup, salt, and pepper. Stir until well blended and the soup is dissolved completely.

3. Add the cooked chicken; stir and blend until mixture reaches a low simmer. Cook for 5 minutes, then remove from the heat.
4. Place the chicken filling in a buttered 2 ½ quart casserole dish or individual casserole dishes (about four).
5. Sprinkle the cornbread crumb topping on top of the chicken mixture; do not stir into the chicken filling. It should form a crust over the filling.
6. Place the baking dish in preheated oven at 350 degrees F for 35 - 40 minutes. The crumbs will turn a golden yellow.
7. Serve while hot.

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## Copycat Cracker Barrel Banana Pudding

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Looking for a homemade banana pudding recipe to make with your kids? Why not try this Copycat Cracker Barrel Banana Pudding? This no-bake banana pudding recipe is family friendly so you don't have to worry about dealing with a hot stove or oven! If you've yet to try homemade banana pudding, I highly recommend it. There is something about the texture of the pudding mixed with fresh bananas that is just heavenly. To create a dessert everyone will remember, be sure to write down this copycat restaurant recipe.

### Ingredients:

- 1 ½ quart milk
- 5 eggs, beaten
- ¼ teaspoon vanilla extract
- 1 ⅛ cup flour
- 1 ½ cup sugar
- 12 ounces vanilla wafers
- 3 bananas, peeled
- 8 ounces Cool Whip

### Instructions:

1. Heat milk to 170 degrees F.
2. Mix eggs, vanilla, flour, and sugar in a bowl.
3. Slowly add the mixture to the milk and cook until thick and custard-like.
4. Layer the vanilla wafers on the bottom of a baking pan.
5. Slice the bananas and layer over the wafers.
6. Pour the custard over the wafers and bananas. Cool for 1 ½ hours. Spread the Cool Whip over the top.



## Copypat Cracker Barrel Broccoli Cheddar Chicken

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Copypat Cracker Barrel Broccoli Cheddar Chicken is a deliciously cheesy and crunchy chicken casserole that couldn't be easier to make! This recipe will keep you full long after dinner is over, but you're sure to be dreaming of this recipe for days to come. Made with onions, broccoli, chicken breast, cheese and Ritz crackers, this is one of the more budget-friendly recipes you're likely to find. If you love the version you've had at Cracker Barrel, why not try making your own at home this week? It's likely you have most of these ingredients at home already anyhow!

### Ingredients:

- 1 pound boneless skinless chicken tenderloins
- ½ onion, chopped
- 2 cups frozen or fresh broccoli florets
- ½ teaspoon garlic powder
- salt and pepper
- 1 sleeve Ritz crackers, crushed
- 3 tablespoons butter, melted
- ½ cup Mexican 4-cheese blend, shredded
- 1 cup prepared cheese sauce

### Instructions:

1. Preheat oven to 350 degrees F. Lightly spray or grease the bottom of an 11 x 7-inch baking pan.
2. Spread onion and half of the broccoli over the bottom of the dish. Top with the chicken tenderloins. Sprinkle evenly with salt, pepper, and garlic powder. Add remaining broccoli.
3. Dollop cheese sauce evenly over the dish. Top with cracker crumbs and then drizzle with the melted butter.
4. Bake in the oven until the chicken is cooked through (about 45 minutes), and the cheese is bubbly. Remove from the oven and sprinkle with shredded cheese. Return to the oven to melt shredded cheese, once melted allow to cool slightly before serving immediately.

## Copycat Cracker Barrel Chicken and Dumplings

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Certain recipes are worthy enough to be passed down through several generations. This Copycat Cracker Barrel Chicken and Dumplings recipe will be one of them. This recipe for old-fashioned chicken and dumplings will become a staple in your household. Make it your signature dish.

### Ingredients:

- 1 whole chicken, about 3 ½ pounds
- 5 carrots
- 2 medium onions
- 5 celery stalks
- 2 bay leaves
- 4 stalks fresh parsley or 2 tablespoons dry flakes
- 1 teaspoon poultry seasoning
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper
- 2 ½ cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3 tablespoons solid shortening or butter, softened
- 1 ¼ cup milk

### Instructions:

1. Place chicken into a large Dutch oven and add 3 quarts water, or to cover. Around the chicken, arrange 3 carrots, one onion and 4 of the celery stalks, all roughly chopped. Add bay leaves, half the parsley, and the spices. Bring to a boil and then lower heat to a gentle simmer and cook 45 minutes. Chicken should be completely cooked – check to see that it is ready to fall off the bone and cook longer if necessary.
2. Remove chicken to a cutting board and strain liquid through a wire sieve over a large bowl. Measure 3 cups of the stock to use now and store any extra for another use.
3. Remove bones and skin from the chicken and shred all of the meat into bite-size pieces. Place chicken in the same Dutch oven, return the 3 cups of stock plus the remaining carrots, onion and celery, all finely diced. Taste and add additional salt and pepper if desired. Simmer for 20 minutes while preparing the dumpling dough.
4. In a medium bowl, stir flour, baking powder and salt together, then use a pastry blender to add the shortening or butter until well mixed. Add remaining parsley, finely chopped, and stir in the milk to form a soft dough. Using a large spoon or 2-inch ice cream scoop, drop 12 spoonfuls of dough on top of the simmering chicken mixture. Cook at a simmer for 5 minutes, then cover the pan and continue to simmer for 20 minutes.

## Copycat Cracker Barrel Hash Browns Casserole

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This recipe for Copycat Cracker Barrel Hash Browns Casserole is one of the tastiest Cracker Barrel restaurant recipes for side dishes! This hash browns casserole is made with frozen hash browns, sour cream, onion, and cheese. This is truly one of the easiest side dish recipes to make. Luckily, it's not only easy, but also so satisfying. You can always make this dish ahead and freeze it. This cheesy casserole is comfort food at its best! You won't believe how easy it is to make a delicious casserole side dish. After one bite of this dish, you'll feel as though you are sitting at a country style restaurant in your own kitchen.

### Ingredients:

- 2 pounds frozen hash browns
- 1 (10.25-ounce) can cream of chicken soup
- 2 cups sour cream
- ½ cup melted butter
- ½ cup finely diced onion
- ½ cup finely diced red bell pepper (optional)
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 cups shredded cheddar cheese, divided

### Instructions:

1. Preheat oven to 350 degrees F. Spray a large, 4-quart, bake dish with cooking spray (see note).
2. In a large bowl, combine hash browns with soup, sour cream, butter, onion and red pepper. Season with salt and pepper and stir in 1 cup of the shredded cheese until well mixed.
3. Spoon into prepared bake dish and bake for 45 minutes. Sprinkle with the remaining 1 cup of cheese and continue to bake another 10 minutes until cheese is melted and lightly browned on top.

**Note:** This makes a large quantity and is best if baked in a dish larger than a standard 9 x 13 casserole. You can measure your largest bake dish by pouring in water to see what quantity it holds. If you only have a 9 x 13, the finished casserole will be thicker and will need at least 10 more minutes of bake time before adding the final cheese.

## Copypat Cracker Barrel Meatloaf Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Meatloaf is an all-American staple and Cracker Barrel is known for having some of the best meatloaf in the country. This copypat Cracker Barrel recipe tastes just like the meatloaf you know and love at Cracker Barrel. Green peppers and onion are combined with ground beef to create the iconic dish. The secret to the Cracker Barrel meatloaf recipe is the ketchup served on top. The ketchup adds flavor and ensures the beef is perfectly moist. Frozen biscuits are incorporated into the meatloaf, giving it a light and airy texture.

**Total time:** 1 hr 20 min

### Ingredients:

- 1 pound ground beef
- 1 onion, diced
- 1 green pepper, diced
- 1 can diced tomatoes
- 1 egg
- ½ cup frozen biscuits, grated
- 1 teaspoon salt
- ¼ cup ketchup

### Instructions:

1. Preheat oven to 350 degrees F.
2. Grate the frozen biscuits through the large end of a cheese grater.
3. In a large bowl, combine all of the ingredients, except the ketchup.
4. Prepare the pan by spraying a loaf pan with non-stick cooking spray.
5. Fill the loaf pan with the ground beef mixture. Pat down the top of the meatloaf.
6. Bake the meatloaf in the preheated oven for 65 - 75 minutes or until brown.
7. Remove from oven and let rest for 10 minutes.
8. Drain any extra juice from the pan and invert the meatloaf on to a serving plate. Spread the ketchup on top of the loaf and serve your Cracker Barrel meatloaf warm.

## Copycat Cracker Barrel Old Country Store Potato Soup

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Cozy up to a bowl of rich, hearty potato soup with this Copycat Cracker Barrel Old Country Store copycat soup recipe. This soup only has a few ingredients so it's simple to make in your own home. With potatoes, celery, milk, and just a few additions, you will quickly have a delicious soup that's just as good as the restaurant version. This is a rich potato soup recipe that is not too heavy or creamy, but still makes a hearty meal. Serve it with a side salad or a sandwich for a great lunch or dinner.

### Ingredients:

- 3 pounds potatoes, peeled and diced into ½ x 1-inch pieces
- 8 ounces chopped celery
- 2 quarts water
- 4 ounces chicken base
- ½ teaspoon pepper
- 1 tablespoon salt
- 1 ½ quart milk
- 4 ounces melted margarine
- 1 cup flour

### Instructions:

1. Put potatoes, celery, water, chicken base, salt, and pepper in large pot and simmer 20 minutes.
2. Add milk and bring to 170 degrees F.
3. In bowl blend melted margarine and flour till smooth. Then add 1 quart of soup broth (from the pot) and blend. Using wire whisk, add back to pot and blend well. Simmer 20 minutes.



## Just Like Cracker Barrel Homemade Mashed Potatoes

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



If you love the rich and creamy mashed potatoes served at Cracker Barrel restaurants, then you are sure to treasure this recipe for Just Like Cracker Barrel Homestyle Mashed Potatoes. This restaurant-quality side dish would be the perfect addition to your dinner table. This easy mashed potatoes recipe comes together in a flash so that you can focus on preparing your other Thanksgiving fixings. The only ingredients you need to make these mashed potatoes are potatoes, evaporated milk, margarine, salt, and pepper. It doesn't get much simpler than this copycat recipe for Just Like Cracker Barrel Homestyle Mashed Potatoes.

### Ingredients:

- 6 large potatoes, peeled, cubed, and boiled
- 1 (8-ounce) can of evaporated milk
- 1 stick margarine
- salt and pepper, to taste

### Instructions:

1. After potatoes are peeled, diced, boiled and drained, add the margarine, a slice or two at a time until melted. Mix well.
2. Use hand mixer to whip potatoes while adding a little evaporated milk at a time until creamy.
3. Add salt and pepper to taste.

## Dunkin Donuts

### Copycat Mini Donut Holes

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Chances are, you've picked up a box of donut holes from Dunkin Donuts before for a sweet bite-site breakfast. With this recipe you can make these fun copycat mini donut holes at home. These treats taste incredibly delicious homemade, and they will be lots of fun for you and your family to enjoy. Homemade donuts aren't too difficult to make on your own. You may be surprised! Try creating your favorite flavor, whether it's powdered sugar, classic, or coated in sprinkles.

#### Ingredients:

- 1 pound ricotta cheese
- 4 eggs
- 1 teaspoon baking powder
- 1 ½ to 2 cups of flour
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- Frying oil as needed

#### Instructions:

1. In large bowl mix ricotta cheese, eggs, baking powder, 1 cup flour, sugar and vanilla extract. Knead the dough until well mixed. If the dough is too moist add more flour until you get to workable state.
2. Divide the dough to 30 balls and let them rest for 10 minutes.
3. Take saucepan with heavy bottom, add frying oil until it covers 1 inch of the surface.
4. Heat it up to 350 degrees F and fry doughnuts without overcrowding the pan for 1 - 2 minutes per side or until golden brown.
5. Sprinkle icing sugar on top and serve.

## Dunkin' Donuts Bavarian Cream Filled Doughnuts Copycat

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Skip a trip to the bakery and whip up a batch of homemade cream-filled doughnuts! It's easier than you think, and this Dunkin' Donuts Bavarian Cream Filled Donuts Copycat recipe is sure to please everyone in your family. This homemade version of the Dunkin' Donuts recipe is a phenomenally delicious breakfast, dessert, or snack item. Of course, it's delicious enough to eat any time of day. The light vanilla cream in these homemade doughnuts is a perfect complement to the soft and fluffy exterior of the doughnut. A basket of these freshly made treats won't last long in any house and everyone will be impressed that you can make your own doughnuts.

### Ingredients:

- 1 package regular yeast
- 1 cup + 1 cup sugar, divided
- 2 tablespoons water at 105 degrees F
- $\frac{3}{4}$  cup lukewarm milk
- 1 egg
- 1 tablespoon solid vegetable shortening
- $\frac{1}{2}$  teaspoon salt
- 2  $\frac{1}{2}$  cups flour, divided
- 6 cups vegetable oil for frying

### FILLING

- $\frac{1}{4}$  cup solid vegetable shortening
- $\frac{1}{4}$  cup butter
- $\frac{1}{2}$  teaspoon vanilla
- 2 cups sifted powdered sugar
- 1 tablespoon milk
- 1 cup powdered sugar for garnish

### Instructions:

1. Dissolve yeast in warm water with 1 tablespoon sugar in the bottom of the bowl. Beat with an electric mixer until it is foamy, about 5 minutes. Meanwhile, place milk into the microwave for 1  $\frac{1}{2}$  minutes on high power, then let cool to 105 –115 degrees F.
2. Add milk, remaining  $\frac{1}{4}$  cup sugar, the egg, shortening, and salt plus 1 cup of the flour. Beat on low for 30 seconds; scrape the bowl. Then beat 2 minutes on medium speed and scrape the bowl once or twice.
3. On low speed, add the remaining flour. Beat for 1 minute until smooth. Cover the bowl with plastic wrap and let rise until double, about 1 hour. Turn dough out onto a lightly floured surface and roll to  $\frac{1}{2}$ -inch thickness. Cut out circles with a 3-inch cutter and place them on lightly floured baking sheets. Cover and let them rise again until double, about 30 minutes.
4. Heat frying oil: We recommend using a wide, deep pot over medium heat to 350 degrees F. Carefully slide 4 - 5 donuts into the oil at one time and fry for 1 minute on each side until golden brown. Remove with tongs or a wide slotted spatula to a paper-towel lined cookie sheet, being careful not to puncture the sides of the donuts. Continue to fry remaining donuts, adjusting heat to maintain a constant 350 degrees F.
5. While donuts cool, prepare the filling. Cream butter with the shortening, then gradually add the sugar until smooth and fluffy. Add the milk and vanilla and beat until smooth. Filling can be

made as much as a week ahead, stored in the refrigerator in an airtight container. Bring to room temperature before filling a piping bag which has been fitted with a large plain tip.

6. Fill the donuts with the vanilla cream. Use a sharp small knife to pierce each donut on the side into the center, then moving the knife side-to-side to make a cavity in the center. Insert the pastry tip into this hole and fill with about 1 to 1 ½ tablespoons filling. Sprinkle tops of the donuts generously with powdered sugar before serving.

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### KFC Style Copycat Gravy

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



KFC is known for their delicious fried chicken with the Colonel's "secret" ingredients, and it wouldn't be a KFC meal without its infamous gravy to pair alongside with it. Dip in piece after piece into the gravy and get an explosion of flavor that made KFC what it is today. Plus you can make your favorite mashed potatoes to along with it. One of our favorite copycat restaurant recipes, you don't want to miss out on this one.

**Total time:** 30 min

#### Ingredients:

- 3 tablespoons butter
- 5 tablespoons flour
- 2 teaspoons beef bouillon
- 2 teaspoons chicken bouillon
- 1 ½ cup cups water
- ½ onion, finely chopped
- Fresh ground black pepper to taste

#### Instructions:

1. First, use half the butter to sauté the onions until translucent.
2. Add the other half of the butter then the flour to make the roux, mixing constantly until golden brown. The best way to make a good roux is to use a whisk and make sure the butter does not burn.
3. Then, add the water and bouillon and continue to whisk until desired color and consistency. Continuous stirring is needed to prevent lumps from forming. Add black pepper to taste.
4. Bring to a boil over medium heat and cook until thickened.



## Knockoff KFC Fried Chicken Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This Knockoff KFC Fried Chicken Recipe is the recipe you've been waiting for. Paprika and garlic powder give the chicken an extra kick of flavor. This recipe tutorial will shed light on how to make KFC fried chicken batter that your family will flip for. If you're looking for an easy weeknight dinner that will just hit it out of the park, this take on Knockoff KFC Kentucky Fried Chicken will save the day. This recipe is also ideal for any potluck or picnic. Everyone is sure to enjoy it, and they'll be asking you where you learned how to make KFC chicken.

**Total time:** 35 min

### Ingredients:

- 8 pieces of chicken (a whole chicken cut up or a 4 leg-and-thigh quarters, cut in half)
- 2 cups buttermilk
- 2 teaspoons hot sauce (like Tabasco)
- 2 cups all-purpose flour
- ½ cup plain breadcrumbs
- 1 teaspoon paprika
- ½ teaspoon dried thyme
- ½ teaspoon salt
- 2 eggs
- ½ cup chili sauce
- 4 cups vegetable oil for frying

### Instructions:

1. In a wide bowl that will hold the chicken in one layer, mix the buttermilk and hot sauce, then add the chicken pieces, turning to coat. Let stand at room temperature for 30 minutes or refrigerate up to 12 hours.
2. Mix the flour and breadcrumbs with the paprika, thyme and salt in a large plastic bag and shake to mix well.
3. Combine the eggs and chili sauce in a shallow bowl.
4. Remove the chicken from the buttermilk marinade and place on a wire rack over a rimmed cookie sheet and allow excess buttermilk to drip off for a few minutes while you prepare the oil for frying.
5. Using a wide deep skillet or a wok, pour in enough oil to measure 3 inches deep.
6. Place over medium-high heat and bring to 350 degrees F. use a thermometer to check the temperature.
7. While the oil is heating, drop chicken, a few pieces at a time, into the bag with the dry ingredients and shake to coat. Dip them into the egg mixture one at a time, then back into the dry ingredients again. Shake off excess coating and lay back on the cooling rack.
8. When the oil is at 350 degrees F, use tongs to lower a few pieces at a time into the hot oil; do not crowd the pan.
9. Cook for about 15 minutes, turning once and keeping an eye on the oil temperature, adjusting the heat to be sure the oil remains at 350 degrees F.

10. When chicken pieces are nicely browned, remove from the oil with tongs and set on a clean cooling rack / baking sheet so that air circulates around them.
11. Place into a 300 degrees F oven while you repeat the procedure until all of the chicken is cooked; the chicken will continue to cook if any pieces are not quite cooked through in the frying process.

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### Copycat McDonald's Shamrock Shake

By: [RecipeLion.com](https://www.RecipeLion.com) Test Kitchen



You know you love it. It's the seasonal favorite that comes to a Mickey D's near you every spring. This video tutorial for How to Make Copycat McDonald's Shamrock Shake is brought to you by AllFreeCopycatRecipes.com and RecipeLion.com. If you love the wonderful, minty flavor of this classic shake, you'll be surprised at just how easy it is to make. Show off your copycat recipe skill by blending up this light and fresh treat in your kitchen today. All you'll need is five simple ingredients and a blender. Once you discover how easy it is to make your own Shamrock Shake, you'll never need to stop at McDonald's for one again. This light green shake is the perfect festive treat to get you in the mood to celebrate St. Patrick's Day.

