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RECIPE  **LION**

27 Secret

Restaurant Copycat Recipes

including:



Applebee's
Bourbon Steak



Hard Rock Café
Twisted Mac 'N Cheese



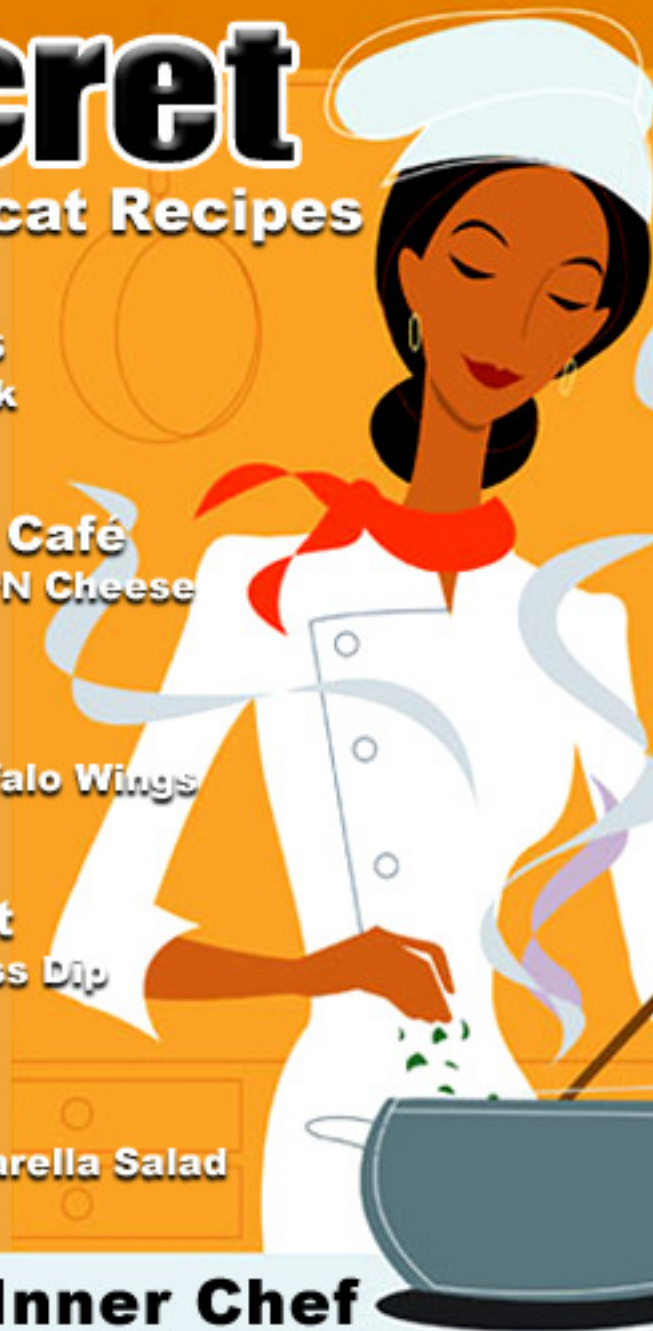
Chili's
Boneless Buffalo Wings



Melting Pot
Green Goddess Dip



Panera
Tomato Mozzarella Salad
and more!



Discover Your Inner Chef

27 Secret Restaurant Copycat Recipes

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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 a 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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Hard Rock Cafe Twisted Mac 'N Cheese



Description

The best copycat mac 'n cheese available - made unique by the addition of monterey jack cheese. Red bell peppers and parsley add crunch and color.

Serves: 4

Ingredients

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

Instructions

1. Use a large saucepan to cook pasta following the directions on the package, then drain
2. Combine milk, velveeta, cheddar cheese, jack cheese, cayenne pepper, and black pepper in the same saucepan, and heat over low heat for about 10 minutes until cheese is melted and sauce is

smooth. Add pasta and roasted pepper to the pan, and then toss to coat pasta.

3. Combine the breadcrumbs, parmesan and parsley in small bowl.
4. Pour pasta into a serving bowl and then sprinkle parmesan breadcrumbs over the top.

