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RECIPE  **LION**

Vol. 2

More Copycat Recipes

31 Top Secrets

from

**America's Favorite
Restaurant Chains**



Discover Your Inner Chef

31 Secret Restaurant Copycat Recipes: Volume II

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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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Table of Contents

Chili's Grilled Chicken Fettuccine	6
Macaroni Grill Focaccia.....	7
Macaroni Grill Penne Rustica.....	9
Macaroni Grill Roasted Garlic Lemon Vinaigrette	11
Macaroni Grill Shrimp Portofino	12
Sizzler Sizzlin' Onion Stack Steak.....	13
Taco Bell Meat Seasoning	14
Taco Bell Chalupa Supreme.....	16
Andiamo's Raspberry Chocolate Mini-Cakes	18
Applebee's Vegetable Pizza with Spinach-Artichoke Sauce.....	20
Buca di Beppo-Style Chicken Marsala.....	22
Cheesecake Factory Bruschetta.....	24
Copeland's of New Orleans Beer Cheese Ball	26
Jimmy Buffet's Margaritaville Cheeseburger in Paradise	27
T.G.I. Friday's Lemon Chicken with Pasta	29
Weber Grill's Famous Sangria	31
Wendy's Chili	32
T.G.I. Friday's Garlic Chicken and Potatoes.....	34
P.F. Chang's Chicken Lettuce Wraps	35
P.F. Chang's Firecracker Shrimp	37

P.F. Chang’s Szechaun Chicken Chow Fun.....	39
Arby’s Copycat Horsey Sauce	41
Carrabba’s Italian Grill Bread Dip Mix	42
Chili’s Margarita Presidente.....	43
O’Charley’s Loaded Potato Soup	44
Cracker Barrel Old Country Store Cherry Chocolate Cobbler	46
Olive Garden Breadsticks.....	48
Olive Garden Caprese Salad.....	49
Olive Garden Chicken Marsala	50
Olive Garden Fettuccine Alfredo	51
Olive Garden House Dressing.....	52

Chili's Grilled Chicken Fettuccine



This copycat pasta recipe is rich and creamy, with a spike of Cajun seasoning. You won't be able to believe this isn't from Chili's!

Serves: 2

Ingredients

- 2 boneless skinless chicken breast halves, cut into strips
- 2 teaspoon Cajun seasoning
- 2 tablespoon butter or margarine
- 1 ¹/₂ cup heavy cream
- ¹/₄ teaspoon dried basil
- ¹/₄ teaspoon lemon pepper seasoning
- ¹/₄ teaspoon salt
- ¹/₈ teaspoon pepper
- ¹/₈ teaspoon garlic powder
- 4 ounce fettuccine, cooked and drained
- units of something

Instructions

1. Place chicken and Cajun seasoning in a bowl or resealable plastic bag; toss or shake to coat.
2. In a large skillet over medium heat, sauté chicken in butter until almost tender, about 5 to 7 minutes. Reduce heat. Add cream and seasoning; heat through. Add pasta and toss; heat throughout. Sprinkle Parmesan cheese if desired.

Macaroni Grill Focaccia



This rosemary focaccia is the perfect bread to dip in a flavorful olive oil. Serve this as a starter or use as the base for a hearty sandwich.

Serves: 8

Ingredients

- 9 tablespoon olive oil
- 3 cup all-purpose flour, unsifted
- $\frac{3}{4}$ cup semolina flour, unsifted
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ tablespoon quick-rising dry yeast
- 1 $\frac{1}{2}$ cup hot milk
- 1 tablespoon fresh rosemary leaves

Instructions

1. Pour a scant tablespoon of the olive oil into a 9-inch square cake pan; spread evenly to cover bottom and sides. Place all-purpose flour, semolina flour, 2 tablespoons of the olive oil, $\frac{1}{4}$ teaspoon of the salt and all of the yeast in the bowl of a mixer fitted with a dough hook. (The mixing can be done by hand as well.) Blend ingredients on medium speed. Reduce speed to low and slowly add hot milk. Raise the speed to medium and continue mixing for 5 minutes (knead about 8 to 10 minutes by hand).
2. Sprinkle bottom of cake pan with a little flour. Remove dough from bowl and spread out evenly in pan. Cover with a towel and let rest for 30 minutes.
3. Preheat oven to 400 degrees F.

4. Remove towel. Brush dough with 1 to 2 tablespoons of the olive oil. Sprinkle top with additional salt and rosemary. Bake for 20 minutes.
5. Remove from oven and drizzle with remaining oil.

Macaroni Grill Penne Rustica



This restaurant copycat pasta dish is loaded with flavor. Between the shrimp, chicken, pancetta and the creamy sauce, this isn't a dish you will soon forget.

