

33 Secret

# Copycat

Restaurant Recipes Vol.3



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[Reeni Pisano from Cinnamon Spice and Everything Nice](#)

## 33 Secret Restaurant Copycat Recipes: Volume III

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## Letter from the Editors

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Dear Cooking Enthusiast,

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 in the kitchen to try and create copycat versions 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.

So, here at RecipeLion, we have put together our third collection of the best copycat recipes so that other home cooks could have the joy of cooking a top secret recipe in their own home.

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.

Sincerely,

*The Editors of RecipeLion*

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## Appetizer Recipes

### [Copycat Applebee's Spinach Artichoke Dip](#)

By: [Katie Clark from Clarks Condensed](#)



You don't need to go out to eat in order to make your favorite restaurant recipes. You can make Copycat Applebee's Spinach Artichoke Dip yourself! This version of spinach and artichoke dip is creamy and not overloaded with artichokes. This is a great appetizer for a party. If you're feeling ambitious, you could make homemade crostinis (recipe provided below). If you don't feel like doing that extra step, serve with French bread or your favorite dipping ingredient.

#### **Ingredients**

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

#### Crostinis

- 1 loaf of French bread
- 1/4 cup olive or vegetable oil
- Italian seasoning
- Garlic powder

#### **Instructions**

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine all of the ingredients with a spoon until smooth. Place in an 8 × 8-inch glass dish, and baked for about 30 minutes.
3. For crostinis: Turn oven to broil. Cut thin slices of the French bread, and cut each of those slices in half. Brush both sides of each piece of bread with olive oil, and sprinkle Italian seasoning and garlic powder on both sides. Place in oven for 3 minutes, flip, and place in oven again for another 3 minutes

## Appetizer Recipes

### Olive Garden Breadsticks Knockoff

By: [Crystal from Mrs. Happy Homemaker](#)



The breadsticks they serve at Olive Garden are unforgettable. This Olive Garden Breadsticks Knockoff recipe is your best bet for getting that same great taste right in your own kitchen. With this easy copycat recipe, you can learn how to make that delicious breadstick dough, not to mention the buttery garlic topping that makes the Olive Garden appetizers a cut above the rest.

#### **Ingredients**

- 1.5 cups warm water
- 1 package active dry yeast or 2 1/4 teaspoons bread machine yeast
- 4 1/4 cups bread flour (use all-purpose if it's not available)
- 2 tablespoons unsalted butter, melted
- 2 tablespoons sugar
- 1 tablespoon salt

#### For the topping:

- 1 stick unsalted butter, melted
- 2 teaspoons garlic powder
- 1 teaspoons salt

#### **Instructions**

1. In your bread machine, add all the ingredients as instructed by your bread machine manufacturer. Usually, it's the liquids first, followed by seasonings, then flour – and very last you make a well in the flour and add the yeast.
2. Set your bread machine on the 'dough cycle'.
3. When the dough is done, pull off pieces of dough and roll into strips. Remember, they will get bigger after they have risen, so roll them out thinner than a typical breadstick to give them room to grow. Place on a greased baking sheet. Set in a warm, draft-free area and let rise 45 minutes.
4. Preheat your oven to 400 degrees F.
5. Bake for 12 to 15 minutes.
6. While the breadsticks are baking, combine the topping ingredients. As soon as the breadsticks come out of the oven, brush the topping all over the breadsticks – saturating them with the yummy buttery concoction. Let cool for a couple of minutes before serving.



## Appetizer Recipes

### 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.

## Appetizer Recipes

### Red Lobster Cheddar Bay Biscuits



#### **Description**

There isn't a soul on the planet that has 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.

## Appetizer Recipes

### 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 <sup>1</sup>/<sub>4</sub> cups baking mix
- <sup>2</sup>/<sub>3</sub> 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.

## Appetizer Recipes

### 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
- 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 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.

## Appetizer Recipes

### 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
- 1/2 teaspoon cayenne
- 2 teaspoons thyme
- salt and pepper, to taste
- 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.

## Sauces and Dressings

### 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.

## Sauces and Dressings

### 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 <sup>1</sup>/<sub>2</sub> cups granulated sugar
- <sup>1</sup>/<sub>3</sub> 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 <sup>1</sup>/<sub>2</sub> hours, stirring frequently as it will tend to stick.

## Sauces and Dressings

### T.G.I. Friday's Copycat 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 is a definite crowd-pleaser.

#### *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 cups brown sugar
- 2 beef bouillon cubes
- 4 tablespoons 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.