Applebee's Bourbon Steak



Description

Re-create Applebee's savory and sweet steak recipe at home. Smoky grilled steak is delicious paired with bourbon and brown sugar.

Serves: 2

Cooking Time: 15 min

Ingredients

- 2 tenderloin steaks, 1&1/2 inches thick
- 2 tablespoon butter
- 2 tablespoon brown sugar
- 1/4 tablespoon black pepper, freshly ground
- salt, to taste
-

Instructions

1. Combine bourbon, brown sugar and pepper; rub over steaks. Preheat grill.
2. Place steaks on grill and cook for 13 minutes (rare) to 17 minutes (medium), turning once. Season to taste with salt and serve.

Chili's Boneless Buffalo Wings



Description

Chili's famous buffalo wings can be re-created at home with the aid of a deep fryer. Be sure to serve with blue cheese dressing, just like at the restaurant!

Preparation Time: 20 min

Ingredients

- 1 cup all-purpose flour
- 2 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{4}$ teaspoon cayenne pepper
- $\frac{1}{4}$ teaspoon paprika
- 1 egg
- 1 cup milk
- 2 chicken breast fillets
- 6 cup vegetable oil
- $\frac{1}{4}$ cup Frank's Louisiana Hot Sauce or Crystal
- 1 tablespoon butter or margarine

Instructions

1. Combine flour, salt, peppers and paprika in a medium bowl.
2. In another small bowl, whisk together egg and milk. Slice each chicken breast into 6 pieces.
3. Preheat 4-6 cups of vegetable oil in a deep fryer to 375 degrees F.

4. One or two at a time, dip each piece of chicken into the egg mixture, then into the breading blend; then repeat the process so that each piece of chicken is double-coated. When all chicken pieces have been breaded, arrange them on a plate and chill for 15 minutes.
5. When the chicken is done resting, drop each piece into the hot oil and fry for 5-6 minutes or until each piece is browned.
6. As chicken fries, combine the hot sauce and butter in a small bowl. Microwave sauce for 20-30 seconds or just until the butter is melted, then stir to combine. You can also use a small saucepan for this step. Just combine the hot sauce and butter in the saucepan over low heat and stir until butter is melted and ingredients are blended.
7. When chicken pieces are done frying, remove them to a plate lined with a couple paper towels. Place the chicken pieces into a covered container such as a large jar with a lid. Pour the sauce over the chicken in the container, cover, and then shake gently until each piece of chicken is coated with sauce. Pour the chicken onto a plate and serve the dish with blue cheese dressing and sliced celery on the side.

Serves 2-4 as an appetizer.

KFC's Coleslaw



Description

This tangy coleslaw requires no preparation time and can be stored for days. KFC copycat recipes are always delicious. Give this copycat recipe a try today.

Ingredients

- 8 1/2 cup cabbage
- 1/3 cup carrot
- 1 teaspoon onion, chopped finely
- 3/4 cup buttermilk
- 1/2 cup mayonnaise
- 1/4 cup milk
- 2 tablespoon lemon juice
- 1/2 teaspoon salt
- 2 1/2 teaspoon pepper
- 1/3 cup granulated sugar

Instructions

1. Core the cabbage, then shred the cabbage fine using the fine disk for the shredder attachment to the mixer. Shred the carrot the same way. Mix together cabbage, carrot and onion.
2. In a bowl combine the buttermilk, mayonnaise, milk and lemon juice with a whisk until well combined. Add the salt and pepper. Add the sugar to the sauce until well mixed in. Add the sauce to the cabbage and carrot mixture and mix well and allow the mixture to marinate for 13 hours in the refrigerator.

Pizza Hut Original Pan Pizza Crust



Description

As a kid, my favorite part about Sunday afternoon was going to the Pizza Hut lunch buffet with my mom and brother. We all loved the buttery, rich and thick pan pizza crust. Now you can make it at home!