Serves: 6

Ingredients

- 2 teaspoon butter
- 2 teaspoon garlic, chopped
- 1 teaspoon Dijon mustard
- 1 teaspoon salt
- 1 teaspoon rosemary, chopped
- 1 cup Marsala wine
- $\frac{1}{4}$ teaspoon cayenne pepper
- 8 cup heavy cream
- 1 ounce pancetta or bacon
- of something
- 18 shrimp, peeled and deveined
- 12 ounce grilled chicken breast, sliced
- $4\frac{1}{2}$ cup sauce (from recipe below)
- 48 ounce penne pasta, cooked
- 3 teaspoon pimento
- 6 ounce butter
- 1 teaspoon shallots, chopped
- 1 pinch salt and pepper
- 1 cup Parmesan cheese
- $\frac{1}{2}$ teaspoon paprika
- 6 sprigs fresh rosemary

Instructions

Gratinata Sauce (The sauce uses the ingredients listed from butter through heavy cream)

1. Sauté butter, garlic, and rosemary until garlic begins to brown. Add Marsala wine and reduce by one-third. Add remaining ingredients and reduce by half of original volume. Set aside.

Penne Rustica:

2. Sauté pancetta until begins to brown. Add butter, shallots, and shrimp. Cook until shrimp are evenly pink but still translucent. Add chicken, salt, pepper, and mix thoroughly. Add gratinata sauce and 1/2 cup of parmesan cheese and simmer until sauce thickens.
3. In a large bowl, combine shrimp and chicken mixture with precooked pasta. Place this mixture into single serving dishes or one large casserole dish. Top with remaining cheese and pimientos and sprinkle with paprika. Bake at 475 degrees F for 10 to 15 minutes. Remove and garnish with fresh rosemary sprig.

Macaroni Grill Roasted Garlic Lemon Vinaigrette



This salad dressing combines roasted garlic and light lemon juice to create the perfect flavor for an Italian salad. Top your favorite greens or veggies with this restaurant copycat dressing from Macaroni Grill.

Ingredients

- 1/4 cup red wine vinegar
- 3 tablespoon honey
- 1/2 tablespoon salt
- 1/2 ounce roasted garlic
- 3/4 cup olive oil
- 1/2 lemon, juiced

Instructions

1. Place vinegar, honey, salt and roasted garlic in a food processor. Puree until garlic is chopped very fine.
2. With the food processor still running, add olive oil and lemon juice. Refrigerate until ready to use.

Macaroni Grill Shrimp Portofino



This simple and flavorful shrimp dish is perfect over rice or pasta. Try this copycat recipe from the Macaroni Grill tonight and please the entire family.

Serves: 4

Ingredients

- 16 medium mushrooms
- 2 teaspoon garlic, chopped
- $\frac{1}{2}$ cup butter, melted
- 16 large shrimp, cleaned
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{4}$ cup fresh lemon juice
- 1 jar marinated artichoke hearts
- 4 slices lemon
- 2 tablespoon parsley

Instructions

1. Saute mushrooms and garlic in butter until almost tender. Add shrimp and sauté until shrimp is cooked, about 3 minutes (do not overcook!). Add remaining ingredients except lemon and parsley and heat through.
2. Serve over pasta or rice. Garnish with lemon slices and parsley.

Sizzler Sizzlin' Onion Stack Steak



This restaurant copycat recipe is packed with flavor. Two kinds of onions topped high on a perfect steak make for a delicious and filling meal. You can serve this with your favorite side dish, but we recommend a hot baked potato.

Serves: 1

Ingredients

- 8 ounce favorite steak
- 1 ¹/₂ teaspoon steakhouse seasoning
- 1 ounce onion straws
- 3 ounce caramelized onions
- 2 sprigs parsley
- Au jus

Instructions

1. Prepare steak to your liking using your favorite steak house seasoning.
2. Place 3 ounces of caramelized onions on plate. Once steak is ready, place steak on caramelized onions. Top steak with Onion Straws. Sprinkle chopped parsley on top of Onion Straws.
3. Serve with baked potato or vegetable of your choice.

Taco Bell Meat Seasoning



If you love Taco Bell (and let's face it - who doesn't?), you'll be so excited to make this copycat recipe for their meat seasoning. There's something special about the flavor of a Taco Bell taco, and now you can replicate it at home. Woo hoo!

Serves: 6

Cooking Time: 30 min

Ingredients

- 1 ¹/₃ pound lean finely ground chuck
- 1 ¹/₂ tablespoon Mesa Corn Flour
- 4 ¹/₂ teaspoon chili powder
- ¹/₂ teaspoon onion powder
- ¹/₂ teaspoon garlic powder
- ¹/₂ teaspoon seasoned salt
- ¹/₂ teaspoon paprika
- ¹/₄ teaspoon cumin
- ¹/₂ teaspoon garlic salt
- ¹/₄ teaspoon sugar
- 1 teaspoon dry minced onions
- ¹/₂ teaspoon beef bouillon

Instructions

1. Mix together all ingredient except the meat. Stir the spice mixture well making sure that all spices have been blended well.

