

RECIPE  **LION**

TOP SECRET

COPYCAT RECIPES **Vol. 3**



From

AMERICA'S FAVORITE RESTAURANT CHAINS

33 Secret Restaurant Copycat Recipes: Volume III

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Letter from the Editors

Dear Reader,

Nearly every one of us has gone to a restaurant and had a meal that was so good that we wanted to learn how to make that recipe at home. The problem is famous restaurant recipes are tough to find, because restaurants can be very protective of their most popular recipes.

Luckily, many talented home cooks out there spend hours playing around with recipes to try and create copycat recipes of those famous top secret recipes. And while the copycat recipes may not be exact replicas of those famous restaurant recipes, they are so close that you will never know the difference. And some of our restaurant recipes – those from larger chains – may be the exact recipes.

So, here at RecipeLion we have put together our second collection of the best copycat recipes so that other home cooks could have the joy of cooking a top secret recipe in their own homes and wowing their family and friends with recipes that are so close to famous restaurant recipes.

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

For even more restaurant copycat recipes, quick and easy dinner ideas, cooking tips and more, visit us at www.RecipeLion.com.

Our eCookbooks, like all our recipes, are absolutely FREE to members of our cooking and recipe community. Please feel free to share with family and friends and ask them to check out our website at www.RecipeLion.com.

Sincerely,

The Editors of RecipeLion

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Jimmy Buffet's Margaritaville Perfect Margarita



Description

As an accompaniment to any hamburger or Mexican dish, this copycat recipe for Jimmy Buffett's Margaritaville Restaurant Perfect Margarita really is perfect!

Ingredients

- crushed ice
- 3 wedges lime
- 2 ounces gold tequila (Cuervo 1800)
- 1/2 ounce tequila (Cuervo white)
- 1 1/4 ounces Rose's Lime Juice
- 1/2 ounce triple sec (Bols)
- 1 splash orange Curacao (Bols)

Instructions

1. Put all ingredients except the 3 lime wedges into a shaker.
2. Squeeze 2 of the lime wedges into the shaker.
3. Shake well.
4. Rim outside of glass only with lime.

5. Salt only the outside of the glass.
6. Add fresh crushed ice to glass.
7. Strain mixture over ice.
8. Squeeze remaining lime wedge in glass.

Dog 'n' Suds Coney Sauce

Description

Who doesn't love a good old-fashioned drive-in restaurant with car-hops, like Dog 'n' Suds? Everybody loves them, but they aren't open year-round in some places. No problem, because with this great copycat recipe for their famous Dog 'n' Suds Coney Sauce, you can enjoy all the goodness in the comfort of your own home, any time you want.

Serves: 6

Cooking Time: 1 hr

Ingredients

- 1 pound ground beef
- 2 tablespoons prepared mustard
- 2 tablespoons granulated sugar
- 1 teaspoon Worcestershire sauce
- $\frac{1}{4}$ teaspoon Tabasco sauce
- 1 small onion, chopped
- 2 tablespoons vinegar
- 1 tablespoon water
- $\frac{1}{4}$ teaspoon celery seed
- catsup, to taste

Instructions

1. In a salted skillet, brown ground beef with onion over medium heat, breaking up meat with a fork to crumble it fine. Drain off fat.
2. Add remaining ingredients, except catsup. Mix well, then add enough catsup to keep mixture loose.
3. Simmer, partially covered, 1 hour, adding catsup as needed. Makes enough sauce for 6 to 8 medium hot dogs.

Chili's Black Bean Soup



Description

This Chili's black bean soup recipe is so hearty it can be served as a main course. Tons of black beans are seasoned and cooked slowly with smoked sausage in this flavorful soup.

Ingredients

- 1/4 cup olive oil
- 1/4 cup yellow onion, diced
- 1/4 cup carrot, diced
- 1/4 cup green bell pepper, diced
- 4 beef bouillon cubes
- 1 cup boiling water
- 1 1/2 quarts (3 pounds) canned black beans, not drained
- 2 tablespoons cooking sherry
- 1 tablespoon distilled white vinegar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon granulated sugar
- 2 teaspoons garlic, granulated
- 2 teaspoons salt
- 1/2 teaspoon black pepper, ground
- 2 teaspoons chili powder
- 8 ounces smoked sausage, small dice
- 1 tablespoon cornstarch
- 2 tablespoons water

Instructions

1. In a medium stock pot, place the olive oil, onion, carrot, and bell pepper. Sauté the vegetables until they are tender. Bring 1 cup of water to a boil, add the bouillon cubes,

and allow to dissolve.

2. Add the bouillon, cooked beans, and the remaining ingredients (except cornstarch and 2 tablespoons water) to sautéed vegetables. Bring mixture to a simmer and cook approximately 15 minutes.
3. In a blender, puree 1 quart of the soup, and put back into the pot.
4. In a separate bowl, combine the cornstarch and 2 tablespoon water. Add the cornstarch mix to the soup and bring to a boil for 1 minute.

Notes

Serve with cornbread, white rice, or your favorite side dish.