Ingredients

- 1 $\frac{1}{3}$ cup warm water (105 degrees F)
- $\frac{1}{4}$ cup non-fat dry milk
- $\frac{1}{2}$ teaspoon salt
- 4 cup flour
- 1 tablespoon granulated sugar
- 1 package dry yeast
- 2 tablespoon vegetable oil (for dough)
- 9 ounce vegetable oil (3 ounces per pan)
- Butter flavored Pam

Instructions

1. Put yeast, sugar, salt, and dry milk in a large (2 quart.) bowl. Add water and stir to mix well. Allow to sit for two minutes. Add oil and stir again. Add flour and stir until dough forms and flour is absorbed. Turn out on to a flat surface and knead for about 10 minutes.
2. Divide dough into three balls. In three 9-inch cake pans, put 3 ounces of oil in each making sure it is spread evenly. Using a rolling pin, roll out each dough ball to about a 9-inch circle. Place in cake pans.
3. Spray the outer edge of dough with Pam. Cover with a plate. Place in warm area and allow to rise for 1 to 1 $\frac{1}{2}$ hours.

Boston Market-Style Squash Casserole



Description

Boston Market makes some of the best food around. Copycat restaurant recipes let you replicate restaurant-quality cooking in your own home. This is one of the best Boston Market copycat recipes around. Try it today.

Ingredients

- 4 1/2 cup zucchini, diced
- 4 1/2 cup yellow squash, diced
- 1 1/2 cup sweet onion, chopped
- 1 box Jiffy corn muffin mix, prepared as directed on box
- 3/4 cup butter, 1 1/2 sticks
- 8 ounce non-Velveeta American processed cheese, diced
- 3 chicken bouillon cubes
- 1 teaspoon garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon ground pepper
- 1/2 teaspoon thyme
- 1 tablespoon parsley, chopped

Instructions

1. Prepare Jiffy mix as directed and set aside to cool.
2. Place zucchini and yellow squash in a large sauce pan and add just enough water to cover. Cook on medium-low heat just till tender; remove from heat. Drain squash; reserve 1 cup water for casserole.

3. On medium- low temperature, place all of the butter in large sauce pan and saute the onions till the onions turn clear. Add chicken bouillon cubes and garlic to onions; stir. Add drained squash and diced cheese; stir.
4. Crumble corn bread in squash, add the reserved cup of water and mix well. Place squash mixture in a (9 x 13-inch) baking pan that has been sprayed with a non-stick spray.
5. Cover casserole and place in a preheated oven at 350 degrees F. Bake for 50-60 minutes. Remove cover the last 20 minutes of baking time.

Wendy's Frosty



Description

Most fast food joints have burgers and fries, but only Wendy's has the frosty. Make this copycat recipe either as a dessert or a dip for fries. Copycat recipes let you enjoy classic restaurant recipes without ever leaving your home.

Ingredients

- 1 cup milk
- 1/2 cup Nestle Quik
- 4 cup vanilla ice cream, softened

Instructions

1. Blend milk and Nestle's Quik for 10 seconds on high speed of blender.
2. Pulse in the ice cream until barely mixed. Mixture should be very thick.
3. Freeze for at least an hour before serving.

Cheesecake Factory Cajun Jambalaya Pasta



Description

Southern Italy meets the Deep South in this bold seafood-and-poultry Cajun pasta copycat recipe. Serve with greens for a true Southern flavor!

Serves: 4

Ingredients

- 4 ounce butter
- 2 teaspoon Cajun spice mix
- 1 pound boneless, skinless chicken breasts, cut into small pieces
- 1 pound fresh linguini pasta
- $\frac{1}{2}$ cup clam juice
- 2 ounce green bell peppers, cut into thin strips
- 2 ounce red bell peppers, cut into thin strips
- 4 ounce red onions, cut into thin strips
- $\frac{1}{2}$ pound fresh medium shrimp, peeled, deviened, tails removed
- $\frac{1}{2}$ cup diced tomatoes

Instructions

1. Place the butter into a saute pan. Allow the butter to melt slightly. Add the seasoning into the pan and stir together with the melted butter. Add the chicken into the pan and continue to cook until the chicken is about half done.
2. While the chicken is cooking, carefully place the pasta into boiling water and cook until al dente.

