

COPYCAT

Recipes

DELICIOUS, QUICK, HEALTHY AND EASY TO FOLLOW
COOKBOOK FOR MAKING YOUR FAVORITE RESTAURANT
DISHES AT HOME. INCLUDING COOKING TECHNIQUES FOR
BEGINNERS FROM APPETIZERS TO DESSERTS.



EMILY BARREL

COPYCAT RECIPES

**DELICIOUS, QUICK, HEALTHY AND EASY TO
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INTRODUCTION

Dining out is one of our favorites stuffs to do. There's also something about dining out that makes dining all the more fun, whether alone or with friends. Catching up with friends, going out on a hot date, a fast drive through or celebrating a family occasion all revolve around food. Dining out, however, can be expensive, and time consuming. You may never think you can recreate the food you order at Pf Chang's, Panda Express or Pei Wei. Yeah, you 're going in there, standing in line for what seems to be an eternity, and then charging for the food you know is way overpriced. How if you could make traditional restaurant food from the comfort of your home! Yet what if all this hadn't to go through? Do not leave the house, do not wait in line, and do not waste money on expensive food — just the delicious taste of your favorite restaurant dishes and the assurance that you can replicate them in your kitchen whenever you wish. Think of all the money you will save, and waiting in line all the time lost. You can make delicious meals without leaving your own house, plus you'll know exactly what ingredients are being used. With simple copycat recipes from the most famous restaurants you can create your

favorite restaurant dishes at home! Before you know it you can start eating like a restaurant chef! And you'll save lots of time! The recipes chosen for this book are intended to tickle your taste buds just like their original counterpart. The best part about those recipes influenced by the restaurant is that you can tweak them to suit your own personal tastes. The recipe can involve grilling meat but instead, you can always bake it or cook it in a skillet. Want shrimps over beef or chicken, just turn with the ingredient you want. Don't like any vegetable, or the spiciness level? Only change the appropriate ingredients and you and your family will be delighted with the meal.

APPETIZER RECIPES

CPK BBQ Chicken Pizza Copycat

If you've ever been to California Pizza Kitchen, you're probably familiar with the joys of a healthy BBQ Chicken pizza. One of the first places to make truly special pizzas was California Pizza Kitchen. This pizza includes sauce with rice, cilantro, and barbecue. For freshness the recipe uses tangy gouda, creamy mozzarella and a strong dose of red onions and cilantro. We come across thinking it gives good ol' CPK a run for their money. If you're going to make your own pizza dough from scratch, just give yourself about 15 minutes to make this recipe. Usually, it takes at least an hour for the pizza dough to rise so prepare accordingly. When you want a pizza dough of good quality but don't feel like making it yourself, buy some from your nearest pizza parlor. Usually they sell dough by the pound and are pleased to give it to you! This BBQ chicken pizza is a cinch to make, in addition to that. The main ingredients are BBQ sauce, cheese, and shredded chicken and you bake this pizza for about 10 minutes.

Start to End: 35 minutes

Servings: 2

Ingredients

- Cooking spray
- 2 tablespoons freshly chopped cilantro
- ¼ medium red onion, thinly sliced
- 1 lb. refrigerated pizza dough, divided into 2 pieces
- 1 cup shredded mozzarella
- 2 cup cooked shredded chicken
- 1/3 cup shredded gouda
- ¾ cup barbecue sauce, divided
- Pinch crushed red pepper flakes (optional)

How to Make

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1. Oven preheat to 500 ° C. Line two large parchment paper baking sheets, and spray cooking grease. Stir the chicken together in a medium bowl and 1/4 cup barbecue sauce.
 2. Roll out the pizza dough into a wide circle on a lightly floured surface, then slip onto the prepared baking sheet. Top each pizza with 1/4 cup barbecue sauce, then half the chicken mixture, spread over an even layer and leave 1 "round the edge flat. Then add an even layer of mozzarella and red onion, then top with gouda.
 3. Sprinkle with crushed red pepper flakes if used. Bake until cheese is melty and dough is cooked through, 20 to 25 minutes.

Taco Bell Crunchwrap Supreme Copycat

Taco Bell hit the nail right on the head when the now iconic Crunchwrap was released in 2006. It's hard to believe but since it was launched, the Crunchwrap Supreme has been a staple of Taco Bell. It became a classic in no time; mixing a crispy shell with a crunchy core, being easy to eat on-the-go, and juggling with a hot and cold blend — plus, it's just delicious. It is an invention of genius, and it is super easy to produce. There are a few measures involved to get it perfect, but with your very own Crunchwrap Supreme, your diligence will be rewarded. Their brilliant idea was to incorporate three ideas into one portable package: nachos cheese sauce, pretty much every delicious aspect of a crispy ground beef taco, and a fluffy flour tortilla to tie it all together. Then, the entire thing is griddled like a quesadilla. Here's how to make one at home — and I'm not ashamed to say it's much better than the drive-through one you'd pick up.

Start to End: 45 minutes

Servings: 4

Ingredients

- 1 lb. ground beef
- ½ teaspoon ground cumin
- 2 cup shredded lettuce
- 1 cup chopped tomatoes
- 8 large flour tortillas
- ½ teaspoon ground paprika
- 1 cup sour cream
- 1 teaspoon chili powder
- ½ cup nacho cheese sauce
- 1 tablespoon vegetable oil
- 4 tostada shells
- Freshly ground black pepper

- 1 cup shredded Monterey Jack
 - Kosher salt
 - 1 cup shredded cheddar
-

How to Make

1. Combine ground beef and spices in a large non-stick skillet over medium heat, and season with salt and pepper. Cook, break up meat with a wooden spoon, for about 6 minutes, until no longer pink. Drain fat and wipe clean skillet.
2. Stack 4 large flour tortillas and place a shell of tostada in the middle. Trace around shell edges using a paring knife to cut 4 smaller circles of tortilla flour.
3. Create Crunchwraps: Add a ground beef scoop to the middle of remaining 4 broad flour tortillas, leaving a generous folding margin. Drizzle the cheese sauce over each, then top up with a tostada cup. Place sour cream over each shell, then add lettuce, tomato and cheeses on top. Place smaller flour tortilla cutouts on top and fold the edges of large tortilla tightly towards the bottom, making folds. Quickly invert crunchwraps in such a way that plates are on the bottom and remain together.
4. Heat oil in the same saucepan over medium heat. Add Crunchwrap seam-side down and cook for 3 minutes per side until tortilla is golden. Repeat with the remaining Crunchwraps.

Copycat Taco Bell Stackers

Taco Bell Tacos are fantastic tacos. With our recipe you can make Taco Bell tacos new to your family at any time. This meat may also be used as a topping for nachos, burritos inside and so much more. Using this recipe, enjoy your own Taco Bell tacos made at home in your own kitchen. Who's not afraid of the Taco Bell tacos? Crispy on the outside, a well-seasoned mixture of ground beef on the bottom, and then cool and refreshing lettuce and cheese on top of these. Do you want to make Taco Bell Taco Supreme yourself? Just add some sour cream and you're on your way to those delicious menu items from Taco Bell. This Taco Bell beef seasoned with taco is used in several different recipes. You can use the Taco Bell Mexican Pizza, and so many more Taco Bell products in your own Crunch Wraps. I don't add salt to this recipe, because it's an exact duplicate, but it's pretty similar. This recipe is salt-free, but be sure to add some extra salt if you wish. You may purchase their supermarket edition of the Taco Bell Taco Seasoning Mix 1 oz (6 Packets), however this one does not contain artificial flavors, colors, and is quite simple to create.

Start to End: 35 minutes

Servings: 4

Ingredients

- 1 tablespoon extra-virgin olive oil
- ½ teaspoon ground cumin
- 1 ½ cup nacho cheese sauce
- 1 teaspoon paprika
- 2 cup shredded cheddar
- 2 teaspoons chili powder
- Freshly ground black pepper
- 2 cloves garlic, minced
- 4 large flour tortillas

- 1 onion, chopped
- 1 lb. ground beef
- Kosher salt

How to Make

1. Heat oil in a large saucepan over medium heat. Add onion, and cook for 5 minutes, until soft. Add the garlic, then cook until it is fragrant. Stir in ground beef, split meat with a wooden spoon and cook for about 6 minutes until it is no longer pink. Drain out the fat.
2. Stir in herbs, and add salt and pepper to season.
3. Cover 1 side of each tortilla with a thin layer of nacho sauce, then top with ground beef and cheddar. To make quesadillas, fold the tortillas in half.
4. Heat over medium heat a big, non-stick skillet. Act one at a time, then add quesadillas. Cook for about 2 minutes, until golden (but not too crisp!). Flip the tortilla, and fold it into thirds immediately. Cook another 2 minutes per side. Repeat for extra quesadillas.

Copycat Olive Garden Breadsticks

One of the biggest reasons why anyone goes to Olive Garden is the Olive Garden Bread Sticks. Who isn't fond of these? Everyone loves bread sticks from the Olive Garden, these are so hard to resist hot and buttery. Here my version is a homemade recipe for the breadstick that is a little more hearty than what you get out of the restaurant. It can't top those buttery breadsticks. Their salads and soups go so well. I know the people who just go there for the breadsticks. Never be afraid, these can be recreated at home. This simple recipe for Copycat Olive Garden Breadsticks makes absolutely addictive buttery, garlic-scented and chewy breadsticks! Those still turn out to be completely smooth, fluffy and chewy and nobody can resist to the topping of garlic butter! And they are much better than Olive Gardens because they're made fresh from scratch! This is the ideal side dish for some of your favorite soups. And you simply can't go wrong with this classic dinner combo soup, salad and breadsticks.

Start to End: 25 minutes

Servings: 12

Ingredients

- 1 ½ cup warm water
- 2 tablespoons Butter, softened to room temperature
- 2 tablespoons butter, melted
- 2 tablespoons sugar
- 1 teaspoon garlic powder
- 4 cup flour, plus more for surface
- 1 (1/4-ounce) package active dry yeast
- 1 tablespoon kosher salt, plus more for finishing
- Marinara, for dipping

How to Make

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1. Combine water with yeast in a large pot, and set aside for 4-5 minutes until foamy. Stir in the flour, butter, sugar, and salt. Mix with a wooden spoon until all the ingredients are completely combined, forming a dough.
 2. Knead the dough till smoothly on a floured surface, around 3-5 minutes. Place on a large baking sheet sized parchment and cover with a kitchen towel. Lets go up for 45 minutes.
 3. Preheat the oven to 400 ° F in the mean time.
 4. Cut into 12 small balls of dough, knead, and stretch to around 8 inches long and 1 inch thick breadsticks. Place on a wide baking sheet lined with parchment and allow to rest for 10 minutes.
 5. Brush with sugar, and bake for 20 minutes, until golden.
 6. Brown the butter more melted and sprinkle with salt and garlic powder. Service.

Copycat Starbucks Bistro Box

Need a fast lunch or snack while you're on tour? Starbucks protein box may be the answer! Now at home you can make the recipe simple. Starbucks also added more food items to their menu. They have seasonal favourites that they carry back every year and their breakfast and lunch menus have grown as well. Some of the newer additions is that they sell packed lunches. They are perfectly portioned, and great for lunches or even a quick snack to grab and go. One of the boxes to fuel your body is the protein box packed full of nutritional ingredients. It includes dried cherries, almonds, three kinds of cheese, slices of apple, and crackers. The best thing about the package is that the right kind of nutrients without all the garbage will fill you up. When you're on the go and want to stop greasy fries and burgers, Starbucks' line of bistro boxes are the ideal solution. These are fresh, low calorie and usually include vegetables, fruits, and healthy sources of protein, such as nut butters. These DIY boxes will save you money and provide you with a balanced grab-and-go option during busy weeks to have a snack or light meal. Most people find Starbucks a place to have coffee, not a meal or a snack. Verily, most of the food items in Starbucks clock in with outrageously high calories and fat. Even, if you reach the store with an empty stomach, Starbucks can be quite the temptation. But their new bistro boxes stand apart from their crumb cakes and cake pops. We are lower in calories and a perfect choice for balanced snacks or a light lunch or dinner on the go.

Start to End: 15 minutes

Servings: 1

Ingredients

- ¼ cup almonds
- 1 whole wheat tortilla
- 1 cup Grapes

- 1 tablespoon mustard
- ½ cup spinach
- ¼ cup pickle chips
- 1 slice ham
- 1/3 cup carrots
- 1 slice cheddar

How to Make

1. In your container put almonds, carrots, grapes, and pickle chips.
2. Spread mustard over tortilla. Finish with the spinach, cheese, and ham. Roll in a pinwheel and slice into rings. Placed in jar.

Taco Bell Nacho Fries Bellgrande Copycat

What's better than making a fried French dish with Taco Bell? Of course being able to replicate it at home. These Taco Bell Nacho fries are your favorite new guilty pleasure.

Start to End: 1 hour 15 minutes

Servings: 6

Ingredients

- FOR FRIES
- 5 large russet potatoes, peeled and cut into thick strips
- 1 teaspoon garlic powder
- ½ teaspoon cayenne pepper
- 1 teaspoon kosher salt
- 1/2 teaspoon onion powder
- 1 tablespoon olive oil
- 1 teaspoon paprika
- FOR MEAT
- 1/2 teaspoon onion powder
- Kosher salt
- 1/2 teaspoon chili powder
- 1/2 lb. ground beef
- FOR CHEESE SAUCE
- 2 cups shredded cheddar cheese
- 1 jalapeño, seeds removed and minced
- 1 cup whole milk
- 3 tablespoons all-purpose flour
- 3 tablespoons butter
- Kosher salt
- FOR GARNISH
- 1 scallion, thinly sliced
- 1 tablespoon sour cream
- ¼ cup grape tomatoes, quartered

How to Make

1. Make fries: Preheat oven to 400 ° and toss wedges of potatoes into olive oil. Season with salt, garlic powder, paprika, cayenne, and onion powder and scatter over a large baking sheet in one even layer. Roast for 15 minutes, toss and roast for another 15 minutes, or until the potatoes are tender in the center and crisped outward.
2. Make beef: Combine beef with chili powder and onion powder in a medium heat skillet, and season with salt. Cook until there is no rosé left. Drain the fat and put away.
3. Create cheese sauce: Melt butter over medium heat in a medium sauce pan. Add the jalapeños and cook for 2 minutes, until fragrant. Add flour and cook for 2 minutes, until slightly darkened. Add milk and bring to a simmer, then whisk in cheese and let it thicken for another 3 to 5 minutes.
4. Assemble: Top fries in a shallow bowl with cheese sauce, beef and sour cream garnish, tomatoes and scallions.

Red Robin Fried Pickle Nickels Copycat

Want fried pickles? Red Robin Pickle Nickels are fried pickles which you just have to try. The fried pickles version of Red Robin goes oh so well with the Red Robin Campfire Sauce. If you're fortunate you're living near a Red Robin, home of the French bottomless fries! If not, you might need to take a trip to this stunning burger place. Red Robin makes lots of imaginative and entertaining food. This is a fun and festive place and has something for the whole family. The fried pickles are believed to have originated in the South. Fried foods were very common in the South because fried foods quickly cook, and there's no need to heat up ovens, or spend a lot of time cooking in a hot stove. Until the widespread use of air conditioning, many people in the South were looking for quick cooking methods, such as deep frying, to cook their food quickly. The first fried pickle recipe recorded was in 1960, and was fried in pancake batter for sweet pickles. This recipe was found in the tribune of Oakland. Some years later, fried pickles appeared at the Duchess Drive-Inn in Atkins, Arkansas. The recipe has evolved ever since and now fried pickles are served in many different restaurants. For their recipe, many places just use seasoned flour or cracker meal. If you never tried these fried pickles before, you'll note they 're using cornmeal as part of the breading process. The cornmeal does change the texture and prevents the fried pickles from being soggy like some might. This unfried version you'll love even more. Dill pickle spears are covered with crumbs and spices from the panko bread, then baked until crispy. Dip them in ranch dressing for an appetizer you won't forget soon.

Start to End: 40 minutes

Servings: 8

Ingredients

- 32 dill pickle slices

- ½ teaspoon salt
- ½ teaspoon cayenne pepper
- ½ cup panko bread crumbs
- ½ teaspoon garlic powder
- 1 tablespoon snipped fresh dill
- ½ cup all-purpose flour
- 2 large eggs, lightly beaten

How to Make

1. Oven preheat to 500 ° C. Let pickles stand on a paper towel until almost liquid is absorbed, approximately 15 minutes.
2. Meanwhile, the flour and salt are mixed in a shallow dish. Whisk the eggs, the pickle juice, cayenne and garlic powder in another shallow bowl. In a final, shallow dish, mix panko and dill.
3. Dip pickles to coat both sides in flour mixture; shake off excess. Dip in mixture of shells, then in mixture of crumbs, patting to help adhere to the coating. Switch in rimmed baking sheet to a greased wire rack.
4. Bake 20-25 minutes till golden brown and crispy.

Copycat Texas Roadhouse Rattlesnake Bites

Texas Roadhouse Rattlesnake Bites (Copycat) are addictive with jalapenos, kicked up fried cheese balls. Cheesy, crunchy appetizers bringing in the heat! These delicious Texas Roadhouse appetizers for parties or events are sure to be your new favorite Copycat Recipe. Move over Bang Bang Shrimp, there's a new recipe for spicy, crispy finger food in town. Easy fried classics like chicken wings, mozzarella sticks, and fries are also a success when it comes to the appetizers. But if you want to kick up a notch on your party food, you (and your guests) will love this real deal copy of a favorite app absolutely! These Texas Roadhouse Rattlesnake Bites are home-made salty, crispy and shockingly easy to replicate recipe. All you need is a fryer (a big pot or wok will work), and some ingredients. It doesn't take too long to get those spicy bites packed with cheese to a golden brown. If you haven't yet had a Texas Roadhouse Rattlesnake Bite, prepare to get your mind blown. Imagine the finest mozzarella sticks and rolling jalapeno poppers into bite-sized balls that are great for dipping. They are just the right amount of spicy and the melted cheese from the jack merely melts in your mouth. Such tasty little bites are good on their own but dipping sauces such as Ranch Dressing or Honey Mustard add a blast of flavor when cooling down the heat.

Start to End: 45 minutes

Servings: 6

Ingredients

- 1 cup all-purpose flour
- 1 clove garlic, minced
- 3 large eggs, beaten
- 2 jalapeños, minced
- kosher salt
- Freshly ground black pepper

- ½ teaspoon cayenne pepper
 - Ranch dressing, for serving
 - ½ teaspoon garlic powder
 - 1 teaspoon paprika
 - 1 cup shredded mozzarella
 - 1 cup plain bread crumbs
 - 1 cup Shredded Monterey Jack
 - Canola or vegetable oil, for frying
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How to Make

1. Line a broad, parchment-rimmed baking sheet. Blend cheeses, jalapeños, and garlic in a big cup.
2. Scoop into balls using a table spoon, then curl tightly. Place on the baking sheet and fry for at least 30 minutes until firm.
3. Dredging station: Add the flour and season with salt and pepper in a shallow dish. Place the eggs in yet another shallow cup. Put the bread crumbs, paprika, garlic powder, and cayenne into a third shallow dish. Combine to blend.
4. Turn the balls of frozen cheese into flour, then the eggs and then the crumbs of bread, repeated until they are all well powdered.
5. Heat 1/4 "of oil in a large, deep skillet over medium heat to shimmering. Fry the bites on all sides in batches until golden, about 3 minutes. Drain on towels made from cloth.
6. Serve ranch bites.

Costco Chicken Bake Copycat

This Costco Chicken Bake recipe tastes like the chicken bake you 'd order at Costco! A homemade dough is wrapped around grilled chicken pieces, cheese, bacon and a creamy dressing! Costco sells these Stromboli-style chicken bakes at their food courts and you can make them at home from scratch! The good thing is, you can mix and match and go with store bought dough or make it all homemade! At our house we roll and bake the dough but the dressing is store bought! Take shortcuts where ever you need to! As far as making chicken bakes at home, you can make your own grilled chicken pieces or even grate your own Italian cheese mix! You are the chef of the kitchen, and can measure what it will cost you. For that reason, homemade pizza dough is easier to make, then running to the store for me. You don't have to stand in line to get one anymore! Chunky chicken pieces tossed with bits of bacon and creamy Caesar sauce, wrapped stromboli-style in pizza dough — the sleeper hit of Costco's food court was steeped in mystery, until recently, and now you can actually make them at home.

Start to End: 1 hour

Servings: 6

Ingredients

- 1 teaspoon Italian seasoning
- ½ cup freshly grated Parmesan, plus more for sprinkling
- kosher salt
- 2 tablespoons extra-virgin olive oil, divided
- 1 lb. chicken breast
- 2 cups shredded mozzarella, plus more for sprinkling
- 1 lb. pizza dough
- Freshly ground black pepper
- 2 tablespoons chopped parsley
- 2 green onions, thinly sliced

- ¼ cup Caesar dressing
- Egg wash
- 1/2 lb. bacon

How to Make

1. Preheat the oven to 425 ° and line a parchment paper baking sheet.
2. Cook bacon until crispy, in a large skillet over medium heat. Drain on a towel-lined sheet of paper and then cut into small pieces. Wipe clean skillet.
3. Heat the olive oil to the same skillet over medium-high heat. Season with Italian seasoning, salt and pepper, on both sides of chicken breasts. Add chicken to skillet and cook on both sides, for 6 to 8 minutes, until golden. Remove from the skillet and let rest in small pieces for 5 minutes before chopping in.
4. Divide the dough into two pieces of pizza. Roll and stretch the pizza dough to about 1/4 "thickness on a lightly floured surface.
5. Spread half of the Caesar dressing onto pizza dough and top with half of each of the chicken, bacon, mozzarella, Parmesan and green onions.
6. Roll the dough into a large log of pizza. Repeat with remaining ingredients.
7. Move logs to the prepared baking sheet. Sprinkle with more cheese and Italian seasoning and brush with egg wash.
8. Bake for about 25 minutes until golden and the dough is cooked through.
9. Parsley garnish, then slice and serve warm.