Chili's Southwest Chicken Chili

Description

Now you can make Chili's Southwest Chicken Chili at home! This recipe from the vice president of culinary operations at Chili's is a winner at the restaurant and it's sure to be a winner at home.

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup diced onion
- 1 1/3 cups diced green bell pepper
- 2 tablespoons diced seeded jalapeno peppers
- 3 tablespoons fresh minced garlic
- 4 1/2 cups water
- 8 teaspoons chicken base
- 2 teaspoons lime juice
- 2 tablespoons granulated sugar
- 3 tablespoons cornstarch
- 3 tablespoons ground cumin
- 2 1/2 teaspoons chili powder
- 4 teaspoons ground paprika
- 4 teaspoons dried basil
- 2 teaspoons fresh minced cilantro
- 1 1/2 teaspoons ground red pepper
- 1/2 teaspoon ground oregano
- 1/2 cup crushed canned tomatillos
- 1 (4 ounce) can diced green chiles, drained
- 2 (15 ounce) cans navy beans or small white beans, drained
- 1 (15 ounce) can dark red kidney beans, drained
- 3 pounds diced cooked chicken breast
- Shredded cheese and sour cream for garnish (optional)
- Tortilla chips

Instructions

1. In 5-quart or larger pot, heat oil over medium heat. Add onions and sauté along with bell pepper, jalapeno and garlic. Cook until vegetables are tender.

2. In another container, combine water, chicken base, lime juice, sugar, cornstarch and seasonings. Add to vegetable mixture.
3. Add tomatillos and diced green chiles to pot; bring to boil. Add beans and chicken; simmer 10 minutes. Serve topped with cheese and sour cream if desired, with tortilla chips on the side.

Notes

Yields about 4 quarts

Joe's Crab Shack Blue Crab Dip

Description

Going out to a restaurant for seafood can be so expensive, but there's no reason you can't have that great restaurant taste at home! A perfect example is this blue crab dip copycat recipe. It tastes just like the one you can order at Joe's Crab Shack, but for a fraction of the price!

Serves: 4

Cooking Time: 4 min

Ingredients

- 8 ounces cream cheese, softened
- 2 dashes dry mustard
- 2 splashes Tabasco sauce
- 3 tablespoons heavy whipping cream
- $\frac{1}{2}$ teaspoon Old Bay Seasoning
- 2 teaspoons white wine
- 1 tablespoon grated Parmesan cheese
- 2 teaspoons shrimp base
- 2 teaspoons diced onion
- 2 teaspoons diced red bell pepper
- 2 teaspoons diced green bell pepper
- 2 teaspoons diced Roma tomatoes
- 2 teaspoons diced green onion
- 5 $\frac{1}{3}$ ounces canned crab meat - drained
- 1 tablespoon grated Parmesan cheese, for garnish
- Tortilla chips

Instructions

1. Fold together all ingredients, except Parmesan for garnish and tortilla chips.
2. Spread evenly into oven-proof baking dish.
3. Microwave on medium power for 4 minutes.
4. Transfer to oven and broil until top is slightly browned.

5. Garnish with Parmesan and serve with tortilla chips for dipping.

California Pizza Kitchen Copycat Pizza Dough



Description

California Pizza Kitchen does a wonderful job with their pizzas, and you can recreate the same wonderful taste at home. Follow this California Pizza Kitchen Copycat Pizza Dough recipe, and you'll enjoy restaurant quality pizza without having to leave your home.

Ingredients

- 1 teaspoon yeast
- 1 cup plus 1 tablespoon warm water (105 to 110 degrees F)
- 1 ¹/₂ cups bread flour or all-purpose flour
- 2 teaspoons granulated sugar
- 1 teaspoon salt
- 1 tablespoon extra virgin olive oil plus 1 tablespoon for coating

Instructions

To prepare the dough:

1. Dissolve the yeast in the water and set aside for 5 to 10 minutes. Be sure that the water is warm, not hot. Temperatures of 120 degrees F and above will kill the yeast, and your dough will not rise.
2. If using an upright electric mixer, use the mixing paddle attachment (this batch size is too small for the dough hook to be effective). Combine all other ingredients (except the additional teaspoon of olive oil) and combine them with the dissolved yeast in the mixing bowl. Do not pour the salt directly into the yeast water because this would kill some of the yeast. Allow these ingredients to mix gradually, use the lowest 2 speeds to mix the dough. Mix for 2 to 3 minutes, until the dough is smooth and elastic.