3. Pour the clam juice into the pan. Add the peppers and onions. Cook for another minute, making sure the vegetables are heated through and the chicken is almost done.
4. Add the shrimp into the pan. Toss the ingredients together and continue to cook until the shrimp are almost done.
5. Add the tomatoes into the pan. Continue to cook mixture until both the shrimp and chicken are thoroughly cook through.
6. Place some pasta into each bowl. Spoon equal portions of the jambalaya mixture into each bowl over the pasta.

Melting Pot Green Goddess Dip



Description

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

Serves: 12

Ingredients

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

Instructions

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

Red Robin-Style Bonzai Hamburger



Description

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

Serves: 1

Ingredients

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

Instructions

1. Form round burger patty. Marinate burger patty in one bowl of teriyaki sauce for 30 minutes. Marinate pineapple ring in second bowl of teriyaki sauce for 30 minutes.
2. Remove burger patty and grill on high heat to desired doneness. Melt Cheddar cheese on top of patty while still on grill pan by covering with lid.
3. Grill pineapple ring on medium heat for 1 minute on each side.

4. Spread mayo on both halves of the bun. On bottom bun, place tomato slices, followed by the broiled hamburger patty with cheese with the tomato on the very bottom.
5. On top of burger patty, stack the pineapple ring and shredded lettuce. Place the top half of the bun on top.

Cracker Barrel Old Country Store Hash Browns



Description

Cracker Barrel's creamy, gooey hash browns feature a unique touch: a cornflake crust. Requiring no prep time, they make a quick and satisfying meal.

Cooking Time: 1 hr

Ingredients

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

Instructions

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

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

T.G.I. Friday's Hot Artichoke and Spinach Dip



Description

This cheesy artichoke and spinach dip is the perfect way to start any meal. Serve this restaurant favorite with tortilla chips or your favorite bread and please the whole family.

Cooking Time: 20 min

Ingredients

- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1/2 cup Parmesan cheese, grated
- 1/2 cup mozzarella cheese, cubed
- 1 1/2 teaspoon garlic, minced
- 1 package frozen spinach, thawed and squeezed of its juices
- 14 ounce can artichoke hearts, chopped

Instructions

1. Combine all ingredients. Place in shallow casserole dish.
2. You can either bake the dip for about 15 to 20 minutes at 325 degrees F, but I have also found that you can just heat it in the microwave for a few minutes.

Panera Tomato Mozzarella Salad



Description

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

Serves: 4

Ingredients

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

Instructions

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

Pizza Hut Dessert Pizza



Description

What could be better than a dessert pizza? Try this recipe from a famous pizza chain and you are sure to impress any guests who try this delectable dessert.

Ingredients

- 1 cup water
- 2 cup all-purpose flour
- 1 1/2 tablespoon vegetable oil
- 3/4 cup cake flour
- 1 teaspoon salt
- 1/4 teaspoon active dry yeast, proofed in water at 105 degrees F
- 1/2 cup flour
- 1/2 cup brown sugar
- 1/2 cup quick oats
- 1/2 cup firm butter or margarine
- 1 teaspoon cinnamon
- 2 cup confectioners sugar
- 3 tablespoon milk
- 1 tablespoon butter or margarine, melted
- 1 teaspoon vanilla

Instructions

1. Combine all crust ingredients (water through yeast) in a mixer and knead for 10 minutes. Place in a large bowl, cover the bowl with plastic wrap and allow to ferment as long as possible (12 to 24 hours). Punch down dough now and then when you get a chance.
2. Preheat oven to 550 degrees F.

3. Roll the dough as thin as desired. Roll, flour, flip and repeat until you end up with a shape equal to 90% the size of your pan, as it will stretch when you transfer the dough. Place dough on pizza stone or in pan. Brush with vegetable oil and prick with fork. Pre-bake for 3 minutes.
4. Remove from the oven and spread with cherry, blueberry or apple pie filling. If you want whole pieces of fruit with a thick topping, you will need 1 whole large can, otherwise you will need to puree half the filling if you want a thinner topping. After you have spread on the filling, you put on the crumb topping (combination of ingredients from flour to cinnamon). Mix well with a fork or pastry blender. Spoon over pie filling. Use as much as you want of the topping. Put the rest in a zip-type bag in the refrigerator to save.
5. Return pizza to the oven and continue to bake for 10 to 15 minutes or until crust is light golden brown. Remove and drizzle with Vanilla Glaze (sugar, milk, margarine and vanilla).