Cheesecake Factory Avocado Egg Rolls

Cheesecake Factory Avocado Egg Rolls are the perfect fresh avocado and sun-dried tomato filled egg rolls with a bright cashew tamarind coriander dipping sauce you love in the restaurant! Without the restaurant price tag, Cheesecake Factory Avocado Egg Rolls Copycat is crunchy, crispy, and tasty made at home whenever you want. For any occasion these Avocado Rolls are perfect appetizers. They can be served at any occasion and satisfy a larger crowd.

Start to End: 30 minutes

Servings: 12

Ingredients

- Juice of 1 lime
- 3 tablespoons chopped sun-dried tomatoes
- Kosher salt
- 12 egg roll wrappers
- Few splashes hot sauce
- 1/3 cup sour cream
- 2 cloves garlic, minced
- Vegetable oil, for frying
- 1/4 cup Chopped red onion
- 3 avocados, diced
- 1/4 cup chopped fresh cilantro

How to Make

1. Stir avocados, red onion, sun-dried tomatoes, garlic, half the coriander and 1/2 lime juice in a large bowl, and season with salt.
2. Lay an egg roll wrapper in a diamond shape on a clean surface, and spoon two tablespoons (max) in the center

of the mixture. Fold up half of the bottom and fold tightly in the sides. Roll gently, then seal the fold with a few droplets of water. Repeat until it is all used up to fill.

3. Put enough oil in a wide skillet to reach 1 "up the side of the pan. Heat until it begins to bubble. Put egg rolls and fry until crispy, 1 minute per side. Move to a towel-lined sheet of paper.
4. Dip sauce: Stir sour cream, remaining lime juice, remaining cilantro, and hot sauce together in a small cup.
5. Serve the egg rolls with sauce to dip.

5.

Country Kitchen Old Fashioned Apple Crisp Copycat

You may be looking for an simple recipe to get an quick, crisp apple recipe. This is a wonderful dessert you can make and nothing in your oven beats the smell of a fresh, crisp apple baking. This is an old-fashioned Crisp apple. Using rolled oats, we will make a butter topping – the kind you'd want to make a cereal breakfast with. I like using baked apples for this recipe, as they seem to hold well up to the sun. Apples, sugar, a bit of cornstarch, vanilla and a squeeze of fresh lemon juice are used to fill it. And just ta-da! – a perfect apple crisp that your family would fall in love with. I like using some whipped cream or a vanilla ice cream scoop to serve mine up. It's even fine straight out of the oven, just plain and heavy.

Start to End: 1 hour 20 minutes

Servings: 8

Ingredients

- 1 cup packed brown sugar
- ½ cup butter, softened
- 4 cups chopped peeled apples
- 1 cup sugar
- 1 cup all-purpose flour
- 1 cup water
- Vanilla ice cream, optional
- ¾ cup rolled oats
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 2 tablespoons cornstarch

How to Make

1. Oven preheat to 350 ° C. Combine the first 4 ingredients into a large bowl. Cut butter till crumbly. Push half into 2-1/2-qt grated. Baking platter or a 9-in tray. Bakery square. Apples wrapped.
2. Combine the sugar, cornstarch, water and coffee into a medium saucepan. Bring to a boil; cook and stir for 2 minutes or until light and thick. Gasp apples down. Sprinkle with mixture remaining in the crumb.
3. Bake for 60-65 minutes, or until tender apples. Serve dry, with ice cream if you wish.

Copycat Chick-fil-A Chicken Sandwich

Move into any restaurant called Chick Fil A and it's hard not to feel content. Yeah, it may be the family-friendly vibe or the incredibly beautiful people working there, but the mouthwatering food they serve does not hurt a bit. How someone would visit one of the restaurants in the chain without having to pick up a Chick Fil A sandwich is beyond me. This recipe for Chick Fil A sandwich, which is simple to make, will please your whole family. Maybe the best thing now is that you can have this classic chicken sandwich any day you want. Don't miss this recipe for the Chick Fil A just because it needs bread. If you adopt the wet-hand / dry-hand breading method you will bread your chicken breasts without having your hands full of glop and your kitchen coated in flour. The wet-hand / dry-hand breading method requires at the end of the row three wide and shallows in a line and a cooking sheet. After removing from the marinade, using a bowl or plate to place the chicken in. Then, line up with seasoned flour in the bowl. Lastly put the chicken wire rack to rest on after they've been beaten. Using a shake off the excess marinade with one hand. Dredge the chicken with the other hand.

Start to End: 20 minutes

Servings: 1

Ingredients

- kosher salt
- 1 tablespoon powdered milk
- 2 cup peanut oil, for frying
- Pickles, for serving
- 2 tablespoons water
- ½ cup whole-wheat flour
- 2 boneless skinless chicken breasts
- Butter, for bread
- ¼ teaspoon baking soda

- Freshly ground black pepper
 - 1 teaspoon paprika
 - ¼ teaspoon dry mustard
 - 1 cup all-purpose flour
 - 2 Hamburger buns
 - 1 tablespoon confectioners' sugar
 - 1 large egg
 - ½ cup milk
-

How to Make

1. Whisk together the egg, milk, ½ teaspoon paprika, and water in a shallow baking dish. Whisk all flours, powdered milk, pastry sugar, baking soda, dry mustard and the remaining ½ teaspoon of paprika in another baking dish and season with salt and pepper. In a heavy-bottomed kettle, or cast iron skillet, heat about two inches of peanut oil to 325 degrees F. Slice pickle as the oil heats, and set aside.
2. Working in tons, dip chicken in the mixture of eggs, transform to paint, then dredge in the mixture of flour and shake off any excess. Using a candy thermometer to track oil temperature, fry the chicken in hot oil until golden brown, about 4 minutes. Drain on towels made from cloth.
3. Over medium fire, heat a large skillet. Place some butter on the cut side of the buns, then toast gently in the pan, buttered-side down. Spread grilled buns with more butter to assemble sandwiches, dip 2 pickle slices in jarred pickle juice to moisten, and put them on the bottom bun. End with one slice of fried chicken and rest of bun.

Rock Bottom Ball Park Soft Giant Pretzels Copycat

Experience the taste of Soft Giant Pretzels at home with this basic pretzel copycat recipe. These Copycat Pretzels are perfectly made, you 're going to love every chewy bite of the best pretzel recipe ever! Soft Giant Pretzels are sold everywhere in shopping malls and airports. I don't know but I find Soft Giant Pretzels irresistible. It is really the best recipe for pretzels ever! These pretzels take you back in time to those Saturdays with your friends at the mall with just one bite. Now with this copycat soft pretzel recipe you can make those timeless pretzels at home. And, thank you so much Adrienne for this one! And if you love pretzels, try my homemade Ranch Pretzels too!

Start to End: 30minutes

Servings: 8

Ingredients

- 3 cups all-purpose flour
- 1 cup plus 2 tablespoons water (70° to 80°)
- 2 quarts water
- Coarse salt
- 1-1/2 teaspoons active dry yeast
- 1/2 cup baking soda
- 3 tablespoons brown sugar

How to Make

1. Place the first 4 ingredients into the bread machine tray, in the manufacturer's suggested order. Use the dough setting (check the dough for 5 minutes after mixing; add 1 to 2 table spoons of water or flour if necessary).
2. When the process is complete, transform the dough onto a lightly floured surface. The dough is broken down into

eight balls. Roll out into a box of 20 in. Rope; type of pretzel.

3. Preheat oven to 425 ° C. Bring the water in a big saucepan and baking soda to a boil. Drop the pretzels into boiling water, 2 at a time; boil for 10-15 seconds. Replace with a slotted spoon; drain onto paper towels.
4. Place the pretzels on greased baking sheets. Bake till golden brown, for 8-10 minutes. Spritz or spray-brush, softly. Sprinkle with salt and.

Copycat Red Lobster Fried Oysters

That makes a good batter. We tried the Onion Rings batter, and Mushrooms. It quickly became our favorite batter.

Start to End: 1hour 10minutes

Servings: 12

Ingredients

- 4 slices white bread
- 2 tablespoons chopped sweet onion
- 1 garlic clove, minced
- 1/8 teaspoon salt
- 1 dozen fresh oysters in the shell, scrubbed
- 2 cups heavy whipping cream
- 3 ounces tasso ham or fully cooked chorizo, finely chopped (about 1/2 cup)
- Salt and pepper to taste
- 1/8 teaspoon pepper
- 1 to 2 dashes Louisiana-style hot sauce
- 1/4 cup butter, melted

How to Make

1. Oven preheat to 300 ° C. Place the bread on an ungreased baking sheet; bake on each side for 8-10 minutes or until lightly browned. Break the bread into small pieces; place it in a processor for food. Pulse until crumbs become coarse. Shift into a tub. Attach the melted butter, salt and pepper; mix to shake.
2. Cook ham over medium heat over a large skillet until lightly browned, stirring occasionally. Add garlic and onion; cook and stir for 1-2 minutes, or until tender. Stir in

some milk. Bring to a boil; cook, stirring periodically, until the liquid is halved. Adjust the hot sauce to taste; season with salt and pepper. Hold on warm.

3. Increase the temperature on the oven to 350 °. Shuck oysters, with half-shell oysters remaining. Arrange in a shallow baking pan over a rack; sprinkle with crumbs of bread. Bake for 8-10 minutes, or until golden brown topping and plump oysters. Top with sauce immediately before serving.

Copycat Buffalo Wild Wings Ultimate Nachos

You can make your Nachos extra sweet, like the ultimate Nachos from Buffalo Wild Wings. Nachos are wonderful, these nachos, guacamole, sour cream, peppers, olives can be added to all sorts of toppings, well you get the idea.

Start to End: 35minutes

Servings: 12

Ingredients

- 1 envelope taco seasoning
- 1 pound ground beef
- 1 jar (15-1/2 ounces) salsa con queso dip
- 1/2 cup sour cream
- 2 plum tomatoes, chopped
- 1/4 cup minced fresh chives, optional
- 1 package (13 ounces) tortilla chips
- 1 cup refried beans
- 3/4 cup water

How to Make

1. Oven preheat to 350 ° C. Cook and crumble beef in a large skillet over medium heat, 5-7 minutes, until no longer pink; rinse. Stir in water and taco seasoning; bring to a boil. Reduce heat ; simmer, uncovered, stirring periodically, for about 5 minutes, until thick.
2. In a 13x9-in unfed. Baking pan, layer one third of each of these: chips, beans, beef mixture and cheese dip. Repeat twice on walls.
3. Bake , uncovered, for 10-15 minutes until heated through. Top with chives and tomatoes; immediately serve with

sour cream on the side.

California Pizza Kitchen Spinach Artichoke Dip Copycat

Start to End: 1hour 30minutes

Servings: 16

Ingredients

- 8 ounces fresh mozzarella cheese, cubed
- 1-1/2 cups shredded Asiago cheese
- 6 ounces cream cheese, softened and cubed
- 2 tablespoons mayonnaise
- 1/3 cup shredded provolone cheese
- Assorted crackers
- 1/3 cup minced fresh basil
- ¼ cup finely chopped red onion
- 1 jar (6-1/2 ounces) marinated quartered artichoke hearts
- 2 garlic cloves, minced
- 1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
- 1 jar (12 ounces) roasted sweet red peppers
- 1 cup crumbled feta cheese

How to Make

1. Drain peppers, reserving 1 tablespoon liquid; chop peppers. Drain artichokes, reserving 2 tablespoons liquid; coarsely chop artichokes.
2. In a 3-qt. slow cooker coated with cooking spray, combine spinach, cheeses, basil, onion, mayonnaise, garlic,

artichoke hearts and peppers. Stir in reserved pepper and artichoke liquids. Cook, covered, on high 2 hours.

3. Stir dip; cook, covered, until cheese is melted, 30-60 minutes longer. Stir before serving; serve with crackers.

Maggiano's Little Italy Bruschetta Bar Tour Feta Bruschetta Copycat

This recipe also includes Copycat Feta Bruschetta. The simplest thing to do, happens to be Feta Bruschetta Copycat. Just evaporate the liquid to create a thicker sauce.

When you drizzle the glaze onto the bruschetta, it's likely you will be able to make a mess. But the best part could probably be making a mess. The dish takes from bland to interesting.

Start to End: 30 minutes

Servings: 10

Ingredients

- ¼ cup olive oil
- 1 tablespoon minced fresh basil or 1 teaspoon dried basil
- 1 package (4 ounces) crumbled feta cheese
- 10 slices French bread (1 inch thick)
- ¼ cup butter, melted
- 2 to 3 garlic cloves, minced

How to Make

1. Combine butter and oil in a small bowl; brown on both sides of bread. Place on a tray to bake. Bake for 8-10 minutes at 350 °, or until lightly browned on top.
2. Combine the basil, garlic and feta cheese; scatter over toast. Top on tomatoes. Bake longer than 8-10 minutes, or until heated through. Warmly serve.

Benihana Spicy Edamame Copycat

This spicy recipe for edamame is delicious quickly, healthily, and addictively. Edamame is filled with healthy carbohydrates, calcium, fiber and. Preparation is also super simple and fun to eat.

Start to End: 20 minutes

Servings: 6

Ingredients

- 2 teaspoons kosher salt
- 1 package (16 ounces) frozen edamame pods
- 3/4 teaspoon ground ginger
- 1/4 teaspoon crushed red pepper flakes
- 1/2 teaspoon garlic powder

How to Make

In a large saucepan, put the edamame and cover with water. Take to simmer. Cover and cook for 4-5 minutes, until tender; drain. Shift to big tub. Add seasonings; swirl to cover.

BJ's Restaurant & Brewhouse Crisp Potato Skins

Copycat

Start to End: 30 minutes

Servings: 8

Ingredients

- 2 green onions, chopped
- 1/2 teaspoon salt
- 2 tablespoons butter, melted
- 2 large baking potatoes
- Sour cream
- 3 bacon strips, cooked and crumbled
- 2 teaspoons minced fresh rosemary or 1/2 teaspoon dried rosemary, crushed
- 1/2 teaspoon pepper
- 1 cup shredded cheddar cheese

How to Make

1. Split each potato into four wedges, lengthwise. Cut the white part out, and leave 1/4 in. Skins on potatoes. Place the skins on a secure plate for microwave use. Microwave on high for 8-10 minutes, uncovered, or until tender. Combine butter, rosemary, salt and pepper; brush over the skins of the potato on both sides.
2. Grill potatoes, skin side up, uncovered, for 2-3 minutes over intense medium heat, or until lightly browned. Turn the potatoes over indirect heat and place them; grill 2 minutes longer. Top on cheese. Cover and grill for

another 2-3 minutes, or until cheese is melted. Sprinkle with the onions and bacon. Serve with crème fraîche.

The Cheesecake Factory Fried Macaroni and Cheese Copycat

Fried Macaroni and Cheese from The Cheesecake Factory are among my favorite items. This Cat Cheesecake Factory Replica Fried Macaroni and Cheese Recipe taste exactly like those you get when you're at the Cheesecake Factory. This fried mac and cheese ball recipe is the perfect recipe for a great home-style restaurant meal anytime you want it. This recipe for fried mac and cheese balls tastes like what you get at The Cheesecake Factory. And boy, they are delicious! These Fried Mac and Cheese balls are better made from homemade mac and cheese, but if you're in a hurry you can make them with a mac and cheese box if you need them. There are only a few ingredients you need to make this beautiful recipe for mac and cheese cup. You will already have most of these in your pantry! If you already have a lot of homemade marinara sauce, you can also use it to make them instead of using jarred pasta sauce..

Start to End: 1 hour

Servings: 20

Ingredients

- Oil for deep-fat frying
- 1 cup heavy whipping cream
- 2 cups shredded cheddar cheese
- 2 cup all-purpose flour
- 20 uncooked jumbo pasta shells
- 2 cups uncooked small pasta shells

- 1 package (16 ounces) Velveeta, cubed
- 3/4 cup grated Parmesan cheese, divided
- 1-1/4 cups 2% milk, divided
- 2 tablespoons butter
- 2 cups panko bread crumbs
- 1/2 large eggs

How to Make

1. For al dente, cook pastas separately according to package directions; drain. Meanwhile, melt butter over low heat in a large saucepan. Add Velveeta, Cheddar cheese, Parmesan cheese, milk and 1/4 cup. Cook and mix until combined, over low heat. Take off fire.
2. Combine small pasta shells and half of the cheese mixture into another large saucepan; set aside. Stir 1 cup of milk into remaining cheese mixture for dipping sauce; keep warm.
3. Whisk the eggs in a shallow bowl of leftover milk. Mix the bread crumbs and remaining Parmesan cheese in another shallow bowl. Place the flour in a shallow, third dish. Fill with scant 1/4 cup pasta mixture on each large shell. Dip both sides in flour to coat; shake off the excess. Dip in a mixture of eggs, then in a mixture of bread crumbs, patting to help adhere to the coating.
4. Heat oil to 375 ° in an electric skillet, or deep fryer. Fry eggs, a few at a time, on each side for 1-2 minutes, or until deep golden brown. Drain on towels made from cloth. Serve with sauce to dip.

BREAKFAST AND BRUNCH

Starbucks Chia Latte Copycat

Typically chai lattes are made from sugar, milk, and black tea with chai spices like cinnamon, cardamom, black pepper, ginger, cloves, and star anise. Most of the chai tea bags should have a combination of those spices in it so you should be fine as long as you get that sort of tea. Chai tea bags also have additional flavors specified in them, such as vanilla.

If we had it our way, chai lattes would dominate over lattes made of pumpkin spice. The moist and delicious tea is full of spices and steamed milk, making it the coziest drink ever. The best thing to drink on a decent book in midwinter.

You can always sprout your own milk if you don't own a milk frother! There are a few choices to try but we think it's safer to use an immersion blender. You 're going to get the most cream, and you're going to be able to blend it right in the pan you just warmed up your milk in. If an immersion blender isn't an choice, use a French press too! Pour in and pump your steamed milk until it's warm and foamy. For whole milk this works outstandingly well. Don't fill more than a quarter of the French press full, or it'll spill out!

What milk is the best to use?

All-milk is the best kind of milk for frothing. With tight little holes it foams up the best and retains the best of its shape. Almond or oat milk can still be used as a dairy-free alternative, but they just won't foam as well. For all three forms, and particularly for oat and almond milk, an immersion blender is your best alternative.

How long is the chai going to last for?

The chai concentrate will remain in the fridge for up to a week. Reheat, or hold cold, before adding your steamed milk and serving over ice!

Start to End: 35 minutes

Servings: 5

Ingredients

- Ground cardamom, for garnish
- 2 cinnamon sticks
- 1 star anise
- 6 cardamom pods
- 1/3 cup packed brown sugar
- Ground cinnamon, for garnish
- 4 cups whole milk
- 6 black tea bags
- 2 tablespoons whole cloves
- 1 tablespoon black peppercorns
- 1 (1") piece fresh ginger, thinly sliced
- 4 cups water
- 1 tablespoon pure vanilla extract

How to Make

1. Bring the spices, sugar and water to a boil in a small pot over medium heat. Reduce heat, and allow to cook for 5 minutes.
2. Bring the mixture back to a boil, then add the vanilla and tea bags and remove from heat. Cover for 10 minutes and allow to steep. Then strain tea bags and discard spices.
3. Bring the milk to a simmer in a medium pot over medium heat. Turn off heat, and use a froth milk immersion blender.
4. Pour 3/4 cup chai tea and 1/2 cup warm milk into each mug, changing amounts according to preferences. Round off each mug with milk foam and cinnamon and cardamom sprinkled on the top.

Taco Bell Breakfast Crunchwrap Supreme Copycat

Taco Bell Breakfast Crunch Wrap is the thing you have to try on Taco Bell Breakfast. Part of the breakfast quesadilla, part of the heaven of breakfast, it may all be yours. I had hoped they would bring this back for years and years, I always wished they would bring the taco back. Instead, they're having a tasty Crunch Wrap breakfast now, try one and you're not going to be disappointed.

These come in two ways, you can either get them with bacon or sausage. Personally, I love the Taco Bell Crunch Wrap in Bacon Breakfast. If you don't eat meat, without the meat, you might make one.

You'll find crispy hash browns, bacon or sausage, cheese and some Taco Bell sauce inside of this Crunch Wrap. A tortilla of flour is wrapped and cooked on a griddle until the tortilla just starts browning. These aromas go together so well, you won't be disappointed.

You may be able to do many at once when you make these at home so you can heat them up and heat them up before you get to work. I love cooking a few meals over the weekends so I can save some money over the week as I don't have to eat out. If you need to make a morning stop and have breakfast I guarantee this is a place you'll want to have breakfast.

I suggest you do a batch of Taco Bell sauce for this recipe. The sauce is easy to make and will stay in your fridge for about two weeks. You can either make browns of homemade hash or you can buy brown patties of frozen hash and cook them. Personally, I think the loose homemade hash browns are a better choice because in the tortilla, you can spread them. For this recipe I like to bake my bacon too. If you don't want to, you might want to use some real bacon bits.

Start to End: 1 hour

Servings: 4

Ingredients

- FOR THE CRUNCHWRAP
- 1 cup Shredded Monterey Jack
- 1 tablespoon whole milk
- 1 tablespoon butter
- 4 large flour tortillas
- kosher salt
- 1 cup shredded Cheddar
- 6 slices cooked bacon, chopped
- Freshly ground black pepper
- 4 frozen hash brown patties
- 5 large eggs
- 2 tablespoon finely chopped chives
- Vegetable oil, for pan
- FOR THE CREAMY JALAPEÑO SAUCE
- Juice of 1/2 lime
- 1/3 cup sour cream
- kosher salt
- Freshly ground black pepper
- 1/4 teaspoon paprika
- 1 jalapeño, minced

How to Make

1. Bake frozen brown hash patties as per box instructions.
2. Create smooth jalapeño sauce: Whisk sour cream, lime juice, jalapeño and paprika together in a small bowl and then season with salt and pepper. Deposit back.
3. In the meantime, make scrambled eggs: Mix eggs and milk in a wide bowl and whisk until smooth. Melt butter over medium heat in a medium non-stick saucepan. Pour the mixture into the pan with the eggs. Let set then

slightly decrease heat to medium-low. Drag the eggs to create curds, using a spatula or wooden spoon. Season with salt and pepper, when the eggs are almost cooked to your taste. Fold in the chives and heat out.