2. Crumble ground beef and brown stirring well.
3. Remove from heat, rinse with hot water and drain water and grease from beef.
4. Return ground chuck to the pan and add taco seasoning.
5. Add 3/4 - 1 cup water to ground beef and taco seasoning and simmer on medium low temperature for 20 minutes.
6. Simmer until most of moisture has cooked away.
7. Remove from heat when moisture in meat as dissipated but meat is not dry.

Taco Bell Chalupa Supreme



Taco Bell's food is known for being inexpensive, but why not save yourself even more money by staying home and making a copycat recipe instead? Taco Bell's Chalupa Supreme recipe tastes just like the real thing!

Ingredients

- 1 pound ground beef
- $\frac{1}{4}$ cup flour
- 1 tablespoon chili powder
- 1 teaspoon paprika
- 1 teaspoon salt
- 1 tablespoon dried minced onion
- $\frac{1}{2}$ cup water
- flat bread (pita will work)
- oil (for deep frying)
- sour cream, to taste
- shredded lettuce, to taste
- shredded Cheddar/jack cheese, to taste
- diced tomatoes, to taste

Instructions

1. Mix dried onion with water in a small bowl and let stand for five minutes.
2. Combine ground beef, flour, chili powder, paprika and salt. Mix well. Add onions and water. Mix again. In a skillet, cook beef mixture until browned. Stir often while cooking so no large chunks form; it should be more like a paste.

3. Remove from heat and keep warm. In a deep-fryer (or you can use a skillet) deep fry the bread for 30 seconds. Let drain on absorbent towels. Build Chalupas starting with meat, then sour cream, lettuce cheese, and tomatoes in that order. Top with hot sauce or salsa if desired.

Andiamo's Raspberry Chocolate Mini-Cakes



This sweet and sophisticated copycat recipe comes from Andiamo, a popular California restaurant. Bittersweet chocolate and raspberries give these little cakes gourmet taste.

Ingredients

- 1 basket fresh raspberries
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup brandy
- $\frac{1}{4}$ teaspoon cinnamon
- 1 tablespoon unsweetened cocoa powder
- 2 ounce bittersweet or semisweet chocolate, chopped
- $\frac{1}{4}$ cup unsalted butter, cut small
- 2 large egg yolks
- 1 large egg
- of something

Instructions

1. Combine raspberries with $\frac{1}{2}$ cup sugar, brandy and cinnamon in a medium saucepan. Stir and simmer over medium heat until sugar dissolves and sauce thickens, about 10 minutes.
2. Remove $\frac{1}{4}$ cup of raspberries from saucepan and drain, saving sauce. Butter two $\frac{3}{4}$ cup custard cups. Whisk cocoa and remaining $\frac{1}{4}$ cup sugar in a small bowl.
3. Stir chocolate and butter in heavy small saucepan over low heat until chocolate melts and mixture is smooth. Whisk in cocoa mixture. Whisk in egg yolks, then whole egg and flour. Fold in reserved $\frac{1}{4}$ cup berries. Pour batter into two custard cups.

4. Bake at 350 degrees F until edges are set and center is still shiny and tester comes out with some wet batter attached, about 22 minutes.

5. To serve, cut around warm cakes to loosen. Turn out onto plates. Spoon sauce on the side. Sift confectioners' sugar over and garnish with mint.

Notes

Cakes are to have a slightly soft center. both sauce and cakes can be made ahead of time. Cakes can be made ahead of time and refrigerated. When ready to eat, heat in microwave for about 1 minute.

Applebee's Vegetable Pizza with Spinach-Artichoke Sauce



Copycat vegetable pizza uses delicious spinach-artichoke dip as a sauce, rather than tomatoes. It's not your typical pizza, but that's what makes it so interesting!

Ingredients

- 1 10 inch flour tortilla
- butter-flavor oil, as needed
- 1/2 cup sliced mushrooms
- black pepper, to taste
- granulated garlic, to taste
- salt, to taste
- 4 ounce Hot Spinach and Artichoke Dip
- 1/4 cup tomatoes, diced
- 1/2 teaspoon Italian seasoning
- 1/2 cup mozzarella cheese, shredded
-

Instructions

1. To make pizza: In a hot sauté pan or on a griddle, place sliced mushrooms and butter-flavor oil and season with salt, pepper and garlic. Cook until hot.
2. Brush tortilla with oil and place on griddle. Spread spinach and artichoke dip evenly on top of tortilla to within 1/2 inch of the edge. Top with mushrooms, when cooked, Italian seasoning and diced tomatoes. Sprinkle shredded mozzarella cheese over pizza and remove from griddle and place on a pizza pan in an oven preheated to 350 degrees F. Remove from oven when cheese is melted and top with shredded Parmesan/Romano cheese. Cut into wedges and serve.