#### Ingredients:

- 3 cups vanilla ice cream
- 1 ½ cup 2% milk
- 1/8 teaspoon mint or peppermint extract (we prefer peppermint)
- 10 - 12 drops of green food coloring
- whipped cream and cherry for garnish

#### Instructions:

1. Mix the ingredients in a blender starting with the ice cream and following with the milk and mint extract.
2. Stir the mixture and continue blending until it reaches desired consistency.
3. Pour into a glass. Top with whipped cream and a cherry on top.

## Easy Fried Apple Pies

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen



These easy fried apple pies are almost too simple to make... you'll want to cook them all the time once you find out how easy they are! These fried apple pies are made with premade pie crust, for a dessert recipe that you don't have to stress about. Hot and gooey apple pie filling sit inside of refrigerated pie crust and the outside is dusting with sugar for extra sweetness. This is literally the easiest apple hand pie recipe you're likely to come across. It will even remind you of the fried apple pies McDonald's used to make! Thank goodness you don't have to miss out on that delicious dessert. All you have to do is make a fantastic version at home, sit back, and enjoy!

### Ingredients:

- 1 cup prepared apple pie filling
- 1 package (2 rounds) refrigerated pie crust
- oil for frying
- sugar for sprinkling

### Instructions:

1. Carefully roll out pie dough. Cut 4 circles from each round.
2. On half of each circle, top with 2 tablespoons of pie filling. Fold other half over and crimp well to seal. Repeat with all dough circles.
3. Heat oil in a deep pan to 350 degrees F.
4. Carefully fry each pie for 3 - 4 minutes, or until lightly golden brown. Remove from the oil and drain on paper towels. Sprinkle generously with sugar while hot. Allow to cool for at least 10 minutes before eating

**Note:** Contents will be hot!

## Homemade McDonald's Hot Mustard

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen

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Do you love McDonald's but don't want to go to the restaurant to get your McDonald's fix? Then this Homemade McDonald's Hot Mustard recipe is the perfect recipe for you. This delicious hot mustard tastes just like the mustard served at McDonald's, but you can make it in your own home. Forget those tiny packets of mustard and make this easy condiment recipe in your very own kitchen. Try this tasty hot mustard copycat recipe for a dipping sauce you and your family will absolutely love.

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### Ingredients:

- ¼ cup yellow mustard
- 1 tablespoon corn syrup
- 1 teaspoon mustard powder
- 1 tablespoon mayonnaise
- 1 teaspoon white vinegar
- ½ teaspoon soy sauce
- ½ teaspoon sugar
- ¼ teaspoon cayenne pepper

### Instructions:

1. Combine all ingredients in a bowl.
2. Microwave the ingredients for 15 - 25 seconds.
3. Mix the ingredients together again and place into the refrigerator for at least 4 hours.



## McDonald's Copycat Big Mac Sauce

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



If you love the McDonalds secret sauce recipe and wish you could replicate it at home, try this McDonald's Copycat Big Mac Sauce recipe! It tastes like the real thing, maybe even better. This is the perfect recipe for anyone who loves to grill in the summertime. Flip some burgers, stir up some of this sauce...dinner is served. Copycat sauce recipes don't come much easier than this. With only six ingredients and no coking required, this copycat recipe will only take you a minute. It's never been easier to completely transform your burgers with so much delicious and unique flavor. Celebrate a classic by making it your own.

**Note:** This recipe makes enough sauce for one Big Mac. Multiply ingredients as needed.

### Ingredients:

- ½ cup mayonnaise
- 2 tablespoons French dressing
- 1 tablespoon minced onion
- 4 teaspoons relish
- 1 teaspoon ketchup
- 1 teaspoon sugar
- 1 teaspoon white vinegar

### Instructions:

1. Mix all ingredients in a small bowl.
2. Cover and refrigerate for at least one hour before using.

### Copypat Olive Garden Chicken and Gnocchi Soup

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



If you're a fan of Olive Garden restaurant recipes, you're sure to enjoy this Copypat Olive Garden Chicken and Gnocchi Soup recipe. This creamy soup, packed with veggies like spinach and carrots, is a warm treat that everyone will enjoy. Making this soup in your kitchen is much easier than you may think and only requires a few simple steps. This soup recipe is famous on the Olive Garden menu and now it can be famous in your home. The creamy soup and filling gnocchi will satisfy any family member or dinner guest. This Italian-style chicken and dumpling soup is a recipe you will definitely want to keep. For the recipe, you can use premade chicken broth for a quick and delicious soup but making your own adds another layer of rich flavor to this copypat Olive Garden soup.

#### Ingredients:

- 1 large boneless, skinless chicken breast, cooked
- 4 tablespoons butter
- 1 ½ cup chopped onion
- 1 cup chopped celery
- 2 cloves garlic, finely minced
- ¼ cup flour
- 4 cups half-and-half
- 3 cups chicken broth (see note below)
- 1 ½ cup shredded carrots
- 1 cup fresh spinach, stemmed and roughly chopped
- ¼ teaspoon dry thyme or 1 teaspoon fresh thyme leaves
- ¼ cup finely minced fresh parsley or 1 tablespoon dry parsley
- 1 pound packaged gnocchi
- Salt and pepper to taste
- ½ cup Parmesan cheese and fresh parsley for garnish

#### Instructions:

1. Place a large soup pot over medium heat and melt the butter. Add onion and celery and cook, stirring frequently for about 5 minutes. Add garlic and stir until fragrant, about 1 minute.
2. Sprinkle flour into the pan and whisk to coat the vegetables and absorb the butter, about 1 minute. Gradually whisk in the half-and-half, stirring and simmering over low heat for 5 minutes until thickened. Gradually add the broth and whisk another 2 minutes.
3. Stir in the diced chicken, carrots, spinach, thyme and parsley, then drop in the gnocchi and continue to cook over low heat, stirring occasionally, for 5 - 8 minutes until gnocchi are cooked and float to the top. Add salt and pepper to taste. Ladle into individual soup bowls and garnish with Parmesan and parsley if desired.

## Olive Garden Breadstick Lasagna

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen

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Prepare yourself for a unique breadstick recipe that you would never find at any ordinary Olive Garden. This Olive Garden Breadstick Lasagna will surprise you with its deliciousness. After all, what could be better than an Olive Garden breadsticks recipe incorporated into a yummy meal? You will be surprised that you've never thought to use homemade breadsticks like this before. Perfectly cheesy and with just the right amount of garlic, this lasagna recipe works well as a side dish. This might just be the best lasagna recipe you've ever tasted.

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**Total time:** 1 hr 10 min

### Ingredients:

- 10 frozen garlic breadsticks, baked
- 1 ½ cup marinara sauce
- ½ pound bulk Italian sausage, cooked
- 1 cup Italian blend shredded cheese
- 1 cup ricotta cheese

### Instructions:

1. Heat oven to 325 degrees F. Lightly grease a 9 x 9-inch inch baking dish.
2. Cook sausage until no longer pink, drain grease.
3. Combine the cooked sausage with ½ cup of the marinara sauce.
4. Place ¼ cup sauce on the bottom of baking dish.
5. Lay 5 breadsticks over the sauce.
6. Spread ½ cup of the ricotta over breadsticks.
7. Add ½ cup shredded cheese, then the sausage sauce mixture next.
8. Layer the last 5 breadsticks over the sausage-sauce mixture.
9. Cover with foil and bake for 30 minutes.
10. Add another layer of ricotta, marinara, and the rest of the shredded cheese.
11. Let lasagna set for 15 minutes before cutting.

## Olive Garden Bread Sticks Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



We all love that warm, straight-from-the-oven taste of Olive Garden's signature bread sticks, and now you can make them at home with this Olive Garden Bread Sticks Copycat Recipe. Deliciously buttery and touched with a hint of garlic, you'll love each bite! Try this bread sticks recipe when you're making a pasta dish or serve it alongside your favorite salad. These tasty bread sticks are great for dunking in marinara sauce, but they're also delicious on their own. One taste of this recipe, and you'll be hooked.

**Note:** The raising dough needs a constant temperature around 70 - 80 degrees F. One way to do this is in a modern kitchen is to put a bowl with 2 cups water into the microwave and cook on high for 2 minutes. Put the covered ball of dough in the microwave to rise in the steamy interior.

### Ingredients:

- 1 ½ cup warm water (90 degrees F)
- 2 tablespoons sugar
- 1 tablespoon yeast (Slightly more than 1 packet)
- 1 tablespoon salt
- 2 tablespoons softened butter
- 4 - 5 cups flour
- 3 tablespoons melted butter, divided
- 1 teaspoon sea salt or coarse kosher salt
- 1 teaspoon garlic powder

### Instructions:

1. Place warm water, sugar and yeast into the bowl of an electric mixer fitted with the paddle attachment and let stand for 10 minutes it will be thick and frothy. Mix briefly, then add salt, butter and gradually add 2 cups of the flour, mixing on low for 2 minutes.
2. Slowly add about 2 cups of the remaining flour, more if necessary, to get a dough that begins to clump on the mixer paddle and pull away from the sides of the bowl. Continue to mix on low for 5 minutes to knead the dough.
3. Cover the bowl tightly with plastic wrap and set in a warm place for 1 hour or until it doubles in size. (See Note)
4. Lightly sprinkle work surface and your hands with some of the remaining flour and scoop the dough onto the surface. Cut the dough in half and roll each half into a log shape, then cut each log into 8 equal size pieces.
5. On the work surface, roll each dough piece with your palms into a roll about 8 inches long and 1 inch thick. Place on cookie sheets which have been lined with parchment paper, leaving about 2 inches between each bread stick.
6. Cover again with plastic wrap and allow to stand in a warm place for 20 minutes.
7. Preheat oven to 400 degrees F. Meanwhile, melt the butter and just before baking, brush the bread sticks with butter and sprinkle with sea salt or coarse kosher salt.
8. Bake for about 15 minutes, until they are just beginning to brown.
9. Add the garlic powder to the remaining butter and brush the bread sticks. Serve while warm with marinara sauce if desired for dipping.

## Olive Garden Chicken Parmesan Vino Bianco Copycat

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This Olive Garden Chicken Parmesan Vino Bianco Copycat recipe is one of Olive Garden's most delicious chicken dinners. Plus, it's incredibly simple to make, and it comes together in only 30 minutes. This easy Olive Garden recipe is served over linguine making it a hearty meal for any day of the week. The chicken develops a crispy crust from the cheese and the sauce is lusciously creamy. The wine helps develop the flavor, but can easily be substituted with chicken stock. This Olive Garden recipe will transport you straight to Italy with authentic flavors.

### Ingredients:

- 8 ounces linguine pasta
- $\frac{3}{4}$  cup flour
- $\frac{1}{2}$  teaspoon ground black pepper
- 1 teaspoon salt
- 1  $\frac{1}{2}$  pound boneless, skinless chicken breasts
- $\frac{1}{4}$  cup olive oil
- 4 tablespoons butter
- $\frac{1}{4}$  cup onion, finely diced
- 2 tablespoons garlic, finely minced
- $\frac{1}{4}$  teaspoon red pepper flakes
- 1 cup white wine
- $\frac{1}{4}$  cup fresh lemon juice
- 1 cup heavy cream
- $\frac{1}{2}$  cup grated Parmesan cheese
- Salt and pepper to taste
- 2 green onions, finely chopped
- 2 Roma tomatoes, finely chopped

### Instructions:

1. Place a pot with 6 quarts water over high heat and bring to a rolling boil. Add a pinch of salt and the linguine and cook per package directions. Drain well, reserving 1 cup of the cooking water.
2. While pasta cooks, combine flour, pepper and salt in a plastic bag and shake to mix. Drop chicken into the bag and shake to coat each piece well.
3. Place oil into a 12-inch non-stick skillet over medium high heat. Shake chicken pieces to remove excess flour then sauté until browned on both sides and cooked through, about 8 minutes (larger pieces will take longer). Remove chicken once it is thoroughly cooked and lower heat to medium. Add butter, onion and garlic to the skillet and cook, stirring until onions are cooked, about 2 minutes.
4. Scoop cup of the remaining flour mixture from the plastic bag and add to the skillet, cooking for 1 minute while whisking constantly. Add the red pepper flakes, wine and lemon juice and continue to whisk until thickened, then add cream and again cook, constantly whisking to form a thick sauce. Stir in parmesan cheese. Taste and add salt and pepper as needed. Stir in about half of the green onion and tomato, the drained pasta and add pasta cooking water as necessary if sauce needs to be thinned enough to coat the pasta evenly.
5. Place the cooked chicken into the skillet and continue to heat over medium until chicken is serving temperature. Garnish with remaining green onion and tomatoes before serving.



## Olive Garden Eggplant Parmigiana

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



An Italian staple, Olive Garden's eggplant parmigiana is a wonderful take on the ageless time piece. Breaded with Parmesan cheese and baked until it's crispy and golden brown, it is then topped with your favorite marinara sauce and mozzarella. This delicious recipe will inspire you to skip the restaurant and spend a little more quality time at home this week. You and your family can enjoy making this delicious Olive Garden recipe from scratch, and you can pair it with whatever side dishes you like best. We love it with a simple side salad and cup of soup, but the possibilities are endless.

**Total time:** 2 hr 30 min

### Ingredients:

- 1 large eggplant
- Flour, for dusting
- 1 egg
- ½ pound shredded mozzarella cheese
- 1 ¾ cup milk
- 1 tablespoon clarified butter
- 2 teaspoons olive oil
- 1 jar marinara sauce
- 1 cup dry breadcrumbs
- ¾ cup Parmesan cheese

### Instructions:

1. Preheat oven to 350 degrees F.
2. Blanch and peel eggplant. Cut into ½-inch thick slices. Place the slices in a colander over a bowl. Sprinkle salt over all the slices. Let stand for 30 minutes. Rinse. Pat dry. Set aside.
3. Mix egg, milk and olive oil and place into a bowl.
4. Mix breadcrumbs and grated parmesan cheese in another bowl.
5. Dip each slice into flour, toss lightly to remove excess flour and then dip quickly into the egg and milk mixture. Allow excess milk and egg coating to drip off and then place the slice in the cheese and bread crumb mixture. Coat each slice thoroughly.
6. Place the coated eggplant slice on a rack and allow to dry for at least an hour.
7. Sauté in clarified butter until golden on each side. Remove from skillet and place in a baking pan heavily greased with olive oil.
8. Cover each slice of cooked, coated eggplant with as much mozzarella as needed. Pour tomato sauce over the cheese covered eggplant slices and bake for about ten minutes.
9. Remove from oven and allow to cool.
10. Sprinkle lightly with ground oregano and serve with additional tomato sauce. Serve with pasta.

## Olive Garden Meatball Pizza Bowl Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This Olive Garden Meatball Pizza Bowl is outrageous and ingenious all at once. Olive Garden introduced this new menu item, and the jury's still out on whether or not it's bound to go down in their hall of fame or fizzle out like other such creations through the chain's history. We made this version in our test kitchen so you could help us decide! Made from basic ingredients you may already have on hand, this recipe calls for homemade meatballs, which are then placed inside a handmade bread bowl, covered in mozzarella, marinara, and pepperoni, and baked to perfection. There's one thing you can be sure about when making this dish, it will certainly be a memorable dining experience!

### Ingredients:

- 1 pound ground beef or ground sausage
- ¼ cup grated parmesan cheese
- ¼ cup finely diced onion
- 2 tablespoons panko
- ½ teaspoon red pepper flakes
- salt & pepper to taste

### BREAD BOWLS

- 1 cup self-rising flour
- 1 cup Greek yogurt

### ASSEMBLY

- 1 cup marinara sauce
- 2 cups mozzarella cheese, shredded
- 10 pepperoni slices

### Instructions:

1. Preheat oven to 350 degrees F.
2. Combine meatball ingredients together. Using hands, roll into small meatballs.
3. Place on a baking sheet and bake for 20 - 25 minutes until lightly brown and cooked.
4. To make the bowls, mix self-rising flour and nonfat Greek yogurt until it forms a dough.
5. Place dough on a floured surface. Cut into four equal pieces.
6. Flatten each dough ball, and place over the top of a flipped over a small bowl.
7. Place all four bowls on a baking sheet and bake for 20 - 25 minutes.
8. Remove from oven and remove bread from the molds.
9. To assemble the bowls, place mozzarella in the bowl, then spoon in sauce, followed by three meatballs and a few pepperonis into each bowl.
10. Place bowls on a baking sheet and bake to melt the cheese, about 5 - 10 minutes.

## Olive Garden Minestrone Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Homemade Olive Garden Minestrone is one of the tastiest and heartiest restaurant soup recipes, packed with peas, beans, carrots, and more great ingredients. If you're looking for a copycat soup recipe that packed with nutrients, you've hit the jackpot with this one. The minestrone soup recipe is quick and easy to make! Make a large batch of this soup and you can enjoy it for lunch and dinner all week long. Serve this soup to your family and they will finally stop begging you to go to Olive Garden. With this recipe, you can enjoy the comfort of your own home and still get a delicious and hearty soup that will have the whole family coming back for seconds.

### Ingredients:

- 2 tablespoons olive oil
- 1 large onion, diced
- 4 cloves garlic, minced
- 2 stalks celery, diced
- 1 large carrot, diced
- ¼ cup zucchini, chopped
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- ¾ teaspoon kosher salt
- ½ teaspoon black pepper, freshly ground
- 1 (28-ounce) can no-salt added diced tomatoes
- 1 (14-ounce) can crushed tomatoes
- 6 cups low-sodium chicken broth (you can use vegetable broth if desired)
- 1 (15-ounce) can low-sodium kidney beans, drained and rinsed
- 1 (15-ounce) can cannellini beans, drained and rinsed
- 1 cup ditalini pasta

### Instructions:

1. Heat olive oil in a large pot over medium-high heat. Sauté the onion until translucent.
2. Add garlic and cook 30 seconds.
3. Add the celery, carrot, and zucchini and cook about 5 minutes.
4. Stir in the dried oregano, basil, salt and pepper and cook 2 more minutes.
5. Add chicken broth to the pot, the diced and crushed tomatoes and bring to a boil.
6. Reduce heat and simmer 10 minutes.
7. Stir in kidney, cannellini beans, and the pasta, and cook until the pasta is tender about 10 - 15 minutes.
8. Season with additional salt to taste.
9. Ladle into bowls and sprinkle with Parmesan cheese.

## Olive Garden Shrimp Scampi Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This Copycat Olive Garden Shrimp Scampi tastes as if it came straight from the restaurant. This recipe is a perfect marriage of shrimp and pasta and is one of our favorites out of all the copycat Olive Garden recipes we know. It's versatile, too! You can easily alter this shrimp scampi recipe by substituting chicken to achieve a different, yet equally delicious scampi recipe. If you're feeling even more adventurous, try lightly breading your shrimp (or chicken) before adding it to the pasta to make Olive Garden's popular shrimp frita recipe. Cooking with shrimp is simple and delicious, plus it hardly takes any time! You can have an elegant meal on the table in no time, which is perfect for busy nights.