4. Crunchwrap assembly: spread the jalapeño salsa to the middle of each tortilla flour, then top each with a brown patty hash, scrambled eggs, bacon, cheddar and Monterey Jack. Fold tortillas around the bottom, and make folds. Rapidly invert crunchwraps after closing, so that the pleats are on the bottom and they remain together.
5. Cook crunchwraps: Heat up a very thin layer of vegetable oil in a medium nonstick pan over medium heat. Working one at a time, add seam-side down crunchwrap and cook until tortilla is golden on the edges, for 3 to 5 minutes. Flip the crunchwrap and cook for 3 to 5 minutes, until the other side is golden.
6. Repeat with Crunchwraps left. Cut each in half, and warmly serve.

Olive Garden Smoked Mozzarella Fondue Copycat

Start to End: 30 minutes

Servings: 6

Ingredients

- 1 cup smoked mozzarella
- ½ cup freshly grated Parmesan
- 1 small tomato, chopped
- ¼ teaspoon red pepper flakes
- ½ tablespoon Italian seasoning
- 8 ounce cream cheese, softened to room temperature
- 1 cup provolone
- 1 tbsp. parsley, finely chopped
- Freshly ground black pepper
- ½ tablespoon dried thyme
- kosher salt

How to Make

1. Oven preheat to 350o F.
2. Combine the cream cheese, cheese , sour cream, thyme, Italian seasoning and red pepper flakes in a large bowl. Stir until smooth and fully combined. Season with pepper and salt.
3. Move the cheese mixture to a small saucepan. Bake for about 20-25 minutes, until cheese bubbles. Broil if you wish.
4. Garnish with parsley and tomato, and serve with baguette.

Disney Tonga Toast Copycat

This iconic toast from Disney's Kona Cafe was every kid's mouth-watering fantasy that has ever visited Disney and tasted the Tonga Toast's marvel. Finally, we are bringing you our own version of the dish you can make in your kitchen. The Tonga Toast is basically a chunk of deep-fried, banana-stuffed toast suggested with cinnamon. It is made by tucking bananas into thick slices of sourdough Pullman bread, dunking in eggwash the stuffed bread, frying deeply, and then cinnamon sugar coating. In the early beginning Disney chefs attempted to fill the toast with marinated peaches, slices of mango and other fruits. Eventually, though, bananas won out and the rest is culinary history.

Start to End: 30 minutes

Servings: 4

Ingredients

For The Strawberry Compote:

- 1 teaspoon pure vanilla extract
- 1 tablespoon lemon juice
- 3 tablespoons sugar
- 1 1/2 cup chopped strawberries

For The Toast:

- 1 tablespoon sugar
- 1 teaspoon cinnamon
- 1 cup cinnamon sugar
- Maple syrup, for serving
- 4 large eggs
- 1 cup heavy cream
- Vegetable oil, for frying
- 1 teaspoon pure vanilla extract
- sliced strawberries, for serving

- 1 loaf white bread, unsliced
- 2 Bananas, sliced

How to Make

1. Make strawberry compote: Combine strawberries, sugar, lemon juice and vanilla in a small skillet over medium heat. Bring the mixture to a boil and cook until the strawberries start breaking down and the mixture has slightly thickened, around 5 minutes. Remove from heat and pound the compote gently with a fork (or potato masher) behind.
2. Slice the bread into 3 to 4 pieces, very thick. Use a knife to make a slit in one side of the toast, then stuff slices of banana into the toast. Repeat with pieces of bread and bananas left over.
3. Whisk the eggs, milk, sugar, cinnamon and vanilla together in a medium bowl. Dunk each stuffed slice into the mixture of batters, tossing all sides to cover.
4. Pour 1/4 "of vegetable oil over medium heat into skillet and heat up. When the oil is hot, add the battered bread and cook around for about 2 minutes per side until crispy and golden all over.
5. Drain toast on a wire rack, quickly. Pour cinnamon sugar in a large, shallow bowl, then gently shake off excess oil from warm toast, and toss into cinnamon sugar.
6. Garnish with fresh strawberries, and serve with maple syrup and strawberry compote.

Red Lobster Crab Alfredo Copycat

Red Lobster Crab Alfredo was a popular recipe at the restaurant for many years. With this simple copycat recipe you can recreate this delicious seafood pasta dish yourself. Red Lobster is known for lots of menu items everyone likes. But the one which stands out from the rest is the alfredo crab. The sauce is thick and creamy and the crab is cooked to perfection every time. If you're a fan of pasta, the dish is a must!

Start to End: 25 minutes

Servings: 4

Ingredients

- 1 tablespoon Old Bay, plus more for sprinkling
- 2 tablespoons freshly chopped parsley, plus more for garnish
- 1 lb. lump crab meat
- 3 cloves garlic, minced
- 3 tablespoons all-purpose flour
- Juice of ½ lemon
- Freshly ground black pepper
- 12 ounce fettuccine or linguine
- 1 cup heavy cream
- 1 cup low-sodium chicken broth
- 1 1/2 cup freshly grated Parmesan, plus more for garnish
- kosher salt
- 3 tablespoons butter

How to Make

1. Cook linguine according to package directions in a large pot of salted boiling water, until al dente. Drain, and get back to the bath.
2. Melt butter in a large skillet over medium heat. Add garlic and cook for 1 minute until it is fragrant, then add flour and stir until golden. Pour over strong chicken broth and cream and boil for 3 minutes until full. Add Parmesan, and let it melt for two minutes.
3. Season with Old Bay, salt, pepper. Attach the parsley and crab meat and whisk until coated, then attach the linguine and swirl until combined.
4. Squeeze with lemon and garnish with parsley, Old Bay and Parm.

Waffle House's Waffles Copycat

Homemade waffles are a great breakfast treat for the family to make them. Waffles aren't hard to produce. A batch of homemade waffles can be put together easily. A waffle iron is an element you'll need for this recipe. You may want to use an electric waffle iron, they're easy to use and always have ready light on them so you'll know when it's heated up to the right temperature for cooking. If you want to make those big fluffy waffles you may want to invest in a waffle iron from Belgium. Otherwise, a plain old non-stick, handmade waffle iron would do. I have a WMR-CA Round Classic Waffle Maker style like Cuisinart. I like it's small, lightweight and it's doing the job.

Start to End: 30 minutes

Servings: 10

Ingredients

- 2 large eggs, separated
- 1 cup butter, melted
- 3-1/2 teaspoons baking powder
- 2 cups all-purpose flour
- Sliced fresh strawberries or syrup
- 1-1/2 cups whole milk
- 1 teaspoon vanilla extract
- 3/4 cup sugar

How to Make

1. Combine flour , sugar, and baking powder together in a dish. Beat egg yolks lightly in another bowl. Stir in milk,

butter and vanilla; stir well. Only whisk in dry ingredients until mixed. Beat the egg whites until the peaks are stiff; fold into batter.

2. Bake according to the manufacturer's directions in a preheated waffle iron until golden brown. Serve with sugar or Strawberries

Cocos' Santa Fe Quiche Copycat

Start to End: 1 hour

Servings: 6

Ingredients

- 3 large eggs, beaten
- 1 pastry shell (9 inches), unbaked
- 1/4 teaspoon pepper
- 1 can (2-1/4 ounces) sliced ripe olives, drained
- 1 cup shredded Monterey Jack cheese
- 1-1/2 cups half-and-half cream
- 1 teaspoon salt
- 1 teaspoon chili powder
- 1 tablespoon all-purpose flour
- 1 cup shredded cheddar cheese
- 1 can (4 ounces) chopped green chiles, well drained

How to

Make

1. Sprinkle chili powder over crust's inside. Mix the cheeses with the flour and put them in the crust.
2. Mix the whites, milk, chiles, olives, salt and pepper together. Sprinkle over cheese.
3. Bake for 45-55 minutes at 325 °, or until clean comes out a knife inserted in the middle. Cool for 10 minutes, before the wedges are removed.

Burger King's French Toast Sticks Copycat

Burger King French toast sticks are so delicious and accidentally vegan! They 're like crispy and dry, stick-shaped cinnamon donuts and dunked in maple syrup. This Burger King French toast stick recipe makes the perfect vegan brunch and will satisfy your sweet tooth for sure!

Ingredients

- 6 slices day-old Texas toast
- 4 large eggs
- 1 cup 2% milk
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- 1/4 to 1/2 teaspoon ground cinnamon
- 1 cup crushed cornflakes, optional
- Confectioners' sugar, optional
- Maple syrup

How to Make

1. Cut each piece of bread into thirds; place in an ungreased 13x9-in. dish. In a large bowl, whisk the eggs, milk, sugar, vanilla and cinnamon. Pour over bread; soak for 2 minutes, turning once. If desired, coat bread with cornflake crumbs on all sides.
2. Place in a greased 15x10x1-in. baking pan. Freeze until firm, about 45 minutes. Transfer to an airtight freezer

container and store in the freezer.

3. To use frozen French toast sticks: Place desired number on a greased baking sheet. Bake at 425° for 8 minutes. Turn; bake 10-12 minutes longer or until golden brown. Sprinkle with confectioners' sugar if desired. Serve with syrup.
4. Bake, uncovered, 1 to 1-1/4 hours or until a thermometer reads 160°, covering loosely with foil if needed to prevent overbrowning. Carefully loosen sides from pan with a knife; remove rim from pan. Let stand 20 minutes.

Dennys' Ham and Cheese Omelette Copycat

Did you know you can make your own copycat cheese omelette copycat Over My Hammy at home? It's great to eat for breakfast, lunch, or dinner – it doesn't matter which meal you choose. This Cheese omelette copycat combines sourdough bread, ham, scrambled eggs, and American and Swiss cheese.

Start to End: 20minutes

Servings: 1

Ingredients

- 1 tablespoon butter
- 3 eggs
- 3 tablespoons water
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- ½ cup cubed fully cooked ham
- 1/4 cup shredded Swiss cheese

How to Make

1. In a small nonstick skillet, melt butter over medium-high heat. Whisk the eggs, water, salt and pepper. Add egg mixture to skillet (mixture should set immediately at edges).
2. As eggs set, push cooked edges toward the center, letting uncooked portion flow underneath. When the eggs are set, place ham on one side and sprinkle with cheese; fold other side over filling. Slide omelet onto a plate.

SALADS AND DRESSING

Panera Strawberry Dressing Copycat

This recipe makes more than you'll need for the strawberry salad, so save it for salads throughout the week, or use it as a delicious dip!

Start to End: 10 minutes

Servings: 6

Ingredients

For The Dressing:

- ½ cup strawberries, halved
- 3 tablespoons apple cider vinegar
- 1 tablespoon honey
- 1/3 cup extra-virgin olive oil
- ¼ teaspoon poppy seeds

For The Salad:

- 8 ounce baby spinach
- 1 cup strawberries, hulled and sliced
- 1/3 cup crumbled feta
- 1/3 cup sliced, toasted almonds

How to Make

1. Make dressing: To a food processor, add strawberries, vinegar, and honey and blend until smooth. Pour in olive oil and blend until emulsified. Add poppy seeds and blend 1 second more.
2. To a serving bowl, add spinach, sliced strawberries, feta, and toasted almonds. Toss with dressing and serve immediately.

Copycat Applebee Mandarin Salad

This salad is fresh and full of crunchy ramen, sweet mandarins, and crisp cabbage. It's our favorite salad to bring along to any potluck, and what we make when we need an easy lunch. Of all our chicken salad recipes, this is at the top of our list.

When it comes to the noodles, buy the cheap, dried stuff—not the fresh noodles that come refrigerated. Broken up, the crunchy, wavy noodles act as croutons. The almonds can be easily swapped for cashews or roasted peanuts. Leftover rotisserie chicken works wonderfully for this recipe, but if you have chicken breasts on hand, follow our easy guide to poaching chicken.

Start to End: 20 minutes

Servings: 8

Ingredients

For The Salad:

- 2 cup shredded chicken
- ½ cup jarred mandarin oranges, drained
- 3 cup shredded lettuce
- ½ cup shredded carrot
- ¼ cup sliced almonds
- 2 cup shredded red cabbage
- 1 instant ramen packet, crushed (flavor packet discarded)
- 1/3 cup sliced green onions

For The Dressing:

- 2 tablespoons honey
- 3 tablespoons rice wine vinegar
- 1/4 cup vegetable oil
- 1 tablespoon sesame oil
- 1 tablespoon hoisin sauce
- 2 tablespoons soy sauce

- 1 teaspoon minced ginger
- 1 clove garlic, minced

How to Make

1. Make salad: In a large bowl, toss together lettuce, red cabbage, chicken, mandarin oranges, crushed ramen noodles, carrots, green onions, and sliced almonds.
2. Make dressing: In a small bowl, whisk together vinegar, honey, sesame oil, hoisin sauce, soy sauce, ginger, and garlic. Slowly drizzle in vegetable oil, whisking constantly until emulsified.
3. Before serving, drizzle dressing over salad and toss to combine.

Copycat Olive Garden Salad Dressing

This Copycat Olive Garden Salad Dressing brings that smooth and zesty flavor home to toss into your favorite green salad. It's simple and quick to make with nearly universal appeal! Who doesn't like the fresh, light salad that Olive Garden. Who doesn't like the fresh, light salad that Olive Garden is famous for? Its Caesar-Italian flavor is totally guiltless and light. Even so, most of us are too full to eat once our main dish arrives because we filled up on salad and bread sticks—it happens to the best of us. Now, you can whip up that same Olive Garden dressing at home.

This copycat dressing calls for ingredients you probably have on hand already. Using mayonnaise for a little bit of creamy richness, this dressing rounds out with lemon juice, red wine vinegar, parmesan and other spices. Remember to serve this up the next time you feel like making an Italian dinner. Everything you need to copy the whole salad can be found in the recipe too.

Start to End: 5 minutes

Servings: 4

Ingredients

- Juice of 1 lemon
- 1/2 cup extra-virgin olive oil
- kosher salt
- 1/4 cup mayonnaise
- 1 tablespoon freshly grated Pecorino Romano or Parmesan
- 1 clove garlic, minced
- 1 packet Italian seasoning

How to Make

1. In a small bowl, whisk together ingredients and season with salt.

Chart House Blue Cheese Salad Dressing Copycat

One of the benefits of making homemade salad dressings is that you get to control the ingredients, as well as the quality of what goes into your salad dressing. You can make a rich and tangy blue cheese dressing at home. This recipe tastes so similar to the Chart House dressing that no one will know the difference. Blue cheese dressing is great for salads, wings, and as a dip. It's especially delicious on a classic wedge salad. Homemade is so much better than store-bought because it is made with simple ingredients.

Start to End: 10minute

Servings: 3

Ingredients

- ¼ cup white wine vinegar
- ½ teaspoon ground mustard
- 4 ounces crumbled blue cheese
- 1 garlic clove, crushed
- ½ teaspoon salt
- 1 cup sour cream
- ¼ cup minced fresh parsley
- ¼ teaspoon pepper
- 2 cups mayonnaise

How to Make

1. Place all the ingredients in a blender; cover and process until smooth. Store in the refrigerator.

Café Rio Cilantro Salad Dressing Copycat

This Cilantro Salad Dressing is a fresh and zesty dressing for all kinds of salads. The perfect Cafe Rio and Costa Vida copycat recipe! The flavor of this Salad is amazing! It's made 958 times better. The cilantro and lime add so much bright freshness and the jalapeno adds a hint of heat that really elevates.

Start to End: 10minutes

Servings: 2

Ingredients

- ¼ cup fat-free mayonnaise
- ¼ cup buttermilk
- ¼ teaspoon salt
- ½ cup fresh cilantro leaves
- ¼ teaspoon garlic powder
- 3 to 6 drops hot pepper sauce
- 1/8 teaspoon sugar

How to Make

1. Place all ingredients in a blender; cover and process until blended. Refrigerate, covered, until serving.

Houston Creamy Buttermilk Salad Dressing

Copycat

Houston's is known for their high quality, and service that is par to none. They serve a delicious salad, and here is one of our most requested recipes. Our version of their buttermilk garlic dressing is easy to make, and everyone will wonder if you got some of this salad dressing to go. Try our take on their buttermilk garlic salad dressing. Houston's is a wonderful restaurant. If you have never been there everything is made fresh, and it's made there fresh every day. It is the kind of restaurant you go to when you want to have a really nice meal. It's not the restaurant you go when you want to have a quick meal. It is a place of celebrations, and when you want to treat someone. Their salad dressing is heavenly. Houston's Buttermilk Garlic Salad Dressing tastes amazing, there is a touch of spice to it, and of course just the right amount of garlic. I know that when you try this salad dressing you aren't going to buy a bottle of salad dressing again.

Start to End: 10minutes

Servings: 4

Ingredients

- 2 cups Daisy 2% cottage cheese
- Salad greens and vegetables of your choice
- 1 envelope ranch salad dressing mix
- 3/4 cup buttermilk

How to Make

1. In a blender, combine the buttermilk, cottage cheese and salad dressing mix; cover and process for 20 seconds or

until smooth.

2. Pour into a small pitcher or bowl. Cover and refrigerate for 1 hour. Stir before serving with salad.

Copycat Panera Strawberry Salad with Poppy Seed Dressing

A copycat version of Panera's salad is such a breeze to make at home! This salad has chicken, a mix of pineapple, strawberries, blueberries, and oranges with poppyseed dressing. All the colors of the rainbow. My favorite salad to get at Panera is their Strawberry Chicken Poppyseed Salad. This salad is not on their menu all year long and it comes back around Springtime. By the time it comes back everyone is so giddy about it they rush to Panera just to have this salad, but it is so dang easy to make at home!

In the Spring and Summer, I always like to cook up some chicken on the grill. Grilled chicken just tastes so much better to me. I set my grill to medium-high heat which is around 400 to 450 degrees. Each side of the chicken gets cooked for 5 minutes and then I flip it and cook it for another 5 minutes. If you're a beginner on the grill start with chicken breasts. You can see the sides of the chicken start to cook up and usually when it's halfway cooked that is when I flip it. For my salad, the whole thing is only 1 smart point including the dressing recipe listed below. Weigh out 3 oz on a food scale.

Get a bag of Romaine salad already chopped up for you. Romaine is kind of getting a bad rap right now because it can make you sick. Spinach is a good substitute. This salad is loaded with fruits 4 fruits: Mandarin Oranges, Pineapple, Strawberries, and Blueberries. Panera also adds walnuts to the top of the salad but I didn't have any this time. For the dressing.... You can go ahead and make your dressing or just use the store-bought kind. At Wal-Mart, you can find Skinny Girl dressings next to the other salad dressings in the store. 2 tablespoons of Skinny Girl poppyseed dressing is 0 points. Another brand I really love is Breanna's but 2 tablespoons of their poppyseed dressing is 6 smart points and that would kind of defeat the purpose of this whole entire salad being so LOW in points.

Start to End: 30minutes

Servings: 10

Ingredients

- 1 bunch romaine, torn (about 8 cups)
- ¼ cup sugar
- 2 cups halved fresh strawberries
- 1 small onion, halved and thinly sliced
- 1/3 cup slivered almonds

DRESSING:

- ¼ cup mayonnaise
- 1 tablespoon sour cream
- 1 tablespoon 2% milk
- 1-1/2 teaspoons poppy seeds
- 2 tablespoons sugar
- 2-1/4 teaspoons cider vinegar

How to Make

1. Place sugar in a small heavy skillet; cook and stir over medium-low heat until melted and caramel-colored, about 10 minutes. Stir in almonds until coated. Spread on foil to cool.
2. Place romaine, onion and strawberries in a large bowl. Whisk together dressing ingredients; toss with salad. Break candied almonds into pieces; sprinkle over salad. Serve immediately.

Copycat Fresh Basil Salad Dressing

This basil vinaigrette developed out of that recipe. I was also dreaming up a pasta salad recipe (that will be coming in the future) and needed the perfect bright and fresh salad dressing to complement the salad ingredients. This dressing comes together in 5 minutes and will store great in the fridge for up to 5 or 6 days. One of the keys to healthy eating is to keep it interesting and flavorful so you don't get bored. This lemon basil vinaigrette will add flavor to any number of things you choose to put it on.

Start to End: 15minutes

Servings: 2

Ingredients

- 1 cup sour cream
- 1 green onion, cut into large pieces
- 1 cup packed fresh basil leaves
- 1 cup mayonnaise
- 1 teaspoon salt
- 1/2 teaspoon coarsely ground pepper
- 1 garlic clove, peeled and halved
- 1/4 cup lemon juice

How to Make

1. Place the basil, onion and garlic in a food processor. Cover and process until finely chopped. Add the remaining ingredients; cover and process until blended. Cover and refrigerate until serving.

1.

Copycat Fast Honey-Mustard Salad Dressing

You can never get enough of Outback Steakhouse Honey Mustard Sauce. This popular sauce is terrific on a salad dressing, perfect for dipping chicken tenders into or marinating pork and chicken with before they hit the barbecue grill.

Despite its name and accent, Outback Steakhouse is an American invention. As an Australian themed, American style, chain of casual dining restaurants, Outback Steakhouse operates over 1000 locations throughout the world. Four friends founded the first restaurant in 1988, Tampa, Florida, where it is still headquartered today.

Outback Steakhouse Honey Mustard Sauce uses only three ingredients, but you cannot use substitutions if you want to achieve the authentic taste and texture.

The original, Grey-Poupon mustard, named after the two men who combined their mustard-making businesses to form one company in 1866, did indeed start out as French mustard. Today though, the mustard is owned and manufactured by an American company and made with Canadian-grown mustard seeds.