Chicken Fried Rice Benihana Style



Description

Make delicious fried rice that you will swear came from the cooks at Benihana with this terrific copycat recipe. Benihana copycat recipes let you make delicious professional quality recipes from the comfort of your own kitchen.

Ingredients

- 1/2 teaspoon onion, chopped
- 1/3 teaspoon carrots, chopped
- 1/3 teaspoon green onions
- 4 ounce rice, steamed
- 3 pinch salt
- 7 teaspoon cream butter
- 1 egg
- 1/2 teaspoon oil
- 1 ounce chicken, cooked
- 1/4 teaspoon sesame seeds
- 3 pinch pepper
- 1 teaspoon soy sauce

Instructions

1. Scramble eggs and chop after cooking.
2. Saute chopped onion, green onion and carrots until done and mix with chopped scrambled egg and chicken.
3. Break off chunks of steamed rice and mix with vegetable, egg and chicken mixture.
4. Add sesame seeds and salt and pepper. Stir in cream butter and soy sauce into the mixture.

Cinnabon's Cinnamon Rolls



Description

No trip to the airport or the mall is complete without a warm sticky Cinnabon roll. Now, with copycat recipes, you can get Cinnabon taste without dealing with the crowds. You will make this copycat recipe over and over again.

Ingredients

- 1/4 cup butter, melted
- 1/4 cup water
- 1/2 package 3.4-ounce instant vanilla pudding mix
- 1 cup plus 1 1/2 teaspoon milk
- 1 egg, beaten
- 1 tablespoon granulated sugar
- 1/2 teaspoon salt
- 4 cup bread flour
- 2 1/2 teaspoon yeast
- 3/4 cup butter, softened
- 1 cup brown sugar
- 2 teaspoon cinnamon
- 1/4 cup walnuts, chopped (optional)
- 1/4 cup raisins (optional)
- 4 ounce cream cheese, softened
- 1 1/2 cup confectioners sugar
- 1/2 teaspoon vanilla extract

Instructions

1. For the rolls, place melted butter, water, instant pudding, 1 cup milk, egg, granulated sugar, salt, flour and yeast in bread machine following manufacturer's instructions. Set for dough cycle.

2. After completion of dough cycle, remove from machine and roll out to an approximate 17 x 10-inch rectangle.
3. For the filling, mix together brown sugar and cinnamon. Spread 1/2 cup softened butter over dough. Sprinkle brown sugar and cinnamon mixture over top.
4. Roll tightly from long end, pinching edges closed when completely rolled. Slice rolled dough into 1/2-inch slices or larger if a larger bun is preferred.
5. Place into greased cake pans or a cookie sheet. If using cake pans, use three 9-inch pans. Let rise until doubled. Bake at 350 degrees F for 15 to 20 minutes, until golden. Do not overbake.
6. For the frosting, combine cream cheese, 1/4 cup softened butter, confectioners sugar, 1 1/2 teaspoon milk and vanilla extract. Spread on very warm rolls.

Notes

Rolls are best when eaten fresh, but 10 to 15 seconds in the microwave makes them almost as good as fresh.

McDonald's Big Mac Sauce



Description

This fast food classic comes from a McDonald's Manager's Handbook published in the late 1960s. The chain has since replaced the sauce with the more well-known "secret sauce."

Serves: 8

Preparation Time: 1 hr

Ingredients

- 1/4 cup Miracle Whip
- 1/4 cup mayonnaise
- 2 tablespoon Wishbone French salad dressing
- 1/2 tablespoon Heinz sweet relish
- 2 teaspoon Vlasic dill pickle relish
- 1 teaspoon sugar
- 1 teaspoon onion, minced
- 1 teaspoon white vinegar
- 1 teaspoon ketchup
- 13/100 teaspoon salt

Instructions

1. Mix everything very well in a small container.
2. Microwave 25 seconds, and stir well again.
3. Cover, and refrigerate at least 1 hour before using (to allow all of the flavors to "meld").