TO MAKE SPINACH AND ARTICHOKE DIP:

- 1 (10 ounce) box frozen, chopped spinach, thawed
- 1 (14 ounce) can artichoke hearts, drained and rough chopped
- 1 cup shredded parmesan/Romano cheese blend
- 1/2 cup shredded mozzarella cheese
- 10 ounces prepared Alfredo sauce
- 1 teaspoon minced garlic
- 4 ounces (1/2 package) softened cream cheese

1. Combine ingredients thoroughly in a bowl and spread mixture into a small baking dish. Bake in an oven preheated to 350 degrees F for 30 minutes or until cheeses are bubbling and melted. Serve as sauce for the pizza, or as dip for bread or chips.

Buca di Beppo-Style Chicken Marsala



Buca di Beppo has become hugely popular thanks to its family-sized servings of Italian favorites. Now you can cook up a big plate of restaurant-quality chicken marsala at home using this copycat restaurant recipe.

Ingredients

- olive oil, to taste
- 4 thin chicken breast cutlets
- 2 ounce low salt bacon, cut into 1/4 inch pieces
- 1/2 cup all purpose flour
- coarse salt
- freshly ground pepper, to taste
- 1/2 cup dry Marsala wine
- 3 tablespoon heavy cream
-

Instructions

1. Coat a large skillet lightly with olive oil and set over medium-high heat. Add bacon and cook until crisp and lightly browned. Remove with a slotted spoon; set aside. Leave fat in pan. Put flour on a plate. Pat cutlets dry. Season lightly with salt and pepper, then dredge in flour.
2. Heat pan with bacon fat over medium-high heat. Add a touch more olive oil if necessary to make approximately 2 tablespoons. When fat is hot, shake excess flour off cutlets and place in pan. Sauté, turning once until browned on both sides. Thin cutlets should only take a few minutes per side. Remove cutlets. Pour excess fat from pan. With pan over medium-high heat, add the Marsala and scrape up the browned bits from the bottom of the pan. Cook Marsala until it is reduced by one quarter.

3. Stir in cream and simmer until you get a nicely thickened sauce. Return the chicken and bacon to the pan and turn the cutlets to coat and reheat for a minute. Serve with the sauce over the top, with a sprinkling of parsley.

Cheesecake Factory Bruschetta



This is one of the most delicious recipes for one of the simplest appetizers - you can't go wrong. Serve copycat Cheesecake Factory Bruschetta at your next dinner party.

Ingredients

- 1 1/2 cup chopped Roma tomatoes
- 3 tablespoon diced red onions
- 1 large clove garlic, minced
- 2 tablespoon fresh basil, chopped
- 2 tablespoon olive oil
- 1/2 teaspoon red wine vinegar
- 1/4 teaspoon salt
- freshly ground black pepper, to taste
- 1/2 loaf French baguette or crusty Italian bread
- 3 sprigs cilantro

Instructions

1. Combine tomatoes, red onion, garlic and basil in a medium bowl. Add 1/2 tablespoon of oil, vinegar, salt and pepper and mix well. Cover the bowl and refrigerate for one hour.
2. When ready to serve, preheat broiler and slice the baguette in 1-inch slices on a 45 degree angle to make 5 to 7 slices of bread.
3. Combine remaining 1 1/2 tablespoons oil with the garlic salt. Brush entire surface of both sides of each slice with olive oil mixture. Broil slices for 1 1/2 to 2 minutes per side, until surface

starts to brown. Arrange bread like wheel spokes on serving plate. Spoon the chilled tomato in neatly onto bread slices where they meet at the center of the plate. Garnish with cilantro.

Copeland's of New Orleans Beer Cheese Ball



This delicious appetizer is packed with cheesy flavor and has a hint of beer. Serve this restaurant copycat recipe with your favorite bread or crackers. It's sure to be a hit.

Ingredients

- 1 pound cheddar cheese, grated
- 1 pound Velveeta cheese, grated
- 3 cloves garlic, chopped
- 3 tablespoon Worcestershire sauce
- $\frac{1}{2}$ can beer
- 1 teaspoon salt
- 1 teaspoon powdered mustard
- Tabasco sauce, to taste
- Paprika, for garnish
- Parsley, chopped, for garnish

Instructions

1. Combine ingredients; shape into desired form. Wrap cheese with plastic wrap; refrigerate overnight.
2. Unwrap cheese; sprinkle with paprika and parsley.
3. Serve with crackers.

Jimmy Buffet's Margaritaville Cheeseburger in Paradise



There's nothing like a restaurant-quality burger in the comfort of your own home. Try this copycat recipe from Jimmy Buffet's Margaritaville and you'll never make another burger again.