Although Miracle Whip is a fine substitute for mayonnaise in almost any recipe, it won't work here. Miracle Whip is a combination of mayonnaise and other ingredients; because it doesn't have enough egg in it like real mayonnaise does, it will separate when you add the honey, which is quite dense.

Start to End: 10 minutes

Servings: 1

Ingredients

- 1/4 cup cider vinegar

- 3 tablespoons honey
- 1/2 cup canola oil
- 2 tablespoons Dijon mustard

How to Make

In a small bowl, combine honey and mustard. Add vinegar; whisk until blended. Gradually whisk in oil. Store in an airtight container in the refrigerator.

Copycat Wendy's Apple Pomegranate Salad

Wendy's is known for their fresh burgers, chili, and many other great menu items. Here is my version of Wendy's Apple Pecan Salad with chicken, cranberries, and blue cheese. This fresh salad from Wendy's is easy to duplicate at home. This is a wonderful salad to serve at home when you prepare this one yourself. You can even take a couple of extra steps to make this salad taste just a little bit better when you make it yourself in your own kitchen.

What I really love about cooking from home is you can tailor your recipes for the way you eat. I like to use organic meats and vegetables when I can. Wendy's Apple Pecan Salad is the perfect salad to do this.

You can buy organic meats and fruits at many stores, heck, even Walmart sells organic items now. You could use packaged salad for this recipe, or you can save some money by buying romaine and washing it yourself, and cutting it. Romaine lettuce is very easy to work with, so it is easy to do. Some ways you can enhance the salad, you can toast the pecans in a skillet until they become fragrant. This will really help the flavor come through. I also like to use a nice quality of blue cheese to make this salad simply delicious. You can also chill the bowls you are going to serve in to add a little extra touch.

Start to End: 20 minutes

Servings: 8

Ingredients

- ½ cup chopped pecans or walnuts, toasted
- ¼ cup white wine vinegar
- 2 tablespoons sugar
- 1 bunch romaine, torn (about 8 cups)
- 1/2 cup pomegranate seeds
- 1 large Granny Smith apple, chopped

- ½ cup shredded Parmesan cheese
 - ¼ teaspoon salt
 - 1 tablespoon lemon juice
 - ¼ cup olive oil
-

How to Make

1. In a large bowl, combine romaine, pomegranate seeds, pecans and cheese. Toss apple with lemon juice and add to salad.
2. In a small bowl, whisk remaining ingredients until blended. Drizzle over salad; toss to coat. Serve immediately.

Copycat Chili's Santa Fe Chicken Salad

The Chili's Santa Fe Chicken Salad is a cilantro based salad dressing used in the Santa Fe Chicken Salad, you can recreate this famous salad dressing at home. So, if you've had the Santa Fe Salad at the Cheesecake Factory and wished you could make the dressing at home, this copycat salad dressing recipe is for you. This is another homemade, fresh-tasting, salad dressing to add to your salad dressing repertoire. Ginger, lots of cilantro, lime juice, and a hint of cumin makes for a zesty dressing for southwest-style salads. This dressing will definitely be a new favorite of yours.

Start to End: 3 hours 10 minutes

Servings: 6

Ingredients

- 1/2 teaspoon each white pepper, ground chipotle pepper and paprika
- 1/4 teaspoon dried oregano
- 1 cup chicken broth
- Optional toppings: Sliced avocado, shredded cheddar cheese, chopped tomato, sliced green onions and ranch salad dressing
- 1 teaspoon each ground cumin, seasoned salt and pepper
- 9 cups torn romaine
- 3 teaspoons chili powder
- 1/4 teaspoon crushed red pepper flakes
- 1-1/2 pounds boneless skinless chicken breasts

How to Make

1. Mix seasonings; rub over chicken. Place in a 3-qt. slow cooker. Add broth. Cook, covered, on low 3-4 hours or until chicken is tender.
2. Remove chicken; cool slightly. Shred with 2 forks. Serve over romaine; top as desired.

Panera Bread's Green Goddess Cobb Salad with Chicken Copycat

Panera Bread Green Goddess Cobb Salad is a salad that so many people love. This salad is perfect for low carb and keto diets (just eliminate the pickled onions). Best of all the Panera Bread Green Goddess Cobb Salad doesn't taste like you are on a diet. All of their ingredients are fresh like crisp greens and vine-ripened tomatoes. Panera creates flavorful salad combinations that are not only unique but also delicious. And, all of Panera's salad ingredients have no artificial colors, flavors, preservatives, or sweeteners. At Panera, the Green Goddess Salad has seen many variations as each chef has added his or her own special touch to the original. If you go to Panera, your Green Goddess Cobb Salad will have a base of fresh mixed greens and tomato wedges. Some thin slices of pickled red onions add some sweet tanginess. Then everything is tossed together with chopped bacon, avocado, and a hard-boiled egg. And then, of course, the famous Green Goddess dressing, which is made fresh every day. You can choose to add chicken raised without antibiotics.

Start to End: 1 hour 5 minutes

Servings: 10

Ingredients

- 1 teaspoon minced fresh parsley
- 1 package (6 ounces) falafel mix
- 1/4 cup 2% milk
- 1 medium ripe avocado, peeled and finely chopped
- 1/2 cup pitted Greek olives, finely chopped
- 2 medium tomatoes, seeded and finely chopped
- 1/2 cup sour cream or plain yogurt
- 3/4 cup crumbled feta cheese
- 8 bacon strips, cooked and crumbled

- 1/4 cup chopped seeded peeled cucumber
- 1/4 teaspoon salt
- 4 cups torn romaine
- 4 cups fresh baby spinach
- 3 hard-boiled large eggs, chopped

How to Make

1. Prepare and cook falafel according to package directions. When cool enough to handle, crumble or coarsely chop falafel.
2. In a small bowl, mix sour cream, cucumber, milk, parsley and salt. In a large bowl, combine romaine and spinach; transfer to a platter. Arrange crumbled falafel and remaining ingredients over greens. Drizzle with dressing.

Cheesecake Factory's Beets With Goat Cheese Salad Copycat

Start to End: 1 hour 15 minutes

Servings: 12

Ingredients

- 4 cups torn mixed salad green
- 2 tablespoons orange juice
- 1 tablespoon white wine vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 medium navel oranges, peeled and sectioned
- 4 ounces crumbled goat cheese
- 1/2 cup chopped walnuts, toasted
- 2 teaspoons honey
- 1 teaspoon Dijon mustard
- 3 tablespoons olive oil
- 3 tablespoons minced fresh tarragon, divided
- 1 package (6 ounces) fresh baby spinach

How to Make

1. Preheat oven to 425°. Scrub beets and trim tops to 1 in. Wrap in foil; place on a baking sheet. Bake 50-60 minutes or until tender. Remove foil; cool completely. Peel beets and cut into wedges.
2. In a small bowl, whisk oil, orange zest, orange juice, vinegar, honey, mustard, salt and pepper until blended; stir in 1 tablespoon tarragon. In a large bowl, combine spinach, salad greens and remaining tarragon. Drizzle with vinaigrette and toss gently to coat.

3. Transfer to a platter or divide among 12 salad plates. Top with orange sections and beets; sprinkle with cheese and walnuts. Serve immediately.

Chipotle's Steak Salad Copycat

Start to End: 30 minutes

Servings: 5

Ingredients

- 1/4 teaspoon salt
- 1 beef flank steak (1 pound)
- 2 medium ears sweet corn, husked
- 1/4 teaspoon pepper
- 2 tablespoons olive oil
- DRESSING:
- 1 teaspoon garlic powder
- 2 tablespoons olive oil
- 1 teaspoon Dijon mustard
- 2 tablespoons balsamic vinegar
- 1 teaspoon capers, drained
- SALAD:
- 1 large tomato, chopped
- 1 package (5 ounces) spring mix salad greens
- 1/4 cup minced fresh parsley
- 1/4 cup shredded Parmesan cheese
- 4 slices red onion, separated into rings

How to Make

1. In a pot of boiling water, cook corn, uncovered, until tender, 3-5 minutes. Remove; cool slightly. Cut corn from cobs.
2. Sprinkle steak with salt and pepper. In a large skillet, heat 2 tablespoons oil over medium heat. Add steak; cook until a thermometer reads 135° for medium-rare, 6- 8 minutes per side. Remove from heat; let stand 5 minutes.

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3. In a small bowl, whisk together dressing ingredients. Thinly slice steak across the grain. Place greens, tomato, onion, parsley, corn and steak in a large bowl; toss with dressing. Sprinkle with cheese.

McAlister's Deli Harvest Chicken Salad Copycat

Start to End: 15 minutes

Servings: 4

Ingredients

- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground mustard
- 1/3 cup mayonnaise
- 1/3 cup sunflower kernels
- 4 croissants, split
- Lettuce leaves, optional
- 1/3 cup mandarin oranges
- 1/3 cup diced apple
- Dash salt
- 1-1/2 cups diced cooked chicken
- 2 green onions, finely chopped

How to Make

1. In a small bowl, mix mayonnaise, ginger, mustard and salt. Stir in chicken, apple, sunflower kernels and green onions. Gently fold in mandarin oranges. Serve on croissants with lettuce if desired.

Texas Roadhouse's Roadhouse House Salad

Copycat

Start to End: 15 minutes

Servings: 6

Ingredients

- 2 cups grape tomatoes, halved
- 3/4 cup coleslaw salad dressing
- 3/4 cup shredded cheddar cheese
- 1 package (12 ounces) iceberg lettuce blend
- 12 bacon strips, cooked and crumbled

How to Make

In a large bowl, combine lettuce blend and tomatoes. Drizzle with dressing; sprinkle with cheese and bacon.

Culver's Cole Slaw

Start to End: 10 minutes

Servings: 6

Ingredients

- 1 package (14 ounces) coleslaw mix
- 1/4 cup sugar
- 3/4 teaspoon seasoned salt
- 1/3 cup sour cream
- 1/4 teaspoon celery salt
- 3/4 cup mayonnaise
- 1/2 teaspoon ground mustard

How to Make

1. Place coleslaw mix in a large bowl. In a small bowl, combine the remaining ingredients; stir until blended. Pour over coleslaw mix and toss to coat. Refrigerate until serving.

Chick-fil-A's Cobb Salad

Start to End: 25 minutes

Servings: 4

Ingredients

- 1 to 2 teaspoons cold water
- 2 tablespoons reduced-fat ranch salad dressing
- 1/4 cup fat-free plain Greek yogurt
- SALAD:
- 3 cups chopped lettuce
- 3 cups coleslaw mix
- 1 cup cubed cooked chicken breast
- 1 small ripe avocado, peeled and cubed
- 4 turkey bacon strips, chopped and cooked
- 2 green onions, chopped
- 1 can (15 ounces) garbanzo beans or chickpeas, rinsed and drained
- 1 large apple, chopped
- 1/2 cup crumbled reduced-fat feta or blue cheese

How to Make

1. Mix yogurt and dressing; thin with water as desired. Toss coleslaw mix with lettuce; divide among four plates.
2. Arrange remaining ingredients in rows over top. Drizzle with yogurt mixture.

Applebee's Oriental Chicken Salad Copycat

Start to End: 25 minutes

Servings: 4

Ingredients

- 3 tablespoons honey
- 4 frozen breaded chicken tenders (about 8 ounces)
- 1/4 teaspoon sesame oil
- 1/3 cup sliced almonds, toasted
- 1 package (14 ounces) coleslaw mix
- 1/3 cup mayonnaise
- 1/4 cup crispy chow mein noodles
- 2 tablespoons rice vinegar
- 1-1/2 teaspoons Dijon mustard
- 1 package (10 ounces) hearts of romaine salad mix

How to Make

1. Cook chicken tenders according to package directions. Meanwhile, whisk together mayonnaise, honey, vinegar, mustard and sesame oil.
2. To serve, place romaine and coleslaw mixes in a large bowl; toss with dressing. Divide among four plates. Cut chicken into bite-sized pieces; place over salads. Sprinkle with noodles and almonds.

SOUPS AND CHILI

Copycat Wendy's Chili

Wendy's Chili can't be beat as one of people's favorite restaurant dish. Every day, Wendy's keeps the classic dish fresh and you can also do the same. Just like they do, you can make your favorite Wendy's Chili Recipe. Tomato juice really enhances this chili's flavor, so as the chili powder, though you might want to start with a little less chili powder. Now, Wendy's chili is said to be made from grilled hamburger patties that didn't make it into their burgers. You don't start with the hamburger patties but with the fresh ground beef. I think starting this way is easier when you're making your own chili. Before making your chili, I recommend you brown the beef very thoroughly. You can start with about 2 pounds of ground meat if you're a die-hard Wendy's Chili fan, fry it up as hamburgers, but you have to cook them until they're done very well. This chili recipes contains lots of fresh ingredients and you can bring this recipe together in no time at all. This recipe contains onions, celery, green bell pepper, two types of beans, beef, and seasoning with chili. When you make a delicious bowl of the incredible chili from scratch, you won't be disappointed. As mentioned in the recipe it is important to cook this chili for the whole time. The flavors are mellow and the cooking time varies.

Start to End: 1 hour 10 minutes

Servings: 6

Ingredients

- 1 28-ounce can crushed tomatoes
- 1 ½ lb. ground beef
- 2 teaspoons ground cumin
- 1 15-ounce can kidney beans, with liquid
- Shredded cheddar, for serving
- 1 medium green bell pepper, chopped
- Freshly ground black pepper

- Kosher salt
- 1 15-ounce can pinto beans, with liquid
- 2 tablespoons extra-virgin olive oil
- Green onions, sliced, for serving
- 1 tablespoon tomato paste
- 3 tablespoons chili powder
- 2 stalks celery, chopped
- 1 medium onion, chopped
- 1 teaspoon garlic powder

How to Make

1. Heat oil in a large saucepan over medium heat. Add onion, celery, pepper and cook for about 5 minutes, until softened.
2. Add the tomato paste, stirring continuously for about 2 more minutes until it becomes darker in color.
3. Add the ground beef and cook for about 6 minutes, breaking meat with a wooden spoon, until it is no longer pink. Drain fat, and heat up again.
4. Add the chili, garlic and cumin, and season kindly with salt and pepper. Pour in crushed tomatoes, then fill the can with water while swirling to capture any remaining tomatoes, then, add to the pot. Add the beans and their liquid, and stir to mix. Bring chili to a boil, and then reduce heat to low and allow to simmer for around 40 minutes until the flavors meld and liquid are reduced slightly. Taste seasonings and change if desired.
5. Serve the Chili and top it with green onions and cheddar.

Panera Bread Autumn Squash Soup Copycat

Panera Bread is known for a menu that changes seasonally. During the fall their Autumn Squash Soup can't be missed. This unique soup is a cornucopia of flavors. This soup combines butternut squash, pumpkin, vegetable broth, apple juice, cinnamon, and curry powder. You will love this combination of flavors. Panera has a cult following around their soups and especially their autumn squash soup. Our copycat version has butternut squash, pumpkin, carrots, and shallots for a sweet and fully fall flavor. Topped with spiced pepitas this soup is great as an appetizer or filling enough to be the main course.

Start to End: 1 hour

Servings: 6

Ingredients

- 1 (2-lb.) butternut squash, peeled, and seeded, and cut into 1" cubes
- 2 medium carrots, peeled and chopped
- 2 large shallots, chopped
- Freshly ground black pepper
- 1 tbsp. packed brown sugar
- 1 tsp. curry powder
- 2 tsp. ground ginger
- 2 cloves garlic, minced
- 1 c. water
- 2 tbsp. cream cheese, softened
- 1/2 tsp. chili powder
- 2 tbsp. extra-virgin olive oil
- 4 c. low-sodium vegetable broth
- 1 c. apple juice
- 1/2 c. pumpkin puree
- Heavy cream (optional)

- FOR THE TOPPING
 - 1 tbsp. extra-virgin olive oil
 - 1/2 c. pepitas
 - Kosher salt
-

How to Make

1. FOR THE SOUP
2. In a large pot over medium heat, heat oil. Add squash, carrots, and shallots and season with salt and pepper. Cook, stirring occasionally, until beginning to soften, about 5 minutes. Stir in garlic, sugar, ginger, and curry powder, and cook until vegetables are beginning to caramelize, about 2 minutes more.
3. Pour over broth, apple juice, and water. Bring to a boil, then reduce to a simmer and cook until vegetables are soft, about 10 minutes.
4. Meanwhile, in a small bowl, whisk together pumpkin puree and cream cheese until incorporated.
5. Pour pumpkin mixture into pot and stir to combine.
6. Using an immersion blender, puree soup until smooth. Season with salt and pepper and stir in desired amount of heavy cream, if using. Serve soup topped with pepitas.
7. FOR THE TOPPING
8. Preheat oven to 350°. On a medium baking sheet, toss pepitas with oil and chili powder and season with salt.
9. Bake, shaking the pan halfway through, until pepitas are crunchy and golden, about 10 minutes.
10. Let cool completely.

Copycat Olive Garden Pasta e Fagioli

Olive Garden Pasta E Fagioli can make this classic soup at home with our recipe. Filled with ground meat, pasta, beans, carrots, and so much more, Olive Garden Pasta e Fagioli is easy to make and makes a perfect dish to bring to work for lunch, or even for a light dinner. This is a wonderful and hearty soup, perfect for a cold day. You could serve this with your favorite salad topped with Olive Garden Salad Dressing. A hearty sandwich also goes well with this soup. When you go to the Olive Garden you have a first important choice to make, are you a soup or salad kind of person. Olive Garden serves up three delicious bowls of soup. You can get the Chicken Gnocchi Soup, Zuppa Toscana, or finally this Pasta E Fagoili. All three of these soups are excellent. This one is hearty, and perfect for enjoying with a large crowd. This soup abounds with different types of beans, pasta, fresh onions, fresh celery, and fresh carrots. You will be surprised at how easy you can put this soup together. For this soup, we are using canned beans to help cut down on the cooking time.

This recipe makes a very large amount of soup. It's perfect for a large crowd. This is one of those recipes that tastes even better the second day, you are bound to fall in love when your version of the Olive Garden Pasta E Fagioli when you make it at home.

Start to End: 40 minutes

Servings: 24

Ingredients

- 6 cans (14-1/2 ounces each) beef broth
- 1-1/2 teaspoons hot pepper sauce
- 2 jars (26 ounces each) spaghetti sauce
- 2-1/2 teaspoons pepper
- 3 medium carrots, sliced
- 1 can (16 ounces) kidney beans, rinsed and drained

- 3 large onions, chopped
- 8 celery ribs, diced
- 2 pounds ground beef
- 8 ounces uncooked medium pasta shells
- 5 teaspoons minced fresh parsley
- 2 cans (28 ounces each) diced tomatoes, undrained
- 1 can (15 ounces) cannellini beans, rinsed and drained
- 3 teaspoons minced fresh oregano or 1 teaspoon dried oregano

How to Make

1. In a large stockpot, cook beef over medium heat until no longer pink; drain. Add broth, tomatoes, spaghetti sauce, onions, celery, carrots, beans, oregano, pepper and pepper sauce.
2. Bring to a boil. Reduce heat; simmer, covered, 30 minutes. Add pasta and parsley; simmer, covered, until pasta is tender, 10-14 minutes.

Copycat Macaroni Grill TM Pasta Milano Soup

Start to End: 20 minutes

Servings: 5

Ingredients

- 1 clove garlic, minced
- 2 tablespoons Gold MedalTM all-purpose flour
- 2 tablespoons butter
- 2 (16 oz) jars Alfredo sauce
- ¼ cup heavy cream (optional, for extra creaminess)
- 2 cups cooked bow-tie pasta
- 2 (4 oz) cans sliced mushrooms, drained
- 2 tablespoons chopped fresh parsley salt and pepper to taste
- 1 small yellow onion, diced
- ½ cup oil packed sun-dried tomatoes, chopped
- 1 cup whole milk
- 1 (14.5 oz) can Muir GlenTM organic fire roasted tomatoes
- 2 cups ProgressoTM chicken broth
- 2 cups pre-cooked grilled chicken strips, cut into bite-sized pieces SAVE \$

How to Make

1. Melt the butter over medium to high heat in a Dutch oven or stock pot, and cook the onions and garlic until soft and translucent for around 5 minutes.
2. Attach the rice, and mix to blend.
3. Add the broth, Alfredo sauce, butter, and heavy cream (if used) and mix to blend. Boost the heat and bring it to a

boil, stirring frequently until the sauce has thickened slightly.

4. Connect the grilled chicken, sun-dried tomatoes, tomatoes roasted with heat, and mushrooms. Stir to combine. Return to a boil, stir periodically, rising the heat to medium-low and simmer, covered for 15 minutes.
5. Attach the bow-tie pasta and the parsley. Stir to mix for another 2 minutes, and simmer. Season with salt and pepper.

Panera Creamy Chicken & Rice Soup Copycat

Soup season eventually made up the decision to come here. In the last few months of 2015, I wasn't sure if indulging in a delicious bowl of hot soup would ever be acceptable. I mean the weather was a bit confused and we thought we skipped the whole winter and went straight to late spring. It's nothing to worry about now, and I'm certainly not at this second. Now it's pure cold here!

If you've never had soups from Panera Bread, you're seriously missing out. They have so fine soups and are generally oh-so-creamy and soothing. I love their soup of chicken and wild rice, and broccoli and cheese soup. My hubby now enjoys their tomato soup which I haven't yet experienced.

Start to End: 30 minutes

Servings: 1

Ingredients

- 1 onion, chopped
- 2 large carrots, sliced into rounds
- 3 tbsp. butter
- kosher salt
- 1 c. wild rice
- Freshly ground black pepper
- 4 c. low-sodium chicken broth
- 3 cloves garlic, minced
- 1 c. heavy cream
- 1 lb. boneless skinless chicken breasts
- 2 stalks celery, thinly sliced
- 1 tbsp. fresh thyme leaves, plus more for garnish
- 3 tbsp. all-purpose flour

How to Make

1. Melt butter in a big kettle, or Dutch oven. Stir in onion, carrots, and celery. Cook, stirring, for 6 minutes, until vegetables are tender and liquid has evaporated. Attach the chicken and cook for 10 minutes until crispy, then attach thyme and garlic and stir 1 minute until fragrant. Season with salt and pepper.
2. Add flour and whisk, for 1 minute, until golden. Pour over chicken broth and milk, and add salt and pepper to season. Add rice and fry until rice is soft and chicken is cooked through.