**Total time:** 55 min

### Ingredients:

- 1 ½ pound medium fresh shrimp, shelled
- 12 ounces angel hair pasta
- 1 tablespoon vegetable oil
- 1 cup sliced onion
- 3 cloves garlic, thinly slivered
- ½ cup white wine
- 4 tablespoons butter
- Pinch crushed red pepper flakes (optional)
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- Fresh chopped parsley (to garnish)
- Lemon and capers are optional but add a nice flavor.

### Instructions:

1. Bring a stock pot filled with 6 quarts water and 1 teaspoon salt to the boil. Cook pasta per package directions and drain when done. Set cooked pasta aside.
2. Heat a large skillet over medium-high heat. Toss in the sliced onion and cook about 2 minutes, or until translucent.
3. Add garlic and continue to sauté, 1 minute.
4. Add wine slowly (may need to reduce heat slightly). Stir for 2 minutes.
5. Add butter, red pepper flakes, and salt and pepper. Continue stirring.
6. Stir in shrimp and cook until shrimp are pink and lightly cooked. (You'll know shrimp are cooked through when there are no translucent parts of the shrimp).
7. Add cooked pasta to the pan and toss to coat well. Serve garnished with chopped parsley, a healthy squeeze of lemon, and capers sprinkled throughout if desired.



## Olive Garden Spinach and Artichoke Dip Copycat

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



There is a reason why this creamy spinach dip is on so many restaurant menus. It is simply delicious, and it makes an excellent dinner appetizer or game day snack. Nothing can beat this warm, delightful spinach dip when you are craving an easy snack. You can serve it with your favorite brand of store-bought crackers or toast some fresh Italian or pita bread for an extra-filling serving option. You don't have to be a fan of spinach or artichokes to adore this dish. When combined with fresh warm cheese, spinach and artichokes will appeal to any diner.

### Ingredients:

- 1 (14-ounce) can of sliced artichokes
- 16 ounces of cream cheese at room temperature
- 8 ounces mascarpone cheese at room temperature
- 2 tablespoons flour (see note)
- 1 cup grated parmesan cheese
- ¼ teaspoon crushed red pepper flakes
- 1 tablespoon chopped parsley
- 1 clove of garlic, very finely minced
- ½ cup chopped green onions
- ¼ teaspoon salt
- Ground black pepper
- 6 ounces of baby spinach leaves, chopped into roughly 1-inch pieces

### SERVING

- Baguette
- 2 tablespoons olive oil

### Instructions:

1. Preheat oven to 325 degrees F. Spray a 7 x 10-inch baking dish with cooking spray.
2. In a large bowl, combine all dip ingredients, stirring until completely mixed. Spoon into prepared bake dish, smoothing the top. Bake for 25 minutes until just lightly browned on top.
3. Slice baguette inch thick and brush slices on both sides with olive oil. Broil for 3 - 4 minutes on each side until golden brown.

### Notes:

- The dip should be served while warm. To make ahead, combine all ingredients in the bake dish, wrap tightly and refrigerate. Bring to room temperature before baking.
- Baguette slices may be broiled several hours ahead of serving. Keep at room temperature, uncovered until serving time.
- For Gluten Free diners, the flour in this recipe is necessary to keep the fresh spinach from causing the dip to be watery. For a Gluten Free version, simply toss the spinach leaves with 2 tablespoons Gluten Free flour before stirring them into the rest of the ingredients.



## Outback Steakhouse

### Copycat Outback Steakhouse Ranch Dressing Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



When you eat a salad, you want to have the most delicious dressing you can get. And this copycat Outback Steakhouse Ranch recipe is one of the best. Luckily, with this recipe you can enjoy the restaurant flavor at home! Rich, creamy, and full of those herbs and spices we all love, you'll wonder why you spent so much money on bottled ranch dressing. As a bonus, this recipe is very easy to make. You'll use purchased ranch dressing seasoning, so there's no complicated measuring of ingredients. You're only a few minutes away from a delicious salad dressing that you can use on just about anything!

#### Ingredients:

- 1 tablespoon Hidden Valley Ranch dressing mix
- 1 cup mayonnaise
- ½ cup milk
- ¼ teaspoon black pepper
- ⅛ teaspoon garlic powder
- ⅛ teaspoon paprika
- ⅛ teaspoon cayenne pepper

#### Instructions:

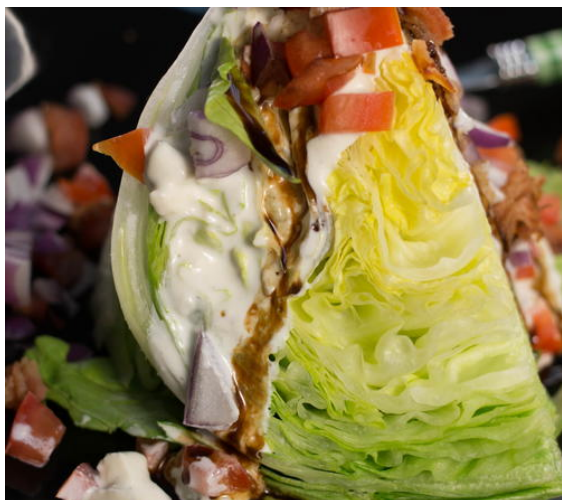
1. In a medium bowl, combine all of the ingredients and mix well.
2. Chill for at least 1 - 3 hours.

#### Notes:

- To make dressing thicker, reduce the amount of milk in this recipe by half. You can also make the dressing 1 day in advance and store it in the refrigerator, since it will naturally thicken as it sits.
- To store transfer to an airtight container and store in the refrigerator for up to 5 days.

## Copypcat Outback Steakhouse Wedge Salad

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Make an authentic Outback Steakhouse wedge salad tonight with this easy Copypcat Outback Steakhouse Wedge Salad recipe. One of our favorite Outback Steakhouse copypcat recipes, this starter salad tops a generous portion of iceberg lettuce with blue cheese dressing and a balsamic vinegar glaze. Unlike many other versions of this copypcat fave, our recipe includes full instructions on how to make a homemade Outback Steakhouse blue cheese dressing. The top of the iceberg wedge is generously layered with crispy bacon bits, sweet red onion, and juicy tomatoes. This classic combination of flavors never fails to satisfy. After all, there's bacon. Even the pickiest carnivores won't object to this delicious salad.

**Total time:** 45 min

### Ingredients:

- ¾ cup mayonnaise
- ¾ cup buttermilk
- ½ cup crumbled blue cheese
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon fresh ground black pepper
- ¼ cup balsamic vinegar
- 1 tablespoon honey
- ¼ teaspoon good quality sea salt
- 3 slices bacon, cooked, drained, and finely chopped
- 1 large head of iceberg lettuce, trimmed and cut into quarters
- ½ cup ripe tomato, finely diced
- ½ cup red onion, finely diced
- ¼ cup crumbled blue cheese
- Sea salt and fresh ground black pepper

### Instructions:

1. Make the Outback wedge salad dressing by combining mayo, buttermilk, blue cheese, garlic powder, onion powder, and pepper, stirring well and then chilling until ready to use.
2. Make the glaze by placing the balsamic and honey in a very small non-stick saucepan and cooking over low heat for about 5 minutes, swirling the pan frequently, until it is thick and syrup-y. Stir in the salt and keep slightly warm.
3. Cook the bacon, drain it well and crumble. Place a wedge of lettuce on each serving plate, drizzle with some dressing then the tomato, red onion, and blue cheese. Drizzle the glaze over all and sprinkle with sea salt and fresh ground pepper.

## Just Like Outback Steakhouse Easy Potato Soup

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen

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There is something so satisfying about a piping-hot baked potato drenched in cheese. This recipe for Just Like Outback Steakhouse Easy Potato Soup takes that culinary idea up a notch. For a satisfying and easy soup recipe, you can't go wrong. Since this soup recipe is made in a slow cooker, you can have the soup cooking while you are out for the day. Gather your ingredients, let them simmer in a slow cooker, and you'll have a starter soup or lunch that's to die for.

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### Ingredients:

- 1 (30 oz.) bag of frozen, shredded hash browns
- 3 (14 oz.) cans of chicken broth
- 1 can cream of chicken soup
- ½ cup onion, chopped
- ¼ teaspoon ground pepper
- 1 package cream cheese

### Instructions:

1. In a slow cooker, combine everything except for the cream cheese.
2. Cook for 6 - 8 hours on low heat.
3. About 1 hour before serving, add cream cheese and keep heated until thoroughly melted.
4. Serve with cheese, sour cream, bacon bits, green onions, or anything else you desire.

## Panera

### Panera Autumn Squash Soup Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This is an easy soup recipe that can be made by all cooks, beginner or otherwise. You can find all the ingredients at your local grocer all autumn long. The homemade Panera soup is also completely meat-free, so you can serve it to all your vegetarian friends without worrying about dietary restrictions. Or you could make it for dinner on a meatless Monday! This soup would make a satisfying lunch or a great start to a Thanksgiving meal. Serve this easy soup recipe with pepitas, pumpkin seeds, for a crunchy garnish that makes this soup outrageously good.

#### Ingredients:

- 1 butternut squash
- 1 yellow onion
- 2 tablespoons olive oil
- 15 ounces can pumpkin puree
- 4 cups vegetable broth
- 1 cup heavy cream
- ¼ teaspoon curry powder
- ¼ teaspoon cumin
- ½ teaspoon ground cinnamon
- Salt and pepper, to taste
- Pumpkin seeds, for garnish

#### Instructions:

1. Preheat the oven to 400 degrees F.
2. Peel and dice the butternut squash into 1-inch cubes.
3. Peel the onion and cut into quarters.
4. Place the chopped squash and onion on a baking sheet and drizzle with 2 tablespoons of olive oil. Sprinkle with salt and pepper. Stir the vegetables to coat completely.
5. Cook in the preheated oven for 20 minutes. After removing from the oven, let the vegetables cool for 10 minutes.
6. Puree the roasted squash and onion in a blender until smooth.
7. In a large stockpot, add the squash puree, pumpkin, vegetable broth, heavy cream, curry powder, cumin, and cinnamon. Bring to a low boil and then put on a low simmer for 20 minutes. Stir occasionally.
8. Taste and season with more salt and pepper accordingly.
9. Garnish with pumpkin seeds.

## Panera Chicken and Rice Soup

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



There's no need to wait in line at Panera for your favorite soup recipe! This delicious copycat Panera chicken and rice soup is completely comforting, flavorful, and perfect for warming you up on a chilly day. This recipe is a great way to use up leftover cooked chicken breasts, and using instant rice is a great way to make sure this soup is ready in no time. You can serve this copycat Panera soup recipe with a few slices of your favorite crusty bread for a lunch that just can't be beat. We love that you can have your restaurant favorites from the comfort of your own home, and your family will too!

**Total time:** 1 hr

### Ingredients:

- 1 tablespoon olive oil
- 1 cup chopped baby carrots
- 1 cup sliced celery
- 1 medium onion, finely diced
- 5 garlic cloves, minced
- 32 ounces chicken stock
- 2 cups water
- 2 cups milk, divided
- ½ teaspoon pepper
- 2 large chicken breasts, cooked and shredded
- ½ teaspoon dried oregano
- ½ cup all-purpose flour
- 1 4.3-ounce box Rice a Roni Long Grain and Wild Rice (with seasoning packet)

### Instructions:

1. Pour olive oil in large pot. Add carrots, celery, and onion.
2. Simmer over medium heat until onions are translucent, approximately 10 minutes.
3. Add the garlic cloves, chicken stock, water, and 1 cup of milk to the mixture and stir until combined.
4. Add the pepper, dried oregano, and shredded chicken. Mix until combined.
5. Simmer over medium heat for 15 minutes.
6. Whisk together the remaining 1 cup of milk with the ½ cup flour until no lumps remain.
7. Pour this into the soup mixture and whisk.
8. Place the long grain and wild rice and the seasoning packet into the soup and mix until combined.
9. Simmer for 20 more minutes.
10. Enjoy!



## Panera's Macaroni and Cheese Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This easy macaroni and cheese recipe is so good that you won't believe your taste buds. Be careful with this Panera's Macaroni and Cheese Copycat Recipe; this recipe is pure, cheesy temptation. There is no closer recipe to the real thing than this creamy macaroni and cheese recipe. In fact, you'll completely forget you made it yourself. But the best part about making this recipe at home is that you can adjust the recipe however you'd like. Panera's mac and cheese is notorious for being delicious but packed with calories (roughly 950 per serving). By making this at home, you can choose a type of pasta, like quinoa pasta or even whole wheat pasta, that has fewer calories, so you can enjoy this delicious comfort food without all the guilt.

**Total time:** 25 min

### Ingredients:

- 2 cups medium shell pasta, uncooked
- 2 ½ cups milk
- ½ teaspoon salt
- ¼ teaspoon Dijon style mustard
- 1 tablespoon butter
- 1 cup grated sharp white cheddar cheese (4 ounces)
- 1 tablespoon chopped parsley

### Instructions:

1. In a four-quart non-stick saucepan over medium high heat, place dry pasta, milk, salt, and mustard.
2. Bring to a simmer, stirring frequently over medium low heat until pasta is cooked, and sauce has thickened, (about 20 - 30 minutes).
3. Remove pan from the heat and stir in the butter and cheese. Garnish with parsley and serve immediately.

## Panera's Thai Chopped Chicken Salad Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) *Test Kitchen*



Looking for a delicious and easy salad? You have found it with this Homemade Panera Thai Chicken Chopped Salad. This knockoff version of the famous Panera salad offers cool and refreshing flavors you know and love. The flavors of the homemade Thai dressing recipe meld perfectly with the fresh vegetables. A little peanut sauce drizzle and wonton strips on top make this salad stand out. This filling salad recipe makes for an easy lunch or healthy dinner.

**Total time:** 35 min

### Ingredients:

- 1 small head of Romaine lettuce, washed and torn into bite sized pieces
- 1 cup shredded red cabbage
- 2 skinless, boneless chicken breasts, grilled or seared, and cut into bite sized pieces
- 1 tablespoon olive oil
- 1 cup edamame
- 1 red pepper, diced
- 1 large carrot, diced
- 2 green onions, sliced
- ½ cup cashews
- 1 cup wontons
- 2 tablespoons rice vinegar
- 2 teaspoons lime juice
- 1 teaspoon finely minced fresh ginger
- 2 tablespoons Thai chili garlic paste
- 1 teaspoon sesame oil
- ¼ teaspoon brown sugar
- ¼ teaspoon garlic powder
- Kosher salt to taste
- 2 tablespoons vegetable oil
- ½ tablespoon Thai chili garlic paste
- ½ cup creamy peanut butter
- 4 tablespoons hoisin sauce
- ½ tablespoon rice wine vinegar
- 2 tablespoons soy sauce
- ¼ cup water
- 1 tablespoon toasted sesame oil

### Instructions:

1. To prepare the edamame heat a tablespoon of olive oil in a skillet. Add the edamame, red pepper, and diced carrot. Cook until lightly cooked and roasted. Set aside.
2. To prepare the vinaigrette dressing whisk together the rice vinegar, lime juice, minced ginger, Thai chili garlic paste, sesame oil, brown sugar, garlic powder, and salt in a small bowl. Set aside.
3. To make the peanut butter sauce heat 2 tablespoon of oil in a small saucepan. Add the Thai chili garlic paste and cook for 30 seconds. Whisk in the peanut butter and hoisin sauce. Cook until heated. Remove from the heat and whisk in the rice wine vinegar, soy sauce, and water until smooth. Whisk in the sesame oil.
4. In a large bowl or on a large platter, arrange the Romaine lettuce, cabbage, chicken, cooked vegetable mixture, green onions, and cashews. Pour the vinaigrette over the salad. Drizzle with peanut sauce over the whole thing, and top with wonton strips.

## Panera Turkey Apple Cheddar Sandwich Copycat

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen



Do you remember this old sandwich recipe from Panera? It was their Turkey Apple Cheddar sandwich, and while simple, it just hits all the cravings you have at lunchtime, and what's better than that? Make one for yourself and enjoy this sandwich once again! Using marble rye, turkey, apples, Cheddar cheese, and special blended slaw, this copycat recipe is just what you need to make lunch delicious. Pair it with a soup or salad and give yourself the full Panera Bread experience.

### Ingredients:

- 4 slices marble rye bread
- 2 slices romaine lettuce
- 2 ounces roasted turkey meat
- 2 ounces white Cheddar cheese, sliced
- ¼ cup plain Greek yogurt
- 1 tablespoon lemon juice
- 1 teaspoon apple cider vinegar
- 1 teaspoon honey
- ½ cup broccoli slaw mix
- ¼ cup dried cranberries
- ¼ cup chopped pecans
- 1 Gala apple, thinly sliced

### Instructions:

1. In a bowl, combine slaw mix, cranberries, and pecans.
2. In a separate bowl, combine Greek yogurt, lemon juice, vinegar, and honey. Pour over the slaw mix. Stir to combine.

### Assembly

On one slice of bread, layer turkey, lettuce, cheese, and slaw. Top with apple slices and second slice of bread. Cut in half and enjoy!

## Pioneer Woman

### Copypat Pioneer Woman Chicken Spaghetti

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This chicken casserole is creamy comfort food at its best. You do not need very many ingredients to make a delicious baked chicken and pasta casserole. This cheesy chicken and pasta casserole is sure to please picky eaters no matter their age. This Copypat Pioneer Woman Chicken Spaghetti is inspired by the chicken spaghetti that Ree Drummond makes for her family. The chicken and pasta are covered in mushroom and cheese sauce and baked with chopped onions and pimentos. It has just the right amount of flavor, without being too bland or too spicy. This is also a great dish to bring to a potluck or picnic. Serve this recipe with a side of fresh salad and hot garlic bread, and everyone will be ready and eager to dig in.

#### Ingredients:

- 1 ½ pound pounds chicken (breasts, thighs or a combination of both)
- 8 ounces spaghetti, broken into 3-inch pieces
- 3 cups grated sharp cheddar cheese, divided
- 2 cans cream of mushroom soup
- ¼ cup diced onion
- ¼ cup finely diced green bell pepper
- ¼ cup canned pimento, drained (one 4-ounce jar)
- ⅛ teaspoon smoked paprika

#### Instructions:

1. Preheat oven to 350 degrees F and spray a 3-quart bake dish with cooking spray.
2. In a 4-quart saucepan, place the chicken and cover with 4 cups water. Over medium high heat, bring to a boil, lower the heat and simmer 20 minutes until chicken is cooked through. Remove chicken from the pan but leave the liquid in the pan.
3. Return pan to high heat and bring to a boil, add pasta and cook 10 minutes until spaghetti is al dente. Drain and reserve the liquid.
4. While pasta cooks, shred cooked chicken and measure out 2 cups meat; discard any skin and bones.
5. In a large bowl, combine the chicken, drained pasta and 2 cups of the cheese, then stir in the soup, onion, bell pepper, pimento and paprika. Add 1 cup of the reserved cooking broth.
6. Spoon into the bake dish and top with the remaining 1 cup cheese. Bake 45 minutes until cheese is melted and casserole is bubbly.