Yields: 4

Ingredients

- 28 ounce USDA choice beef chuck, diced
- 2 tablespoon Kosher salt
- 1 tablespoon ground black pepper
- $\frac{1}{2}$ teaspoon garlic salt
- $\frac{1}{2}$ teaspoon onion salt
- 1 teaspoon celery salt
- 8 slices American cheese
- 4 sesame hamburger buns, toasted
- 8 leaves iceberg lettuce
- 4 slices tomato, .25 inch thick
- 4 slices red onion, .25 inch thick
- 4 toothpicks
- 4 pickle spears
- 2 pound Idaho potatoes, peeled, cut into fries and fried golden brown

Instructions

1. Using a meat grinder with a $\frac{3}{8}$ -inch plate, grind the meat. Change to a $\frac{1}{8}$ -inch plate, and grind a second time. Shape the ground meat into 4 (7-ounce) patties.
2. In a mixing bowl, combine the kosher salt, pepper, garlic salt, onion salt and celery salt. Mix well.

3. Place burger on a hot grill and season with the seasoning salt. Cook the burgers halfway to desired temperature and flip over and finish cooking.
4. Place cheese on the burger when it is 3/4 of the way cooked and melt. Place bottom bun on plate. Place burger on bottom bun. Place lettuce, tomato and onion on top of the burger. Cover with top bun and secure with a wooden pick. Place pickle next to the burger. Place fries on the plate.

T.G.I. Friday's Lemon Chicken with Pasta



Use this copycat recipe to make a delicious take on Chicken Scaloppini. Lemon Chicken with Pasta is a delicious melding of savory and zesty flavors.

Ingredients

- 2 1/2 pound chicken breasts (pounded thin)
- 2 ounce olive oil
- 8 ounce sliced mushrooms
- 2 lemons, halved
- 4 ounce heavy whipping cream
- 4 artichokes
- 4 teaspoon parsley
- 12 ounce lemon sauce
- 20 ounce angel hair pasta
- 8 tablespoon fried pancetta
- 1 tablespoon fresh lemon juice
- 4 tablespoon fried capers
- 1 quart Chablis
- 3 teaspoon butter
- 1 quart whipping cream
- 1 tablespoon thyme
- salt and pepper, to taste

Instructions

1. For Chicken: Heat sauté pan to medium heat. Add oil and heat. Add chicken pieces to sauté pan and sauté on each side for one minute (or until no longer pink). Add sliced mushrooms to sauté pan and sauté with chicken for an additional minute. When mushrooms are cooked, squeeze juice from lemons into sauté pan and coat the chicken with juice (ensure there are no seeds). Add cream to pan and stir to incorporate. Bring to a boil. Cut artichoke halves in half

again lengthwise, add to pan and cook for 15 seconds. Remove pan from heat. Add parsley and stir to incorporate. Add lemon sauce and stir to incorporate. **DO NOT RETURN PAN TO HEAT/FLAME.**

2. For Sauce: Boil Chablis to reduce to 2 cups. Add lemon juice, butter and melt slowly. Add whipping cream and simmer on low heat until thickened. Add spices and cool to room temperatures.

3. In large bowl, twirl pasta into a nest. Sprinkle chicken pieces against pasta and pour remaining contents of pan on and around the chicken. Sprinkle pancetta and capers over the entire dish. Garnish with chopped parsley.

Weber Grill's Famous Sangria



Sangria is a type of wine punch common to the Iberian Peninsula, but it's very popular right here in the USA as well. This version copies the delicious sangria made at the Weber Grill, and it is just as tasty!

Ingredients

- 1 Granny Smith apple, diced
- 1 Red Delicious apple, diced
- 1 Bartlett pear, diced
- 1 orange, sliced
- 2 limes, sliced
- 1 cup simple syrup (equal amounts sugar and water heated until sugar is dissolved)
- $\frac{3}{4}$ pint orange juice
- $\frac{3}{4}$ cup brandy
- $\frac{3}{4}$ cup Triple Sec

Instructions

1. Combine all ingredients and gently mix.
2. Place in a container and refrigerate.
3. Serve base with equal parts sparkling wine or Champagne.

Wendy's Chili



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

Serves: 8

Cooking Time: 3 hr

Ingredients

- 2 pound 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 teaspoon cumin powder
- 3 tablespoon chili powder
- 1 ¹/₂ teaspoon black pepper
- 2 teaspoon salt
- 2 cup water

Instructions

1. Brown the beef and drain the fat off.
2. Crumble the cooked beef into pea size pieces.

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

T.G.I. Friday's Garlic Chicken and Potatoes



A delicious dinner from T.G.I. Friday's - or is it? This chicken copycat recipe tastes so much like the real thing, you won't be able to tell it's home-made!

Ingredients

- 1/2 ounce garlic butter
- 2 chicken breasts, pounded and seasoned with garlic
- mixed vegetables
- mashed potatoes
- 1 tablespoon sliced green onion
- 2 tablespoon garlic chips
- of something

Instructions

1. Heat sauté pan over medium heat; add garlic butter and cook for 30 seconds. Place seasoned chicken breasts in pan and sauté on each side for 1&1/2 minutes.
2. While finishing the chicken, add the vegetables. Flash sauté vegetables to coat with marinade. Mound mashed potatoes in the center of service plate and garnish with green onions.
3. Remove chicken from sauté pan and shingle breasts slightly on mashed potatoes. Distribute vegetables with juices around mashed potatoes. Distribute fried garlic chips over chicken breasts. Garnish with chopped parsley.