Olive Garden Zuppa Toscana Soup Copycat

Start to End: 45 minutes

Servings: 4

Ingredients

- 1 large onion, chopped
- 3 cloves garlic, minced
- Freshly ground black pepper
- 1 lb. Hot Italian sausage, casings removed
- 1/4 freshly grated Parmesan, for serving
- 3/4 c. heavy cream
- kosher salt
- 4 slices cooked bacon, chopped
- 6 c. low-sodium chicken broth
- 4 large russet potatoes, diced
- 1 bunch curly kale, leaves stripped and chopped

How to Make

1. Cook sausage in a large pot over medium heat, breaking up with the back of a wooden spoon, 5 to 7 minutes, until browned and no longer white. Move to drain board.
2. Add onion to pot and let cook for 5 minutes until smooth, then add garlic and cook for 1 minute more until fragrant. Season with pepper and salt. Add chicken broth and potatoes and cook for 23 to 25 minutes, until the potatoes are tender.
3. Add the kale and let cook until the leaves are tender and bright green for 3 minutes, then mix in heavy cream, sausage and bacon and cook for another 5 minutes.
4. Season with the seasoning, garnish and serve with Parm.

Copycat Panera Bread Broccoli Cheddar Soup

Panera's cheddar broccoli soup is a favorite of so many of us. This rich, cheddar broccoli soup is great for a hearty lunch time. Only take frozen broccoli, fresh carrots, and two types of cheese to make this soup.

Start to End: 45minutes

Servings: 6

Ingredients

- 1/2 cup chopped onion
- 1/2 teaspoon salt
- 2 cups half-and-half cream
- 1/4 teaspoon pepper
- 1/4 teaspoon ground nutmeg
- 2 bay leaves
- 2 garlic cloves, minced
- 1/4 cup butter, cubed
- 4 cups fresh broccoli florets (about 8 ounces)
- 3 cups chicken stock
- 6 small round bread loaves (about 8 ounces each), optional
- 1 large carrot, finely chopped
- 1/4 cup cornstarch
- 1/4 cup water or additional chicken stock
- 2-1/2 cups shredded cheddar cheese
- Optional toppings: Crumbled cooked bacon, additional shredded cheddar cheese, ground nutmeg and pepper

How to Make

1. Within 6-qt. Stockpot, heat butter over medium heat; saute onion and garlic for 6-8 minutes until tender. Bring to a boil the broccoli, carrot, stock, cream and seasonings. Simmer uncovered, for 10-12 minutes, until the vegetables are tender.
2. Mix the cornstarch and the water together until smooth; stir in the broth. Carry to a boil, stirring occasionally; cook for 1-2 minutes and stir until thickened. Remove vegetation from the sea. Stir in cheese until the cheese is melted.
3. Cut a slice off the top of each loaf of bread while using bread bowls; hollow the bottoms out, leaving 1/4-in .-thick shells (save bread removed for another use). Just before serving fill up with soup.
4. Serve soup with toppings if desired.

Chicken & Dumplings Soup from Cracker Barrel

Copycat

Start to End: 1 hour 35 minutes

Servings: 8

Ingredients

- 1/2 teaspoon salt
- 1 broiler/fryer chicken (about 3 pounds), cut up
- 2 celery ribs, chopped
- 2 bay leaves
- 1 large onion, chopped
- 3/4 cup all-purpose flour, divided
- 3 garlic cloves, minced
- 2 tablespoons canola oil
- 1/2 cup white wine or apple cider
- 6 cups chicken stock
- 1/2 teaspoon freshly ground pepper
- 2 medium carrots, chopped
- 2 teaspoons sugar
- 5 whole peppercorns
- DUMPLINGS:
- 2 teaspoons baking powder
- 1-1/3 cups all-purpose flour
- 3/4 teaspoon salt
- 1 tablespoon butter, melted
- 2/3 cup 2% milk
- SOUP:
- 2 teaspoons minced fresh thyme
- Additional salt and pepper to taste
- 2 teaspoons minced fresh parsley
- 1/2 cup heavy whipping cream

How to Make

1. Blend 1/2 cup rice, salt and pepper in a shallow bowl. Add one piece of chicken at a time and toss to coat; shake off excess. Within 6-qt. Heat the oil over medium to high heat, stockpot. Brown chicken all sides in batches; remove from pan.
2. In the same pan, add the onion, carrots and celery; cook and stir for 6-8 minutes or until the onion is tender. Add garlic; stir and cook for 1 minute. Add 1/4 cup flour until mixed. Gradually add in stock, continuously stirring. Stir in wine, sugar, leaves from the bay and peppercorns. Return the chicken to saucepan; bring it to a boil. Reduce heat; cook, cover, for 20-25 minutes, or until juices from chicken run clear.
3. For dumplings, whisk flour, baking powder and salt in a cup. Whisk the milk and the melted butter in another bowl until combined. Add mixture to flour; stir until moistened (do not overmix). Drop onto a parchment-lined baking sheet by rounded tablespoonful; set aside.
4. Remove the chicken from stockpot; slightly cool off. Dispose of bay leaves and skim soup fat. Remove from the chicken skin and bones, and discard. Use 2 forks, slice meat coarsely into 1- to 1-1/2-in. Pieces; get back to broth. Cook on warm, sealed, until the mixture reaches a simmer.
5. Drop the dumplings on top of the soup to simmer, a few at a time. Reduce heat to low; cook, cover, for 15-18 minutes or until clean comes out a toothpick inserted in the center of the dumplings (do not lift the cover while simmering). Stir gently in cream, parsley and thyme. Season with salt and pepper to taste.

Culvers Wisconsin Cheese Soup Copycat

Start to End: 30 minutes

Servings: 8

Ingredients

- 1/2 cup chopped celery
- 5 bacon strips, diced
- 2 cups whole milk
- 2 tablespoons sherry, optional
- 3 cups cubed process cheese (Velveeta)
- 1/2 cup grated carrots
- 1/4 cup all-purpose flour
- Minced fresh parsley
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1/4 teaspoon coarsely ground pepper
- 4 cups reduced-sodium chicken broth
- 1/2 cup sliced pimiento-stuffed olives

How to Make

1. Cook the bacon in a Dutch oven over medium heat until it is crisp. Drop to the paper towels to drain using a slotted spoon. Saute the celery, onion and green pepper into the drippings until tender.
2. Incorporate flour and pepper until blended; add broth and milk slowly. Bring to a boil; add 1-2 minutes or until thickened, cook and stir.
3. Add the cheese, olives, carrots, and sherry if desired; cook and stir until the cheese melts. Sprinkle with parsley and bacon for serving.

The Corner Bakery Mom's Chicken Noodle Soup

Copycat

Start to End: 1 hour

Servings: 10

Ingredients

- 2-1/2 pounds bone-in chicken thighs
- 1/2 teaspoon salt
- 1-1/4 teaspoons pepper, divided
- 1 garlic clove, minced
- 2 bay leaves
- 1 tablespoon lemon juice
- 1 teaspoon minced fresh thyme or 1/4 teaspoon dried thyme
- 4 celery ribs, chopped
- 1 tablespoon chopped fresh parsley
- 4 medium carrots, chopped
- 1 tablespoon canola oil
- 1 large onion, chopped
- 10 cups chicken broth
- 3 cups uncooked kluski or other egg noodles (about 8 ounces)

How to Make

1. Pat chicken dry with towels made from paper; sprinkle with 1/2 teaspoon pepper and salt. Within 6-qt. Heat the oil over medium to high heat, stockpot. Attach the chicken in lots, skin side down; cook for 3-4 minutes until deep golden brown. Remove chicken from saucepan; cut skin

and discard it. Drippings are removed, 2 table spoons reserved.

2. Attach the onion to the drippings; cook over medium-high heat for 4-5 minutes, until tender. Add garlic, and cook for 1 minute. Attach broth and mix to remove brown bits from pan. Take to simmer. Put chicken back in the oven. Add celery, bay leaves, carrots and thyme. Reduce heat ; simmer, covered, for 25-30 minutes until chicken is tender.
3. Place chicken onto a tray. From heat detach soup. Add noodles; let stand, covered, for 20-22 minutes until the noodles are tender.
4. Meanwhile, cut meat from the bones when the chicken is cool enough to handle; discard bones. Shred meat into bits in bite form. Back to stockpot meat. Stir in the juice of parsley and lemon. Change salt seasoning, and 3/4 teaspoon pepper remaining. Discard leaves on the river.

TGI Friday's French Onion Soup from Copycat

Start to End: 2hour 20minutes

Servings: 12

Ingredients

- 1 tablespoon butter
- 1/2 cup port wine
- 3 garlic cloves, minced
- 1/4 teaspoon salt
- 3/4 cup shredded Gruyere or Swiss cheese
- 5 tablespoons olive oil, divided
- 2 large garlic cloves, peeled and halved
- 1/2 teaspoon pepper
- 2 cartons (32 ounces each) beef broth
- 24 slices French bread baguette (1/2 inch thick)
- 8 cups thinly sliced onions (about 3 pounds)

How to Make

1. Heat over medium heat 2 table spoons of oil and butter in a Dutch oven. Attach onions; cook and stir for 10-13 minutes, until smooth. Reduce heat to medium-low; cook for 30-40 minutes , stirring occasionally, until rich, golden brown. Remove chopped garlic and cook for 2 minutes.
2. Remue wine. Bring it to a boil; cook until the liquid is halved. Attach broth, pepper, and salt; bring to a boil again. Dismantle sun. Simmer, covered and sometimes stirring, for 1 hour.
3. In the meantime, oven preheat to 400 °. Place baguette slices onto a baking sheet; brush with remaining oil on both sides. Bake on each side for 3-5 minutes, until toasted. Rub with halved garlic toasts.

4. Put twelve 8-oz, to serve. Bowls or ramekins are broiler-safe on baking sheets; place 2 toasts in each. Ladle with the soup; cheese on top. Broil in 4. From fire to melted cheese.

Bennigan's Ultimate Baked Potato Soup Copycat

Start to End: 6hour 35minutes

Servings: 10

Ingredients

- 3 tablespoons butter
- 2 large onions, chopped
- 3/4 teaspoon pepper
- 1/2 cup shredded cheddar cheese
- 2 green onions, sliced
- 1/2 pound sliced bacon, cooked and crumbled
- 2 tablespoons all-purpose flour
- 2 cups water, divided
- 1/2 teaspoon salt
- 1/8 teaspoon dried thyme
- 1 cup half-and-half cream
- 4 cups chicken broth
- 2 medium potatoes, peeled and diced
- 1/2 teaspoon dried basil
- 1-1/2 cups mashed potato flakes

How to Make

1. Saute onions in butter until tender, in a large skillet. Remove starch. Stir in 1 cup of sugar, slowly. Bring to a boil; cook and stir until thickened or for 2 minutes. Move to 5-qt. Slow-cooking.
2. Add the broth, onions, potato flakes, bacon, pepper, butter, basil, thyme and water left over. Cover and simmer for 6-8 hours or until the potatoes are tender. Stir in cream; flame over. Garnish with green onions and cheese.

Chili's Chicken Enchilada Soup Copycat

Start to End: 6hour 25minutes

Servings: 8

Ingredients

- 1 medium onion, chopped
- 1 tablespoon canola oil
- 2 teaspoons ground cumin
- 1/2 to 1 teaspoon chipotle hot pepper sauce, optional
- 2 Anaheim or poblano peppers, finely chopped
- 1 carton (48 ounces) chicken broth
- 1/2 teaspoon pepper
- 1 pound boneless skinless chicken breasts
- 1 can (14-1/2 ounces) Mexican diced tomatoes, undrained
- 1 tablespoon chili powder
- Optional toppings: Shredded cheddar cheese, cubed avocado, sour cream and crispy tortilla strips
- 1 can (10 ounces) enchilada sauce
- 1/3 cup minced fresh cilantro
- 3 garlic cloves, minced

How to Make

1. Heat oil over medium heat, in a large skillet. Add peppers and onion; cook and stir for 6-8 minutes, until tender. Add garlic, and cook for 1 minute. Move the chicken and pepper mixture to a 5- or 6-qt. Slow-cooking. Attach the broth, onions, enchilada sauce, tomato paste, seasonings and pepper sauce, if necessary. Cook on low till chicken is tender (a thermometer will read at least 165 °), 6-8 hours, covered.

2. Take chicken off the slow cooker. Shred with two forks; get back to slow cooking. Stir in coriander. Serve with as needed toppings.
3. Freeze option: Freeze cooled soup in containers for freezer. Partially thaw overnight in fridge for use. Heat in a saucepan, stir occasionally and if necessary add a little water.

Culver's Wisconsin Cheese Soup Copycat

Start to End: 30 minutes

Servings: 8

Ingredients

- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 2 cups whole milk
- Minced fresh parsley
- 1/2 cup sliced pimiento-stuffed olives
- 5 bacon strips, diced
- 2 tablespoons sherry, optional
- 1/4 cup all-purpose flour
- 3 cups cubed process cheese (Velveeta)
- 4 cups reduced-sodium chicken broth
- 1/2 cup grated carrots
- 1/2 cup chopped green pepper
- 1/4 teaspoon coarsely ground pepper

How to Make

1. Cook the bacon in a Dutch oven over medium heat until it is crisp. Drop to the paper towels to drain using a slotted spoon. Saute the celery, onion and green pepper into the drippings until tender.
2. Incorporate flour and pepper until blended; add broth and milk slowly. Bring to a boil; add 1-2 minutes or until thickened, cook and stir.
3. Add the cheese, olives, carrots, and sherry if desired; cook and stir until the cheese melts. Sprinkle with parsley and bacon for serving.

3.

Cracker Barrel Chicken & Dumplings Soup Copycat

Start to End: 1hour 30minutes

Servings: 8

Ingredients

- 2 tablespoons canola oil
- 3/4 cup all-purpose flour, divided
- 1/2 teaspoon salt
- 3 garlic cloves, minced
- 2 teaspoons sugar
- 5 whole peppercorns
- 1/2 teaspoon freshly ground pepper
- 1 broiler/fryer chicken (about 3 pounds), cut up
- 2 bay leaves
- 1 large onion, chopped
- 2 medium carrots, chopped
- 2 celery ribs, chopped
- 6 cups chicken stock
- 1/2 cup white wine or apple cider
- DUMPLINGS:
- 3/4 teaspoon salt
- 2/3 cup 2% milk
- 1-1/3 cups all-purpose flour
- 2 teaspoons baking powder
- 1 tablespoon butter, melted
- SOUP:
- 2 teaspoons minced fresh parsley
- 2 teaspoons minced fresh thyme
- Additional salt and pepper to taste
- 1/2 cup heavy whipping cream

How to Make

1. Blend 1/2 cup rice, salt and pepper in a shallow dish. Add one piece of chicken at a time and toss to coat; shake off excess. Within 6-qt. Heat the oil over medium to high heat, stockpot. Brown chicken all sides in batches; remove from pan.
2. In the same pan, add the onion, carrots and celery; cook and stir for 6-8 minutes or until the onion is tender. Add garlic; stir and cook for 1 minute. Add 1/4 cup flour until mixed. Gradually add in stock, continuously stirring. Stir in wine, sugar, leaves from the bay and peppercorns. Return the chicken to saucepan; bring it to a boil. Reduce heat; cook, cover, for 20-25 minutes, or until juices from chicken run clear.
3. For dumplings, whisk flour, baking powder and salt in a cup. Whisk the milk and the melted butter in another bowl until combined. Add mixture to flour; stir until moistened (do not overmix). Drop onto a parchment-lined baking sheet by rounded tablespoonfuls; set aside.
4. Remove the chicken from stockpot; slightly cool off. Dispose of bay leaves and skim soup fat. Remove from the chicken skin and bones, and discard. Use 2 forks, slice meat coarsely into 1- to 1-1/2-in. Pieces; get back to broth. Cook on warm, sealed, until the mixture reaches a simmer.
5. Drop the dumplings on top of the soup to simmer, a few at a time. Reduce heat to low; cook, cover, for 15-18 minutes or until clean comes out a toothpick inserted in the center of the dumplings (do not lift the cover while simmering). Stir gently in cream, parsley and thyme. Season with salt and pepper to taste.

Copycat Red Lobster New England Clam Chowder

Start to End: 45minutes

Servings: 6

Ingredients

- 1/4 teaspoon dried savory
- 1/8 teaspoon pepper
- 1 medium onion, chopped
- 2 tablespoons all-purpose flour
- 1 cup water
- 2 cups 2% milk
- 2 cans (6-1/2 ounces each) minced clams
- 2 bacon strips, chopped
- 1/4 to 1/2 teaspoon dried thyme
- 2 tablespoons minced fresh parsley
- 1-3/4 pounds potatoes (about 4 medium), peeled and cut into 3/4-in. cubes
- 1/2 teaspoon salt

How to Make

1. Drain the clams, save the juice for the clam. Cook the bacon over medium heat in a large saucepan until crisp, stirring occasionally. Remove the bacon with a slotted spoon; drain to towels on paper.
2. Add to dripping onion; cook and stir for 4-6 minutes or until tender. Stir in the flour until it has mixed. Gradually pour in water and the clam juice reserved; cook and stir until bubbly.
3. Attach the potatoes and seasonings; bring to a boil, always stirring. Reduce heat ; simmer, cover, 20-25 minutes, or stir occasionally, until the potatoes are tender.

4. Add milk, parsley and clams; heat up via. Top on bacon.

California Pizza Kitchen Tomato Basil Bisque

Copycat

Start to End: 1hour 5minutes

Servings: 6

Ingredients

- 1 large onion, chopped
- 8 garlic cloves, minced
- Fresh basil leaves, optional
- 1 teaspoon salt
- 1/4 cup plus 2 tablespoons canola oil, divided
- 1/2 cup heavy whipping cream
- 15 large tomatoes (5 pounds), seeded and quartered
- 1/2 teaspoon crushed red pepper flakes, optional
- 2 cups water

How to Make

1. Oven preheat to 400 ° C. Place the tomatoes in a 15x10x1-in grease. Bake plate. Combine 1/4 cup oil with garlic; chop over tomatoes. Toss to shirk. Bake for 15-20 minutes or, stirring occasionally, until softened. Remove skins, and discard them.
2. In the meantime, saute onion in remaining oil in a Dutch oven until tender. Add the tomatoes, tea, salt and pepper flakes, if desired. Take to simmer. Reduce heat; cover and simmer for 30 minutes or until a mix of flavours. Slightly cool.
3. Heat the soup in batches in a blender until smooth. Back to pan. Remove cream and turn over. If needed sprinkle with basil.

Zoup Chicken Potpie Soup Copycat

Start to End: 40minutes

Servings: 6

Ingredients

- 5 to 6 tablespoons 2% milk
- 1-1/4 teaspoons salt
- 2/3 cup shortening
- 2 cups all-purpose flour
- SOUP:
- 1 cup cubed peeled potatoes
- 1 cup chopped sweet onion
- 3 cans (14-1/2 ounces each) chicken broth
- 1 cup frozen corn
- 2 tablespoons butter
- 2 celery ribs, chopped
- 1/2 cup all-purpose flour
- 2 medium carrots, chopped
- 1/2 teaspoon salt
- 1 cup frozen petite peas
- 1/4 teaspoon pepper
- 2 cups shredded cooked chicken

How to Make

1. Mix the flour and salt in a wide bowl; cut until crumbly in shortening. Gradually add milk until dough stays together when squeezed, tossing with a fork. Shape into a disk; plastic wrap in. Chill for 30 minutes, or overnight.
2. Roll the dough to 1/8-in on a lightly floured surface. Heavy duty. Uses a 2-1/2-in floured. Cutter formed to heart or round, cut 18 shapes. Place in 1. Except on

unfrozen baking sheets. Bake for 8-11 minutes at 425 ° C, or until golden brown. Nice, on a rack of wire.

3. For soup, melt the butter over medium to high melt in a Dutch oven. Attach the potatoes, onion, celery and carrots; cook and stir until the onion is tender for 5-7 minutes.
4. Stir in the rice, salt and pepper until mixed; whisk slowly in broth. Bring to a boil, stirring regularly, over medium to high heat. Reduce heat ; simmer for 8-10 minutes, uncovered, or until the potatoes are tender. Remove leftover ingredients; heat through. Serve with grilled pastries.

Atlanta Bread Company Butternut Squash Soup

Copycat

Start to End: 1hour 10minutes

Servings: 4

Ingredients

- 2 tablespoons minced fresh sage
- 1/4 teaspoon pepper
- 4 cups cubed peeled butternut squash
- 1 tablespoon olive oil
- 1/4 teaspoon salt
- SOUP:
- 1 medium onion, chopped
- 1 garlic clove, minced
- 1 tablespoon olive oil
- 3/4 teaspoon salt
- 2 tablespoons butter, divided
- 4 cups water
- 1 medium sweet potato, chopped
- 1/4 to 1/2 teaspoon crushed red pepper flakes
- 1/8 teaspoon pepper

How to Make

1. Oven preheat to 400 ° C. Place the squash in a 15x10x1-in foil bound. Bake plate. Drizzle with oil; sprinkle with salt, pepper and sage. Toss to shirk. Roast, stirring regularly, for 30-35 minutes or until tender.
2. In the meantime heat oil and 1 table spoon butter over medium heat in a large saucepan. Add garlic and onion; cook and stir for 3-4 minutes, or until tender. Reduce heat

to medium-low; cook 30-40 minutes or, periodically stirring, until deep golden brown. Stir in salt , pepper and pepper flakes.

3. To saucepan, add sugar, sweet potatoes and carrots. Take to simmer. Reduce heat; cook for 10-15 minutes, uncovered, or until vegetables are tender. Attach a mixture of squash and remaining butter to soup. Using immersion blender to purée the soup. Or slightly cool soup and puree in a blender in batches; return to pan and heat up.