## Copycat Pioneer Woman Meatloaf

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This Copycat Pioneer Woman Meatloaf is a filling main dish that anyone can enjoy. If you love a good, classic meatloaf recipe, this one is right up your alley. Made with ground beef, bread, and delicious seasonings such as Parmesan cheese, this meatloaf recipe is great for family meals. This recipe also features a homemade sweet and spicy sauce that you can use to top your meatloaf or serve on the side. Either way, the combination of ketchup, brown sugar, and hot sauce is the perfect complement to the meatloaf. Not everyone is a meatloaf lover, but this recipe is sure to appease even picky eaters and meatloaf skeptics. This meatloaf is also topped with bacon - one of every meat lover's favorite meats

**Total time:** 25 min

### Ingredients:

#### MEATLOAF

- 6 slices white sandwich bread, including crusts
- 1 cup milk
- 4 eggs, beaten
- 2 pounds ground beef
- 1 cup grated Parmesan cheese
- $\frac{1}{3}$  cup minced flat-leaf parsley

- $\frac{3}{4}$  teaspoon salt
- fresh ground black pepper
- 8 - 10 slices thin cut bacon

#### TOPPING SAUCE

- 1 cup ketchup
- $\frac{1}{4}$  cup brown sugar
- 1 teaspoon dry mustard
- A few drops Tabasco sauce, to taste

### Instructions:

1. Preheat oven to 350 degrees F. Prepare a 2-part broiler pan by lining the bottom one with foil and spraying the top one with cooking spray.
2. In a very large bowl, tear the bread into  $\frac{1}{2}$ -inch pieces. Pour the milk over it and add the eggs. Beat until a wet smooth mixture forms. Add the beef, cheese, and seasonings. Using your hands, squeeze and mix until everything is evenly distributed throughout.
3. Form into a loaf shape on the prepared broiler pan. Place strips of bacon crosswise and slightly overlapping on top of the loaf. Tuck ends underneath.
4. Stir ketchup, brown sugar, and seasonings together and spread evenly on top of the loaf. Bake for about 1 hour or until loaf tests 150 degrees F in the center using a quick-read baking thermometer.



## Pioneer Woman Pumpkin Sheet Cake Copycat

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This moist and heavenly Pioneer Woman Pumpkin Sheet Cake Copycat was inspired by one of the Pioneer Woman's delicious desserts. This has a pumpkin cake base and a sweet cream cheese frosting. Although it is made with simple ingredients, it has amazing, complex flavor. Buttermilk baked into the cake gives the cake a rich and unforgettable flavor. Since it's baked into a cooking sheet, this pumpkin sheet cake is thinner than regular cake, making it the perfect size to enjoy a piece without getting too full. Of course, this cake is so good that you might be tempted to take one or two extra pieces as well.

### Ingredients:

- 2 sticks butter
- 2 cups pumpkin or squash puree (see note)
- 2 cups flour
- 2 cups sugar
- 2 teaspoons pumpkin pie spice
- 1/4 teaspoon salt
- 1/2 cup buttermilk
- 2 eggs
- 2 teaspoons baking soda

- 2 teaspoons vanilla extract

### FROSTING

- 8 ounces cream cheese, at room temperature
- 1 stick butter, at room temperature
- pinch of salt
- 3 tablespoons maple syrup
- 1 pound powdered sugar

### Instructions:

1. Preheat oven to 350 degrees F. Spray a 12 x 17 x 1 (half-sheet) pan with cooking spray.
2. In a medium saucepan over medium heat, melt the butter and whisk in the puree, cooking just a few minutes and stirring until well combined. Cool slightly.
3. In a small bowl, combine buttermilk, eggs, soda and vanilla and let stand 5 minutes. In another bowl, combine flour, sugar, pie spice and salt and toss well with a fork to combine.
4. Stir the dry mixture and the pumpkin mixture together, scraping the bottom of the bowl well, then stir in the buttermilk mixture, stirring until well combined. Pour the batter into the prepared bake pan and tilt and smooth to make an even layer. Bake for 20 minutes. The top should begin to look dry and golden brown and pressing gently with a finger into the center should not leave an impression. Place on a wire rack until completely cool.
5. Make the frosting: In an electric mixer beat the cream cheese and butter until smooth. Add the powdered sugar and salt and mix on low, stopping to scrape the bottom of the bowl once or twice. Add the maple syrup gradually and continue to mix until frosting is very smooth and spreadable. Use an offset spreader to cover the cake with the frosting
6. and either serve immediately or refrigerate until ready to serve. Store cake in the refrigerator.

**Note:** If you are using canned pumpkin, be sure to buy the puree, NOT the pumpkin pie mix, which already has several other ingredients included in it.

## Popeye's

### Better Than Popeye's Jambalaya Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This Better Than Popeye's Jambalaya Recipe has just the right amount of spice. It's not too hot, but it has that flavorful kick that will remind you of New Orleans cooking. This homemade version of a favorite Popeye's dish is a delicious, filling meal. It is loaded with flavorful ingredients such as spicy sausage, peppers, and cayenne. This hearty dish is easy to make and is loaded with flavor. You will get a taste of Cajun cooking without being overwhelmed with spice. This version of jambalaya is sure to be a favorite in your house. When you're done, you may even feel the urge to call up Popeye's and teach them a thing or two.

#### Ingredients:

- 2 cups white rice
- 4 cups water
- 1 ½ pound boneless skinless chicken breasts or thighs
- ½ pound andouille sausage
- 1 tablespoon vegetable oil
- 1 cup chopped onion
- 1 cup chopped celery
- 1 cup chopped green bell pepper
- 2 fresh or dry bay leaves
- ½ teaspoon fresh ground black pepper
- ½ teaspoon salt
- 2 tablespoons flour
- 2 cups broth
- 1 teaspoon Worcestershire sauce
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon poultry seasoning
- ½ teaspoon cayenne pepper
- Chopped green onion for garnish

#### Instructions:

1. Place rice into a 2-quart saucepan with the water and bring to a boil. Cover, lower the heat and simmer for 20 minutes. Remove from heat and hold, covered.
2. Cut chicken into pieces. Remove casing from Andouille (see note) and crumble into small pieces. In a large, deep skillet (3 quart size or larger) heat the oil over medium high heat and brown the chicken 3 - 4 minutes, stirring frequently. Add the sausage and continue to cook and stir another 3 minutes. Add the onion, celery, bell pepper, bay leaves, salt, and black pepper and cook and stir for 5 minutes until vegetables are nearly cooked and very flavorful.
3. Stir together the broth and Worcestershire sauce. Sprinkle flour over the pan contents and cook, stirring constantly, for 2 minutes, then add the broth mixture and tomatoes along with the chili powder, cumin, poultry seasoning and cayenne pepper. Bring contents to a boil, lower heat and simmer for 5 - 7 minutes, stirring until juices thicken slightly.
4. Remove pan from the heat, remove the bay leaves and stir in the cooked rice. Toss well and serve immediately, garnished with green onion.

**Note:** Andouille sausage comes as a fresh soft sausage or in a sliceable style. If you choose the harder, sliceable type, simply remove casing and dice before cooking.

## Copypat Popeye's Chicken Tenders

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



These chicken tenders are better than any you'll find at a fast-food place. Nothing can truly beat homemade fried chicken. This chicken has a crispy, homemade breading with a kick of perfectly flavorful cayenne and paprika. But don't let that crackling exterior fool you, the chicken is so tender and juicy on the inside that you won't believe your taste buds. Serve these tenders with a side of ranch or another favorite sauce and you are good to go. The combination of hot sauce and cool ranch is amazing for summer cookouts or any other time you feel the craving for delicious, breaded chicken. This fried chicken recipe is especially great for an outdoor family gathering. It's a real crowd-pleaser that will be requested again time after time.

### Ingredients:

- 2 cups buttermilk
- ½ teaspoon hot sauce
- 12 chicken tenders (about 1 ½ pounds)
- 2 cups flour
- 1 teaspoon cayenne pepper
- 1 teaspoon fresh ground pepper
- 1 teaspoon paprika
- 1 egg
- 1 cup buttermilk
- ½ cup hot sauce
- ¼ teaspoon salt
- Blue cheese dressing, ranch dressing or your preferred sauce for dipping
- Vegetable oil to fill skillet to 2-inch depth

### Instructions:

1. Place buttermilk and hot sauce into a thick zip-top bag and add the chicken. Massage with your fingers to coat all the pieces well and chill several hours or overnight.
2. In another zip-top bag, combine flour, cayenne, black pepper and paprika. In a flat bowl or deep plate combine egg with buttermilk, hot sauce and salt and beat well.
3. Using a deep skillet or wok, add vegetable oil to a 2-inch depth and heat over medium hot heat until it reaches 350 degrees F on an instant read or deep fry thermometer. While oil is heating, arrange 2 wire cooling racks on bake sheets lined with foil. Remove chicken from its overnight marinade and place on one of the racks to drip and drain several minutes. When oil reaches 350° F, dip pieces of chicken into the buttermilk mixture, then back into the bag of flour, shaking to remove excess. Set on the wire rack to drip and dry again a few minutes before frying.
4. Fry pieces of chicken about 5 minutes (depending on size of the strips) turning with tongs until the chicken is evenly browned and cooked through. Drain on the second (clean) wire rack for a few minutes before serving with your desired dipping sauce.

## Popeye's Cajun Gravy Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Restaurant copycat recipes are so much fun to make at home, and so often you get the exact, authentic flavor just like you would have at the restaurant. This restaurant copycat recipe for Popeye's famous Cajun gravy is no exception. Serve it over mashed potatoes, dirty rice, or chicken and you'll get that wonderful taste right at home! It might look like there are a lot of ingredients in this recipe, but don't let that scare you away from making it. All of these spices and seasonings help give this Popeye's gravy recipe that rich, memorable flavor. Sure, it might take you a few more minutes in the kitchen, but we think it's totally worth it. If you wanted to, you could even make your own DIY Popeye's gravy seasoning mix and keep it on hand for whenever you wanted to make this recipe!

### Ingredients:

- 1 tablespoon vegetable oil
- 1 chicken gizzard
- 2 tablespoons minced green bell pepper
- ¼ cup ground beef
- ¼ cup ground pork
- 2 cups water
- 1 can (14-ounce) beef broth
- 2 tablespoons cornstarch
- 1 tablespoon all-purpose flour
- 2 teaspoons milk
- 2 teaspoons distilled white vinegar
- 1 teaspoon granulated sugar
- 1 teaspoon salt
- ½ teaspoon coarse ground black pepper
- ¼ teaspoon cayenne pepper
- ⅛ teaspoon garlic powder
- ⅛ teaspoon onion powder
- 1 dash dried parsley flakes

### Instructions:

1. Heat vegetable oil in a large saucepan over medium heat. Sauté chicken gizzard in the oil for 4 - 5 minutes until cooked. Remove gizzard from the pan and let cool. Finely mince the gizzard after it has cooled.
2. Combine ground beef and ground pork. Mix with your hands until well mixed.
3. Add bell pepper to the saucepan and sauté it for 1 minute. Add ground beef and pork to the pan and cook brown. Mash meat into tiny pieces as it browns.
4. Add water and beef broth to the saucepan, then immediately whisk in cornstarch and flour.
5. Add remaining ingredients and bring to a boil. Reduce heat and simmer gravy until thick, about 30 - 35 minutes.



## Popeye's Copycat Fried Chicken with Delta Sauce

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Sometimes, the easiest and most convenient option is the drive-thru. We've all been there. If you let that become a habit, though, you end up wasting lots of time and money! Make your own fried chicken for dinner tonight and everyone will prefer it over fast food. This Popeye's Copycat Fried Chicken with Delta Sauce is easier than you think. Frying chicken doesn't take an expert, and with these easy instructions you will have a plate full of crispy chicken in no time. The marinade for the chicken has cayenne pepper and hot sauce for a Southern kick, and the Delta sauce is bursting with seasonings. Try this Popeye's copycat chicken recipe tonight and treat your family to something truly special.

### Ingredients:

#### CHICKEN

- 1 (3-pound chicken
- 1 quart buttermilk
- 4 cups flour
- 3 teaspoons cayenne pepper
- 2 teaspoons fresh ground pepper
- 2 teaspoons paprika
- 3 eggs
- 1 cup water
- 1 cup hot pepper sauce
- 3 cups peanut oil
- Salt and fresh ground pepper

#### SAUCE

- 1 cup mayonnaise
- 1 clove garlic, minced very fine
- 1 tablespoon lemon juice
- 1 cup vegetable oil
- 1 cup chili sauce
- 1 cup ketchup
- 1 teaspoon onion powder
- 1 teaspoon Worcestershire
- 1 teaspoon paprika
- 1 teaspoon fresh ground pepper
- 1 teaspoon prepared mustard
- Hot pepper sauce to taste

### Instructions:

1. Place the chicken pieces into a very large bowl and add buttermilk to completely cover. Cover with plastic wrap and refrigerate for at least 2 hours or overnight.
2. Make the Delta sauce while chicken marinates. Combine all ingredients in a small bowl and stir to combine well. Chill 1 hour or more; it will hold up to 1 week.
3. Combine flour, cayenne, and all-purpose flours and paprika in a large zip-top bag and shake to mix. This will give you that deliciously spicy marinade, just like they have at Popeye's.
4. Combine eggs, water, and hot sauce in a large bowl.
5. Remove chicken from the buttermilk and arrange on a cooling rack set into a rimmed baking sheet so that excess buttermilk drips off.
6. In a large skillet that is at least 3 inches deep, place the oil and heat over medium high until it reaches 350 degrees F. Use a thermometer to check the temperature.
7. While oil is heating, drop chicken a few pieces at a time into the zip top bag with the dry ingredients and shake to coat, then dip them into the egg mixture and finally back into the dry ingredients again. Shake off excess flour and set on the cooling rack to drip.



8. When oil is at 350 degrees F, use tongs to lower a few pieces at a time into the hot oil -- do not crowd the pan. Cook for about 15 minutes, turning once and keeping an eye on the oil temperature, adjusting the heat to be sure the oil remains at 350 degrees F.
9. When chicken pieces are done, remove from the oil with tongs and set on another cooling rack/baking sheet so that air circulates around them. Place into a 300 degree oven while you repeat the procedure until all the chicken is cooked.
10. Serve right away or at room temperature with the Delta Sauce for dipping.

**Note:** If the oil gets too hot and the chicken browns too much before it is totally cooked, simply put it into the oven on the cooling rack/baking pan as directed above, but raise the oven temperature to 350 and let cook a few more minutes.

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## Popeye's Famous Coleslaw Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



The perfect accompaniment to your fried chicken dinner, a well-blended homemade coleslaw side dish rounds out a delicious meal. By following this Popeye's Famous Coleslaw Recipe you can make a country-style coleslaw that's sure to impress your guests. Made with cabbage, red pepper, carrot and onion, this awesome recipe for coleslaw has all of the ingredients you love about traditional coleslaw and is topped with a slightly sweet dressing that sets it apart from many other coleslaw recipes. It's one of the best there is!

### Ingredients:

- 1 head of green cabbage, shredded
- ½ red pepper, sliced
- ½ cup carrot, shredded
- 1 small onion, sliced
- 1 teaspoon salt

### DRESSING

- 2 cups mayonnaise
- ½ cup sugar
- ¼ cup white vinegar
- ¼ cup vegetable oil

### Instructions:

1. Combine all vegetables and 1 tsp. salt.
2. Mix together all dressing ingredients until well blended.
3. Pour over vegetable mixture and refrigerate 2 hours or more to let flavors blend together.

## Popeye's Red Bean and Rice

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Make Popeye's red beans and rice any day of the week with this great copycat recipe. If you like red beans and rice, then you're going to love this restaurant version. It's filled with delicious spices for a side dish that you and your family will make again and again. This Cajun delight even adds ham for a smokey robust flavor! You might want to make a second batch right away, because everyone will be going back for second helpings. Pair with your favorite fried chicken and dig in!

### Ingredients:

- 3 cans (15.5-ounces) red beans
- 1 ¼ cup water
- ½ pound smoked ham shanks
- 1 large onion, finely chopped
- 1 green pepper, seeded, and finely chopped
- ¼ cup lard
- 1 garlic clove, finely chopped
- ½ teaspoon dried thyme, crumbled
- 1 teaspoon ground pepper
- ½ teaspoon ground sage
- 1 bay leaf
- ¼ teaspoon ground red pepper
- salt, to taste
- 5 cups cooked rice

### Instructions:

1. Pour 2 cans of beans with their liquid, water and ham in to a pot.
2. Add all remaining ingredients to beans except rice and extra can of beans. Bring to boil over medium heat.
3. Reduce heat to medium-low, cover, and simmer for about an hour.
4. Remove ham bones, if any, and bay leaf.
5. Put the bean mixture in a food processor, or blender. Drain the liquid from the last can of beans and place remaining beans in food blender. Process for two or three seconds.
6. Pour bean mixture back in to pot and simmer on low for an additional fifteen minutes.
7. Serve over cooked white rice.

## Starbucks

### Copycat Starbucks Caramel Brulee Latte

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Starbucks has a knack for making drink recipes that truly hit the spot. Bring a little bit of that famous flavor home with this Copycat Starbucks Caramel Creme Brulee Latte recipe. Show off your copycat flair with this twist on the traditional caramel classic. Make this caramel brulee latte, and you'll be sipping your way to warmth in no time. This year save some time and money and make it yourself from the comfort of your own home! Your family and friends will love this delicious drink recipe.

#### Ingredients:

- $\frac{3}{4}$  cup strong coffee or one shot espresso
- $\frac{3}{4}$  cup milk
- 2  $\frac{1}{2}$  tablespoons vanilla syrup (see recipe at right)
- 2 tablespoons caramel ice cream topping
- Whipped cream and candied caramel bits for topping

#### VANILLA SYRUP (see note)

- $\frac{1}{2}$  cup + 1 tablespoon water
- $\frac{1}{2}$  cup granulated sugar
- 1 tablespoon brown sugar
- $\frac{1}{2}$  tablespoon vanilla extract

**Note:** This syrup recipes makes enough for 9 servings of the caramel creme brulee latte, so you will likely have some leftover. It will keep if stored at room temperature in an air tight container.

#### Instructions:

##### *For the Syrup*

1. Combine water, granulated sugar, and brown sugar in a small saucepan over medium heat.
2. Bring to a boil and allow to boil for 10 - 15 minutes.
3. Remove the syrup from heat and allow to cool to room temperature. Then stir in the vanilla extract.

##### *For the Drink*

1. Line the inside of a mug with the caramel ice cream topping.
2. Brew coffee or espresso and pour into the prepared mug. Add the vanilla syrup and stir well.
3. Steam milk or microwave for about 45 seconds in the microwave. Then pour milk into the mug.
4. Top with whipped cream and caramel pieces (optional) and serve.

## Copypat Starbucks Maple Pecan Latte Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Out of all the Starbucks latte flavors available, this is one seasonal favorite that you won't be able to resist. After all, what could be tastier than the sweet flavor of maple recipes on your daily coffee break? Thanks to copypat Starbucks drink recipes like this, you can enjoy your favorite beverages all year long! Best of all, you don't even need expensive, fancy coffee equipment to make this delicious drink. If you're a true coffee connoisseur, you can absolutely put all that know-how to good use, but it's easy to make this recipe delicious even if you usually buy your coffee or just make a standard pot in the morning.