P.F. Chang's Chicken Lettuce Wraps



This iconic dish became a copycat at many restaurants during the low-carb craze. Try this version from the restaurant that started it all. These chicken wraps are quick and easy and can be made as an appetizer or main course.

Serves: 1

Ingredients

- 8 dried shiitake mushrooms
- 1 teaspoon cornstarch
- 2 teaspoon dry sherry
- 2 teaspoon soy sauce
- 2 teaspoon water
- Salt and pepper
- 1 ¹/₂ pound boneless skinless chicken breasts
- 5 tablespoon vegetable oil
- 1 teaspoon fresh ginger, minced
- 2 cloves garlic, minced
- 2 green onions, minced
- 2 small dried chiles (optional)
- 8 ounce can bamboo shoots, minced
- 8 ounce can water chestnuts, minced
- 1 package Chinese rice noodles, prepared according to package
- Iceberg lettuce leaves

Instructions

Cooking Sauce:

- 1 tablespoon Hoisin sauce
- 1 tablespoon soy sauce
- 1 tablespoon dry sherry

2 tablespoons oyster sauce
 2 tablespoons water
 1 teaspoon sesame oil
 1 teaspoon sugar
 2 teaspoons cornstarch

1. Cover mushrooms with boiling water, let stand 30 minutes then drain. Cut and discard woody stems. Mince mushrooms. Set aside.
2. Mix all ingredients for cooking sauce in bowl, and set aside.
3. In medium bowl, combine cornstarch, sherry, soy sauce, water, salt, pepper and chicken. Stir to coat chicken thoroughly. Stir in 1 teaspoon oil and let sit 15 minutes to marinate. Heat wok or large skillet over medium high heat. Add 3 tablespoons oil, then add chicken and stir fry for about 3-4 minutes. Set aside.
4. Add 2 tablespoons oil to pan. Add ginger, garlic, chiles (if desired), and onion; stir fry about a minute or so. Add mushrooms, bamboo shoots and water chestnuts; stir fry an additional 2 minutes. Return chicken to pan. Add mixed cooking sauce to pan. Cook until thickened and hot.
5. Break cooked cellophane noodles into small pieces, and cover bottom of serving dish with them. Then pour chicken mixture on top of noodles. Spoon into lettuce leaf and roll.

P.F. Chang's Firecracker Shrimp



Spice up dinner with this copycat recipe from P.F. Chang's China Bistro. This dish is the perfect way to save on takeout and create an authentic Chinese dish on your own. Serve this with your favorite rice.

Serves: 2

Ingredients

- 2 tablespoon canola oil
- 8 ounce shrimp
- 7 baby carrots, halved lengthwise
- $\frac{1}{2}$ cup water chestnut slices
- 24 snow peas
- 1 large scallion (white part), minced into .25 inch pieces
- 1 large garlic clove, chopped
- 2 tablespoon sherry
- 1 tablespoon sambal chili paste
- $\frac{1}{4}$ teaspoon ground white pepper
- 2 teaspoon ground bean sauce
- Cilantro (for garnish)
- Cornstarch slurry (1 teaspoon cornstarch blended with 1 ounce water)

Instructions

Sauce:

2 tablespoons soy sauce
 2 teaspoons granulated sugar
 2 ounces water
 2 teaspoons white vinegar

Assemble sauce ingredients and put aside.

1. Heat a large sauté pan, cast iron skillet, or electric wok until smoking. Add oil and baby carrots, sauté until the color of carrots brightens.
2. Add shrimp and stir fry until about halfway cooked. Add water chestnuts, snow peas and garlic. Sauté briefly. Add scallions. Add chili paste, ground white pepper, ground bean sauce, when you smell the "nuttness" of the ground bean sauce, reduce heat and add sherry.
3. Introduce sauce mixture, let boil briefly. Add cornstarch slurry and stir until thickened (approximately 30 seconds). Serve with steamed rice on platter or in large bowl, garnish with cilantro.

P.F. Chang's Szechaun Chicken Chow Fun



This Chinese chicken chow fun dish is the perfect dinner for two. Spend the night in instead of going to a crowded restaurant with this delicious copycat recipe from a popular Asian chain.