Panda Express-Style Orange Chicken



Description

Panda Express has lots of great dishes, but none are as legendary as the orange chicken. Panda Express copycat recipes let you make your own version of their delicious favorites.

Serves: 6

Ingredients

- 2 pound chicken pieces, boneless and skinned
- 1 egg
- 1 1/2 teaspoon salt
- White pepper
- Oil for frying
- 1/2 cup plus 1 tablespoon cornstarch
- 1/4 cup flour
- 1 tablespoon ginger root, minced
- 1 teaspoon garlic, minced
- 1 dash red hot chilies
- 1/4 cup green onions, chopped
- 1 tablespoon rice wine
- 1/4 cup water
- 1 teaspoon sesame oil
- 2 teaspoon orange zest, minced
- 1/4 cup orange juice
- 1/2 teaspoon granulated sugar
- 2 tablespoon chicken stock
- 1 tablespoon light soy sauce

Instructions

1. To make orange sauce, combine zest, orange juice, granulated sugar, chicken stock and soy sauce in a small bowl and set aside.
2. Cut chicken pieces in 2-inch squares and place in large bowl. Stir in egg, salt, pepper, and 1 tablespoon oil and mix well.
3. Stir 1/2 cup cornstarch and flour together. Add chicken pieces, stirring to coat.
4. Heat oil for deep-frying in wok or deep-fryer to 375 degrees F. Add chicken pieces, a small batch at time, and fry 3 to 4 minutes or until golden and crisp. Do not overcook or chicken will be tough. Remove chicken from oil with slotted spoon and drain on paper towels. Set aside.
5. Clean wok and heat 15 seconds over high heat. Add 1 tablespoon oil. Add ginger and garlic and stir-fry until fragrant. Add and stir-fry crushed chiles and green onions. Add rice wine and stir 3 seconds. Add Orange Sauce and bring to boil. Add cooked chicken, stirring until well mixed.
6. Stir water into remaining 1 tablespoon cornstarch until smooth. Add to chicken and heat until sauce is thick. Stir in 1 teaspoon sesame oil.
7. Serve at once.

Ruby Tuesday Chicken Quesadilla



Description

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

Ingredients

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

Instructions

1. Place chicken breast in a bowl with enough Italian dressing to coat; allow to marinate 30 minutes in refrigerator.
2. Grill marinated chicken until done in a lightly oiled pan. Cut into 3/4" pieces and set aside.
3. Brush one side of tortilla with margarine and place in frying pan over medium heat.

4. On one half of tortilla, add cheese, 1 tablespoon tomatoes, peppers, and Cajun seasoning (in that order). Make sure to spread to the edge of the half. Top with diced chicken, fold empty tortilla side on top, and flip over in pan so that cheese is on top of chicken.
5. Cook until very warm throughout.
6. Remove from pan to serving plate and cut into six equal wedges on one side of plate.
7. On the other side put lettuce, topped with 1/4 cup tomatoes, and then topped with sour cream.
8. Serve your favorite salsa in a small bowl on the side.

Cracker Barrel Old Country Store Fried Apples



Description

Bacon drippings adds a crisp flavor to this copycat fried apple recipe. This tart dish makes an atypical and delicious dessert.

Cooking Time: 20 min

Ingredients

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

Instructions

1. In a large skillet, melt bacon drippings.
2. Pour apples evenly into the skillet. Sprinkle with lemon juice, brown sugar and salt.
3. Cover and cook over low heat for 15 minutes, until apples are tender and juicy.
4. Sprinkle with cinnamon and nutmeg.

Pizza Hut Thin Crust Pizza Dough



Description

The crust for this Pizza Hut classic has to be made ahead of time, and is easily enough for at least two 16-inch pizzas, or more depending on how thin you roll the dough.