### Ingredients:

- $\frac{3}{4}$  cup strong coffee or one shot espresso
- $\frac{3}{4}$  cup milk
- $\frac{1}{2}$  shot maple syrup
- $\frac{1}{2}$  shot butter pecan syrup
- Whipped cream and sugar sprinkles for topping

### Instructions:

1. Brew coffee or espresso and pour into mug. Add the maple syrup and butter pecan syrup and stir well.
2. Steam milk or microwave for about 45 seconds in the microwave. Then pour milk into the mug.
3. Top with whipped cream and sugar sprinkles (optional) and serve.



## Copycat Starbucks Pumpkin Pound Cake

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This copycat coffee house recipe is the epitome of a warm, cozy dessert. If you're a pumpkin-a-holic, this is a fabulous new treat to try out on your friends, your family and most importantly, yourself! Copycat Starbucks Pumpkin Pound Cake is a rich and satisfying treat perfect for fall and all year round. What are you waiting for? Get baking!

### Ingredients:

- 1 ½ cup flour
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- 1 ½ cup sugar
- ½ cup plain or vanilla yogurt
- 3 egg whites
- 1 cup pumpkin puree

### Instructions:

1. Preheat oven to 350 degrees F. Spray a 4 x 8-inch loaf pan with cooking spray. Cut a 12 x 8-inch piece of parchment paper, spray lightly and lay it into the pan with ends extending over the sides.
2. Place flour, cinnamon, salt, soda, baking powder and spices into a medium bowl and stir with a whisk to combine.
3. In another bowl, combine sugar, yogurt, egg whites and pumpkin. Whisk well, then stir in the dry ingredients until they are well combined.
4. Pour the mixture into the prepared pan and bake for 60 minutes. Test by inserting a toothpick into the center and down to the bottom it should come out clean if the loaf is done. You may need to extend bake time by 5 - 10 more minutes.
5. Remove from the oven and place on a cooling rack for 5 minutes, then lift the loaf from the pan using the parchment paper edges and continue to cool completely on the wire rack before slicing.

## Homemade Salted Caramel Mocha

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen



Are you craving that perfectly creamy Salted Caramel Mocha but don't want to leave the house? Or maybe it's out of season and you're thinking there is just no way to get your fix. No need to worry! You'll think you're sitting at a Starbucks when you make this delicious creation and enjoy it at your kitchen table. If you can't get enough of easy copycat drink recipes, this wintry wonder will hit the spot. Stir it up and share the recipe with your friends and family. (Or keep it as your own little secret. We wouldn't blame you!)

**Note:** Instead of a hot chocolate packet, you can use 1 tablespoon granulated sugar combined with 1.5 tablespoons unsweetened cocoa powder.

### Ingredients:

- $\frac{3}{4}$  cup strong coffee
- 2 tablespoons caramel ice cream topping
- 3 tablespoons (1 packet) hot cocoa powder (see note)
- pinch of kosher salt or sea salt
- $\frac{1}{2}$  cup whole milk or half and half
- whipped cream and more caramel sauce for topping

### Instructions:

1. Combine caramel topping, cocoa powder, and sea salt in a mug.
2. Pour strong coffee into mug and stir well.
3. Steam milk or heat it in the microwave for 45 seconds, then add to coffee. Stir and add more caramel, cocoa or salt to taste.

## Starbucks Green Tea Frappuccino Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Sometimes, all you need to give your day a boost is a refreshing green tea latte. This Starbucks Green Tea Frappuccino Copycat Recipe is incredibly easy to make and tastes just like the one you would get at Starbucks! There is nothing like the taste of Starbucks green tea when you want something sweet and herbal. With only five ingredients, this has got to be the simplest Starbucks green tea latte out there. Instead of paying ridiculous coffee chain prices, you can use this green tea frappuccino recipe to turn your own home into a trendy coffee shop.

### Ingredients:

#### FRAPPUCCINO

- 1 teaspoon matcha green tea powder
- ¼ cup heavy whipping cream, cold
- ¼ cup water, cold
- 1 ½ cup ice
- 3 tablespoons homemade vanilla simple syrup (see recipe at right)

#### SIMPLE SYRUP

- 1 cup water
- 1 cup sugar
- 2 tablespoons vanilla extract

### Instructions:

#### *For the Syrup*

Combine the water and sugar in a pan. Bring to a boil and cook until the sugar has dissolved, stirring frequently. Cool and stir in the vanilla extract.

#### *For the Drink*

1. Combine ingredients in a blender and blend until smooth.
2. Serve with whipped cream, if desired.

## Taco Bell

### Taco Bell Crunchwrap Supreme Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This Taco Bell Crunchwrap Supreme Copycat Recipe tastes just like the original from Taco Bell! If you've never tried a crunchwrap, then you have no idea what you're missing. Better yet, with Taco Bell recipes like this, you can just make this magical, iconic Taco Bell menu item in your own kitchen. Making your crunch wrap at home guarantees a flavor better than the restaurant's. You can personalize the ingredients to fit your diet and personal tastes, too! Copycat recipes like this are great for making a memorable meal at home. Your family will start wondering why you haven't made this recipe sooner.

#### Ingredients:

- 1 pound ground turkey
- 2 tablespoons vegetable oil
- 1 teaspoon kosher salt
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 2 tablespoons Tabasco Chipotle sauce
- 2 tablespoons tomato paste
- 2 tablespoons water
- 1 can nacho cheese sauce
- 6 tostada shells
- 6 large burrito-size flour tortillas
- 1 cup sour cream
- 2 cups shredded lettuce
- 1 cup chopped tomatoes
- 1 cup Mexican blend cheese
- cooking spray

#### Instructions:

1. Whisk together the Tabasco, tomato paste, and water.
2. Combine the chili powder and cumin.
3. Heat the oil in a skillet and add the turkey. Sprinkle the turkey with salt. Cook until the turkey is no longer pink.
4. Add the chili powder and cumin, mix well. Add the Tabasco mixture and cook 2 - 3 minutes.
5. Place 1 tortilla on a flat surface. Sprinkle on a little shredded cheese, cover with ½ cup turkey meat, next nacho sauce, tostada, sour cream, lettuce, tomatoes, and a little more shredded cheese.
6. Fold the crunchwrap by starting to fold the edge up towards the center and keep folding until all the fillings are covered.
7. Spray a skillet with cooking spray.
8. Carefully place the crunchwrap seam side down and cook 2 - 3 minutes until golden.
9. Flip the crunchwrap over and cook 2 - 3 minutes more on the other side.

## Taco Bell Spicy Chipotle Sauce Copycat

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen



For a deliciously spicy sauce that will add an extra layer of zest to your meals, this Taco Bell Spicy Chipotle Sauce Copycat recipe gets the job done! It's so easy to make, and it tastes so creamy and delicious that you'll be making it over and over again and finding new ways to use it in your everyday cooking. If you want to make this Taco Bell creamy chipotle ranch sauce recipe more health-conscious, you could easily substitute Greek yogurt as the base, so it's just a little bit healthier and lighter than some other sauces and dressings.

### Ingredients:

- ¼ cup sour cream
- 2 tablespoons chipotle sauce from can of adobo
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder
- ¼ teaspoon sugar
- ⅓ teaspoon salt
- ⅓ teaspoon paprika
- ¼ teaspoon cumin
- ½ teaspoon chili powder

### Instructions:

1. Combine all ingredients in a bowl.
2. Chill for 1 hour and serve.



## Taco Bell Style Cinnamon Twists

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Finally, the copycat recipe for Taco Bell's amazing cinnamon twists is here! Taco Bell's famous cinnamon twist snacks have always been one of the best parts about eating a meal at Taco Bell. They are light and simple, but still sweet enough to be a satisfying dessert. And who can resist that addictive crunch?! Luckily, this Taco Bell Style Cinnamon Twists recipe means that you don't have to put on your shoes and leave the house if you get a craving. Now you can make your own delectable cinnamon treats at home. This copycat Taco Bell recipe only takes six ingredients, and it is so simple that anyone can make it with ease. You don't have to go through the drive-thru for these cinnamon twists!

**Total time:** 40 min

### Ingredients:

- 5 large egg yolks, well beaten
- 5 tablespoons sour cream
- 5 tablespoons granulated sugar
- 1 tablespoon almond extract
- ½ teaspoon salt
- 2 cups flour

### Instructions:

1. In a medium bowl, combine the egg yolks, sour cream, sugar, almond extract, and salt.
2. Using your hands, add the flour and knead until combined. Your dough may be slightly sticky.
3. Roll the dough out and cut into strips. Twist two strips together to make a twisted shape.
4. Heat oil in a large saucepan, about 2 - 3 inches deep, to 400 degrees F.
5. Drop dough into the oil and let simmer until golden brown.
6. Using tongs, remove dough from the oil and drop into zip top bag containing 2 cups of powdered sugar.
7. Serve warm.

### Copycat Wendy's Frescata Bread

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This recipe for Copycat Wendy's Frescata Bread is just what you've been craving! Back in 2006 and 2007, Wendy's served these delicious Frescata Club sandwiches. Unfortunately, these amazing creations are no longer served on their menu, but never fear! We have the recipe you've been waiting for. If you remember tasting one of these sandwiches, you'll remember that the star of the dish was that amazing bread. Even though this dish has been discontinued, our copycat version of these delicious ciabatta rolls is an almost perfect replica for Wendy's out-of-this-world bread. Give this recipe a try, and you'll never be buying store bought bread again!

#### Ingredients:

##### DOUGH STARTER

- ½ cup warm water
- ½ teaspoon dry active yeast
- 1 cup flour

##### CIABATTA DOUGH

- 2 cups plus 2 tablespoons warm water
- 1 teaspoon active dry yeast
- Dough starter
- 4 cups flour
- 2 teaspoons kosher salt

#### Instructions:

##### *For the Dough Starter*

1. Prepare the dough starter by dissolving the yeast in the water in a medium sized bowl. Stir in the flour, you will have a thick paste-like dough.
2. With a spoon, stir the dough about forty or fifty times. This will help to build the gluten in the dough. Cover and let sit for at least 8 hours or overnight.
3. After the dough starter has sat for the given time, it should have big bubbles on the top of the dough.

##### *For the Ciabatta Rolls*

1. Prepare the Ciabatta dough by dissolving the yeast in the water in the bowl of a stand mixer.
2. Using a flexible pastry scraper or spatula, scrape the dough starter into the yeast water mixture. Break up the dough start into blobs of dough.
3. Add the flour and salt, and stir until you have a thick, wet dough. Rest for 10 - 15 minutes.
4. Attach a dough hook to the stand mixer, and start to mix and knead the dough for 15 minutes on medium speed.  
**Note:** Keep a careful eye on the mixer so it does not start to move off the counter.
5. About midway through mixing, the dough will start to pull away from the sides of the bowl and climb around the dough hook.

If this does not happen, simply speed up your mixer a notch. You may also need to stop the mixer and scrape the dough from the dough hook.

6. After 15 minutes, the dough should be smooth and shiny. If not, simply mix for a few more minutes.
7. Remove the dough hook and scrape any dough attached to the dough hook into the bowl.
8. Cover the bowl and let the dough rise in a warm spot for 2 - 3 hours, until the dough has tripled in volume.
9. Line two baking sheet pans with parchment paper.
10. Dust a work surface with a good amount of flour. Using a pastry scraper or a spatula, carefully scrape the dough onto the floured surface. Dust the top of the dough with a bit more flour.
11. Gently pat the dough into a rectangle. Using a pastry scraper, cut the dough into 12 rolls about the same size. (Roughly 4 inches square.)
12. Carefully lift the rolls with the pastry scraper onto the baking sheets, leaving 2 inches between the rolls. Dimple the dough gently with your fingertips.
13. Uncovered, let the rolls rest in a warm spot for 30 minutes, until they have risen and have bubbles.

#### *Baking*

1. While the rolls are resting, heat the oven to 475 degrees F.  
**Note:** If you are using a baking stone, place it in the oven while the rolls are resting.
2. Place the rolls on the parchment onto the baking stone. If you are not using a baking stone, leave the rolls that are on the parchment lined baking sheet.
3. Bake for 20 - 22 minutes, until golden.
4. Place the rolls onto a wire cooling rack to completely cool.

## Guilt-Free Wendy's Style Frosty

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen

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Do you love Wendy's, but hate the fat and calories associated with fast food? Then you must give this healthy copycat recipe a try. Guilt-Free Wendy's Style Frosty has all the same flavors as the original version, but is way healthier for you. With only three ingredients and almost no skill required, this recipe is a no-brainer for anyone with a sweet tooth. It is the perfect swap-out for ice cream and can satisfy any craving for chocolate. This frozen treat is an excellent way to refresh yourself on a warm, sunny afternoon.

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### Ingredients:

- 1 cup skim milk
- ½ cup Nesquik chocolate powder, no sugar added
- 4 cups vanilla frozen yogurt, softened

### Instructions:

1. Blend skim milk and Nesquik in a blender for ten seconds on the highest setting.
2. Pulse in frozen yogurt until mixture is combined, but still very thick.
3. Freeze for an hour or more before serving.

## Homemade Wendy's Famous Chili

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



If you love Wendy's famous chili as much as so many other people do, you're going to love this copycat version you can make at home. Budget friendly and ever so tasty, you'll want to make this Homemade Wendy's Famous Chili once a week or more! It's a warm and cozy chili recipe that will be the comfort food that gets you through fall and winter's cold months. Skip the drive thru and make this fast food favorite in your own kitchen today.

### 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
- 1 ½ teaspoon black pepper
- 3 tablespoons chili powder
- 2 teaspoons salt
- 2 cups water

### Instructions:

1. Brown the ground beef and drain the fat.
2. In a large pot, combine the ground beef with the remaining ingredients and bring to a simmer over low heat.
3. Cook, stirring every 15 minutes, for 2 - 3 hours.



## Homemade Ingredients

### Copycat Sriracha

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Add some power to the spice cabinet with this Copycat Sriracha. Now that you can make homemade Sriracha, you won't have to stock up in case of a cataclysmic Sriracha shortage or an all-out discontinuation. With this Sriracha sauce recipe, you can always make your own with a few easy ingredients. You may even find that you like it better than the real thing. Show off your love of spice to your friends with this Sriracha recipe. It's no wonder why Sriracha recipes are so popular because the sauce itself is an enduring cult classic. Indulge yourself in the trendiest sauce around by making a homemade Sriracha that you will be proud of.

#### Ingredients:

- 2 pounds red jalapeno peppers, stems removed
- 5 cloves garlic
- 2 tablespoons garlic powder
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 tablespoon light brown sugar
- ½ cup vinegar

#### Instructions:

1. Combine everything (except for vinegar) in food processor. Place in mason jar. Store at room temperature for 7 days, stirring every day.
2. After 7 days place in saucepan and add vinegar. Bring to boil and then simmer for 5 minutes. Transfer back in food processor and puree until slightly smooth and uniform.

## Easy Homemade Cool Whip

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Sometimes, it's nice to be able to whip up an ingredient at home instead of making that extra trip to the store. With this Easy Homemade Cool Whip recipe, you can do just that! Make homemade Cool Whip in the comfort of your own kitchen with just a few ingredients. Make a large batch and keep it handy when making frozen desserts (many of which call for Cool Whip), or use it simply for garnishing your favorite cakes and pies. This easy recipe will help you make the delightful whipped topping you've known and loved for years, so get ready to learn the method behind this yummy garnish!

### Ingredients:

- ¼ cup cold water
- 1 teaspoon unflavored gelatin (see note)
- ½ teaspoon cream of tartar
- 1 ¾ cup whipping cream
- 3 tablespoons sugar
- 1 teaspoon vanilla

### Instructions:

1. Place the water into a very small saucepan and sprinkle gelatin over it. After 2-3 minutes it will form a jelly-like mixture. Place over low heat and stir just until you are sure the gelatin is completely dissolved. Remove from heat and allow to cool (see note).
2. In a small bowl, stir the cream of tartar into a small amount of the whipping cream and use a whisk to be sure there are no lumps. Pour this into the bowl of an electric mixer, add the remaining cream and begin to whip on medium speed.
3. As the cream begins to froth, slowly add the sugar and increase speed to high. The cream will begin to increase in volume and thicken. With the machine running, slowly add the gelatin mixture and continue to whip until cream is light and thick, about 2 more minutes.
4. Use immediately or place into an airtight covered container and store in the refrigerator for up to 5 days. This mixture should not be frozen.

**Note:** Cream of tartar is a natural ingredient, which increases the size of air bubbles in the cream. The gelatin then will stabilize the mixture and allow the whipped cream to hold its shape for several days.

## Easy Homemade Tartar Sauce

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen



If you're getting frustrated with store-bought tartar sauce, why not make some easy tartar sauce of your own? You won't be disappointed with this Easy Homemade Tartar Sauce Recipe, and you'll never have to take a gamble on another store brand again. This might just be the best tartar sauce recipe you've ever tried. Not only is this homemade tartar sauce recipe really easy to make, but it also tastes much fresher than anything you would find in a can at the grocery store. Try this amazing sauce on salmon or fish sticks and taste the difference!

### Ingredients:

- 1 cup real mayonnaise
- 1 cup finely chopped dill pickles
- 1 tablespoon dill (fresh or frozen), OR 1 tbsp finely chopped fresh parsley
- 1 teaspoon lemon juice
- 1 teaspoon sugar
- ¼ teaspoon freshly ground black pepper
- 2 tablespoons finely chopped onion (optional)

### Instructions:

Combine everything and stir well.

## Homemade Baking Mix

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Bisquick can make baking easier than ever. With its pre-measured blend of flour and leavening ingredients, this baking mix can save you some serious time. However, that time savings goes out the window if you realize you forgot to buy Bisquick at the store. It can happen to the best of us, and the good news is that it's easy to make a Bisquick substitute at home! You can create this homemade baking mix recipe from ingredients you already have in your pantry, and in no time, you'll be on your way to Bisquick recipe bliss.

### Ingredients:

- 3 cups flour
- 1 ½ tablespoon baking powder
- ¾ teaspoon salt
- 3 tablespoons shortening, oil, or melted butter

### Instructions:

1. Mix dry ingredients together in a medium sized bowl.
2. Slowly add the shortening, oil, or butter into the dry mix; try to evenly disperse it. Mix well.
3. Store in an air tight container in a dry place for up to four months. Use as much as you would Bisquick.

## Homemade Prego Spaghetti Sauce

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Conjure up pure Italian flavor with this recipe for Homemade Prego Spaghetti Sauce. Pair your meal with meatballs and garlic bread for a fantastic dinner for the whole family. This amazing classic spaghetti sauce recipe is one you won't want to miss. It's the perfect sauce to turn your Italian dinner from good to out-of-this-world! Unlike the canned tomato sauce you get at the store, this homemade Prego sauce will be hot and fresh. You'll definitely taste the difference. The best part is, it's not even difficult to make. Just have this simmering while you prepare the other parts of your meal. Your favorite Italian recipes will never be the same.