## Sauces and Dressings

### 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.

## Sauces and Dressings

### 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.

## Sauces and Dressings

### 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.

## Soups and Chili

### Olive Garden's Zuppa Toscana

By: [Reeni Pisano from Cinnamon Spice and Everything Nice](#)



Of all of the awesome copycat restaurant recipes out there, our favorites are often recipes from Olive Garden. The food is just so tasty and fresh, it's hard not to love their dishes. This recipe for Olive Garden's Zuppa Toscana is no different. Made with bacon, sausage, Russet potatoes and four cloves of garlic, this homemade soup recipe is incredibly flavorful and will quickly become one of your favorite appetizers to serve for dinner. Try it out tonight!

#### Ingredients

- 4 slices bacon, diced
- 1 pound hot Italian sausage, ground, or links with casings removed
- 1 large yellow onion, diced
- 4 cloves garlic, minced
- 4 cups chicken broth or stock
- 3 cups Russet potatoes, cubed
- Sea or kosher salt and fresh black pepper
- 2 loosely packed cups kale, in bite size pieces
- 1 cup heavy cream or 1 (14-ounce) can evaporated milk
- Parmesan cheese, grated, for serving

#### Instructions

1. In a large soup pot or sauce pan, cook bacon over medium until crispy. Add sausage and break it apart as it cooks. Once sausage is browned and crumbled, drain off the grease leaving a tablespoon or two to sauté the onion.
2. Push the sausage to the edges of the pot and add onion to center - sauté until translucent, then add garlic and sauté until fragrant.
3. Stir in broth and potatoes, season with 3/4 teaspoon salt and 1/4 teaspoon pepper, simmer for about 20 minute or until potatoes are tender.
4. Add kale and heavy cream or evaporated milk. Bring to a simmer. Taste and re-season as needed. Serve with Parmesan cheese and crusty bread.

## Soups and Chili

### 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.

## Soups and Chili

### 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.

## Soups and Chili

### 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 <sup>1</sup>/<sub>2</sub> cups finely chopped onions
- 2 tablespoons minced garlic
- 14 <sup>1</sup>/<sub>2</sub> ounces chicken broth
- 3 cups milk
- 1 teaspoon salt
- <sup>1</sup>/<sub>4</sub> 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.



## Soups and Chili

### 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 <sup>1</sup>/<sub>2</sub> pounds ground beef
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- 1 can onion soup
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- <sup>1</sup>/<sub>2</sub> 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.

## Soups and Chili

### 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 chilies, 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

## Main Dish Copycat Recipes

### Better than P.F. Chang's Mongolian Beef

By: [Reeni Pisano from Cinnamon Spice and Everything Nice](#)



The much loved dish from P.F. Chang's just got even better because now you can make it at home any time you want! With this easy copycat recipe for Better than P.F. Chang's Mongolian Beef, you can recreate the flavors of that delicious Asian dish in your own kitchen. Just a few simple ingredients go into this Mongolian beef recipe, proving that you don't need a ton of fancy flavors to make an incredible Chinese meal.

#### Ingredients

- 1 pound of flank steak
- 1/4 cup cornstarch
- vegetable oil, for serving and sautéing
- 1/2 teaspoon minced ginger
- 1 tablespoon minced garlic
- 1/2 cup soy sauce
- 1/2 cup water
- 1/2 cup dark brown sugar, not packed
- vegetable oil, for frying
- 2 large green onions, sliced on the diagonal into one-inch lengths
- cooked rice, for serving
- steamed broccoli, for serving

**Instructions**

1. Slice the flank steak against the grain into 1/4-inch thick, 1-inch long slices. Put the cornstarch in a wide, shallow bowl and coat the steak with the cornstarch. Set aside and allow the cornstarch to soak into the meat while you make the sauce.
2. Heat 2 teaspoons oil over medium-low heat in a wok or large cast-iron or stainless steel frying pan. Add the ginger and garlic, and sauté until fragrant - about 2 minutes, stirring often.
3. Add the soy sauce and water, then whisk in the brown sugar. Turn heat up to medium-high, bring to a boil and cook 2 to 3 minutes (not longer - the mixture will thicken up when you add it to the steak) whisking often. Remove to a bowl and set aside.
4. Add 1/2 to 3/4-inch oil to the same pan and heat over medium heat until the oil shimmers. You can test it by adding a piece of steak - it should sizzle and start cooking immediately.
5. Add the beef to the oil and cook for about two minutes turning the pieces over so they brown on both sides. Remove with a slotted spoon to a paper towel-lined plate.
6. Let oil cool down - then drain off.
7. Heat the same pan over medium heat and add the meat back in along with the sauce and green onions. Cook for 2 to 3 minutes, stirring to coat the meat all over with the sauce.
8. Remove the meat and leave the excess sauce behind. Serve over rice with broccoli, if desired.