Ingredients

- 2 cup water
- 1/2 teaspoon yeast (proofed in water)
- 4 cup flour
- 3 tablespoon olive or vegetable oil
- 1 1/2 cup cake flour
- 2 teaspoon salt

Instructions

1. Combine all ingredients in a mixer and knead for 10 minutes. Place in large bowl and cover with plastic wrap. Allow to ferment as long as possible (12-24 hours). Punch down dough now and then when you get the chance.
2. Preheat oven to 550 degrees F.
3. Roll the dough as thin as desired. (roll, flour and flip, until you end up with a shape equal to 90% the size of your pan, as it will stretch when you transfer the dough. (make sure you oil your pan)
4. For regular pizza, add your toppings and bake for 10 minutes. However, since this particular recipe was meant for light toppings, you'll need to oil the crust, then prick it with a fork and pre-bake for 3 minutes. Now remove from oven, add your favorite toppings and return to oven for 10-15 minutes or till cheese is bubbly and outer edge of crust is a light golden brown.

T.G.I. Friday's Original Jack Daniel's Sauce



Description

Try this favorite restaurant sauce on chicken, ribs, steak, shrimp or anything else you can think of. This thick and rich sauce/glaze is perfect for any protein and is a definite crowd-pleaser.

Serves: 1

Ingredients

- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon Tabasco sauce
- 1 cup pineapple juice
- 1/2 cup whiskey (your favorite brand)
- 2 cup brown sugar
- 2 beef bouillon cubes
- 4 tablespoon Worcestershire sauce

Instructions

1. Combine all ingredients in a small saucepan. Bring to a boil, reduce heat and simmer for 15 minutes.
2. Allow to cool and use as a sauce on a grilled meat.

Subway Sweet Onion Dressing



Description

This light and sweet onion dressing made famous by Subway's sweet onion chicken teriyaki is now yours to make at home. Try this on your favorite sandwich or salad for a delightful onion flavor.

Ingredients

- 1/2 cup light corn syrup
- 1 tablespoon onion, minced
- 1 tablespoon red wine vinegar
- 2 teaspoon white vinegar
- 1 teaspoon balsamic vinegar
- 1 teaspoon brown sugar
- 1 teaspoon buttermilk powder
- 1/4 teaspoon lemon juice
- 13/100 teaspoon poppy seeds
- 13/100 teaspoon salt
- 1 pinch black pepper
- 1 pinch garlic powder

Instructions

1. Combine all ingredients in a small microwave-safe bowl.
2. Heat mixture uncovered in the microwave for 1 to 1 1/2 minutes on HIGH until mixture boils rapidly.
3. Whisk well, cover and cool.

The Cheesecake Factory's Santa Fe Chicken Salad



Description

Lime dressing adds a cool zest to this Tex-Mex inspired marinated chicken dish. This copycat recipe serves twelve; prepare it for your next outdoor dinner party!

Serves: 12

Ingredients

- 6 chicken breast halves
- 1/2 cup teriyaki marinade
- 16 cup romaine and leaf lettuce
- 1 cup cilantro
- 2 15 ounce cans of black beans, rinsed
- 2 cans of whole kernel corn, drained
- 3 cup jack cheese, grated
- 3 cup toasted corn tortilla strips
- 3 cup diced seeded tomatoes

Instructions

1. Marinate chicken 1 hour in teriyaki marinade.
2. Broil and baste chicken approximately 15 minutes; cool, then cut into bite size pieces or shred.
3. Tear greens; add cilantro and 1 cup each of beans and corn. Dress with Lime [Dressing](#) (see notes).

Notes

Lime Dressing

1/2 teaspoon lime zest

2 tablespoons lime juice

1 tablespoon snipped cilantro

1/4 teaspoon salt

1 clove garlic, crushed

1/2 cup olive oil

Process until thick.

T.G.I. Friday's Sizzling Chicken and Cheese



Description

This restaurant favorite is quick and easy to make at home and tastes just like it does when you go out. Everyone loves chicken, so roll out this popular recipe for dinner tonight.