### Ingredients:

- 4 tablespoons olive oil
- 2 cloves garlic, minced
- 1 onion, finely chopped
- ½ cup celery, finely chopped
- 2 teaspoons dried basil
- 2 teaspoons dried parsley
- 1 teaspoon dried oregano
- 2 teaspoons kosher salt
- 1 teaspoon ground pepper
- 3 (28-ounce) cans crushed tomatoes
- 3 (6-ounce) cans tomato paste
- 1 ½ tablespoon sugar

### Instructions:

1. Heat olive oil in a large pot. Add garlic and cook 30 seconds to a minute.
2. Add the onions and celery and cook 5 minutes.
3. Then add tomatoes, tomato paste, and all of the seasonings.
4. Stir to mix and bring to a boil. Lower to a simmer, cover, and cook, stirring occasionally, for 1 hour. Taste for seasoning, adjust if needed.



## Sweetened Condensed Milk Tutorial

By: [RecipeLion.com](https://www.recipe-lion.com) Test Kitchen

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Sweetened condensed milk is the secret ingredient in many delicious dessert recipes. This short video shows you how to make your own sweetened condensed milk using everyday household ingredients. Whether you didn't realize you were out of sweetened condensed milk or simply prefer to make your own homemade baking ingredients, this recipe has must-have cooking and baking tips.

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### Ingredients:

- ½ cup water
- 1 tablespoon butter
- 1 cup dry milk
- 1 cup sugar

### Instructions:

1. Pour dry milk and sugar into a blender and let sit.
2. Place butter and water in a bowl and microwave for 40 - 60 seconds until it boils.
3. Pour butter mixture into blender, adding it to the sugar and dry milk. Blend for 2 minutes. Scrape down the sides and blend again until everything is dissolved.
4. Refrigerate for at least 1 hour. Store for up to one week.

### Addictive Hidden Valley Oyster Crackers

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



We love using Hidden Valley Ranch seasoning packets. They're perfect for anything, whether it's a weeknight meal or an entertaining snack or maybe something for the big game. Hidden Valley Oyster Crackers are a favorite. They're delightfully seasoned and, as the name says, just so addictive. Your family is guaranteed to love this simple and delicious snack. They will definitely become your new go-to and we promise no one will be complaining; getting tired of these just doesn't seem possible!

#### Ingredients:

- 2 ½ tablespoons freshly chopped dill
- ¼ cup vegetable oil
- 1 (16-ounce) box of oyster crackers
- 1 package Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix
- ¼ teaspoon lemon pepper (optional)

#### Instructions:

1. Combine vegetable oil with fresh dill. You can use dried dill here if fresh is not available.
2. Add in ranch seasoning packet and lemon pepper (optional).
3. Stir until well-combined and ranch seasoning has dissolved into vegetable oil.
4. Pour the mixture over a bowl of oyster crackers and stir or put the crackers and ranch mixture in a zip top bag and shake it.
5. Once crackers are coated in the ranch mixture, pour them out onto a baking sheet and cook for 10 – 15 minutes at 250 degrees F.

## A&P Spanish Bar Cake Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This old-fashioned cake recipe was inspired by the famous A&P cake. This homemade spice cake is full of flavor and topped with the perfect sweet cream cheese frosting. You'll fall in love with this cake long before you take a single bite of it. The aroma of nutmeg and cinnamon will fill your kitchen. Once you take a bite, you will be hooked. It's a good thing this is a "snack cake," so you and your family can snack on it throughout the day. This cake is great for winter months when you are craving comforting cakes, such as gingerbread and spice cake. This cake is completely made from scratch, but once you've gathered all the ingredients it can be made in a jiffy! Try out Copycat A&P Spanish Bar Cake when you're planning for your next get together.

### Ingredients:

- 1 cup raisins
- 2 cups flour
- 1 ½ cup sugar
- 1 ½ teaspoon baking soda
- 1 tablespoon unsweetened cocoa powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground allspice
- 1 teaspoon salt
- 2 cups applesauce
- ½ cup vegetable oil
- 2 eggs
- 8 ounces cream cheese, softened
- 4 tablespoons butter, softened
- 1 ½ cup powdered sugar
- ⅓ cup milk
- 1 tablespoon fresh lemon juice
- 2 teaspoons vanilla extract
- pinch of salt

### Instructions:

1. Preheat oven to 350 degrees F. Spray a 9 x 13 baking pan with cooking spray.
2. Place raisins in a small saucepan, cover with water and simmer 3 minutes, then drain well.
3. Sift flour, sugar, baking soda, cocoa, and spices into a large bowl. Add applesauce, oil, and eggs and beat well. Stir in raisins, then spoon into prepared baking pan and bake 30 - 35 minutes until center tests done. Cool on a wire rack until completely cooled.
4. Prepare the frosting: Using an electric mixer, cream together the cream cheese and butter, then add the powdered sugar until smooth. Add milk, vanilla, lemon juice and salt and beat until completely smooth. Frost the cake and cut into bar shapes to serve.

## California Pizza Kitchen Copycat Butter Cake

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen



If you are looking for a sweet dessert to impress guests, then this California Pizza Kitchen Copycat Butter Cake is the dessert you are in search of. The butter cake recipe is a California Pizza Kitchen classic and easy to recreate at home. The butter cake recipe has a cakey base and a cheesecake-like topping. The two textures meld to create the perfect bite of heaven. The cake forms a gorgeous crust and golden top, making it a great dessert to serve with guests. This cake recipe is deceptively simple. You could eat it by itself or serve it up with a scoop of ice cream. You could also use it as the base of a rich and delicious strawberry shortcake like they do at California Pizza Kitchen.

**Total time:** 1 hr

### Ingredients:

- 2 sticks unsalted butter, at room temperature
- 1 cup sugar
- 1 ½ cup flour
- 1 teaspoon baking powder
- 3 eggs
- 1 teaspoon vanilla
- 1 teaspoon almond extract
- 1 cup buttermilk

### Instructions:

1. Heat oven to 375 degrees F. Line a 9-inch cake pan with parchment paper. Butter the sides and bottom of the cake pan. Take 1 - 2 teaspoons of sugar and sprinkle it over the bottom and sides of the cake pan.
2. In the bowl of a stand mixer, add the butter and beat with the sugar until fluffy.
3. Gradually beat in the flour and baking powder until combined with the butter/sugar mixture.
4. Add eggs in one at a time. Beat in vanilla and almond extract. Add buttermilk and beat until the batter is light and fluffy.
5. Pour batter into a prepared cake pan, and bake for 50 - 60 minutes or until the cake is golden. It is done when a wooden skewer inserted in the middle of the cake comes out clean.
6. Let cake cool in the pan for about 5 minutes. Carefully invert onto a cooling rack to cool further.
7. Serve with vanilla ice cream.

## Copypcat Boston Market Macaroni and Cheese

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen

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The famous Boston Market Macaroni and Cheese recipe is the ultimate mac 'n' cheese inspiration, and we are excited to share this copypcat recipe with you! We love the use of rotini pasta in this recipe because it soaks up tons of gooey cheese sauce. One bite of this scrumptious dish will have your family asking how soon you can make it again. The good news is that you won't mind making it again because it was such an easy recipe! All you have to do is cook the pasta and blend together a few secret ingredients. The finished macaroni and cheese may taste like it took all day to make, but you will know that it was a breeze. Fans of Boston Market mac and cheese will love this recipe (and so will everyone else).

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### Ingredients:

- 3 cups spiral shaped pasta
- $\frac{2}{3}$  cup milk
- 1 pound Velveeta cheese, cut into cubes
- $\frac{1}{2}$  teaspoon garlic powder
- salt and pepper, to taste

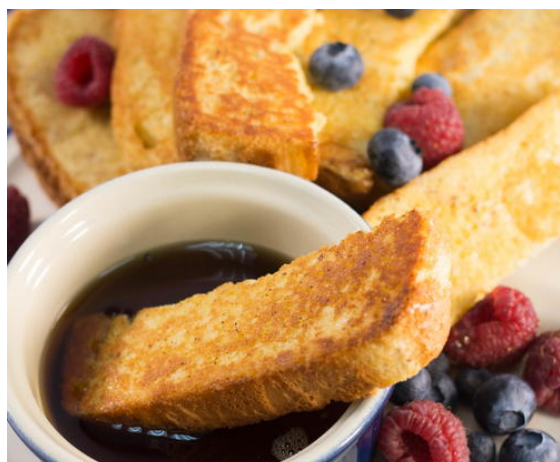
### Instructions:

1. Cook pasta according to package directions.
2. While pasta is cooking, combine milk, Velveeta, mustard, and garlic powder in a double boiler. Bring water to a simmer.
3. Stir ingredients together until heated through and smooth.
4. When pasta is cooked, drain it thoroughly. Combine cheese and pasta. Add salt and pepper to taste if desired.



## Copycat Burger King French Toast Sticks

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



When you're looking for a quick and easy breakfast recipe to take on the go, skip the drive-thru line and make these Copycat Burger King French Toast Sticks at home. Kids will love them and you'll love how simple they are to make. You may not want to bring the maple syrup in the car because that could get messy, but if you're eating this tasty breakfast at home, it's fair game! For an on-the-go topping option, try spreading a bit of peanut butter or jam on them or just eating them plain with some fruit on the side. No matter how you choose to enjoy these tasty sticks, this is a great breakfast recipe you'll turn to again and again.

### Ingredients:

- 4 slices Texas Toast-style, thick, sliced bread
- 3 eggs
- ½ cup milk
- 1 tablespoon sugar
- 1 teaspoon vanilla
- ½ teaspoon cinnamon
- Pinch of salt
- Fresh fruit and maple syrup for serving

### Instructions:

1. Preheat oven to 350 degrees F. Spray a baking sheet with cooking spray.
2. Cut each slice of bread into 3 strips. In a shallow dish, beat eggs well, adding milk, sugar, vanilla, cinnamon and salt and beating until egg is completely mixed. Dip each bread strip into the egg mixture until well coated and lay on the prepared baking sheet.
3. Spray bread with cooking spray and bake for 8 minutes. Spray again and turn over. Bake for 8 - 10 minutes more until both sides are light golden brown.
4. Serve while warm with fresh fruit and warmed maple syrup for dunking

## Copycat Café Max Chicken Salad Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



If you've ever been to Dallas, then you've probably been to Cafe Max and tried their famous chicken salad recipe. Now you can make this Copycat Cafe Max Chicken Salad Recipe whenever and wherever you want - even if you're out of state! Without a doubt, this basic chicken salad recipe is sure to become your new favorite. In fact, you'll be wanting to indulge in the Cafe Max chicken salad for breakfast, lunch, and dinner. Learning how to make chicken salad as delicious as this will be just as fun as it is satisfying.

### Ingredients:

- 3 - 4 chicken breast
- ¼ cup soy sauce
- ¼ cup brown sugar
- ¼ cup pineapple juice
- Red, yellow, and green pepper
- Toasted pecans (optional)
- Red pear
- Italian salad dressing

### Instructions:

1. Mix soy sauce, brown sugar, and pineapple juice.
2. Marinate chicken in mix in a plastic bag or dish for at least an hour chilled. Once chilled bake chicken and mixture in a baking pan at 350 degrees F for 30 minutes. (Make sure chicken cooks all the way through).
3. While baking, julienne slice pepper and pear.
4. Once chicken is cooked thoroughly, slice chicken into strips and add pear and pepper slices.
5. Pour Italian dressing over mix (as much as you desire).

## Copycat Chi Chi's Chicken Chimichangas

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



We love our easy dinner recipes jam-packed with flavor, and you can't go wrong with this punchy pick. Combine a bounty of spices and juicy chicken for a Mexican dinner recipe that will knock the socks off your diners. Copycat Chi Chi's Chicken Chimichangas is a dish with a complicated name that's easy to make. You'll feel like you're in your favorite Mexican restaurant when you cook up this flavorful dish. Of course, one of the best things about copycat recipes is that sometimes you can recreate your favorite recipes in less time than it takes to drive to the restaurant. This is definitely one of those recipes! It's ready in 20 minutes flat, which is pretty stunning for a meal with this much flavor.

**Total time:** 20 min

### Ingredients:

- 6 large flour tortillas
- 1 rotisserie chicken, meat removed from bone and shredded
- 1 can refried beans, heated
- 1 cup shredded Cheddar cheese
- ½ cup chopped cilantro
- ½ cup prepared salsa
- ½ cup black olives, drained
- ½ cup jarred jalapeno slices
- ½ stick butter, melted
- Prepared taco sauce

### Instructions:

1. Prepare all ingredients before beginning.
2. Preheat oven to 450 degrees F. Line a baking sheet with parchment paper. Set aside.
3. Lay one flour tortilla on a countertop. On the lower third of the tortilla, layer beans, cheese, chicken, cilantro, jalapeño, salsa, and olives.
4. Carefully fold the side of the tortilla closest to you over the top of the mixture. Fold in the sides next and then continue to roll. Place rolled burrito on the prepared baking sheet fold side down. Repeat with remaining tortillas.
5. Brush the tops of each burrito generously with the melted butter.
6. Bake in the oven for 10 minutes, flip the burritos, brush again with butter and bake an additional 5 - 8 minutes until the top is golden brown.
7. Remove from the oven and allow to rest for 3 - 4 minutes. Transfer to serving plate and pour taco sauce over the top to serve.

## Copypat Five Guys Burger Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This Copypat Five Guys Burger recipe replicates the delicious burger recipe found at the famous fast food joint. This easy burger recipe is a great option for a quick dinner. The burgers have a cheesy surprise with loads of cheese stuffed in between the two patties. Season these burgers on the grill for a truly Five Guys experience. This budget-friendly recipe is great for a cook-out or a weeknight meal. It's also a great recipe for summer holidays and backyard parties. Five Guys features a medley of toppings to choose from, so get creative. This recipe would be great to make for Father's Day or to enjoy on a warm summer afternoon. Fire up the grill, get your five guys cheeseburger ingredients together, and get to cooking!

### Ingredients:

- 2 tablespoons butter, divided
- 8 ounces white button mushrooms, stemmed and sliced
- 1 cup onion, finely chopped
- 1 tablespoon Worcestershire sauce
- 4 slices thick cut bacon, each slice cut in half
- 1 pound ground beef
- Salt and pepper to taste
- 4 slices American cheese
- 2 hamburger buns
- Lettuce and condiments as desired

### Instructions:

1. Preheat oven to 425 degrees F.
2. Melt 1 tbsp of butter in a 10-inch non-stick skillet over medium heat. Add the mushrooms and onion and toss to coat. Continue to slowly cook, stirring often and adding Worcestershire sauce about half way through, until mushrooms release all of their moisture and they and the onions are nicely browned, about 20 minutes.
3. Bake the bacon on a foil-lined baking sheet for 10 minutes. Remove the bacon when it has reached the desired crispiness. Set aside. Use the remaining butter to spread on both sides of the buns and place them, cut side up, into the oven for 2 - 3 minutes to brown lightly.
4. Divide ground beef into 4 portions and form into patties. Depress the center of each by making a thumbprint in the center this enables the meat to cook more evenly. Place a griddle or large skillet over medium heat and allow to get hot before placing the burgers on it. Cook, sprinkling with salt and pepper to taste, for 3-4 minutes per side or until done to your liking. Turn off heat and lay a piece of cheese on top of each burger so it begins to melt.
5. Immediately assemble the burgers. On the bottom of the buns, lay lettuce then a cheese-topped burger, topped by the second cheese-topped burger. Spoon mushroom/onion mixture on top and finish with strips of bacon. Cover with the top of the buns and serve with garnishes at the table.

## Copypat Fuzzy's Tacos

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Making gluten free tacos is easy enough, but you can go one step further and make a homemade version of a classic taco. With this Copypat Fuzzy's Tacos recipe, you can recreate this restaurant's unique taco recipe. In particular, Fuzzy's Tacos is known for its creamy garlic sauce and feta cheese, which are ingredients that are not always found in Mexican food. If you're willing to try something new when it comes to gluten free Mexican recipes, then give this copypat restaurant recipe a try. This recipe was made in our test kitchen, so we can guarantee that it will be a hit! It'll soon become your go-to Taco Tuesday recipe.

### Ingredients:

- 4 pounds boneless pork shoulder roast
- 1 tablespoon olive oil
- 1 ½ teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon garlic powder
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon dried oregano
- 2 bay leaves
- 2 cups gluten free chicken broth
- 1 orange, juiced

### GARLIC SAUCE

- 2 cloves garlic, minced
- 1 tablespoon butter
- 1 cup mayonnaise
- ¼ teaspoon black pepper
- ¼ teaspoon garlic powder

### TACOS

- Gluten free tortillas or taco shells
- Cheddar cheese, shredded
- Lettuce, shredded
- Tomatoes, chopped
- Cilantro, chopped
- Feta cheese, crumbled

### Instructions:

1. For the carnitas, wipe dry the pork roast. Rub in salt and pepper, then rub olive oil over pork. Mix the garlic powder, ground cumin, coriander, and oregano. Rub the spices onto the pork.
2. Place the bay leaves in the bottom of the slow cooker then add the pork on top.
3. Pour the chicken broth and the orange juice around the pork.
4. Cover and cook on High for 6 hours until the meat is tender and is falling apart. Remove the pork and let cool slightly.
5. Shred the pork meat using two forks. Reserve the juices from the slow cooker. Strain and skim the fat.
6. To serve, place the pork into a large skillet or pot, add some of the reserved juices and heat.
7. For the creamy garlic sauce, sauté garlic in butter on low heat for 3 - 4 minutes.
8. Add the garlic to the mayonnaise, pepper, and the garlic powder. Mix to blend.
9. Serve the pork carnitas with the accompaniments.



## Copycat Japanese Steakhouse Hibachi Chicken and Steak with Veggies

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Looking for a tasty and hearty meal for your next dinner? Try making this delicious Copycat Japanese Steakhouse Hibachi Chicken and Steak with Veggies recipe. It makes for a delicious dinner that will make all your meat lovers feel like they are in heaven. This chicken and steak recipe uses a zesty sauce that makes this meal very enjoyable. Try spicing up your traditional chicken dinner recipe with this fresh vegetable and meat recipe. This restaurant-style dish is made to impress, without keeping you in the kitchen for hours. Who would have thought that combining a Hibachi chicken recipe with a Hibachi steak recipe could yield such a tasty and authentic dish?

**Total time:** 35 min

### Ingredients:

#### HIBACHI SAUCE

- 1 cup mayonnaise
- ½ tablespoon sugar
- ⅛ teaspoon garlic powder
- ½ teaspoon ketchup
- ½ teaspoon dry mustard
- 2 drops Tabasco
- Pinch of salt
- Fresh ground black pepper

#### RICE

- 2 cups white rice
- 4 cups water
- ½ teaspoon salt

#### STEAK, CHICKEN, VEGGIES

- 2 pounds boneless, skinless chicken breasts, cut into ½-inch cubes
- 1 pound round steak, cut into ½-inch cubes
- 3 tablespoons vegetable oil, divided
- 3 tablespoons soy sauce, divided
- 1 tablespoon lemon juice
- 1 onion, chopped
- 1 cup grated carrots
- 2 large zucchini, cut into ½-inch cubes
- 1 cup frozen peas
- ½ cup chopped green onion, including some of the green tops
- 2 eggs, beaten

### Instructions:

#### For the Hibachi Sauce

1. To make the sauce, combine mayonnaise, sugar, garlic powder, ketchup, dry mustard, Tabasco, salt, and pepper in a medium bowl, stirring to mix well.
2. Cover and refrigerate while cooking the rest of the dish.