3. If using a food processor, using a dough "blade" made of plastic rather than the sharp steel knife attachment; proceed as for stand mixer. Mix just until a smooth dough ball is formed.
4. If mixing by hand, place the dry ingredients in a 4 to 6 quart mixing bowl. Make a well in the middle and pour in the liquids (reserving the teaspoon of olive oil). Use a wooden spoon to combine the ingredients. Once initial mixing is done, you can lightly oil your hands and begin kneading the dough. Knead for 5 minutes. When done the dough should be slightly tacky (that is, it should be barely beyond sticking to your hands).
5. Lightly oil the dough ball and the interior of a 1-quart glass bowl. Place the dough ball in the bowl and seal the bowl with clear food wrap. Seal airtight. Set aside at room temperature (70 to 70 degrees F) to rise until double in bulk - about 1 1/2 to 2 hours.
6. The dough could be used at this point, but it will not be that wonderful, chewy, flavorful dough that it will later become. Punch down the dough, re-form a nice round ball and return it to the same bowl. Cover again with clear food wrap. Place the bowl in the refrigerator overnight, covered airtight.
7. About 2 hours before you are ready to assemble your pizza, remove the dough from the refrigerator. Use a sharp knife to divide the dough into 2 equal portions (or 4 equal portions if making appetizer-size pizza or if smaller 6-inch pizzas are desired.)
8. Roll the smaller doughs into round balls on a smooth, clean surface. Be sure to seal any holes by pinching or rolling.
9. Place the newly-formed dough balls in a glass casserole dish, spaced far enough apart to allow for each to double in size. Seal the top of the dish airtight with clear food wrap. Set aside at room temperature until the dough balls have doubled in size (about 2 hours). They should be smooth and puffy.

To stretch and form the dough for pizza:

1. Sprinkle a medium dusting of flour over a 12 x 12-inch clean, smooth surface; a pizza peel is ideal for this. Use a metal spatula or dough spacer to carefully remove a dough ball from the glass casserole dish, being very careful to preserve its round shape. Flour the dough liberally. Place the floured dough on the floured smooth surface.

2. Use your hand or rolling pin to press the dough down forming a flat circle about 1/2-inch thick. Pinch the dough between your fingers all around the edge of the circle, forming a lip or rim that rises about 1/4-inch above the center surface of the dough. You may continue this outward stretching motion of the hands until you have reached a 9-inch diameter pizza dough.

To dress your pizza:

1. Lightly sprinkle cornmeal, semolina or flour over the surface of a wooden pizza peel. Arrange the stretched dough over the floured peel surface. Work quickly to dress the pizza so that the dough will not become soggy or sticky from the sauces and toppings.
2. When you are ready to transfer the pizza to the pizza stone in the pre-heated oven, grasp the handle of the peel and execute a very small test jerk to verify that the pizza will come easily off the peel. If the dough does not move freely, carefully lift the edges of the dough and try to rotate it by hand. Extreme cases may require that you toss more flour under the dough edges.
3. Once the dough is moving easily on the peel, open the oven and position the edge of the peel over the center of the stone about 2/3 from the front of the stone. Jiggle and tilt the peel to get the pizza to start sliding off. When the pizza begins to touch the stone, pull the peel quickly out from under it. Don't attempt to move the pizza until it has begun to set (about 3 minutes). The peel can be slid under the pizza to move it or remove it.

Burger King Big King Copycat

Description

Mmmm, Burger King! Don't you just love their flame-broiled burgers? With this easy copycat recipe, you can enjoy the taste of a Big King any time you want, without having to go out and buy them. Delish!

Serves: 4

Ingredients

- 1/2 cup mayonnaise
- 2 tablespoons French dressing
- 1 tablespoon sweet pickle relish
- 1 teaspoon white vinegar
- 1 teaspoon granulated sugar
- 8 sesame seed hamburger buns
- 4 store-bought frozen burgers (4 ounces each)
- 16 slices American cheese
- 1 1/3 cups shredded lettuce
- 12 white onion rings
- 8 dill pickle slices
- salt and pepper, to taste

Instructions

1. Mix the mayonnaise, dressing, relish, vinegar and sugar together in a small bowl. Refrigerate until ready to use.
2. Preheat barbecue or gas grill on high heat. Grill frozen burgers to desired doneness. Season to taste.
3. Toast buns either on the grill or in a toaster oven.
4. Assemble the finished product in this order:
 - Spread 2 tablespoons sauce on top bun and then place 1/3 cup lettuce evenly over sauce.

- On bottom bun, place one burger, then one slice of cheese, then another burger, and another slice of cheese.
- Follow this with 3 onion slices and then 2 pickle slices.
- Finish with top bun.

Macaroni Grill Insalata Fiorentina

Description

This spinach, orzo and chicken salad copycat recipe from Macaroni Grill is a family favorite. This cold pasta salad is great with BBQ, sandwiches or just simply in a bowl by itself. Make this recipe and feel like you're eating at the Macaroni Grill.

Ingredients

- 3 ounces julienne-shredded fresh spinach
- 3 ounces grilled chicken, sliced and chilled
- 1 ounce ripe Roma tomatoes, diced
- 1/2 ounce pine nuts, lightly toasted
- 1/2 ounce sun-dried tomatoes, julienne cut
- 1/2 ounce capers
- 1/2 ounce sliced black olives
- 1/2 ounce julienne-cut radicchio
- 5 ounces orzo pasta, cooked and chilled
- 3 ounces roasted garlic lemon vinaigrette
- 1/4 ounce shaved Parmesan
- Fresh cracked pepper, for garnish

Instructions

1. In the order listed, place all ingredients, except Parmesan cheese, in a chilled mixing bowl.
2. Toss and serve on a decorative wide bowl. Garnish with shaved Parmesan cheese and fresh cracked pepper.