Bob Evans Hearty Beef Vegetable Soup Copycat

Start to End: 9hour 20minutes

Servings: 7

Ingredients

- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 medium onion, chopped
- 1 can (11-1/2 ounces) V8 juice
- 2 teaspoons dried basil
- 1 cup sliced carrots
- 3 cups water
- 1 cup chopped celery
- 1 can (14-1/2 ounces) Italian diced tomatoes, undrained
- 1 pound lean ground beef (90% lean)
- 3 medium potatoes, peeled and cut into 3/4-inch cubes
- 2 tablespoons sugar
- 1 tablespoon dried parsley flakes
- 1 bay leaf

How to Make

1. Cook beef and onion over medium heat in a non-stick skillet, until meat is no longer pink; rinse. Season with salt and pepper.
2. Move to 5-qt. Slow-cooking. Add ingredients left over. Cover and simmer for 9-11 hours or until vegetables are tender. Dispose of bay leaf prior to serving.

Panera Bread Cream of Chicken & Wild Rice Soup

Copycat

Start to End: 6hour 50minutes

Servings: 8

Ingredients

- 1 pound boneless skinless chicken thighs, trimmed and cut into 1-inch pieces
- 2 medium carrots, finely chopped
- 6 cups reduced-sodium chicken broth
- Chopped green onions, optional
- 1 medium leek (white portion only), finely chopped
- 1 celery rib, finely chopped
- 2 cups frozen corn (about 10 ounces), thawed
- 3 bacon strips, cooked and crumbled
- 1 tablespoon all-purpose flour
- 1/2 teaspoon salt
- 1 package (6 ounces) long grain and wild rice mix
- 1 tablespoon minced fresh thyme or 1 teaspoon dried thyme
- 1/3 cup dry sherry or additional broth
- 1 cup sour cream
- 1 medium sweet red pepper, finely chopped
- 1 cup cut fresh asparagus (1-inch pieces)

How to Make

1. Place the first 12 ingredients into 5- or 6-qt. Slow cooker; mix to stir. Cook, covered, on low for 6-8 hours until chicken and vegetables are tender.

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2. Mix the sour cream with flour until it is smooth; pour in broth. Stir the asparagus in. Cook, sealed, on high for 20-25 minutes until the soup is thickened and the asparagus tender. Serve with green onions if needed.

Copycat Qdoba Tortilla Soup

Start to End: 1hour 20minutes

Servings: 10

Ingredients

- 6 Anaheim peppers
- 1 teaspoon ground coriander
- 1 can (29 ounces) tomato puree
- 2 tablespoons minced fresh cilantro
- 1 pound boneless skinless chicken breasts, cut into 1/2-inch cubes
- 1-1/2 cups shredded cheddar cheese
- 1 medium ripe avocado, peeled and chopped
- 1/2 teaspoon salt
- 8 corn tortillas (6 inches), cut into 1/2-inch strips
- 7 cups chicken broth
- Dash cayenne pepper
- 1 tablespoon ground cumin
- 1 bay leaf
- 2 jalapeno peppers, seeded and finely chopped, optional
- 3 tablespoons canola oil, divided
- 2 medium onions, chopped
- 8 garlic cloves, peeled
- 2 tablespoons lemon juice
- 1/4 teaspoon pepper

How to Make

1. Put the Anaheim peppers on a baking sheet covered with foil. Potato peppers 4 in. Approximately 5 minutes from heat before skins blister. Rotate peppers over a quarter turn with tongs. Broil and rotate until blistered and

blackened at all ends. Place the peppers in a large bowl right away; let stand, covered, for 20 minutes.

2. Peel off burnt skin and discard. Take off stems and seeds. Chop peppers raggedly; set aside.
3. Heat up 2 table spoons of oil in a large skillet. Fry the tortilla strips in lots until they are crisp and chocolate. Remove with a slotted spoon; drain to towels on paper.
4. Heat up 2 teaspoons of oil in a Dutch oven over medium-high pressure. Add onions; stir and cook until tender. Add garlic; stir and cook for 1 minute. Add the broth, tomato puree, cilantro, cumin , coriander, bay leaf, half the fried tortilla strips, reserved peppers and jalapenos if desired. Take to simmer. Reduce heat; boil for 35 minutes, uncovered.
5. Remove soup from heat; gently cool. Dispose of the bay leaf. In a blender, heat the batches until blended. Return to the Netherlands Oven.
6. Heat up the remaining oil in a large skillet over medium-high heat. Attach the chicken; cook and stir for 4-5 minutes, or until not pink anymore. In a soup, add chicken, lemon juice , salt, pepper, and cayenne; heat through. Serve with the cheese, avocado and remaining strips of tortilla.

MAIN DISH COPYCAT RECIPES

Copycat Panda Express Honey Walnut Shrimp

Is the Panda Express Honey Walnut Shrimp one of your favorite dining options? If so, at home you can really do this. Best of all, this recipe can be doubled or even tripled so that everybody gets the amount that they needed the restaurant to fulfill. The ingredients for this dish can be found conveniently at any local grocery store so you can enjoy this shrimp recipe in no time tonight.

You'll love if you've never tried the dish before missing out on a perfectly sweet and crunchy batter dipped recipe. Candied walnuts give the batter-dipped shrimp a very pleasant touch of sweet and creamy sauce. The ingredients of the Honey Walnut Shrimp are pretty simple, and if you were to leave the walnuts out, well the shrimp would stand alone. Firstly, let me say that the ingredients are by no means Chinese cooking traditional ingredients. You'll need some sweetened condensed milk, lemon juice, butter, mayonnaise tempura mix, rice, walnuts and shrimp. The sauce consists of sweetened condensed milk, lemon juice, butter, and mayonnaise. The sauce is facile to make! Some recipes are great to make and enjoy the next day, this one isn't one of those. You won't like the way it behaves when reheated.

Start to End: 40 minutes

Servings: 4

Ingredients

- Cooked white rice, for serving
- 1 cup water
- 1 lb. shrimp, peeled and deveined
- 2 tablespoons heavy creams
- 1 cup granulated sugar
- 2 tablespoons honey
- 2 large eggs, beaten
- Vegetable oil for frying

- Freshly ground black pepper
 - 1 cup walnuts
 - ¼ cup mayonnaise
 - 1 cup cornstarch
 - Kosher salt
 - Thinly sliced green onions, for garnish
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How to Make

1. In a small saucepan, mix water and sugar, and bring to a boil over medium heat. Add walnuts and let boil for 2 minutes. Remove the walnuts and allow to cool using a slotted spoon on a small baking sheet.
2. Dry the pat shrimp with paper towels and season lightly with salt and pepper. Place the eggs in a shallow bowl and place another shallow bowl with the cornstarch in. Sprinkle the shrimp into the eggs, then cover the cornstarch well.
3. Heat 1 "of oil over medium heat in a big skillet. Put it in loads of shrimp and fry for 3 to 4 minutes until it is crispy. Remove it with a slotted spoon and place it on a sheet of paper towel. In a medium dish, whisk the mayonnaise, butter, and heavy cream together. Throw the shrimp in sauce and serve with candied walnuts along with rice, and then garnish with green onions.

PF. Chang Copycat Lettuce Wrap

If it were this easy to eat healthy we should eat low-carb dinners every single night. This P.F. Chang lettuce copycat wrap is too easy to make at home and makes it seem crazy to get takeout. The sauce used for these wraps of chicken lettuce is highly addictive. The Sriracha adds a little bit of heat, but if you prefer, you can certainly leave it out (though we like to add a little extra.

Start to End: 30 minutes

Servings: 4

Ingredients

- 3 tbsp. hoisin sauce
- 2 tbsp. low-sodium soy sauce
- 2 tbsp. rice wine vinegar
- 1 tbsp. Sriracha (optional)
- 1 tsp. sesame oil
- 1 tbsp. extra-virgin olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 tbsp. freshly grated ginger
- 1 lb. ground chicken
- 1/2 c. water chestnuts, drained and sliced
- 2 green onions, thinly sliced
- Kosher salt
- Freshly ground black pepper
- Large leafy lettuce (leaves separated), for serving
- Cooked white rice, for serving (optional)

How to Make

1. Make the sauce: Whisk the hoisin sauce, soy sauce, rice wine vinegar, Sriracha and sesame oil together in a small pot.
2. Heat the olive oil in a large skillet over medium to high heat. Add onions and cook for 5 minutes until tender, then stir in garlic and ginger and cook 1 minute longer until fragrant. Attach ground chicken and cook until it is opaque, and mostly finished, breaking meat with a wooden spoon.
3. Pour in the sauce and cook for 1 to 2 minutes until the sauce gradually reduces and the chicken is fully cooked through. Switch off heat and add in the green onions and chestnuts. Season with pepper and salt.
4. If used, spoon rice and a big scoop of chicken mixture (about 1/4 cup) in the center of each lettuce leaf. Serve straightaway.

Panda Express Orange Chicken Copycat

You can now have your favorite take-out meal without having to leave your home comforts! Bonus: our version is pan fried, meaning it is healthier but just as crisp as the deep fried kind. The most famous recipe on the Panda Express menu is Panda Express Orange Chicken and I'm sure you all know why! This recipe will make you dance in your chair a little while while you eat it because it's just right on the mark! It might sound like there are plenty of ingredients at play here and plenty of dishes to do, but it really gets together pretty quickly and at the end of the cooking when you have a plate of this chicken ready to be eaten you'll forget all about the pile of dishes left behind!

I recommend about 1/2 tablespoon of Sriracha mixed in the sauce if you want to kick up the heat a little bit and make this a spicy orange chicke. You can add any extra heat to it with crushed red peppers.

Start to End: 35 minutes

Servings: 4

Ingredients

- 2 large eggs, beaten
- 1/2 c. plus 1 tbsp. cornstarch, divided
- 1/4 c. all-purpose flour
- Kosher salt
- Freshly ground black pepper
- 2 lb. boneless skinless chicken breasts, cut into 1" pieces
- Canola oil
- 2 cloves garlic, minced
- 1/2 tsp. freshly minced ginger
- 1/2 tsp. crushed red pepper flakes
- 2/3 c. freshly squeezed orange juice
- 2 tbsp. low-sodium soy sauce
- 1 tbsp. apple cider vinegar

- 2 tbsp. sweet chili sauce
- 2 tbsp. hoisin sauce
- 1 tbsp. brown sugar
- Juice of 1/2 lemon
- 2 green onions, thinly sliced
- Cooked white rice, for serving

How to Make

1. Set up dredging station: put eggs in one bowl, and mix $\frac{1}{2}$ cup of cornstarch and flour together in a second bowl, then season with salt and pepper. Coat the pieces of chicken in the milk, then throw them in the cornstarch mixture, eliminating any excess.
2. Heat $\frac{1}{4}$ "of oil in a big, deep skillet over medium to high heat. Fry the chicken in batches for 4 to 5 minutes, until golden and crisp. Drain onto a plate lined with paper towels.
3. Place 1 tablespoon of oil in a saucepan over medium heat. Add the flakes of garlic , ginger, and red pepper and cook for 2 min. Bring to a simmer and whisk in orange juice, soy sauce, apple cider vinegar, chili sauce, hoisin sauce, brown sugar and lemon juice.
4. Alternatively, whisk the remaining tablespoon cornstarch together in a small bowl with 2 tablespoons water. Slowly whisk into sauce to thicken and boil for about 5 minutes, until the sauce is syrupy.
5. Toss chicken and green onions with sauce. Season with rice.

KFC Crispy Fried Chicken Copycat

No one likes KFC for the fried chicken. They have been known for a very long time now, for their popular recipe of 11 herbs and spices. At home, though, you can recreate their crispy fried chicken. This recipe calls for Fines Herbes but it is difficult for most people to get them in a grocery store. The fines herbs can be bought at Amazon.com.

They advertise on the use of 11 herbs and spices, and we use seasoned salt to account for each of these. Seasoned salt is a mixture of spices and salt which adds a great deal of kick to any dish.

KFC Fried chicken is well known all over the world. Sure, you can go to your nearest Kentucky Fried Chicken fast food restaurant to pick up some at any time you want. But perhaps you are living away from one and want to recreate your own Recipe with this copycat.

Start to End: 30 minutes

Servings: 12

Ingredients

- 4 cups all-purpose flour, divided
- 2 tablespoons garlic salt
- 1 tablespoon paprika
- 3 teaspoons pepper, divided
- 2-1/2 teaspoons poultry seasoning
- 2 large eggs
- 1-1/2 cups water
- 1 teaspoon salt
- 2 broiler/fryer chickens (3-1/2 to 4 pounds each), cut up
- Oil for deep-fat frying

How to Make

1. Combine 2-2/3 cups of flour, 2 tablespoons of garlic salt, 1 tablespoon of paprika, 2-1/2 teaspoons of pepper and 2-1/2 teaspoons of poultry seasoning into a wide, shallow bowl. Beat the eggs and 1-1/2 cups of water in another shallow dish; add 1 teaspoon salt and the remaining 1-1/3 cup flour and 1/2 teaspoon pepper. Dip the chicken in a mixture of the eggs, then put a few pieces at a time in the flour mixture. Switch to model.
2. Heat the oil in a deep-fat fryer to 375 °. Working in hundreds, frying chicken, many parts at a time until 165 ° reads golden brown and a thermometer inserted into meat, around 7-8 minutes at each hand. Drain on towels made from cloth.
3. Heat the oil in a deep-fat fryer to 375 °. Working in hundreds, frying chicken, many parts at a time until 165 ° reads golden brown and a thermometer inserted into meat, around 7-8 minutes at each hand. Drain on towels made from cloth.

Copycat Chipotle Mexican Grill Chicken

Chipotle Chicken is a super savory, marinade, grilled chicken that you can make in no time at home. Then, after you've done it, you'll actually top off all you can because it's so flavorful (yet healthy) that you'll find yourself eating salads just to add this chicken to it. That is fine. The first trick in your kitchen to achieve the same hot, aromatic Chipotle chicken is to start with a seasoned marinade. Marinades use oils, herbs, and spices for flavor enhancement and tenderization. They can also use this technique on chicken, pork, beef and vegetables. The Chipotle chicken marinade has a popular list of ingredients— chipotle chili powder, dried oregano, and cumin can be used in several menu items on Chipotle. You probably already have some spices in your pantry! The restaurant uses only 51 ingredients in total and focuses its recipes on the combination of smoky fire and Mexican dark herbs and spices. Homeland we should do the same. The second trick to make Chipotle chicken copycat is to barbecue the marinated chicken to a medium-high oven. It's nice to have an outdoor grill but you can also check chicken on an indoor grill pan to get the charred outer layer. Grilled chicken breasts risk drying out when cooked but by pounding the chicken breasts into a thin, half-inch thickness BEFORE marinating you can solve the problem. The chicken is going to cook quickly and you're going to keep all the juicy goodness inside your meat as it cooks on grill. The chipotle pepper and adobo sauce offer the authentic taste of the Chipotle that we are looking for.

Start to End: 2 hours 20 minutes

Servings: 4

Ingredients

- FOR THE CHICKEN
- 1/2 red onion, roughly chopped
- 2 cloves garlic
- 1 chipotle pepper in adobo sauce, plus 2 tbsp. sauce
- 3 tbsp. vegetable oil
- 1 tsp. dried oregano
- 1/2 tsp. ground cumin
- Kosher salt
- Freshly ground black pepper
- 1 lb. boneless skinless chicken breasts
- FOR THE BOWLS
- Cooked Rice
- Corn
- Black beans
- Guacamole
- Salsa
- Lime wedges

How to Make

1. Mix the onion , garlic, chipotle pepper and adobo sauce, butter, oregano, and cumin in a food processor until smooth. Season with pepper and salt.
2. Add marinade and chicken to a big resealable plastic bag and clean to cover chicken all over. In the refrigerator let marinate for at least 2 hours.
3. Bring chicken up to room temperature and grill preheat to big. Grill, 8 minutes per hand, until cooked through.
4. Serve the chicken with preferred toppings over rice.

Olive Garden's 5-Cheese Ziti Al Forno Copycat

This Ziti al Forno is like the best recipe for baked ziti you've ever kicked up about ten more notches. A mixture of marinara and alfredo sauce along with five (yes, I mean five) extra cheeses made this dish an exciting recipe that you won't have to wait to enjoy a trip to Olive Garden.

This baked ziti is distinct from the typical baked ziti made from marinara sauce, mozzarella, and ricotta. For a combination of two sauces and five cheeses, you'd think all the flavors will be muddled, but they fit together so well that you'll find yourself combining marinara sauce and alfredo sauce regularly even when you're making a simple spaghetti dinner. This recipe from Olive Garden is vegetarian but you can add meat or seafood to the dish at all costs. It's a wonderful choice to add shrimp, and sliced and seared chicken will be perfect too.

Start to End: 45 minutes

Servings: 8

Ingredients

- 1 lb. ziti
- 4 tbsp. butter
- 2 cloves garlic, minced
- 4 tbsp. all-purpose flour
- 2 c. half and half
- Kosher salt
- Freshly ground black pepper
- 1 c. freshly grated Parmesan, divided
- 3 c. marinara
- 2 c. shredded mozzarella, divided
- 1/2 c. shredded fontina
- 1/2 c. grated romano
- 1/2 c. ricotta

- 1/2 c. Panko breadcrumbs
- Freshly chopped parsley, for garnish

How to Make

1. Preheat the oven until 375 ° C. Grease a baking dish 9"-x-13 "with cooking spray. Cook ziti until al dente, in a big pot of salted, boiling water. Drain and put away.
2. Make alfredo: Melt butter over medium heat in a big, high-sided skillet. Attach the garlic and cook for about 30 seconds, until it is fragrant. Whisk in flour and cook for 1 minute more, until the mixture is bubbling and golden. Pour in half and a half slowly, whisking continuously. Bring the mixture to a boil, and fold in Parmesan ½ cup. Let it boil for 2 to 3 minutes until the sauce thickens, then season with salt and pepper.
3. Add the marinara, 1 cup of mozzarella, fontina, romano, and ricotta, then add the pasta and toss until well filled. Move to cooked baking dish.
4. Mix the remaining ½-cup Parmesan and Panko together in a small bowl. Sprinkle evenly over the platter. Bake for about 30 minutes.5, until golden and bubbly. Garnish, and serve with parsley.

Copycat Olive Garden Garlic Rosemary Chicken

Start to End: 1 hour 35 minutes

Servings: 4

Ingredients

- 1 tsp. plus 2 tbsp. extra-virgin olive oil, divided
- 1 head garlic, top sliced off
- 4 chicken breasts, pounded 1/2" thick
- kosher salt
- Freshly ground black pepper
- 4 oz. cremini mushrooms, sliced
- 2 tbsp. unsalted butter, divided
- 1/4 c. white wine
- 3/4 c. chicken broth
- 3 sprigs fresh rosemary
- 5 oz. baby spinach
- Juice of 1/2 a lemon
- Mashed potatoes, for serving

How to Make

1. Oven preheat to 400 ° C.
2. Drizzle over garlic with a tablespoon of olive oil and seal in foil. Bake for about an hour, until golden and fluffy. Set aside to cool, then take out cloves. Deposit back.
3. Heat remaining 2 table spoons of oil in a large skillet over medium-high heat. Season with salt and pepper to the chicken breasts, then sear until golden, around 8 minutes per hand. Transfer onto a platform.
4. If required, return the skillet to medium heat, add more oil, then add mushrooms. Season with salt and pepper, and cook for 5 minutes until slightly wilted.

5. Stir in the garlic cloves, white wine, chicken broth and rosemary, then add butter and let melt. Bring to a simmer, nestle back in the chicken and allow to simmer until sauce has slightly reduced, 6 to 7 minutes. Add the spinach and lemon juice and allow to cook until spinach is slightly wilted, about 2 minutes longer.
6. Mashed potatoes to eat.

Chipotle Cilantro Lime Rice Copycat

Build a Cilantro Lime Rice recipe from Chipotle with this delicious copycat recipe in your own home. If you close your eyes you'll think you're eating one of the rice bowls in Chipotle. In the comfort of your own kitchen, learn the secrets of making Chipotle Cilantro Lime Rice. This copycat recipe begins with having and cooking the right kind of rice in a non-traditional way. For just the right amount of chew and no stickiness, this rice is smooth and fluffy. This cilantro-lime rice goes perfectly with chicken, steak, barbacoa, or carnitas in my Chipotle copycat. Or, try my highly prized recipe or guacamole from Sofritas.

Start to End: 30 minutes

Servings: 4

Ingredients

- 1 tbsp. butter
- Juice of 2 limes, divided
- 1/2 tsp. kosher salt
- 1 c. basmati rice
- 2 c. water
- 1 tbsp. freshly chopped cilantro

How to Make

1. Melt butter in a large saucepan over low heat. Add a lime, salt, and rice juice, stirring to coat for one minute. Stir in water and bring to a boil.
2. Cooking over low heat until rice is tender, cover and reduce to a simmer, 22 to 25 minutes.
3. Fold in cilantro, garnish and serve with more lime juice.

McDonald's Cheddar Melt Copycat

The very winning taste on the Cheddar Melts from these McDonald's is the combination of onion and teriyaki. It matches well with meaty burger and smooth cheddar sauce. I grilled my burgers because that's what I'm doing, yeah, but you can also cook the burgers in the same pan you're cooking the onions. Even the cheese and onions on hot dogs are good so don't be afraid to double or even triple the recipe. And yeah, not even a splash or two of hot sauce is a bad idea. But don't get mad about it. The wonderful flavor of the toppings on these McDonald's Cheddar Melts you definitely don't want to hide. Heck, with a knife, you might eat only the cheese and onion!