#### For the Rice

1. Combine rice, water and salt in a medium saucepan, bring to a boil then cover and simmer on lowest heat for 20 minutes.
2. Remove from the heat but keep covered to steam.

For the Chicken, Steak, and Veggies

1. In a very large fry pan over medium high, heat 1 tablespoon oil and add the beef and chicken.
2. Toss and stir adding 1 ½ tablespoons of the soy until the meat is browned and cooked through, about 8 minutes.
3. Squeeze lemon juice over the mixture and set aside to keep warm while you make the vegetables.
4. In another very large fry pan over medium, heat 1 tablespoon oil and add the onion and zucchini. Toss and stir, adding the remaining 1 ½ tablespoons of the soy sauce, until vegetables become browned and soft. Add the carrot, peas and green onion and continue to toss until the final vegetables wilt.
5. Push the vegetables to the side of the pan and add the beaten eggs, stirring until they are scrambled, then toss with the vegetables, breaking up the egg, until well mixed.
6. On a large platter, serve the rice topped with the vegetables and then topped with the meats. Serve with the Hibachi Sauce (or yum yum sauce) on the side.

**Notes:**

- This preparation requires two very large skillets. If you do not have those, you will need to do the meat in batches, turn it out into a warm bowl and then proceed with the vegetables, also cooked in two batches.
- You can scramble the eggs separately as well and combine them with the vegetables at the end. If using this method, slide everything (rice, cooked meats, cooked vegg) into a 200 degrees F oven as they are cooked to stay warm until everything is ready to combine and serve.

## Copycat Red Robin Campfire Sauce

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen



This Red Robin Campfire Sauce Copycat Recipe is a perfect recreation of the original from Red Robin and it goes perfectly on just about anything from burgers to French fries! If you've ever tasted this simple but flavorful sauce, you'll know exactly how amazing it is. The careful balance of spices and creamy ingredients is what gives this Red Robin Campfire Sauce that signature smokey flavor and gentle kick of spice. The recipe is simple and it's versatile as well. Add your own unique twist to it by changing up the brand of the ingredients you use. Have a favorite BBQ sauce? Feel free to use it! Unsatisfied with store-bought ranch seasoning? Make an easy homemade version fresh!

### Ingredients:

- $\frac{3}{4}$  cup mayonnaise
- $\frac{1}{2}$  cup buttermilk
- $\frac{1}{2}$  cup barbecue sauce
- 2 tablespoons ranch powder
- Kosher salt and pepper to taste

### Instructions:

1. In a small bowl, whisk together the mayonnaise, buttermilk, barbecue sauce, ranch powder, salt, and pepper.
2. Serve with French fries, onion rings, or on burgers.

## Copycat Sabra Hummus Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This Copycat Sabra Hummus Recipe is the perfect homemade snack to serve at your next party or potluck. It's super easy to make and it tastes just like Sabra's classic hummus! Hummus is the perfect snack to serve when you're having company over. It's a real crowd-pleaser and it's healthy, too. It might seem like too much work to make it yourself, but trust us when we say this homemade version is so much better than the store-bought kind. This copycat snack recipe is versatile, too. You can easily adjust and substitute ingredients in the recipe to make your own homemade version of your favorite flavor of hummus. Hummus is great for any number of meals and snacks. Whether you're looking to add a delightful Mediterranean twist to your next meal or you're just looking for a healthier option for your chips and dip, hummus is the solution you've been looking for.

### Ingredients:

- 1 (15-ounce) can of chickpeas, drained and rinsed
- $\frac{1}{3}$  cup tahini
- Juice of one lemon
- 2 cloves garlic, crushed
- 1 teaspoon cumin
- $\frac{1}{2}$  teaspoon kosher salt
- 2 tablespoons olive oil
- 2 tablespoons water
- Drizzle of olive oil
- Few dashes of hot sauce
- $\frac{1}{4}$  cup toasted pine nuts for garnish
- Pita chips

### Instructions:

1. Set aside the drained and rinsed chickpeas. In a blender or food processor, add the tahini and lemon juice. Blend until creamy.
2. Add the garlic, cumin, and salt. Blend.
3. Gradually add the chickpeas, and blend until smooth. Scrape down the sides of the blender as needed.
4. Add the olive oil and 2 tablespoons of water and blend. Add the additional tablespoon of water, if needed.
5. Place the hummus in a bowl, top with a drizzle of olive oil, hot sauce, and pine nuts.
6. Serve with pita chips.

## Copypat Soft Pretzels

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen

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If you've ever craved soft pretzels like the ones served at Auntie Anne's but don't want to have to make a trek to the mall to get them, then this tutorial is for you. Soft pretzels make a great treat for a lazy afternoon. They taste great dipped in hot cheese dip, spinach and artichoke dip, and more. You can bake these easy soft pretzels with minimal effort. Then you will have a batch of fresh soft pretzels to enjoy with friends and family, or keep all to yourself.

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### Ingredients:

- 1 box Auntie Anne's® At Home Baking Kit
- 1 ¼ cup lukewarm tap water

### Instructions:

1. Mix water with one packet of active dry yeast and let it sit for 2 minutes.
2. Add the dough mix and stir until combined.
3. Knead dough on a lightly floured surface for about 5 - 7 minutes.
4. Form the dough into a ball and place it in a bowl lined with non-stick aluminum foil or saran wrap. Cover and leave in a warm area for 30 min.
5. Once the dough has rested, cut off pieces and roll them into thin logs and form them into desired shape.
6. After your pretzels have been formed, dip them into a solution of baking soda and hot water.
7. Place your pretzels on a baking sheet and top with salt or cinnamon-sugar.
8. Bake in a 425 degrees F oven for 5 minutes.
9. After 5 minutes, rotate the tray and bake for an additional 2 - 5 minutes or until golden brown.
10. Let cool and enjoy.



## Copycat Steak 'n Shake Chili

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Steak 'n Shake is a family favorite in many households, but it can be a pain to go out to eat. Besides, for fast dining, Steak 'n Shake can be a little pricy. But no worries, because now you can get the hearty taste of Copycat Steak 'n Shake Chili at home with this restaurant copycat recipe! It's the perfect amount of chunkiness, and it's not too spicy for kids (though you can feel free to load it up with Tabasco!) This free chili recipe is loaded with beef, beans, and spices. It's a simple recipe that will make you nostalgic for the old-fashioned recipes of the 1950s. Serve it as an appetizer or as a light dinner. This chili will comfort you on cold days.

**Total time:** 50 min

### Ingredients:

- 2 tablespoons oil
- 1 ½ pound ground beef
- ½ teaspoon black pepper
- 1 packet onion soup
- 2 teaspoons cocoa
- 2 cans kidney beans
- 1 can (6-ounce) tomato paste
- 1 can (8-ounce) tomato sauce
- 1 cup Cola

### Instructions:

1. Brown beef, oil, and soup mix, pepper, and cocoa in pan. Cook for 10 minutes.
2. Add kidney beans, tomato paste and sauce and simmer for 5 minutes.
3. Add cola.
4. Simmer for 30 more minutes.

## Copycat Tarheel BBQ Pulled Pork and Cole Slaw

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



There may be no better way to enjoy the flavor of BBQ than with this recipe for Copycat BBQ Pulled Pork. It's perfect to serve at a potluck. This recipe includes how to make cole slaw that is fresh and crisp. The easy step-by-step video will walk you through how to make this delicious potluck dish. The tender pork is perfectly cooked to fall apart easily and is seasoned with homemade BBQ sauce. We're sure you won't have any leftovers after you serve this tasty dish.

### Ingredients:

- 2.5 pound pork shoulder
- ½ cup water
- 1 tablespoon sea salt
- 3 tablespoon ground black pepper, divided
- 1 tablespoon red pepper flakes
- 1 pint cider vinegar
- 1 tablespoon olive oil
- 3 tablespoons onion powder, divided
- 2 tablespoons garlic powder
- 1 6-ounce can tomato paste
- ¼ cup soy sauce
- ½ cup molasses
- 16-ounce package coleslaw mix
- ¼ cup white sugar
- ¼ cup 2% milk
- ½ cup mayo
- ¼ cup distilled vinegar

### Instructions:

#### *For the Pork*

1. First, place your pork shoulder in your slow cooker insert. Add one tablespoon each of salt, black pepper, and red pepper flakes. Cover with ½ cup water and cook on high for 1 hour.
2. Reduce heat to low and continue cooking for 5 hours.

#### *For the Cole Slaw*

1. In a medium bowl combine 16 ounces of shredded coleslaw mix, 1 tablespoon black pepper, 1 tablespoon onion powder, and ¼ granulated sugar. Toss by hand until well-coated. Then add ¼ cup distilled vinegar, ¼ cup milk, and ½ cup mayo.
2. Mix until well saturated and then refrigerate for future use.

#### *To Finish*

1. In another bowl, add 1 pint of cider vinegar, 6 ounces of tomato paste, ¼ cup soy sauce, 1 tablespoon olive oil, 2 tablespoons garlic powder, 2 tablespoons onion powder, and 1 tablespoon black pepper. Whisk well.
2. Add ½ cup molasses and continue whisking until well-combined. Set aside.
3. Remove the pork shoulder from your slow cooker. Using two forks, pull it apart into shreds. When you are finished, return the meat to the slow cooker, add sauce, and cook for 1 hour on high.

## Copypat Texas Roadhouse Butter

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen



What's your favorite restaurant? Texas Roadhouse gives so many dining establishments a run for their money. Whip up a restaurant copypat recipe that your family is sure to love with Copypat Texas Roadhouse Butter. This easy recipe is extra sweet, made with powdered sugar honey and cinnamon. Homemade Texas Roadhouse Butter is the ideal companion for one of our very favorite recipes, Copypat Texas Roadhouse Rolls. Saddle up and start makin' your own super simple butter treat. One taste of this classic homemade butter from Texas Roadhouse, and you'll be spreading it on your morning toast!

### Ingredients:

- ½ cup butter at room temperature
- ¼ cup powdered sugar
- 1 tablespoon honey
- 1 teaspoon cinnamon
- Pinch of salt

### Instructions:

1. Mix all of the ingredients by hand, or in a mixer or food processor, until smooth and well combined.
2. Serve at room temperature for easiest spreading.

## Copycat White Castle Stuffing Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



The White Castle turkey stuffing is a true "Craver" favorite, dating back to 1991 when an employee used a sack of Sliders to give her grandmother's recipe a new twist. Now, you can learn all the secrets of this infamous dish with our Copycat White Castle Stuffing Recipe. This White Castle recipe is perfect for that dinner party, and with a sack of 10 - 12 sliders, you can bring it to life with ease. If you have a family of White Castle lovers, dinner will never be the same thanks to this unique stuffing recipe.

**Note:** Allow 1 Slider for each pound of turkey, which will be equal to  $\frac{3}{4}$  cup of stuffing per pound.

### Ingredients:

- 10 - 12 White Castle® Sliders, no pickles
- 1  $\frac{1}{2}$  cup celery, diced
- 1  $\frac{1}{4}$  teaspoon thyme, ground
- 1  $\frac{1}{2}$  teaspoon sage, ground
- $\frac{3}{4}$  teaspoon black pepper, coarsely ground
- 1 cup chicken broth

### Instructions:

1. In a large mixing bowl, tear the Sliders into pieces and add diced celery and seasonings.
2. Toss and add chicken broth. Toss well.
3. Add ingredients to Casserole Dish, add an additional  $\frac{3}{4}$  cup of chicken broth and bake at 350 degrees F for 35 minutes. Or stuff the ingredients into the cavity of the turkey before roasting and cook as you normally would.

## Easy Milk Bar Crack Pie

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen



Have you ever had Momofuku Milk Bar's Crack Pie? The seriously addictive pie is simply irresistible, and this easy crack pie recipe is a much cheaper, much easier version of the original! This easy crack pie recipe uses a prepared crust to cut down on preparation time but includes the delicious custard filling that makes the pie so famous. Although this pie requires a few more steps and ingredients than most simple pie recipes, it's the perfect dessert to make for a special occasion. There's a reason why Momofuku charges \$44 for one of these pies. Make the homemade version of this crack pie recipe for a fraction of the price and same great taste.

**Total time:** 1 hr

### Ingredients:

- 2 (9-inch) prepared graham cracker pie crusts
- 1 cup unsalted butter, melted
- 1 ½ cup white sugar
- ¾ cup light brown sugar, packed
- 1 ½ teaspoon salt
- ¼ cup milk powder
- 3 tablespoons all-purpose flour
- ¾ cup heavy cream
- ½ teaspoon vanilla extract
- 8 large egg yolks

### Instructions:

1. Preheat oven to 350 degrees F.
2. Add the dry ingredients to a stand mixer with a paddle attachment and mix at low speed to combine. Add the melted butter while keeping the mixture at low speed. Mix just until all dry ingredients are moist.
3. Add the heavy cream and vanilla and mix just until you can no longer see the white of the cream. Still, on low speed, add the egg yolks and mix just to combine.
4. Place both pie shells on a baking sheet and pour half the filling into each shell. They should be about ¾ full.
5. Bake for 15 minutes. At 15 minutes, open the door of the oven and reduce heat to 325 degrees F. Leave the oven door open with the pies in until the temperature decreases - about 5 - 10 minutes, depending on your oven. Once the temperature reaches 325 degrees F, close the oven door and continue baking for 10 - 15 minutes. The center should still be jiggy but the outside should be set.
6. Remove from oven and let cool completely. If you're in a hurry, transfer the pies to the fridge or freezer.
7. Just before serving, dust with powdered sugar.



## Gluten Free Copycat Kit Kats

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Since going gluten free, you probably miss enjoying Kit Kats. The popular candy can indulge your sweet tooth with its rich chocolate and crispy wafers. But finding a gluten free kit kat recipe is almost impossible. Well, not anymore. Here at RecipeLion, we've created our own Gluten Free Copycat Kit Kats, and one bite of this chocolate treat will satisfy all of your candy cravings. So don't let your dietary restrictions get you down because being gluten free just means doing things a bit different. It doesn't mean that you have to give up your favorite foods.

**Note:** This recipe can take a while to create. Only advanced bakers should make this Gluten Free Copycat Kit Kat recipe.

### Ingredients:

- ¾ cup + 2 tablespoon gluten free flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 5 tablespoons butter
- 9 tablespoons light brown sugar
- ¾ teaspoon vanilla extract
- ¼ cup milk
- 24 ounces semi-sweet chocolate chips
- 1 stick butter

### Instructions:

1. Preheat oven to 325 degrees F. Spray three baking sheets with non-stick cooking spray, then line the baking sheets with parchment paper cut to fit the pans.
2. Stir flour, baking soda, and salt together in a medium bowl and mix well.
3. Place butter into the bowl of an electric mixer and cream until fluffy on medium-high speed. Add brown sugar and continue to mix for 3 minutes, adding vanilla near the end.
4. With machine on low, add flour and milk in 3 batches, beginning and ending with flour. Mix well.
5. Use an off-set spatula and spread the batter evenly between two prepared baking sheets. The batter will be thin, and it'll just barely cover the area; spread to the edges so that you have square sides and ends as much as possible.
6. Bake 5 minutes then rotate pans front to back and top to bottom and bake another 5 minutes. If they are not dry and crisp, continue to bake for a few more minutes, watching closely to be sure they are a medium golden brown and not burning.
7. Immediately upon pulling from the oven, use a 1-inch wide ruler to measure and the tip of a knife to score the sheets of "cookie" into 1 x 3-inch pieces. Do not break apart yet – allow to cool on a wire rack about 20 minutes.
8. Carefully peel the parchment paper from the sheets of "cookies" and break apart cleanly. Count the number of "perfect" rectangles you have (some may break or be uneven) and divide by four – that will indicate how many final Kit Kats you will have.
9. While cookies are cooling, place a heavy glass or thin metal bowl over a saucepan with 1 inch of boiling water in the bottom – water should not touch the bottom of the bowl. Place the

chocolate chips and butter into the bowl and place over low heat – the chocolate will begin to melt and as it does, use a rubber scraper to mix gently until it is completely smooth. Turn off the heat but leave the pan on the burner for the next step – if the chocolate begins to harden as you work, simply reheat for a minute and it will remelt.

10. Dip each cookie into the chocolate just to coat one side and scrape against the side of the bowl to make an even  $\frac{1}{8}$ -inch layer.
11. As you work, place one quarter of the final number of cookies, chocolate side up, on the fresh parchment-lined pan. Continue to dip and stack the remaining cookies until all of the cookies are dipped and each stack is four wafers high.
12. Pick up a stack and dip the sides and ends into the chocolate, again scraping to get even thicknesses on all sides, and place back on the parchment lined sheet.
13. Store completed wafer treats in the refrigerator in an airtight container.

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## Grandma's Stouffer-Style Chicken and Rice Bake

By: [RecipeLion.com](http://RecipeLion.com) *Test Kitchen*



There is nothing better than a casserole when you are pressed for time but still want to deliver a nutritious and delicious meal to your family. With this Grandma's Stouffer-Style Chicken and Rice Bake recipe you can quickly make a delectable casserole that will please the pickiest of eaters and satisfy the largest of appetites. With only a few simple ingredients you can have a warm dinner on the table for your family. Try this hearty casserole recipe tonight for a meal that is sure to please your entire family. This recipe makes enough to serve a crowd, so it is perfect for potlucks, or if you want to freeze the leftovers for quick and easy future meal. This warm, comfort food casserole has a delicious crispy topping and makes an excellent side dish or even main dish.

### Notes:

- This recipe makes enough for a big crowd, or for baking and serving later – or sharing with a neighbor who would appreciate a hot meal delivered.
- You can use two large 9 x 11 foil roasting pans or three 8 x 8 size pans.
- If you wish to use cooked chicken from a purchased rotisserie chicken, you can skip the first step. Simply shred 4 cups of meat from the cooked chicken, discarding skin and bones. In that case, you will need a total of 2 ½ cups water for making the rice instead of using some of the flavorful broth resulting from cooking the chicken, or use 2 ½ cups canned broth.
- We used a converted rice - Instant Whole Grain Brown Rice; if you choose to use a different type of rice, simply follow package directions to make 4 cups cooked rice of any kind.

### Ingredients:

- |  |   |
|--|---|
| • 1 1/2 pound boneless, skinless chicken breasts   | • 1 (10.5-ounce) can cream of chicken soup        |
| • 3 cups instant whole grain brown rice (see note) | • 1 (10.5-ounce ) can cheddar cheese soup         |
| • 2 1/2 cups water or broth                        | • 2 cups milk                                     |
| • 1 tablespoon olive oil, divided                  | • 8 ounces shredded cheddar or three-cheese blend |
| • 1/2 cup chopped onion                            | • salt and pepper                                 |
| • 2 carrots, finely diced                          | • 1 1/2 cup Panko style bread crumbs              |
| • 1 cup frozen peas                                | • 2 tablespoons butter, melted                    |
| • 1 (18-ounce) can cream of mushroom soup          | • 1/2 tablespoon paprika                          |

### Instructions:

1. Preheat oven to 350 degrees F. Spray baking dishes or disposable pans with cooking spray.
2. In a 3 quart saucepan, place the chicken and cover with water. Lightly season with salt and bring to a boil, then lower heat to a simmer and cook for 20 minutes or until chicken is just barely

cooked (it will finish in the oven). Remove chicken and dice or shred with two forks you should have about 4 cups.