Cheesecake Factory Copycat Bleu Cheese Dressing



Description

This rich, creamy buttermilk bleu cheese copycat dressing recipe is perfect for any salad. Toss an entree or a side salad in this Cheesecake Factory copycat recipe, or try it as a sandwich topping.

Ingredients

- 2 shallots, finely minced
- 2 tablespoons vegetable oil
- 2 ounces crumbled bleu cheese
- 1 ¹/₂ cups buttermilk
- ¹/₂ teaspoon salt
- 12 cups mixed baby greens (mesclun mix)

Instructions

1. Combine all ingredients except greens and whisk until smooth or blend at low speed. Chill.
2. When ready to serve, put 2 cups greens on each salad dish and top with dressing.

Cheesecake Factory Pasta with Mushroom Bolognese

Description

Now you can create the Cheesecake Factory's delicious mushroom bolognese at home with this simple restaurant copycat recipe. Bolognese can still be hearty and filling without the addition of meat. Try this unique recipe today.

Serves: 8

Ingredients

- 6 ounces spaghetti, cooked al dente, drained and kept warm
- 2 ounces olive oil
- 1 ounce carrots, minced
- 1 ounce yellow onion, diced to 1/4-inch thickness
- 4 ounces mushrooms, diced to 1/4-inch thickness
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon garlic, minced
- 1 teaspoon fresh thyme, chopped
- 2 ounces Madeira wine
- 10 ounces marinara sauce
- 1 ounce butter
- 1 ounce Parmesan cheese, grated
- 2 teaspoons parsley, chopped

Instructions

1. In a sauté pan over medium-high heat, bring olive oil to a light sizzle. Add carrots and onions; cook until heated through and halfway cooked, about 2 to 3 minutes.
2. Add mushrooms; toss to incorporate. Season with salt and pepper. Cook until vegetables are tender, about 2 to 3 minutes more. When finished cooking, liquids will be cooked off and mushroom texture will appear to be slightly dry.
3. Add garlic and thyme; toss to incorporate. Pour Madeira wine down sides of pan. Add marinara sauce; stir to incorporate. Cook until sauce is heated through. Add butter; quickly stir to incorporate. Add cooked pasta to pan; do not toss.

4. Sprinkle 1/2 ounce Parmesan cheese over pasta; toss to incorporate until ingredients are thoroughly combined and pasta is evenly coated with sauce. Sprinkle remaining Parmesan cheese and parsley evenly over pasta. Serve immediately.

Sizzler Steak and Shrimp Scampi



Description

Can't decide between surf or turf? Get the best of both worlds with this copycat recipe from the Sizzler. Steak is topped with seasoned shrimp and served over delicious rice pilaf in this tasty dish.

Ingredients

- 5 (8 ounce) steaks
- 35 shrimp, peeled and deveined
- 2 ounces shallots (approximately 3 medium shallots), minced
- 5 garlic cloves, minced
- 4 ounces butter
- 3 ounces white wine
- Juice of 1 lemon
- 2 tablespoons parsley, chopped
- 25 ounces rice pilaf (or your favorite rice), cooked
- 1 lemon wedge
- 10 parsley sprigs

Instructions

1. Season your steaks with your favorite steak seasoning. Cook on char grill till desired doneness.
2. In a large sauté pan, melt butter, just until it bubbles. Add shallots and garlic. Cook, stirring for about 20 seconds, just till aromas start to float. Add shrimp, toss with spoon coating well. Cook about 4 minutes. Add wine and reduce for 2 to 3 minutes. Add lemon juice, salt and chopped parsley.
3. Serve with steak and rice, make sure to spoon some of the garlic butter on the rice and shrimp. Garnish plate with lemon wedge and parsley sprig.

Applebee's Hot Artichoke and Spinach Dip

Description

This hot creamy artichoke and spinach dip copycat restaurant recipe is perfect served on a pizza or as a sandwich topping. It's also great for dipping chips or veggies.

Cooking Time: 30 min

Ingredients

- 10 ounces box frozen chopped spinach, thawed
- 14 ounces can artichoke hearts, drained and roughly chopped
- 1 cup shredded Parmesan-Romano cheese blend
- $\frac{1}{2}$ cup shredded mozzarella cheese
- 10 ounces prepared Alfredo sauce
- 1 teaspoon minced garlic
- 4 ounces softened cream cheese

Instructions

1. Preheat oven to 350 degrees F.
2. Combine ingredients thoroughly in a bowl and spread mixture into a small baking dish. Bake for 30 minutes or until cheeses are bubbling and melted.

Cracker Barrel Old Country Store Copycat Biscuits



Description

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

Ingredients

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

Instructions

1. Preheat oven to 450 degrees F.
2. Mix first three ingredients together, add 1 tablespoon of the melted butter into batter. Stir ingredients until soft dough forms.
3. Turn onto surface that has been dusted with flour. Knead 20 times, roll 1/2-inch thick, cut with a cutter into biscuits, and place in an ungreased 8-inch square cake pan.
4. Place biscuits next to each other, when you have placed all of them in the pan flatten slightly. Bake for 8 to 10 minutes.

Cracker Barrel Old Country Store Potato Soup



Description

Cozy up to a bowl of rich, hearty potato soup with this 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.