Serves: 2

Ingredients

- 4 ounce ground chicken, cooked
- 14 ounce chow fun noodles (wide rice noodles sold at most Asian markets)
- 2 tablespoon scallions, minced
- 1 teaspoon garlic, minced
- 1 teaspoon chili paste
- 1 teaspoon Szechuan preserved vegetables
- 2 tablespoon black fungus mushrooms, shredded

Instructions

Sauce:

2 tablespoons soy sauce
 2 tablespoons vinegar
 2 tablespoons granulated sugar
 1 teaspoon oyster sauce
 1 teaspoon mushroom soy sauce
 2 tablespoons water

1. Separate the chow fun noodles and cover with plastic wrap until ready for service. Heat wok and add 2 teaspoons vegetable oil. Stir fry garlic and chili paste for 5 to 7 seconds. Add ground chicken sear with garlic and chili paste. Add black fungus mushrooms and sauce stir-fry briefly.

2. Separate the noodles and drop into the wok while you are mixing a handful at a time. Continue cooking until the noodles have absorbed all the flavors and are hot. Finish with sesame oil.
3. Serve into bowls or plates. Garnish with Szechwan preserved vegetables and minced scallions.

Arby's Copycat Horsey Sauce



This imitation recipe is mild but tangy, just like the original. Instead of going out, slather this copycat sauce on some roast beef for a taste just as delicious as the real thing!

Ingredients

- 1 cup mayonnaise
- 3 tablespoon bottled horseradish cream sauce
- 1 tablespoon granulated sugar

Instructions

1. Mix all ingredients together well. Keep refrigerated, tightly covered. Will keep up to 2 weeks.

Notes

DO NOT FREEZE!

Carrabba's Italian Grill Bread Dip Mix



This flavorful bread dip is packed with herbs and spices. Try this restaurant copycat recipe next time you have company. It's a quick and easy appetizer that will have everyone asking for seconds.

Ingredients

- 1 tablespoon crushed red pepper
- 1 tablespoon black pepper
- 1 tablespoon dried oregano
- 1 tablespoon dried rosemary
- 1 tablespoon dried basil
- 1 tablespoon dried parsley
- 1 tablespoon garlic powder
- 1 tablespoon garlic, minced
- 1 teaspoon salt

Instructions

1. Grind together.
2. To use, put 1 tablespoon of mixture in a small bowl. Pour extra virgin olive oil over and mix together. Dip warm sourdough French bread into the mixture.

Chili's Margarita Presidente



Create your own happy hour with this delicious version of Chili's famous margarita. Enjoy a bowl of tortilla chips and salsa with your margarita. You'll never want to leave the house again!

Ingredients

- 1 1/4 ounce Sauza Commemorativo Tequila
- 1/2 ounce Presidente brandy
- 1/2 ounce Cointreau
- 4 ounce sour mix
- Splash of lime juice
- of something

Instructions

1. Mix all ingredients together and serve in a salt rimmed Margarita glass filled with ice.

O'Charley's Loaded Potato Soup



Creamy cheesy potato soup is a restaurant favorite that can now be made at home with this great copycat recipe. This soup is hearty enough to be served as a meal.

Serves: 8

Cooking Time: 30 min

Ingredients

- 3 pound red potatoes
- $\frac{1}{4}$ cup margarine
- $\frac{1}{4}$ cup flour
- 8 cup half-and-half
- 16 ounce Velveeta cheese, melted
- White pepper, to taste
- Garlic powder, to taste
- 1 teaspoon hot pepper sauce
- $\frac{1}{2}$ pound bacon, fried
- 1 cup cheddar cheese, shredded
- $\frac{1}{2}$ cup fresh chives, chopped
- $\frac{1}{2}$ cup fresh parsley, chopped

Instructions

1. Dice unpeeled red potatoes into $\frac{1}{2}$ -inch cubes. Place in a large Dutch oven, cover with water and bring to a boil. Let boil for 10 minutes or until $\frac{3}{4}$ cooked.
2. In a separate large Dutch oven, combine melted margarine and flour, mixing until smooth. Place over low heat and gradually add half-and-half, stirring constantly.

Continue to stir until smooth and liquid begins to thicken.

3. Add melted Velveeta. Stir well. Drain potatoes and add to cream mixture. Stir in pepper, garlic powder and hot pepper sauce. Cover and cook over low heat for 30 minutes, stirring occasionally.
4. Place soup into individual serving bowls and top with crumbled bacon, shredded cheese, chives and parsley.

Nutritional Information

Per serving: 915 calories, 65 g fat (64 percent calories from fat), 174 mg cholesterol, 33 g protein, 52 g carbohydrate, 1,352 mg sodium

Cracker Barrel Old Country Store Cherry Chocolate Cobbler



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

Serves: 6

Cooking Time: 45 min

Ingredients

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

Instructions

1. Preheat oven to 350 degrees F.
2. In large bowl, combine flour, sugar, baking powder, salt and butter; cut with pastry blender until crumbs are size of large peas. Melt over hot (not boiling) water, semisweet chocolate morsels. Remove from heat and cool slightly at room temperature (about 5 minutes). Add milk and egg to melted chocolate and mix well. Blend chocolate into flour

mixture.