Ingredients

- 2 4-ounce chicken breasts
- 2 tablespoon olive oil
- 1 teaspoon garlic, chopped
- 1/2 cup Chihuahua cheese, shredded
- 2 slices American cheese
- Mashed potatoes
- 2 tablespoon garlic, chopped
- 2 tablespoon parsley, chopped
- 2 ounce olive oil
- 1 teaspoon red chiles, crushed
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 1 green pepper, julienned
- 1 red pepper, julienned
- 1 yellow onion, julienned

Instructions

1. Combine all marinade ingredients, including 2 tablespoons garlic, parsley, 2 ounces olive oil, red chiles, salt and pepper. Place chicken breasts in marinade and refrigerate for 2 to 4 hours.
2. Pound chicken breasts to even thickness.
3. Slice peppers and onions and saute in olive oil. Season with salt and pepper.
4. Saute chicken breasts in olive oil over medium heat; cook evenly on both sides to a golden brown color.

5. Heat cast iron skillet on burner over medium heat until very hot. Place mashed potatoes on top portion of skillet. Place cheeses on bottom portion of skillet and cover with pepper and onion medley. Add chicken to top of pepper and onion medley, resting on potatoes. Top with chopped parsley. Serve "sizzling."

Applebee's Broiled Salmon With Garlic Butter



Description

Applebee's has become one of the best restaurants around because of the quality of its food. Free copycat recipes let you replicate restaurant dishes in your own kitchen. Applebee's copycat recipes are always great, no matter the occasion.

Serves: 4

Cooking Time: 7 min

Ingredients

- 4 5-ounce salmon filets
- Melted butter, as needed
- Pepper, to taste
- Granulated garlic, to taste
- Salt, to taste
- Garlic butter, as needed

Instructions

1. Preheat skillet or grill to 550 degrees F. Brush raw salmon filets with melted butter. Do not reuse butter. Wash brush before using to dab with garlic butter before serving.
2. Shake/sprinkle salt, pepper and garlic over each side of the salmon. Place salmon in pan or on grill.
3. Cook fish approximately four minutes (varies with weight and thickness), turning halfway at two minutes on grill to achieve "diamond" grill marks.

4. Turn salmon over gently and cook approximately three minutes, turning halfway through.
5. Remove from heat and lightly dab top surface with garlic butter before serving.

Applebee's Classic Patty Melt



Description

Use free copycat recipes to discover the secrets professional chefs use to make delicious restaurant recipes. Find out what makes the great recipes at Applebee's taste so good with Applebee's copycat recipes.

Serves: 1

Ingredients

- 1 burger patty
- Salt, pepper and garlic powder, to taste
- Melted butter, as needed
- 2 pieces Italian bread
- 2 tablespoon mayonnaise with mustard and roasted garlic
- 2 slices Swiss cheese
- 2 slices Cheddar cheese
- 1/2 cup onions, sliced

Instructions

1. Season one side of the burger with salt, pepper and garlic. Place on grill or in broiler, seasoned side down. Then season the other side. Cook to desired doneness.
2. While burger is cooking, melt butter in fry pan on medium heat or in electric skillet set at 350 degrees F. Spread mayonnaise onto bread.
3. Drop bread, dry side down, onto melted pools and swirl to coat to avoid sticking and burning.

4. Cover one slice of bread with two slices of Swiss cheese and the other with two slices of Cheddar.
5. In a separate frying pan, melt butter and saute sliced onions. Season with salt, pepper and garlic while heating.
6. Place cooked burger patty on top of one cheese-topped slice of bread and the sauteed onions on the other.
7. Carefully close and cut sandwich. Serve with your favorite summer side dish.

27 Best Restaurant Copycat Recipes

eCookbook from www.RecipeLion.com

Included in this eCookbook

- 27 Restaurant Copycat Recipes, including:
 - Applebee's Bourbon Steak
 - Hard Rock Café Twisted Mac 'N Cheese
 - Chili's Boneless Buffalo Wings
 - Melting Pot Green Goddess Dip
 - Panera Tomato Mozzarella Salad

and more!