Serves: 12

Ingredients

- 3 pounds potatoes, peeled and diced into 1/2 x 1-inch pieces
- 8 ounces chopped celery
- 2 1/2 quarts water
- 4 ounces chicken base
- 1/2 teaspoon pepper
- 1 tablespoon Jane's Crazy Salt
- 1 1/2 quarts milk
- 4 ounces melted margarine
- 1 cup flour

Instructions

1. In large pot put first 7 ingredients 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 and blend. Using wire whip add back to pot and blend well. Simmer 20 minutes.

Carrabba's Copycat Chicken Marsala

Description

Make a delicious restaurant-style chicken at home with this quick and easy copycat recipe that tastes just like the chicken marsala at Carrabba's Italian Grill. This recipe serves one, but you can multiply the ingredients to make this for the whole family.

Serves: 1

Ingredients

- 1 chicken breast, grilled
- 1 cup dry marsala wine
- $\frac{1}{2}$ cup (1 stick) butter
- Pinch of salt
- Pinch of black pepper
- $\frac{1}{2}$ cup mushrooms, sautéed

Instructions

1. Add Marsala wine, salt and pepper to a hot pan; reduce wine by 70 percent.
2. Several tablespoons at a time, stir in butter until sauce is creamy.
3. Add hot sautéed mushrooms. Pour sauce over grilled chicken before serving.

Carrabba's Italian Grill Copycat Meatballs



Description

This restaurant copycat recipe uses a combination of three meats: ground pork, ground veal, ground beef - the same meat combination used for meatloaf. This unbeatable combination of flavor will make you happy that you decided to stay in and cook.

Ingredients

- 1/2 pound ground pork
- 1/2 pound ground veal
- 1/2 pound ground beef
- 2 large eggs, lightly beaten
- 1/4 cup grated Parmesan cheese
- 4 cloves garlic, finely chopped and sautéed
- 1/3 cup dried bread crumbs
- 1/4 cup parsley, finely chopped
- 1 cup olive oil
- Salt and black pepper

Instructions

1. Combine all the ingredients in a medium bowl, except olive oil and season with salt and pepper to taste.
2. Heat the oil in large sauté pan over medium-high heat. Roll the mixture into 1 1/2 inch balls and fry until golden brown. (Remove with a slotted spoon to a plate lined with paper towels.)

Carrabba's Chocolate Dream Copycat Recipe

Description

Make a restaurant-quality dessert in your own home with this decadent Carrabba's Italian Grill copycat dessert recipe. Take some shortcuts and use boxed brownie mix and mousse mix and have an impressive dessert together in minutes.

Ingredients

- 2 (1 pound 5.2 ounce) boxes fudge brownie mix (each using 2 eggs and milk instead of water)
- $\frac{1}{2}$ cup Kahlua
- 4 cups chocolate mousse (your own or 2 - 4.2 ounce packages)
- 4 cups whipped cream
- 2 ounces semisweet chocolate shavings

Instructions

1. Mix brownies according to instructions on box, using the two-egg recipe and substituting milk for the water.
2. Line two 13 x 9 x 2 1/2-inch glass or metal pans with either parchment paper or wax paper (the paper lining makes it much easier to remove the brownies from the pan.) Grease bottoms with oil or spray with Pam.
3. Pour batter into pans, and bake - either in a convection oven at 325 degrees F for 20 minutes, or in a standard oven for about 24-26 minutes. (The convection oven is preferred - it makes a chewier brownie). Bake until a wooden pick inserted in the middle of the brownie comes out clean.
4. Do not overcook. Remove from oven and allow to cool completely.
5. Loosen the sides with a knife, then remove the brownies in one piece from one of the pans. Turn the brownies upside down and return to the pan. Peel off paper, and then brush the brownie with half of the Kahlua, starting from the outer edges and working toward the center. Spread 2 cups of the chocolate mousse evenly over the brownie, and then spread 2 cups whipped cream over the mousse.
6. Use a vegetable peeler to shave chocolate, then sprinkle top evenly with chocolate shavings. Remove second brownie from the other pan, brush with remaining Kahlua,

and place on top. Repeat layers, first spreading the remaining chocolate mousse, then the remaining whipped cream. (There are no chocolate shavings on top). Refrigerate to store.

A&W Coney Island Copycat Sauce

Description

For a taste of summer on the boardwalk any time of year, this A & W copycat sauce recipe can't be beat. To get the authentic Coney Island taste, use Kogel hot dogs and rehydrate dry minced onions in boiling water.

Ingredients

- 2 small onions, finely chopped
- 5 pounds hamburger
- 64 ounces Hunt's Tomato Paste
- 64 ounces Hunt's Tomato Puree
- 1 ¹/₂ cups granulated sugar
- ¹/₃ cup cider vinegar
- 2 tablespoons chili powder
- 1 tablespoon pepper
- 1 tablespoon celery seed
- 3 tablespoons plus 1 teaspoon salt

Instructions

1. Brown hamburger and onions in a very large skillet; drain.
2. Add remaining ingredients and simmer for 3 ¹/₂ hours, stirring frequently as it will tend to stick.