## Main Dish Copycat Recipes

### 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.

## Main Dish Copycat Recipes

### 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
- $\frac{1}{2}$  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.

## Main Dish Copycat Recipes

### 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.



## Main Dish Copycat Recipes

### 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.

## Main Dish Copycat Recipes

### 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:
  - I. Spread 2 tablespoons sauce on top bun and then place 1/3 cup lettuce evenly over sauce.
  - II. On bottom bun, place one burger, then one slice of cheese, then another burger, and another slice of cheese.
  - III. Follow this with 3 onion slices and then 2 pickle slices.
  - IV. Finish with top bun.

## Main Dish Copycat Recipes

### 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.

## Main Dish Copycat Recipes

### 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
- $\frac{1}{4}$  cup Crystal Louisiana Hot Sauce
- Dash of ground pepper
- Dash of garlic powder
- $\frac{1}{2}$  cup all-purpose flour
- $\frac{1}{4}$  teaspoon paprika
- $\frac{1}{4}$  teaspoon cayenne pepper
- $\frac{1}{4}$  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.

## Main Dish Copycat Recipes

### 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.)

## Main Dish Copycat Recipes

### 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 <sup>1</sup>/<sub>2</sub> 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.

## Main Dish Copycat Recipes

### Macaroni Grill Insalata Florentine

#### *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.

## Copycat Dessert Recipes

### Chili's Copycat Chocolate Chip Paradise Pie

By: [Jamie from Jamie Cooks It Up!](#)



If you've ever had this decadent dessert from Chili's, you know it's simply heaven on a plate. This recipe for Chili's Copycat Chocolate Chip Paradise Pie is a simple copycat recipe for the best-loved restaurant dessert. Warm chocolate chip cookie bars filled with nuts and coconut are topped with creamy ice cream, then drizzled with chocolate syrup and caramel sauce. The whole thing practically melts in your mouth. It really is paradise in dessert form.

#### **Ingredients**

Chocolate Chip Cookie Bars:  
 3/4 cup butter, melted  
 1 1/2 cups brown sugar  
 3 eggs  
 3/4 teaspoon vanilla  
 1 1/2 cups flour  
 1/2 teaspoon baking powder  
 1/2 teaspoon salt

1/2 cup silvered almonds  
 1/2 cup coconut  
 1 cup milk chocolate chips

Toppings:  
 Vanilla Ice Cream  
 Chocolate Syrup  
 Caramel Ice Cream Topping

#### **Instructions**

1. Preheat oven to 325 degrees F.
2. Melt butter and pour it into your stand mixer or medium-sized mixing bowl. Add brown sugar and mix for about 30 seconds, or until they are well combined.
3. Add the eggs. Add vanilla and mix well.
4. In a separate bowl, combine flour, baking powder, and salt. Add the dry ingredients to your creamed mixture and mix for about 2 minutes, or until the batter is nice and smooth. The dough won't be as stiff as regular cookie dough.
5. Add almonds, coconut, and milk chocolate chips.
6. Spray a 9 × 13 inch pan with cooking spray and spread the batter evenly over it.
7. Bake for 35 to 40 minutes, or until a toothpick inserted into the middle comes out clean. Let the bars rest for about 10 minutes, then slice them into 12 squares. Top with vanilla ice cream, chocolate syrup, and caramel sauce.

## Copycat Dessert Recipes

### 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.

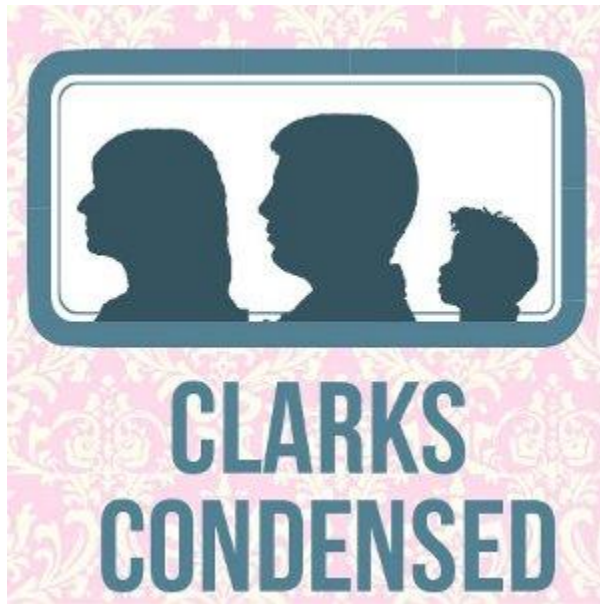
#### *Ingredients*

- 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.

Special Thanks to:



Jamie Cooks  
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