3. Strain the liquid and measure it. Add additional water, if necessary, to make 2 cups. Place back into the same pot and bring to a boil. Add the rice, lower the heat and cover. Cook for 5 minutes, then turn off heat and allow to steam in the covered pan an additional 5 minutes while assembling the remaining ingredients.
4. In a large non-stick skillet over medium high heat, place half the olive oil and the chicken pieces. Stir and cook just until chicken begins to brown on the edges. Remove the chicken and set aside and in the same skillet, place the remaining oil and the onion and carrots. Continue to cook and stir about 4 minutes until carrots begin to soften and onion becomes translucent. Add peas and remove from the heat.
5. In a large bowl, combine the three soups, the milk and the cheese. Gently stir in the chicken, the rice and the vegetables. Add salt and pepper to taste, and spoon into prepared casseroles.
6. Stir the bread crumbs, melted butter and paprika together and sprinkle evenly over the casseroles.
7. Bake for 40 - 45 minutes, or to freeze, let mixture cool completely in the pans. Wrap entire pan with plastic wrap and then wrap with foil. Label and freeze. When ready to bake, thaw in the refrigerator overnight and then bring to room temperature before unwrapping and baking as above.

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## Homemade Beefaroni Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



Sometimes all you need is a little comfort food. This Homemade Beefaroni is just that. Accompanied by a recipe for homemade pasta sauce, this Chef Boyardee copycat recipe is just what you need to cheer you up if you're feeling a little down! Kids will naturally love this recipe with ground beef and it is so much better than the store-bought version. Fresh meat and sauce make all the difference in this homemade version. Stop thinking about what's for dinner and make this pasta tonight!

**Total time:** 1 hr 25 min

### Ingredients:

- 1 ½ cup macaroni
- 2 pounds lean beef, minced
- 1 medium onion, chopped
- 1 clove garlic (or) ¼ teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon Worcestershire sauce
- 1 dash Tabasco sauce
- 1 can (28-ounce) tomatoes
- 1 can (10-ounce) tomato soup
- 1 cup cheddar cheese, finely cubed
- Sprigs of thyme (optional)

### Instructions:

1. Preheat oven to 350 degrees F.
2. Cook macaroni according to package directions. Drain.
3. While prepping the macaroni, brown the ground beef, onion, and garlic. Drain out excess liquid and grease.
4. Add salt, Worcestershire sauce, Tabasco, tomatoes, tomato soup, and thyme (optional).
5. Combine with cooked macaroni and pour into 3-quart casserole. Sprinkle cheese over top of casserole.
6. Cover and bake for 30 minutes.
7. Uncover and continue baking for an additional 20 - 25 minutes.



## How to Make Restaurant-Style Salsa at Home

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen

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We all have our favorite restaurant that just does salsa right. We go there often and look forward to that first crunchy bite. Well, now you can learn How to Make Restaurant-Style Salsa at Home and you'll be able to have this delicious snack whenever you please! This recipe is as simple as combining all the ingredients together in a blender, pouring in a bowl and chowing down! Depending on how tomatoey or liquidy you like your salsa you can choose to use canned tomatoes or fresh ones. This recipe calls for canned tomatoes, however, this is your salsa, so you make the rules. Serve your tasty snack with crunchy tortilla chips and you'll be in delicious salsa heaven in no time flat!

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### Ingredients:

- 1 clove garlic
- 1 jalapeno
- 1 green onion
- 1 yellow onion
- Cilantro (as much as you like)
- 1 (8-ounce) can tomatoes
- Pinch salt, to taste

### Instructions:

1. Place all ingredients in a blender and mix thoroughly.
2. Serve immediately or refrigerate until ready to serve.

## Louisiana Crunch Cake Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



When it comes to classic Southern recipes, you can't go wrong with this old fashioned Louisiana crunch cake! Featuring a rich and moist cake, a delicious glaze, and plenty of pecans and coconut, this recipe is perfect for anyone with a sweet tooth. You might notice that this recipe bears some resemblance to a popular brand of grocery store confections. We just couldn't resist doing a copycat Entenmann's Louisiana crunch cake recipe! It's one of our favorite weekend treats, and we wanted to be able to make a version in our very own kitchens. So if you're a fan of Entenmann's cakes, you will definitely want to make this yummy snack. You can enjoy it as an afternoon treat, for dessert, or even for an extra indulgent brunch or breakfast. No matter how you serve it, we guarantee that you'll love it.

**Total time:** 1 hr 25 min

### Ingredients:

#### CAKE

- 3 sticks unsalted butter at room temperature
- 1 cup sugar
- 1 cup light brown sugar
- 3 eggs at room temperature
- 2 ½ teaspoons vanilla
- 1 teaspoon grated orange zest
- 3 cups cake flour, sifted
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- ½ teaspoon baking soda

- 1 cup buttermilk at room temperature

#### GLAZE

- 4 tablespoons unsalted butter at room temperature
- 3 ½ cups confectioner's sugar
- 1 teaspoon orange extract
- ½ teaspoon grated orange zest
- ¾ cup milk
- 1 cup chopped pecans
- ½ cup flaked coconut

### Instructions:

1. Heat oven to 325 degrees F. Grease and flour a Bundt pan.
2. In the bowl of a stand mixer beat the butter for about 3 - 4 minutes until light and fluffy.
3. Add sugars to the creamed butter and beat for about 3 - 4 minutes until the sugars are incorporated.
4. Add the eggs one at a time and beat well after each addition. Add in vanilla and orange zest.
5. In a medium bowl whisk the sifted cake flour with the baking powder, baking soda, and salt.
6. Add the flour mixture to the batter alternating with the buttermilk and ending with the flour mixture. Give the batter a final stir, making sure all the ingredients are combined.
7. Pour the batter into the prepared Bundt pan.
8. Bake for 60 minutes until a wooden skewer inserted into the middle of the cake comes out clean.

9. Let the cake rest for 5 minutes. Carefully invert the cake from the pan onto a cake plate and cool for 5 - 10 minutes.
10. While the cake is cooling prepare the glaze. Beat the butter until light and fluffy. Mix in the confectioners' sugar until incorporated. Add the orange extract, orange zest, and milk.
11. Stir in the pecans and coconut.
12. Pour some of the glaze over the cake using an off-set spatula to spread over the cake. Let the cake set for 5 minutes. Glaze the cake again.
13. Let the cake cool and the glaze set up.

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## Nancy Reagan's Monkey Bread Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen

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This pull-apart bread recipe is said to have been served at the White House by Nancy Reagan when she was the first lady. Monkey bread is made from several balls of dough smushed together so that it is easy to pull apart. This makes it ideal for serving at parties. Nancy Reagan's recipe for monkey bread is simple and elegant. It is slightly sweet, tender, and delicious. Since you form it into a wreath shape, it makes a wonderful table centerpiece and looks great on a serving platter. You can even put butter, jam, homemade dip, or a bowl of any other dressing in the center.

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**Total time:** 1 hr 5 min

### Ingredients:

- 1 package dry yeast
- 3 tablespoons sugar
- 1  $\frac{1}{4}$  cup warm milk
- 4  $\frac{1}{2}$  cups flour
- 2  $\frac{1}{2}$  tablespoons sugar
- 1 teaspoon salt
- 3 eggs
- 6 ounces butter room temperature, plus 8 ounces butter, melted

### Instructions:

1. In a bowl, mix yeast with a small amount of milk until dissolved.
2. Add 2 eggs and beat. Mix in dry ingredients. Add remaining milk a little at a time, mixing thoroughly.
3. Cut in butter until blended. Knead dough, let rise 1 - 1.5 hours until doubled in size.
4. Roll dough onto floured board, shape into a log. Cut log into 24 pieces of equal size. Shape each piece of dough into a ball, roll in melted butter.
5. Place 12 balls in the bottom of a buttered and floured bread mold (tube pan), leaving space between. Place remaining balls on top, spacing evenly.
6. Let dough rise in tube pan for 30 minutes. Brush top with remaining egg. Bake in preheated oven at 375 degrees F until golden brown. 25 - 30 minutes.
7. Let cool in the pan for 5 minutes, then turn out onto a cooling rack.

## Neiman Marcus Chicken Salad Copycat

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This Neiman Marcus Chicken Salad copycat makes for the perfect pause in any shopping trip. This twist on a deli salad includes chicken, celery, grapes and fresh parsley. Mixed with light mayo, it's a great lunch idea. You can serve this chicken salad copycat recipe on a salad, as a sandwich, or use it as a dip for crackers. No matter how you serve it, everyone will love this simple chicken salad. Healthy and satisfying...what more can you ask for? It's an easy salad recipe that doesn't require any cooking, making it easy and refreshing. What's great about deli salads like this chicken salad recipe is that they are great for using up leftovers.

### Ingredients:

- 4 cups cooked chicken breast, cut into ½-inch cubes
- 1 cup mayonnaise
- 1 cup diced celery
- 1 ½ cup seedless purple grapes, cut in half
- 1 tablespoon chopped fresh parsley
- 1 teaspoon salt
- Fresh ground pepper to taste
- ⅓ cup whipping cream
- ½ cup sliced almonds

### Instructions:

1. In a large bowl, toss chicken, mayonnaise, celery, grapes and parsley together adding salt and pepper to taste.
2. Just before serving, whip cream to soft peaks and gently fold into the chicken mixture.
3. Toast almonds in a dry skillet until golden brown, and stir into the mixture, reserving a few for garnish.
4. Serve the salad in lettuce leaf cups or spooned into croissants to make sandwiches.



## Nutella Inspired Chocolate Spread

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen

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Move over Nutella. Welcome a newer, healthier version. Nutella is a delicious spread, great for snacking or to have on toast in the morning. This Nutella Inspired Chocolate Spread is no different. Made with pecans and rice milk, this smooth and nutty spread is perfect for dipping celery or eating right out of the container. This is a great snack idea for the kids after school. Since you control the ingredients, this homemade spread recipe is healthier than its brand name alternative. Feel free to splurge on this awesome chocolaty delight.

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### Ingredients:

- 1 cup pecans
- ¼ cup cocoa powder
- ¼ cup + 1 tablespoons agave nectar
- ⅛ teaspoons salt
- 2 tablespoons rice milk
- 2 tablespoons grapeseed oil

### Instructions:

1. Place pecans in large food processor bowl. Process until it almost becomes a “ball.”
2. Add the remaining ingredients and process until well mixed.
3. Store in the refrigerator.

## Our Version of IKEA Swedish Meatballs

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



There are many delicious varieties of meatball, but IKEA has made the Swedish meatball a favorite for many. Our Version of IKEA Swedish Meatballs are just like the ones you love to get while shopping at IKEA, but now you won't have to go searching far and wide to find your closest IKEA location. The mixture of meat used in the meatball recipe makes them extra flavorful and tender. Coupled with the homemade gravy, these meatballs will knock everyone's socks off. Making a large batch of these Swedish meatballs is easy and they can be served all party long. They are a crowd-favorite that will have everyone hovering over the appetizer table. If you are craving these Swedish meatballs on a weeknight, they can make a great entree served over a bed of egg noodles.

### Ingredients:

- 2 potatoes, peeled and cubed
- 3 tablespoons butter, split
- 1 onion, diced
- ½ pound ground beef
- ½ pound ground pork
- 1 egg
- ¼ teaspoon allspice
- 1 teaspoon salt, more to taste
- ¼ teaspoon ground pepper
- ¼ cup flour
- 3 cups beef broth
- ¼ cup heavy cream

### Instructions:

1. Place the prepared potatoes in a large pot and add cold water to cover. Bring the water to a boil and cook the potatoes until they are tender. Once tender, remove the potatoes from the water and mash using a potato masher or ricer. Let cool completely.
2. Add 1 tablespoon of butter to a saucepan and melt over medium heat. Add the diced onion with a pinch of salt and sauté until translucent. Once the onions are softened and clear, set them aside to cool.
3. Preheat the oven to 250 degrees F.
4. In a large bowl, mix the ground beef, ground pork, egg, seasoning, cooled onions, and mashed potatoes. Form the mixture into 1 tablespoon-sized meatballs.
5. Add the remaining 2 tablespoons of butter to a large saucepan and melt over medium heat. Fry the meatballs in batches, about 10 meatballs at a time. Turn the meatballs to brown evenly on all sides. Cook through. Place cooked meatballs on a sheet pan and keep them warm in the preheated oven. Add another batch of meatballs and repeat the process until the meatballs are all cooked.
6. Once the meatballs are cooked, add the flour to the saucepan filled with the meat grease. Whisk vigorously for about 2 minutes. Slowly add the beef broth and continue to whisk.
7. After a couple minutes, add the cream. Whisk the mixture until it thickens.
8. Remove the meatballs from the oven and put in the thickened gravy, or serve the gravy on the side.

## Panda Express Black Pepper Chicken

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



If you love Asian cuisine as much as we do, this version of Panda Express black pepper chicken recipe is where it's at. The popular Asian fast food restaurant may have made it popular, but that doesn't mean you can't make it on your own. So many delicious flavors come together in this copycat recipe -- soy sauce, ginger, chili vinegar, and pepper of course -- just to name a few! Get ready to blow the roof off Chinese takeout night when you make this totally delicious version of the Panda classic for your friends and family. Your black pepper chicken comes together in under an hour, but the flavors will taste like you've been marinating all day. People may think you picked this up from Panda Express on your way home, but we'll know better (and so will you!)

**Total time:** 35 min

### Ingredients:

- 1 pound chicken breast
- ¼ cup soy sauce, divided
- ¼ teaspoon ginger powder
- 1 tablespoon chili vinegar, divided
- 2 stalks celery thinly sliced
- ½ white onion, medium diced
- 1 ½ tablespoon pepper
- 2 tablespoons corn starch
- 4 tablespoons canola oil, divided

### Instructions:

1. Cut the chicken into one-inch bites, and marinate with 2 tablespoons of the soy sauce, ½ tablespoon of the chili vinegar, cornstarch and the ground ginger for 30 minutes.
2. Using two tablespoons of canola oil, heat a wok on high.
3. Add chicken and cook on high heat until browned.
4. Remove from the pan and add in the celery and onions with the remaining two tablespoons of canola oil.
5. Cook an additional 30 - 45 seconds.
6. Add in the remaining two tablespoons of soy sauce, the remaining ½ tablespoon of chili vinegar, the cooked chicken and the black pepper.
7. Cook for 15 seconds to combine everything and serve immediately.

## Portillo's Chocolate Cake Shake Copycat Recipe

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen

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You can now have a milkshake and eat your cake too! Combine them and make this delicious cake shake. Our Copycat Portillo's Chocolate Cake Shake is a delicious chocolate milkshake made with real chocolate cake. It sounds as great as it tastes! Fans of the original tasty chocolate cake milkshake will absolutely adore our easy-to-make but decadent version of this Portillo's favorite. Whether you're from the Chicagoland area or just want to make a shake in a brand new way, this copycat dessert is not one you want to pass by! We'll admit it: once you've been to Portillo's, it's hard not to immediately crave its delicious Chicago-style food again. Now, though, you've got a great way to save money and put your own twist on an already-delicious dessert drink.

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### Ingredients:

- 6 scoops of chocolate ice cream
- 1 big slice of chocolate cake with chocolate frosting, crumbled
- 1 shot of espresso (optional)
- A few splashes of milk
- Whipped cream
- Chocolate sprinkles

### Instructions:

1. In a blender, add the ice cream, cake, espresso (optional), and a few splashes of milk.
2. Blend until smooth.
3. Pour in a glass and top with whipped cream and chocolate sprinkles. Enjoy!

## Red Lobster Cheddar Bay Biscuit Copycat

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



These one-of-a-kind Cheddar Bay biscuits from Red Lobster are the perfect complement to any dinner. This Red Lobster Cheddar Bay Biscuit Copycat recipe won't make just any old dinner roll. These dinner rolls are loaded with flavor and have the perfect cheesy topping. Cheddar Bay biscuits are the best way to easily add a bit of flair to any dinner. This copycat restaurant recipe is sure to become a staple side dish in your home. You won't have to eat out at Red Lobster to enjoy these garlic cheddar rolls. These biscuits taste great when they are served warm, fresh from the oven. They are fluffy on the inside with a slightly crunchy cheddar topping. This may soon become your favorite dinner roll recipe. You simply can't beat an easy-to-make roll that is loaded with tasty flavors.

### Ingredients:

#### BISCUITS

- 2 cups flour
- 2 teaspoons baking powder
- ¼ teaspoon garlic salt
- 6 tablespoons butter

- 1 cup shredded cheddar cheese
- ¾ cup buttermilk

#### TOPPING

- 3 tablespoons butter
- ½ teaspoon dried parsley flakes

### Instructions:

1. Preheat oven to 400 degrees F and line a baking sheet with parchment paper or a Silpat sheet.
2. Use the whisk attachment to combine the flour, baking powder, and salt in bowl of electric mixer until well mixed.
3. Cut the cold butter into small cubes and add to the bowl, whisking on low until the mixture resembles granola. Stir in the cheese until it is coated with the dry mixture but do not over beat. On low, add the buttermilk just until dry particles are mixed.
4. Use a cup ice cream scoop to make 12 balls of dough and place on baking sheet about 2 apart.
5. Bake for 15 minutes until golden brown. While biscuits are baking, melt butter and add parsley and garlic salt. Immediately after taking biscuits from the oven, brush with the melted butter. Serve hot.



## Samoa Girl Scout Copycat Cookies

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



If your favorite type of Girl Scout cookie comes in a purple box, then you're in luck. These Samoa Girl Scout Copycat Cookies can be made in your very own home at any time of the year. This Samoa's recipe will give you a special taste of nostalgia as you bite into the very first one. Bring back the days of going door to door with your wagon loaded up with colorful boxes and make these homemade Samoa's. Now you can enjoy these caramel goodies even when it's not cookie season. Don't be surprised if you end up having the most popular house on the block because the neighborhood kids can smell these from a mile away.

### Ingredients:

- 1 cup flour
- 1 teaspoon cornstarch
- ¼ teaspoon salt
- ⅛ teaspoon baking soda
- ½ cup vegetable shortening
- ¼ cup sugar
- ½ teaspoon vanilla
- 5 tablespoons milk
- 1 cup coconut
- 22 Kraft Caramels, unwrapped
- 1 package chocolate chips, melted

### Instructions:

1. Preheat oven to 350 degrees F. Whisk together flour, cornstarch, salt and baking soda.
2. In stand mixer combine shortening, sugar and vanilla and cream. Add dry ingredients. Add milk.
3. Roll dough ¼ inch thick and cut in circles. Using a pastry tip cut the small hole in the center of the circle. Bake on parchment paper for 10 minutes. Remove and cool.
4. Combine caramels, milk and salt with ¼ cup of your coconut. Stir in saucepan over heat until melted. Spread caramel over your cookies and top with more coconut. Allow to cool and let the caramel set.
5. Place the bottom of the cookie in your melted chocolate and then rest cookie on the caramel side to allow the chocolate to cool. Once completely cool, flip back over. Drizzle more melted chocolate on top if you desire!