Popeye's Cajun Gravy Copycat Recipe

Description

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!

Cooking Time: 40 min

Ingredients

- 1 tablespoon vegetable oil
- 1 chicken gizzard
- 2 tablespoons minced green bell pepper
- $\frac{1}{4}$ cup ground beef
- $\frac{1}{4}$ 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
- $\frac{1}{2}$ teaspoon coarse ground black pepper
- $\frac{1}{4}$ teaspoon cayenne pepper
- $\frac{1}{8}$ teaspoon garlic powder
- $\frac{1}{8}$ 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 to 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 to 35 minutes.

Shakey's Mojo Potatoes

Description

Everyone loves the Mojo Potatoes from Shakey's, but not everyone has a restaurant close to them. No problem! With this delicious copycat recipe, you can make your own homemade version of Shakey's Mojo Potatoes, and it will taste just as yummy.

Cooking Time: 1 hr 17 min

Ingredients

- 6 large Idaho baking potatoes
- 2 cups all-purpose flour
- $\frac{1}{2}$ teaspoon cayenne
- 2 teaspoons thyme
- salt and pepper, to taste
- $\frac{1}{2}$ cup milk (approximately)
- vegetable oil for frying

Instructions

1. Preheat oven to 425 degrees F.
2. Prick potatoes several times with a fork, then wrap in foil.
3. Bake potatoes at 425 degrees F for about 1 hour and 15 minutes. Let cool.
4. Cut each potato into 6 (1/4-inch) rounds.
5. Heat oil to 375 degrees F.
6. Stir together the flour, cayenne, thyme, salt and pepper to taste.
7. Dip each potato wedge into the milk and then dredge thoroughly in the seasoned flour mixture.
8. Deep fry wedges without overcrowding for about 1 1/2 minutes until crisp and golden.
9. Drain on paper towels and serve.

Red Lobster Cheddar Bay Biscuits



Description

There isn't a soul on the planet who's tried the Red Lobster Cheddar Bay Biscuits and not fallen in love with them. They are amazingly good, and you can replicate them at home using this great copycat recipe.

Cooking Time: 10 min

Ingredients

- 2 cups Bisquick
- $\frac{2}{3}$ cup milk
- $\frac{1}{2}$ cup shredded Cheddar cheese
- $\frac{1}{2}$ cup butter or margarine, melted
- $\frac{1}{4}$ teaspoon garlic powder

Instructions

1. Preheat oven to 450 degrees F.
2. Mix Bisquick, milk and cheese until a soft dough forms.
3. Drop by spoonfuls onto an ungreased cooking sheet.
4. Bake for 8 to 10 minutes until golden brown.
5. Mix butter and garlic powder. Brush mixture over warm biscuits before removing from cookie sheet.

Red Lobster Shrimp Scampi

Description

Shrimp scampi is such an easy dish to make, and Red Lobster Shrimp Scampi is among the best. Use this easy copycat recipe to make your own home version of their mouthwatering dish and your family will be in seventh heaven!

Serves: 4

Cooking Time: 7 min

Ingredients

- 1 cup white wine
- ¹/₂ cup unsalted butter, melted (do not use margarine)
- 3 tablespoons minced garlic
- 1 pound shrimp, peeled and deveined
- paprika, to taste
- parsley flakes, to taste

Instructions

1. Preheat oven to 350 degrees F.
2. Mix the wine, butter and garlic together and pour over the shrimp.
3. Sprinkle with paprika and parsley flakes.
4. Bake in a 350 degree F oven for about 6 to 7 minutes. Be careful not to overcook the shrimp. The shrimp is done when it has turned pink.

Steak 'n' Shake Chili



Description

Get the hearty taste of Steak 'n Shake Chili at home with this restaurant copycat recipe. This chili recipe is loaded with beef, beans and spices.

Ingredients

- 2 tablespoons oil
- 1 ¹/₂ pounds ground beef
- ¹/₂ teaspoon salt
- 1 can onion soup
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- ¹/₂ teaspoon black pepper
- 2 teaspoons cocoa
- 2 cans kidney beans
- 1 (6 ounce) can tomato paste
- 1 (8 ounce) can tomato sauce
- 1 cup cola

Instructions

1. Brown ground beef and salt in oil. Put soup in blender, blend for 1 minute.
2. Add all to crockpot. Drain beef and beans before adding to crockpot. Let simmer on LOW for 6 hours or on HIGH for 2 hours.

Bennigan's Copycat Baked Potato Soup

Description

This copycat soup recipe from Bennigan's is so hearty and delicious it can be served as a meal! Creamy potato soup is topped with tasty cheddar, crispy bacon and chopped scallions to create the perfect winter dish.