Start to End: 15 minutes

Servings: 2

Ingredients

- 3 tbsp. butter
- 3 tbsp. all-purpose flour
- 1 1/2 c. milk
- 1 c. shredded Cheddar
- kosher salt
- Freshly ground black pepper
- 2 burger patties
- 1/2 small onion, finely chopped
- 2 tbsp. teriyaki sauce
- 2 rye buns

How to Make

1. In a saucepan over medium heat, melt butter. Add flour and whisk until totally combined. Cook until golden, 1 minute, then pour in milk and whisk until completely

combined. Let thicken 3 minutes. Add cheddar and whisk until combined and creamy. Season with salt and pepper. Keep sauce on low heat while you prep the rest of the burger.

2. In a large skillet over medium-high heat, heat oil. Add burger patties and season with salt and pepper. Cook 4 minutes per side for medium rare. Set aside.
3. Add onions to burger fat in skillet and sauté until tender, 6 minutes, then add teriyaki sauce and stir until combined.
4. Assemble burger: On a rye bun bottom, place burger patty and top with cheese sauce and teriyaki onions.

Copycat Cheesecake Factory Shrimp Scampi

Start to End: 30 minutes

Servings: 2

Ingredients

- 1 lb. peeled, deveined shrimp, butterflied
- 1/2 tsp. baking soda
- 1 tsp. salt
- 1/2 package angel hair pasta
- PARMESAN BREADING:
- 1/2 c. panko breadcrumbs
- 3 tbsp. shredded Parmesan, plus more for topping dish
- 1/4 tsp. Black pepper
- 1/4 tsp. cayenne pepper
- CREAM SAUCE:
- 3 tbsp. olive oil
- 1 c. white wine
- 5 whole garlic cloves, peeled
- 1 pint heavy cream
- 1/2 red onion, diced
- 1 plum tomato, diced
- 1 tsp. fresh basil, chopped, plus more for topping

How to Make

1. Toss shrimp in baking soda and salt mixture. Leave in fridge for 15-20 minutes.
2. Cook angel hair pasta according to package instructions. Drain and set aside.

3. Make the Parmesan breading: Combine all ingredients in a shallow bowl. Coat shrimp in breading.
4. Warm olive oil in large skillet over medium heat. Use tongs to place the shrimp in the skillet. Cook shrimp, about 2 to 3 minutes per side, until it's curled up and is pink and white, not gray or translucent anymore. Place on a plate lined with paper towels.
5. Make the cream sauce: Add white wine and bring to a boil, stirring occasionally. Once boiling, reduce heat to medium-low and add garlic. Stir occasionally, letting the sauce reduce, for about 8 to 10 minutes.
6. Add the heavy cream, stir and bring the sauce to a simmer. Add the onion, stir and let the sauce simmer for 5 to 7 minutes. Add tomato and basil, stirring to combine. Season to taste with salt and pepper.
7. Divide angel hair pasta among plates. Top with shrimp and cream sauce. Garnish with additional Parmesan and basil if you'd like.

Chipotle-Inspired Burrito Bowl

Recently Chipotle incorporated vegan rice bowls into their menus. This Chipotle influenced vegan Burrito Bowl features black beans, cilantro lime rice, and fajitas with fresh home-made salsa, roman lettuce and avocado for a deliciously nutritious lunch, dinner or meal-prep recipe! Not only are they bursting with colour, they are packed with delicious Mexican flavour, some sun, and nutrition as well. Fibre-filled brown rice + tofu satiating protein, and black beans + avocado healthy fat. All here is gang! Obviously those burrito bowls are quite versatile. You might add meat to them, various types of beans, different peppers, maybe throw in some jalapeno, or swap the rice out for quinoa or even cauliflower rice as described earlier. Have fun therewith! My 2 suggestions: do not miss the seasoned and sautéed vegetables in the cilantro and lime juice.

Start to End: 25 minutes

Servings: 4

Ingredients

- 1 c. brown jasmine rice
- 1 lb. ground turkey
- 1 tbsp. Taco Seasoning
- kosher salt
- 1/4 c. plain yogurt
- 2 tsp. Hot sauce
- 2 c. grape tomatoes, halved
- 2 avocados, diced
- 1 15-oz. can black beans

How to Make

1. Cook rice in a small pot according to the directions on the box.
2. Meanwhile, cook turkey 6 to 7 minutes in a large skillet over medium heat, until it is no longer pink. Season with salt and taco seasoning.
3. Blend yogurt and hot sauce together in a small bowl. (Transfer to a plastic Ziploc or piping bag, if you want a good drizzle.)
4. Assemble burrito bowl: divide rice into four bowls and top with ground turkey, onions, avocados, and black beans, and spicy yogurt to drizzle. Cover with cilantro.

P.F. Chang's-Inspired Mongolian Beef

Start to End: 10 minutes

Servings: 4

Ingredients

- 1/4 c. plus 1 tbsp. vegetable oil, divided
- 2 cloves garlic, minced
- 1 tbsp. minced fresh ginger
- 1/4 c. low-sodium soy sauce
- 1/3 c. water
- 1/2 c. packed brown sugar
- 1 lb. flank steak, sliced thinly against the grain
- 1/4 c. cornstarch
- 4 green onions, sliced into quarters, plus 1 chopped green onion for garnish
- Butter lettuce, for serving

How to Make

1. Heat 1 spoonful of vegetable oil in a small saucepan over medium heat. Attach the garlic and ginger and cook for 2 minutes, until fragrant. Remove soy sauce, water and brown sugar, then mix to dissolve. Bring to boil, then full heat and cook until halved, 10 to 12 minutes.
2. In the meantime heat remaining 1/4 cup vegetable oil in a broad skillet over medium heat.
3. Toss the flank steak with cornstarch in a large bowl until fully coated. Add steak to skillet, sear for 3 to 4 minutes per side until crispy. Drain fat.
4. Add quarters of sauce and green onion to skillet and toss until combined, then simmer for a few more minutes.

5. Serve steak in cups of lettuce and garnish it with green onions.

Copycat Chili's Cajun Chicken Pasta

Chili's copycat recipe for an exceptionally rich melt-in-your-mouth alfredo sauce, made at home. Spicy and creamy copycat Chili's Cajun Alfredo Chicken Pasta overlaid with juicy, seasoned chicken will hold you in to whip up this meal. Yet my heart and soul had always been with this cajun pasta. The rich alfredo sauce just melts right into your mouth, complemented by the cajun chicken's fiery pop topped with refreshing chunks of tomato and freshly grated Parmesan cheese. The blend of flavours is just fine, and in 30 minutes or less you can make it right at home. This way you can have date night at home, in sweats, binge-watching Netflix with the same restaurant-quality.

Start to End: 30 minutes

Servings: 4

Ingredients

- 1/2 box penne
- 2 boneless skinless chicken breasts (thin cut)
- 1 tbsp. Cajun seasoning
- 3 tbsp. butter, divided
- 1 pt. half-and-half
- 1/2 tsp. garlic powder
- kosher salt
- Freshly ground black pepper
- 1/3 c. plus 3 tbsp. freshly grated Parmesan
- 1 diced tomato
- 1 tsp. sliced flat-leaf parsley

How to Make

1. Cook penne as directed by box. Drain and put away.

2. Spray chicken dry with a paper towel and brush on both sides until completely coated with Cajun seasoning. Melt 1 tablespoon butter over medium heat in a big, sauté pan. Attach the chicken, cook through, around 5 to 6 minutes per hand. Take chicken off the skillet and set aside.
3. Attach the remaining 2 tablespoons butter, half-and-a-half, garlic powder, salt and pepper and 1/3 cup Parmesan to the skillet. Remove from heat and mix until combined.
4. Toss the pasta in the sauce and divide it into two plates (some leftovers will be left). Slice the chicken, and place the pasta on top. Sprinkle with remaining Parmesan, parsley and diced tomatoes, and eat.

4.

Copycat Country Chicken with Gravy

Start to End: 30minutes

Servings: 4

Ingredients

- 3/4 cup crushed cornflakes
- 1/2 teaspoon poultry seasoning
- 1/2 teaspoon paprika
- 1/4 teaspoon salt
- 1/4 teaspoon dried thyme
- 1/4 teaspoon pepper
- 2 tablespoons fat-free evaporated milk
- 4 boneless skinless chicken breast halves (4 ounces each)
- 2 teaspoons canola oil
- GRAVY:
- 1 tablespoon butter
- 1 tablespoon all-purpose flour
- 1/4 teaspoon pepper
- 1/8 teaspoon salt
- 1/2 cup fat-free evaporated milk
- 1/4 cup condensed chicken broth, undiluted
- 1 teaspoon sherry or additional condensed chicken broth
- 2 tablespoons minced chives

How to Make

1. Combine the first six ingredients into a shallow vessel. Put the milk into another shallow bowl. Dip the chicken into the milk, then roll into a mixture of cornflakes.

2. Cook chicken in oil over medium heat in a large non-stick skillet until a thermometer reads 170 °, on each side for 6-8 minutes.
3. Meanwhile, melt butter in a small saucepan. Stir in the rice, salt and pepper until smooth. Stir in the milk, broth and sherry, slowly. Bring to boil; cook and stir for 1-2 minutes, until thickened. Remove chives. Serve on chicken.

3.

Copycat Parmesan Chicken Nuggets

Start to End: 30minutes

Servings: 8

Ingredients

- 1/4 cup butter, melted
- 1 cup panko bread crumbs
- 1/2 cup grated Parmesan cheese
- 1/2 teaspoon kosher salt
- 1-1/2 pounds boneless skinless chicken breasts, cut into 1-inch cubes
- Marinara sauce, optional

How to Make

1. Put the butter into a shallow dish. In another, shallow dish, add the crumbs of bread , cheese and salt. Dip buttered chicken, then roll in crumbs.
2. Place it on two 15x10x1-in in a single sheet. Baking strips. Bake at 375 ° for 15-18 minutes or turn once, until it is no longer pink. Where needed, serve with marinara sauce.
3. Freeze option: Cool nuggets with chicken. Freeze containers in fridge. Partially thaw overnight in fridge for use. Place on a baking sheet, and heat 7-12 minutes or until heated through in a preheated 375 ° oven.

Applebee's Garlic Mashed Potatoes Copycat

Start to End: 30 minutes

Servings: 6

Ingredients

- 8 medium red potatoes, quartered
- 3 garlic cloves, peeled
- 2 tablespoons butter
- 1/2 cup fat-free milk, warmed
- 1/2 teaspoon salt
- 1/4 cup grated Parmesan cheese

How to Make

1. Place the garlic and potatoes in a large saucepan; cover with water. Take to simmer. Reduce heat; cover and simmer for 15-20 minutes, or until very tender potatoes.
2. Drain fine. Attach the butter, the salt and the milk; mash. Stir in some milk.

Olive Garden Eggplant Parmigiana Copycat

Start to End: 1 hour 20 minutes

Servings: 6

Ingredients

- 1 medium onion, chopped
- 1-1/2 teaspoons olive oil
- 2 garlic cloves, minced
- 1 can (15 ounces) crushed tomatoes
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 1 can (8 ounces) no-salt-added tomato sauce
- 1/2 cup dry red wine
- 1/4 cup tomato paste
- 1-3/4 teaspoons Italian seasoning, divided
- 2 large eggs
- 2 tablespoons water
- 1/2 cup all-purpose flour
- 1-1/2 cups dry bread crumbs
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 medium eggplants, peeled and cut into 1/4-inch slices
- 9 ounces uncooked multigrain spaghetti
- 6 ounces fresh mozzarella cheese, halved and thinly sliced
- 1/3 cup shredded Parmesan cheese
- 2 tablespoons minced fresh parsley

How to Make

1. Saute onion in oil in a Dutch oven until tender. Add garlic, and cook for 1 minute. Attach the squeezed tomatoes, diced tomatoes, tomato sauce, oil, tomato paste and

Italian seasoning for 3/4 tablespoon. Take to simmer. Reduce heat ; simmer, uncovered, stirring periodically, for 25-30 minutes or until desired consistency.

2. Meanwhile whisk the eggs and water in a shallow bowl. Place the flour in an individual, shallow bath. Combine the crumbs of bread, salt , pepper and the remaining Italian seasoning into another dish. Dip the eggplant slices into flour, then into the mixture of eggs; coat with the mixture of crumbs. Place coated with cooking spray on baking sheets. Bake at 350 ° for 25-30 minutes or, turning once, until tender and golden brown. In the meantime cook spaghetti according to the directions of the box.
3. Spoon 2 cups over eggplant sauce; top with cheeses. Bake for another 4-5 minutes, or until cheese is melted.
4. Spaghetti Drain. Serve leftover sauce over spaghetti; finish with slices of eggplant. Parsley to spray.

Red Lobster Parrot Isle Jumbo Coconut Shrimp Copycat

Start to End: 20 minutes

Servings: 12

Ingredients

- 1 pound uncooked jumbo shrimp (about 12), peeled and deveined
- 1/4 cup all-purpose flour
- 2 large egg whites, lightly beaten
- 1-1/3 cups sweetened shredded coconut
- Oil for deep-fat frying
- 1 jar (12 ounces) pineapple preserves
- 1 tablespoon frozen nonalcoholic pina colada mix, thawed

How to Make

1. Starting at the tail, make a slit down each shrimp's inner curve; press to flatten gently. Layer the rice, egg whites and coconut in three distinct shallow cups. Coat the shrimp with flour; roll in the whites of the egg, then cover with the cocoon.
2. Heat oil up to 375 ° in an electric skillet, or deep-fat fryer. Fry the shrimp, a few at a time, on either side for 1 to 1-1/2 minutes, or until golden brown. Drain on towels made from cloth.
3. Combine preserves and the pina colada mixture in a small cup. Serve on shrimp.

McDonald's Big Mac Copycat

Start to End: 30 minutes

Servings: 4

Ingredients

- 1 pound ground beef
- 2 teaspoons Montreal steak seasoning
- 6 cups torn iceberg lettuce
- 2 cups shredded cheddar cheese
- 1 cup salad croutons
- 1 medium tomato, chopped
- 1 small onion, halved and thinly sliced
- 1/2 cup dill pickle slices
- Thousand Island salad dressing

How to Make

1. Combine beef and steak seasoning in a large bowl, then blend gently but thoroughly. Shape into twenty patties, 1/2 in. thick. Grill burgers, wrapped, 3-4 minutes on each side over medium heat, or until 160 ° reads by a thermometer.
2. Combine the lettuce, burgers, bacon, croutons, tomatoes, onions and pickles in a wide tub. Serve with dressing for salads.
3. Freeze option: Place patties on a baking sheet waxed with paper; cover and freeze until firm. Remove from the pan and transfer to a container that is airtight; return to the freezer. To use, cook frozen patties as instructed, increasing the time taken to read 160 ° by a thermometer.

Copycat Chipotle Barbacoa

Start to End: 7 hours 45 minutes

Servings: 8

Ingredients

- 1/4 cup lime juice
- 1/4 cup cider vinegar
- 3 chipotle peppers in adobo sauce
- 4 garlic cloves, thinly sliced
- 4 teaspoons ground cumin
- 3 teaspoons dried oregano
- 1-1/2 teaspoons pepper
- 3/4 teaspoon salt
- 1/2 teaspoon ground cloves
- 1 cup reduced-sodium chicken broth
- 1 boneless beef chuck roast (3 to 4 pounds)
- 3 bay leaves
- RICE:
- 3 cups water
- 2 cups uncooked jasmine rice, rinsed and drained
- 3 tablespoons butter
- 1-1/2 teaspoons salt
- 1/2 cup minced fresh cilantro
- 2 tablespoons lime juice

How to Make

1. In a blender, position the first 9 ingredients; cover and process until smooth. Combine broth; shake.
2. Place bay leaves and roast in a 4- or 5-qt. Cook slowly; spill over sauce. Cook, sealed, for 7-9 hours on low until meat is tender.

3. Prepare rice, before serving for about 30 minutes. Combine the sugar, rice, butter and salt in a large saucepan; bring to a boil. Reduce heat; simmer, cover, for 12-15 minutes, until liquid is absorbed and rice is tender. Remove from heat; add cilantro and lime juice and stir gently.
4. Remove from slow cooker roast; cool down slightly. Dispose of bay leaves from cooking juices and skim fat. Shred beef with two forks; go back to slow cooker. Season with rice.

4.

TGI Friday's Loaded Potato Skins Copycat

Start to End: 30 minutes

Servings: 8

Ingredients

- 4 large baking potatoes, baked
- 3 tablespoons canola oil
- 1 tablespoon grated Parmesan cheese
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon paprika
- 1/8 teaspoon pepper
- 8 bacon strips, cooked and crumbled
- 1-1/2 cups shredded cheddar cheese
- 1/2 cup sour cream
- 4 green onions, sliced

How to Make

1. Oven preheat to 475 ° C. Break the potatoes lengthwise in half; scoop the pulp out, leaving a 1/4-in. Shell (save pulp for subsequent use). Place the skins of potatoes on a greased baking sheet.
2. Combine oil with the next 5 ingredients; brush over the skins on both sides.
3. Bake until crisp, at each side for about 7 minutes. Sprinkle the inside skins with bacon and cheddar cheese. Bake for about 2 minutes, until cheese is melted. Cover with onions and sour cream. Serve straightaway.

DESSERT

Copycat McDonald's Shamrock Shake

McDonald's Shamrock Shake Copycat milkshake made easy and at home with vanilla ice cream, mint extract, whipped cream and a cherry. This dish is so easy to make at home with homemade Vanilla Ice Cream and homemade Whipped Cream you 're already halfway there with this recipe. We love Shamrock Shakes as the season's dessert and can't wait for the limited time of the year when it rolls around because it's the start of St. Patrick's day all things (and my favorite Corned Beef). With just a handful of ingredients you can miss the long list of ingredients you can't pronounce, the drive-thru and the extra fast food you won't buy!

Start to End: 5 minutes

Servings: 1

Ingredients

- 3 large scoops vanilla ice cream (about 1/4 c. each)
- 1/4 c. heavy cream
- 1/2 tsp. mint extract
- 6 drops green food coloring
- Whipped cream, for topping
- Maraschino cherry, for topping

How to Make

1. Mix vanilla ice cream, heavy cream, mint extract and coloring the food in a blender until it is completely smooth, then pour into a bowl.
2. Prior to serving, complete with whipped cream and a raspberry.

The Cheesecake Factory Original Cheesecake Copycat

Nothing is as decadent and delicious as a slice of cheesecake. And let's be honest, nobody makes better cheesecake than the Cheesecake Factory! But who wants to spend up to eight bucks on just a slice of cake? The next time you get the itch for something sinfully sweet, skip the restaurant and try this recipe from Cheesecake Factory cheesecake home! Your server will place your lovely cheesecake wedge in a nice little box that you can take home with you. Great – you can have your cake and eat it too! But even if you get only a few slices to go, these expensive desserts add up in size. These heavenly creations deserve an opportunity that lives up to the price, at around \$8-12 per slice depending on what type of cheesecake you want. You can do a divine Cheesecake Factory Cheesecake at home though. This will not only please the tastebuds but it will be much cheaper as well. So, save the outstanding celebration with a visit to The Cheesecake Factory. The original cheesecake for the Cheesecake Factory crust is made from a mixture of pecans, almonds, walnuts, sliced vanilla wafers, and butter. The crust paires well with the richness of the cream cheese filling, which contains no less than five eggs, a generous amount of sour cream, and is beautifully flavored with vanilla and lemon juice.

Start to End: 1 hour 20 minutes

Servings: 12

Ingredients

- 2-1/2 cups graham cracker crumbs (about 40 squares)
- 1/3 cup sugar
- 1/2 teaspoon ground cinnamon
- 1/2 cup butter, melted
- FILLING:
- 3 packages (8 ounces each) cream cheese, softened

- 1-1/2 cups sugar
 - 1 teaspoon vanilla extract
 - 4 large eggs, separated
 - TOPPING:
 - 1/2 cup sour cream
 - 2 tablespoons sugar
 - 1/2 teaspoon vanilla extract
 - 1/2 cup heavy whipping cream, whipped
-

How to Make

1. Blend the cracker crumbs, sugar and cinnamon in a small bowl; stir in butter. Press down and click 2 in. Up the sides of a 9-in grated. Pan springform. Bake for 5 minutes, at 350 °. Nice, on a rack of wire. Restoring heat to 325 °.
2. Beat the cream cheese, sugar and vanilla in a wide bowl, until smooth. Add the yolks of the eggs; beat on low until combined.
3. Beat egg whites in a small bowl until soft peaks form; fold into a mixture of cream cheese. Garnish over crust.
4. Bake for 1 hour or until nearly set to center. Cool off for 10 minutes on a wire rack. Run a knife carefully around the edge of the pan to loosen; cool up for 1 hour. Refrigerate until it cools down fully.
5. Combine the sour cream, sugar, and vanilla; fold in cream with whipping. Spread the cheesecake over it. Chill overnight. Remove pan hand.

Copycat Chili's Molten Lava Chocolate Cake

Chocolate cake with a molten chocolate center, in a chocolate shell topped with vanilla ice cream. Big enough to share, really too good to do. Sure, cake made with chocolate is great. Yet Chocolate cake MOLTEN? Every one is the best for chocolate-lovers.

Start to End: 50 minutes

Servings: 1 dozen

Ingredients

- 1/2 c. (1 stick) butter, room temperature, plus more for muffin tins
- Cocoa powder, for dusting
- 2 2/3 c. semisweet chocolate chips, melted
- 1/2 c. granulated sugar
- 6 large eggs
- 1 c. all-purpose flour
- 2 tsp. espresso powder
- 1/2 tsp. kosher salt
- 1 tsp. pure vanilla extract
- Powdered sugar, for dusting

How to Make

1. Oven preheat to 400 ° C. Generously butter a regular muffin tin with 12 cups. Dust with powdered cocoa, then tap excess. Deposit aside.
2. Cream butter and granulated sugar in a big tub, with a hand mixer until fluffy. Add eggs one by one, and beat well after each addition. Add vanilla and beat slowly in flour, espresso, and salt until just combined. Stir in melted chocolate until cooked evenly.