3. Spread cherry pie filling in bottom of a 2-quart casserole. Drop chocolate batter randomly over cherries. Sprinkle with chopped nuts. Bake at 350 degrees F for 40 to 45 minutes.

Olive Garden Breadsticks



Everyone knows the breadsticks from the Olive Garden. Buttery, chock full of herbs and delicious. Make these at home to go perfectly with your next pasta dish or to serve alongside a beautiful salad.

Yields : 8

Preparation Time: 2 hr

Cooking Time: 25 min

Ingredients

- 1 loaf of frozen bread dough, thawed and at room temperature
- Pam spray
- Garlic powder, to taste
- Oregano, dried, to taste

Instructions

1. When dough is soft enough to knead, spray your fingers with Pam or oil and knead just until you can shape into cigar-size pieces (about 8 to 10). Place these 3 inches apart on Pam-sprayed cookie sheets.
2. Let rise in a warm place until doubled - about 1 1/2 to 2 hours.
3. Holding Pam about 8 inches from sticks, lightly spray top of each and then dust with garlic powder and oregano.
4. Bake at 375 degrees F about 20 to 25 minutes or until golden brown. Cool in pan on rack to serve within a day or two.

Olive Garden Caprese Salad



This classic tomato and mozzarella salad is perfect at the Olive Garden. Try this quick and easy copycat recipe in your own home and impress your guests with such a simple, yet flavorful dish.

Serves: 4

Ingredients

- 1 pound vine-ripened tomatoes, sliced .25 inch thick
- 1 ounce balsamic vinegar
- $\frac{1}{4}$ cup basil, fresh
- 12 ounce whole milk or buffalo mozzarella
- 1 pinch oregano, dried
- Salt, to taste
- Fresh ground pepper, to taste
- 2 tablespoon extra virgin olive oil

Instructions

1. On a large platter, arrange sliced tomatoes and drizzle with balsamic vinegar.
2. Place one basil leaf on top of each tomato slice.
3. Slice mozzarella and place on top of basil leaves.
4. Sprinkle oregano, salt and black pepper on cheese and drizzle with the olive oil.

Olive Garden Chicken Marsala



Learn how to make chicken marsala from one of the most popular restaurant chains in America. This delightful copycat recipe is easy to make and produces a delicious product every time.

Serves: 4

Ingredients

- 4 boneless, skinless chicken breast halves, pounded .25 inch thick
- $\frac{1}{4}$ cup Wondra flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon freshly ground black pepper
- $\frac{1}{2}$ teaspoon oregano
- 4 tablespoon oil
- 4 tablespoon butter or margarine
- 1 cup fresh mushrooms, sliced
- $\frac{1}{2}$ cup Marsala wine

Instructions

1. Combine flour, salt, pepper and oregano and blend well.
2. Heat the oil and butter in a skillet until bubbling lightly.
3. Dredge the chicken in the flour and shake off the excess. Cook the chicken on medium heat for about 2 minutes on the first side, until lightly brown. As you turn the breasts to the second side to cook, add the mushrooms around the chicken pieces. Cook about 2 more minutes, until lightly browned on the second side. Stir in the mushrooms. When the second side is lightly browned, add the wine around the pieces, cover the pan and simmer for about 10 minutes.

Olive Garden Fettuccine Alfredo



Fettuccine Alfredo is a classic Italian dish and a popular restaurant offering. Now you can recreate the Olive Garden's famous version with this restaurant copycat recipe.

Ingredients

- 1 pint heavy cream
- $\frac{1}{2}$ cup butter
- 2 tablespoon cream cheese
- $\frac{3}{4}$ cup Parmesan cheese
- 1 teaspoon garlic powder
- 8 ounce fettuccine, cooked and drained
- Salt and pepper, to taste

Instructions

1. In a saucepan combine butter, heavy cream, and cream cheese. Simmer this until all is melted, and mixed well. Add the Parmesan cheese and garlic powder. Simmer this for 15 - 20 minutes over low heat.
2. Toss pasta lightly with sauce, coating well. Leftovers freeze well.

Olive Garden House Dressing



The best part about dinner at the Olive Garden is the complimentary salad and breadsticks. Now you can recreate the delicious Italian dressing in your own home with this quick and easy copycat recipe.

Ingredients

- 8 ounce Paul Newman's Vinegar and Oil dressing
- 1/2 teaspoon basil, dried
- 1/2 teaspoon oregano, dried
- 3 packets of Sweet and Low or 1 tablespoon sugar

Instructions

1. Put ingredients into a bottle and shake well. Refrigerate 24 hours before using.

31 Secret Restaurant Copycat Recipes: Volume II

eCookbook from www.RecipeLion.com

Included in this eCookbook

- 31 Restaurant Copycat Recipes, including:
 - Wendy's Chili
 - Sizzler Sizzlin' Onion Steak Stack
 - Olive Garden Breadsticks
 - P.F. Chang's Chicken Lettuce Wraps
 - Chili's Chicken Fettuccine

and more!