Serves: 4

Ingredients

- 3 pounds all-purpose potatoes, scrubbed and pierced in several places
- 1 tablespoon stick butter or margarine
- 1 ¹/₂ cups finely chopped onions
- 2 tablespoons minced garlic
- 14 ¹/₂ ounces chicken broth
- 3 cups milk
- 1 teaspoon salt
- ¹/₄ tablespoon pepper

Instructions

1. Preheat oven to 400 degrees F.
2. Bake potatoes 1 hour or until tender when pierced. Peel when cool enough to handle.
3. Melt Butter in a 4- to 6-quart pot over medium low heat. Stir in onions and garlic; cover and cook 10 minutes until soft, but not brown. Add 2/3 of the potatoes and mash with a potato masher. Add broth, milk, salt and pepper. Bring to a simmer, stirring occasionally.
4. Cut remaining potatoes in small cubes. Add to soup and stir gently to reheat. Sprinkle each serving with toppings.

Hooter's Buffalo Wings Copycat Recipe



Description

Everyone knows Hooter's for one thing... their buffalo wings, of course! Now you can make these spicy buffalo wings at home with this restaurant copycat recipe.

Ingredients

- Vegetable oil, for frying
- 4 tablespoons butter
- 1/4 cup Crystal Louisiana Hot Sauce
- Dash of ground pepper
- Dash of garlic powder
- 1/2 cup all-purpose flour
- 1/4 teaspoon paprika
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon salt
- 10 chicken wings, cut into thirds and wing tips discarded
- Bleu cheese dressing
- Celery sticks

Instructions

1. Pour 2 inches of oil into deep fryer and heat to 375 degrees F.
2. In small saucepan, melt butter over low heat. Add hot sauce, black pepper and garlic powder and stir until well mixed.
3. In a gallon size zip-type bag, mix flour, paprika, cayenne pepper and salt .

4. Rinse chicken wings under cold water and drain excess water. Drop wings into bag a few at a time, shaking to coat after each addition. When all wings have been coated, remove from bag and place on wax paper-lined plate or tray. Refrigerate at least 1 hour to help set coating.
5. Preheat oven to 400 degrees F.
6. Carefully lower a few wings at a time into oil. Fry 15-20 minutes or till light brown. Drain wings on paper towel and repeat with remaining wings.
7. Place cooked wings in large ovenproof bowl or baking pan; pour sauce over wings and stir to coat thoroughly. Place in oven 5 minutes or so to make sure all wings are served hot.
8. Serve wings with celery sticks and bleu cheese dressing on the side.

Starbucks Frappuccino Copycat Recipe



Description

Everyone knows the iconic Starbucks frappuccino. Save yourself some time and money and mix up your own frappuccino at home, just the way you like it.

Ingredients

- 1/2 cup fresh espresso
- 2 1/2 cups 2% milk
- 1/4 cup granulated sugar
- 1 tablespoon dry pectin

Instructions

1. Combine all ingredients in a covered container. Shake until sugar and pectin are dissolved.

Starbucks Spiced Holiday Coffee



Description

Warm up this winter with a special copycat recipe for Starbucks spiced holiday coffee. This cozy drink is spiced with cinnamon and cardamom, the perfect combo for beating the winter blues.

Ingredients

- $\frac{2}{3}$ cup ground Starbucks Christmas Blend or other dark roast coffee
- 4 cinnamon sticks, crushed or broken into small pieces
- 6 cups water
- $\frac{1}{2}$ teaspoon ground cardamom
- $\frac{2}{3}$ cup honey
- Half-and-half or milk

Instructions

1. Mix together the coffee and cinnamon sticks. Using the coffee-cinnamon mixture and the water, brew coffee by your customary brewing method.
2. Add the cardamom and honey to the hot coffee and stir until the honey dissolves.
3. Serve warm. Pour about $\frac{2}{3}$ cup coffee into each glass. Pass the half-and-half or milk.

Benihana Copycat Sesame Chicken

Description

Everyone loves going to Benihana for both the food and the show, but now you can create the delicious taste of the restaurant's sesame chicken without having to leave the house. You'll be surprised at the simplicity of this copycat recipe.

Serves: 1

Cooking Time: 12 min

Ingredients

- 1 teaspoon soybean oil
- 5 ounces skinned, boneless chicken breast
- 2 mushrooms, sliced into 8 pieces
- 1 teaspoon soy sauce
- $\frac{1}{2}$ teaspoon lemon juice
- $\frac{1}{2}$ teaspoon sesame seeds
- Salt and pepper

Instructions

1. Add oil to heated nonstick skillet (for electric skillet, set at 360 degrees F).
2. Cut chicken breast into bite-size pieces, sprinkling with salt and pepper if desired. Cook for 8 minutes more or until chicken is white in appearance and firm to the touch. Sprinkle with lemon juice and sesame seeds. Add mushroom slices, cooking 2-3 minutes more and serve hot.

Benihana Ginger Salad Dressing

Description

Get the creamy, spicy taste of Benihana's ginger salad dressing at home with this fantastic copycat recipe. This recipe is simple to make and uses basic ingredients that aren't hard to find.

Serves: 4

Ingredients

- 1/4 cup chopped onion
- 1/4 cup peanut oil
- 2 tablespoons rice wine vinegar
- 2 tablespoons water
- 1 tablespoon chopped fresh ginger
- 1 tablespoon chopped celery
- 1 tablespoon soy sauce
- 1 1/2 teaspoons tomato paste
- 1 1/2 teaspoons granulated sugar
- 1 teaspoon lemon juice
- Dash each of salt and pepper

Instructions

1. Combine all ingredients in blender container or wok bowl of food processor fitted with steel knife; process until almost smooth. May be kept refrigerated up to one week.

House of Blues Cornbread Stuffing

Description

Cornbread stuffing is the perfect side for chicken or turkey and is so delicious you can eat it by the bowlful! This copycat recipe from the House of Blues is simple to make and full of flavor.

Serves: 12

Cooking Time: 20 min

Ingredients

- 1 cup onions, diced
- 4 cups celery, diced
- 1 tablespoon garlic, minced
- 9 cups jalapeno cornbread, cut into 1-inch cubes
- 7 cups french bread, cut into 1-inch cubes
- 1 tablespoon salt
- $\frac{1}{2}$ teaspoon white pepper
- 2 teaspoons poultry seasoning
- 2 cups vegetable stock
- 4 eggs
- 1 cup olive oil

Instructions

1. Sauté onions and celery and garlic in olive oil until translucent. Add cornbread and French bread cubes. Mix with seasoning. Add stock and eggs and salt and pepper. Remove from heat and put into pan. Bake in oven at 325 degrees F for 20 minutes.
2. Remove from oven and serve hot.

Panda Express Spicy Chicken



Description

Panda Express is the quick stop when you're in the mood for Chinese, so instead of going out tonight, why not try this restaurant copycat recipe at home? This spicy stir-fry chicken is simple to make and bursting with Asian flavors.

Ingredients

- $\frac{3}{4}$ pound seasoned chicken, diced
- $\frac{1}{3}$ cup diced onion
- $\frac{1}{4}$ cup red bell pepper, diced
- $\frac{1}{4}$ cup roasted peanuts
- 8 pieces whole dry chile pepper
- $\frac{1}{2}$ cup chayote squash, diced
- $\frac{1}{2}$ teaspoon ginger, crushed
- $\frac{1}{2}$ teaspoon garlic, crushed
- $\frac{3}{4}$ teaspoon crushed red chile pepper
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{2}$ teaspoon Shao Hsing cooking wine
- 1 teaspoon soy sauce
- 2 tablespoons chicken broth
- 1 teaspoon granulated sugar
- 1 dash sesame oil
- Cornstarch mixture (1 tablespoon cornstarch mixed with 2 tablespoons water)

Instructions

1. Heat a pot of boiling water to cook chayote. At the same time, heat $\frac{1}{4}$ cup of oil in wok until hot. Add chicken and stir-fry until done.
2. Add onions and bell peppers and stir quickly until crisp. Remove and drain. Set aside.

3. Add chayote to boiling water for 60 seconds or until crisp and done. Remove and drain; set aside.
4. Heat 2 tablespoons of oil in wok until hot. Add whole dry chile peppers, garlic and ginger. Stir fry until fragrant. Add all remaining ingredients except cornstarch mixture. Bring to a boil. Slowly stir in cornstarch mixture. Add chicken and vegetables. Coat evenly with sauce. Add roasted peanuts. Flavor with sesame oil if desired. Remove and serve on platter.

Bob Evans Dinner Rolls



Description

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

Cooking Time: 30 min

Ingredients

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

Instructions

1. Dissolve yeast in $\frac{1}{2}$ cup milk. Stir in remaining milk, the sugar, salt, eggs, shortening and 5 cups flour. Beat until smooth, adding more flour as needed to make the dough easy to handle.
2. Turn dough onto lightly floured board and knead until smooth and elastic, about 5 minutes. Place in greased bowl and turn greased side up. Cover and let rise in warm place until doubled.
3. Shape into rolls. Dip in melted butter. Place in greased muffin cups or 3 inches apart on greased baking sheets. Let rise again, then bake at 325 degrees F for 20-30 minutes. Brush again with melted butter.

Boston Market Sweet Potato Casserole



Description

This sweet, gooey sweet potato casserole is topped with a crunchy topping. Make this copycat recipe at home as a side dish and you'll feel just like you're eating the Boston Market original.

Cooking Time: 45 min

Ingredients

- 3 large sweet potatoes
- 1 cup granulated sugar
- 2 eggs
- $\frac{1}{2}$ cup (1 stick) butter, softened
- 1 teaspoon vanilla extract
- $\frac{1}{3}$ cup melted butter
- $\frac{1}{3}$ cup flour
- 1 cup brown sugar
- 1 cup pecans, chopped
- 1 tablespoon cinnamon

Instructions

1. Boil potatoes until tender. Remove skins when cooled. Put into a large bowl and whip them until fluffy. Add remaining ingredients (up to and including vanilla).
2. Pour into a greased casserole and top with the Crunch Topping (mix remaining butter through cinnamon). Bake at 350 degrees F for 45 minutes.

33 Secret Restaurant Copycat Recipes: Volume III

eCookbook from www.RecipeLion.com

Included in this eCookbook

- 31 Restaurant Copycat Recipes, including:
 - Boston Market Sweet Potato Casserole
 - Sizzler Steak and Shrimp Scampi
 - Panda Express Spicy Chicken
 - Cracker Barrel Old Country Store Biscuits
 - Bennigan's Baked Potato Soup

and more!