3. Equally divide batter among prepared cups of muffins. Bake for 8 to 9 minutes, until the tops of the cakes no longer jiggle. Switch off the oven and let stand for 5 minutes.
4. Layer a large sheet of baking over the muffin pan. Keep both pans together and turn them onto the baking sheet to invert cakes. Move easily, bottom sides up, to serving plates.
5. Cover with powdered sugar and serve right away.

Copycat Disney Dole Whip

Start to End: 3 hours 10 minutes

Servings: 4

Ingredients

- 3 c. frozen pineapple chunks
- 2 bananas, peeled and sliced (frozen)
- 3/4 c. coconut milk
- 1/4 c. sweetened condensed milk
- Pineapple slices, for garnish
- Maraschino cherries, for garnish

How to Make

1. Pulse all ingredients until mixed in a blender.
2. Pour into a ziplock bag and use scissors to snip off a corner. Garnish with a bit of pineapple and a maraschino cherry and pip into glasses.

Texas Cinnamon Butter Copycat

Those who visit Texas Roadhouse on the daily (before you eat at the restaurant, here's what you need to know) know one thing. The spiced butter is served with the famous rolls of the chain but we recreated it for the sole purpose of putting it on, well, everything. It may not sound like a real recipe because it isn't really: with a hand mixer you whip soft butter, honey, cinnamon, salt, and vanilla. Yet the results are great-we put it on pancakes, toast, bagels ...

Start to End: 10 minutes

Servings: 8

Ingredients

- 2 sticks (1 cup) butter, softened
- 1/4 c. honey
- 1 tsp. ground cinnamon, plus more for sprinkling
- 1 tsp. kosher salt
- 1/2 tsp. pure vanilla extract

How to Make

1. Combine all the ingredients into a large bowl. Beat all ingredients with a hand mixer until thoroughly mixed and the butter is slightly whipped.
2. Place butter inside a ramekin and garnish with a cinnamon sprinkle. Slather, over it all.

Copycat DoubleTree Chocolate Chip Cookies

DoubleTree chocolate chip cookies are great but this recipe for chocolate chip cookies is much better than DoubleTree chocolate chip cookies!! These Doubletree copycat chocolate chip cookies are already uniquely awesome but we are introducing another special step that distinguishes them. Chips to Mini Cake! The beauty of using mini chocolate chips is that every single bite gets a little chocolate. A little walnuts give it a bit of a crunch and cut the cookie's sweetness.

Start to End: 40 minutes

Servings: 19

Ingredients

- 1 c. (2 sticks) butter, softened
- 1 c. packed brown sugar
- 1/2 c. granulated sugar
- 1 1/2 tsp. pure vanilla extract
- 2 large eggs, room temperature
- 2 1/2 c. all-purpose flour
- 1 1/2 tsp. baking soda
- 1 tsp. kosher salt
- 1/4 tsp. ground cinnamon
- 1/3 c. quick-cooking oats
- 2 1/2 c. semisweet chocolate chips
- 3/4 c. chopped walnuts

How to Make

1. Oven preheat to 350 ° C. Layer two parchment-filled baking sheets. Using a hand mixer, cream butter, sugars, and vanilla in a large mixing bowl until light and fluffy,

about 5 minutes. Mix in the eggs slowly, beating until mixture is smooth.

2. Combine the flour, baking soda, salt, and cinnamon into a separate dish. Gradually stir dries in the mixture of butter and sugar, then fold in oats, chocolate chips and walnuts.
3. Use a large cookie scoop to put dough balls about 2 "apart on prepared baking sheets. Bake until edges are slightly golden but cookie center is still slightly soft, 17 to 19 minutes.

Copycat Starbucks Chocolate Chunk Cookies

Start to End: 25 minutes

Servings: 24

Ingredients

- 2 sticks butter
- 3/4 c. dark brown sugar
- 3/4 c. granulated sugar
- 1 large egg
- 1 1/2 tsp. pure vanilla extract
- 2 c. wheat flour
- 1 tsp. baking soda
- 1/2 tsp. kosher salt
- 1 1/2 c. semisweet chocolate chunks (plus more for topping cookies)

How to Make

1. Preheat the oven until 375 ° C. Cream the butter and both forms of sugar together as it heats up until light and fluffy, 2 to 3 minutes. Attach vanilla and egg, and beat to mix.
2. Combine the flour, baking soda , and salt into a separate dish. Mix gradually in a mixture of butter, then add in chocolate chunks.
3. Roll into 1 1/2 "balls, place about 2 inches apart on a parchment-lined baking sheet. Top each cookie with a few extra chocolate bits, for the sake of decoration, and bake for 8 to 10 minutes, or until the cookie is slightly golden and no longer gooey in the middle.

Copycat Red Lobster Cheddar Bay Biscuits

Start to End: 35 minutes

Servings: 16

Ingredients

- 3 c. all-purpose flour
- 2 tbsp. baking powder
- 1/4 tsp. kosher salt
- 1 1/2 sticks butter, cold and chopped
- 1 3/4 c. whole milk
- 2 tsp. garlic powder
- 1 1/2 c. shredded sharp Cheddar
- 1/2 c. butter
- 1 tbsp. Freshly Chopped Parsley
- 1 tsp. garlic powder

How to Make

1. Oven preheat to 400 ° C. In a large mixing bowl , add flour , baking powder, salt and butter and use an electric mixer to blend, start slow and work your way up to medium speed, until you have shaped a dough with pea-sized lumps. Put in milk slowly (keep the mixer on low to prevent splashing).
2. Fold powder in garlic and cheese. Use a spoon to put 2 "dough blobs on a parchment-lined baking sheet . Bake for 18 to 20 minutes, until softly golden.
3. Melt butter in the microwave at 20-second intervals, stirring in between, until completely melted. Stir in parsley and garlic powder. Brush the mixture on top of each

biscuit as soon as it is out of the oven and serve right away.

Copycat Panera Chocolate Chip Cookies

Start to End: 30 minutes

Servings: 12

Ingredients

- 2 1/2 sticks unsalted butter
- 1 1/4 c. dark brown sugar
- 1/4 c. granulated sugar
- 2 tsp. vanilla extract
- 2 eggs
- 3 1/2 c. all-purpose flour
- 1 tbsp. cornstarch
- 1 tsp. baking soda
- 1 tsp. salt
- 1 bag mini semisweet chocolate chips (12 ounces)

How to Make

1. Beat butter and sugars together until light and fluffy, using an electric mixer. Bring in the vanilla extract and the eggs gradually, whipping until mixed.
2. Blend the flour, cornstarch, baking soda and salt in a separate dish. Stir it in mixture of butter. Fold the chips in mini chocolate.
3. Roll the dough into 1 1/2-inch balls, flatten them slightly and position on a parchment-lined baking sheet about 2 inches apart. Freeze for 15 minutes so their form is more likely to survive.
4. Put them in the freezer and preheat the oven to 350 ° F. Bake the cookies for 13-15 minutes, or until the edges are softly golden.

Cheesecake Factory Ultimate Red Velvet Cake Cheesecake Copycat

Start to End: 1 hour 45 minutes

Servings: 1

Ingredients

- 2 packages (8 ounces each) cream cheese, softened
- 1/2 cup sugar
- 1/2 cup sour cream
- 4 teaspoons all-purpose flour
- 1-1/2 teaspoons vanilla extract
- 2 large eggs, lightly beaten
- CAKE:
- 1-1/2 cups sugar
- 1-1/2 cups canola oil
- 1 cup buttermilk
- 2 large eggs
- 1 bottle (1 ounce) red food coloring
- 2 teaspoons cider vinegar
- 1 teaspoon vanilla extract
- 2-1/2 cups cake flour
- 2 tablespoons baking cocoa
- 1-1/2 teaspoons baking soda
- 1 teaspoon salt
- FROSTING:
- 3 packages (8 ounces each) cream cheese, softened
- 1-1/2 cups butter, softened
- 1 tablespoon vanilla extract
- 3 to 3-1/2 cups confectioners' sugar

How to Make

1. Oven preheat to 325 ° C. Bottom edge of a 9-in. Parchment springform pan; grease board.
2. Beat cream cheese and sugar in a big bowl, until smooth. Mix in sour cream, espresso and flour. Attach the eggs; beat only until blended at low speed. Pour into the prepared casserole. Place on a tray to bake.
3. Bake for 40-50 minutes, until center is set. Cool down on a 10 minute wire rack. Loosen pan sides with a knife. Cool up for 1 hour. Refrigerate until ready to mount, and cover until fully cooled.
4. Increase oven temperature to 350 ° for cake. Two greased 9-in Line bottoms. Round parchment baking pans; grease sheets.
5. Beat sugar, flour, buttermilk, eggs, food coloring, vinegar and vanilla in a large bowl until well mixed. Whisk flour, cocoa, baking soda and salt in another bowl; slowly beat the mixture into sugar.
6. Switch to ready pans. Bake for 30-35 minutes until a toothpick inserted in the middle comes out clean. 10 minutes before removing to wire racks, cool in pans; remove paper. Fully Good.
7. Beat the cream cheese , butter and vanilla in a large bowl for frosting until smooth. Gradually beat in ample sugar from confectioners to achieve the desired consistency. Place one layer of cake on a serving platter. Spread over 1 cup of frosting. Place the cheesecake carefully over frosting.
8. Layer one more cup of cheesecake with frosting. Cover with remaining layer of cake. Frost top and cake sides, with frosting remaining. Refrigerate, before serving, overnight.

Little Debbie Oatmeal Creme Pies Copycat

Start to End: 30 minutes

Servings: 1 ½ dozens

Ingredients

- 3/4 cup butter, softened
- 2 large eggs, room temperature
- 1 package spice cake mix (regular size)
- 1 cup quick-cooking oats
- 1 can (16 ounces) vanilla frosting

How to Make

1. Beat the eggs and butter until blended. Blend well with oats and beat in coffee. Refrigerate, cover, for 2 hours or until firm enough to roll, although the dough stays fairly soft.
2. Oven preheat to 350 ° C. Roll half of the dough on a well-floured surface to 1/4-in. Heavy service. Cut with a 2-1/2-in floured angle. Round cutter cookie. Place in 1. Apart on baking sheets lined with parchment. Bake for 8-10 minutes, until set. Remove from pans to wire racks to absolutely cool down. Repeat with leftover dough.
3. Place frosting of half the cookies on bottoms; cover with remaining cookies.
4. Freeze option: Freeze sandwich cookies packed into freezer containers, separating layers with waxed paper. Thaw before serving, for use.

Olive Garden's Tiramisu Copycat

Start to End: 25 minutes

Servings: 12

Ingredients

- 1/2 cup strong brewed coffee
- 2 tablespoons coffee liqueur
- 16 ounces cream cheese, softened
- 2/3 cup sugar
- 2 cups sour cream
- 1/4 cup 2% milk
- 1/2 teaspoon vanilla extract
- 2 packages (3 ounces each) ladyfingers, split
- 1 tablespoon baking cocoa

How to Make

1. Combine the coffee and liqueur in a small bowl; set aside.
2. Beat cream cheese and sugar in a big bowl, until smooth. Whip, until combined, in sour cream, milk and vanilla.
3. Layer 1 ladyfinger pack in an ungreased 11x7-in. Dish; half a coffee mixture with brush. Cover with half a cream cheese mix. Repeat layers (will be filled with dish).
4. Cover and chill for 8 hours, or overnight. Sprinkle with chocolate, right before serving.

Mrs. Fields Chocolate Chip Cookies

Start to End: 30 minutes

Servings: 12 dozens

Ingredients

- 1 c. (2 sticks) butter, cold, cut into cubes
- 1 c. packed dark brown sugar
- 1/2 c. granulated sugar
- 2 large eggs
- 2 tsp. pure vanilla extract
- 2 1/2 c. all-purpose flour
- 1 tsp. baking soda
- 3/4 tsp. kosher salt
- 2 c. chocolate chips

How to Make

1. Preheat oven to 350 °, and line two large parchment paper baking sheets. Whisk the flour, baking soda, and salt together in a medium bowl.
2. Cream butter and sugars together in another large pot, using a hand mixer, until the mixture resembles coarse sand. Attach vanilla and eggs, and beat until mixed. Attach dry ingredients, blend until smooth, then fold into chocolate chips.
3. Shape dough into balls using a medium cookie scoop, and growing it on prepared plates. Bake for 13 to 15 minutes, until golden.

McDonald's Fried Apple Pie Copycat

Start to End: 1 hour 15 minutes

Servings: 2 dozens

Ingredients

- 1 package (8 ounces) cream cheese, softened
- 1 cup unsalted butter, softened
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- FILLING:
- 1/4 cup sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground allspice
- 2 cups finely chopped peeled tart apples
- 2 tablespoons cold unsalted butter
- FINISHING:
- 1 large egg yolk
- 2 tablespoons water
- Coarse sugar and cinnamon-sugar

How to Make

1. Mix cream cheese and butter in a large tub, until smooth. Combine the flour and salt; slowly apply until well blended to the butter mixture. Divide the batter into two. Forme each one into a ball, then flatten it into a disk. Plastic seal, and cool for 1 hour.
2. Mix sugar, cinnamon and allspice together; set aside. Divide every piece of dough into 12 balls. Roll each ball into a 4-in, on a slightly floured surface. Circle Circle. Place one side with a spoonful of chopped apples. 1/2 teaspoon of sugar mixture; 1/4 teaspoon butter line.

3. Whisk egg yolk and water into a small bowl. Clean the pastry edges with the wash of the egg; fold the pastry over the filling and seal the edges with a fork well. Place in 2. Except on unfrozen baking sheets. Brush leftover egg wash over the tops. In pastry cut slits. Sprinkle with cinnamon-sugar and coarse sugar.
4. Bake for 11-14 minutes at 425 ° C, or until golden brown. To cool down, drop to wire racks.

Cheesecake Factory Chocolate Chip Cookie Dough Cheesecake Copycat

Start to End: 1 hour 10 minutes

Servings: 14

Ingredients

- 1-3/4 cups crushed chocolate chip cookies or chocolate wafer crumbs
- 1/4 cup sugar
- 1/3 cup butter, melted
- FILLING:
- 3 packages (8 ounces each) cream cheese, softened
- 1 cup sugar
- 1 cup sour cream
- 1/2 teaspoon vanilla extract
- 3 large eggs, room temperature, lightly beaten
- COOKIE DOUGH:
- 1/4 cup butter, softened
- 1/4 cup sugar
- 1/4 cup packed brown sugar
- 1 tablespoon water
- 1 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1-1/2 cups miniature semisweet chocolate chips, divided

How to Make

1. Combine the cookie crumbs and sugar in a small bowl; whisk in butter. Press down and click 1 in. Up the sides of a 9-in grated. Pan springform. Place casserole on a baking sheet; set aside.

2. Beat cream cheese and sugar in a big bowl, until smooth. Mix in Vanilla and Sour cream. Add eggs; beat only until combined, at low speed. Sprinkle over crust; set aside.
3. Mix butter and sugars in another tub, until light and fluffy. Season with water and coffee. Add flour slowly, and blend well. Add 1 cup chocolate chips.
4. Drop dough over filling by teaspoonfuls, moving dough gently beneath the surface (filling will cover the dough completely). Place the pan on a tray to bake.
5. Bake for 45-55 minutes at 350 °, or until the center is nearly set. Cool off for 10 minutes on a wire rack. Run a knife carefully around the edge of the pan to loosen; cool up for 1 hour. Chill overnight.
6. Remove pan hand. Sprinkle with any chips left over. Leftovers to cool.

Copycat Twix Candy Bar

Start to End: 1 hour 15 minutes

Servings: 4

Ingredients

- 2 teaspoons plus 2/3 cup butter, softened, divided
- 3/4 cup confectioners' sugar
- 1 large egg
- 1-1/2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- CARAMEL LAYER:
- 1 cup sugar
- 1 cup corn syrup
- 1 cup butter, cubed
- 1 can (14 ounces) sweetened condensed milk
- 1 teaspoon vanilla extract
- 2-1/2 pounds dark chocolate candy coating

How to Make

1. Preheat the oven until 375 ° C. A 13x9-in Line. Pan with foil and use 2 teaspoons butter to grease the foil; set aside.
2. In a large tub, mix up the sugar and remaining butter from the confectioners until light and fluffy. Beat in Vanilla and Egg. Combine the flour, baking powder and salt; apply to the creamed mixture and blend well slowly. Push the dough into the saucepan. Bake for 16-20 minutes or until brownish. Nice, on a rack of wire.

3. In a large saucepan, mix sugar, corn syrup and butter for caramel. At medium heat bring to a boil, stirring continuously. Gently simmer, without stirring, for 4 minutes. Remove from heat; whisk in milk, slowly.
4. Reduce heat to medium-low, and cook until 238 ° (softball stage) reads a candy thermometer, constantly stirring. From heat remove; mix in vanilla. Sprinkle over prepared crust. Refrigerate for 2 hours or until containing caramel.
5. Take sweets out of the saucepan using foil. Peel out foil gently; cut into 3-1/4x3/4-in. Bars. And windows. Melt the candy-coating in a microwave; swirl until smooth. Chocolate dip bars; let excess drip away. Place them on a waxed sheet of paper; refrigerate until finished. Store in container which is airtight.

Copycat Dairy Queen Ice Cream Cake

Start to End: 50 minutes

Servings: 12

Ingredients

- 4 cups birthday cake-flavored ice cream or flavor of your choice, softened if necessary
- 1 funfetti cake mix (regular size)
- 1 carton (8 ounces) frozen whipped topping, thawed
- Sprinkles

How to Make

1. Block a 9-in. round pan with plastic wrap. Add ice cream to saucepan. Freeze for 2 hours, or till strong.
2. Prepare and bake the cake mix, use two 9-in, according to package instructions. Round pans to bake. Cool in pans for 10 minutes to cool completely before removing to wire racks.
3. If domed, trim the tops of the cakes using a serrated knife. Place one layer of cake on a serving platter. Invert ice cream on top of cake; cut plastic wrap. Cover with remaining layer of cake. Layer whipped topping over cake tops and sides. Decorate as needed, with sprinkles. Freeze longer than 2 hours, or until strong.

Cracker Barrel's Baked Apple Dumplin Copycat

Start to End: 50 minutes

Servings: 8

Ingredients

- 2 medium Granny Smith apples
- 2 tubes (8 ounces each) refrigerated crescent rolls
- 1 cup sugar
- 1/3 cup butter, softened
- 1/2 teaspoon ground cinnamon
- 3/4 cup Mountain Dew soda
- Vanilla ice cream

How to Make

1. Oven preheat to 350 ° C. Each apple is peel, core, and cut into 8 wedges. Unroll all Crescent dough tubes; divide each into eight triangles. Wrap each wedge around a triangle. Place yourself in a greased 13x9-in. Baking platter.
2. Mix the sugar, butter and cinnamon in a bowl until mixed; scatter over dumplings. Slowly pour in soda (do not stir) around the rolls.
3. Bake uncovered, for 35-40 minutes, until golden brown and apples are tender. With the ice cream, serve warm.

Cheesecake Factory Reese's Peanut Butter Chocolate Cake Cheesecake Copycat

Start to End: 1 hour 15 minutes

Servings: 14

Ingredients

- 1-1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 1/4 cup Oreo cookie crumbs
- 6 tablespoons butter, melted
- 3/4 cup creamy peanut butter
- FILLING:
- 3 packages (8 ounces each) cream cheese, softened
- 1 cup sugar
- 1 cup sour cream
- 1-1/2 teaspoons vanilla extract
- 3 large eggs, room temperature, lightly beaten
- 1 cup hot fudge ice cream topping, divided
- 6 peanut butter cups, cut into small wedges

How to Make

1. The cracker crumbs, sugar, cookie crumbs and butter are combined in a large bowl. Press down and click 1 in. Up the sides of a 9-in grated. Pan springform. Place on a tray to bake.
2. Bake for 7-9 minutes at 350 ° C, or until set. Nice, on a rack of wire. Heat peanut butter over high for 30 seconds or until softened in a microwave-safe bowl. Spread to within 1 in over crust. On rims.

3. Beat cream cheese and sugar in a big bowl, until smooth. Mix in Vanilla and Sour cream. Add eggs; beat only until combined, at low speed. Pour into a bowl 1 cup of the filling; set aside. Pour over layer of peanut butter over remaining filling.
4. Heat 1/4 cup fudge in a microwave topping up for 30 seconds or until thin; fold it into reserved cream cheese mixture. Garnish carefully over filling; swirl around with a knife.
5. Back pan to baker board. Bake for 55-65 minutes at 350 ° C or until near center is set. Cool off for 10 minutes on a wire rack. Run a knife carefully around the edge of the pan to loosen; cool up for 1 hour.
6. Spread over cheesecake for 30 seconds or until warmed; microwave remaining fudge topping over. Garnish with cups of peanut butter. Chill overnight. Leftovers to cool.

Cheesecake Factory Caramel Pecan Turtle Cheesecake Copycat

Start to End: 25 minutes

Servings: 8

Ingredients

- 1 frozen New York-style cheesecake (30 ounces), thawed
- 1/2 cup semisweet chocolate chips
- 1/2 cup heavy whipping cream, divided
- 3 tablespoons chopped pecans, toasted
- 1/4 cup butter, cubed
- 1/2 cup plus 2 tablespoons packed brown sugar
- 1 tablespoon light corn syrup

How to Make

1. Put the cheesecake on a serving platter. In a small cup, bring the chocolate chips in. Take 1/4 cup cream in a small saucepan just to a boil. Pour over the chocolate; stir until smooth, with a whisk. Cool off slightly, occasionally stirring. Sprinkle with pecans; spill over cheesecake. Chill until mounted.
2. Melt butter in a small saucepan; stir in brown sugar and corn syrup. Take to simmer. Reduce heat; cook and stir until it dissolves sugar. Remove the remaining cream and bring to a boil again. Take off heat. Serve warm with cheesecake, or cool completely, if desired, and chop over cheesecake.

Copycat Bakers Square Apple Pie

Start to End: 1 hour 40 minutes

Servings: 8

Ingredients

- Pastry for double-crust pie (9 inches)
- WALNUT LAYER:
 - 3/4 cup ground walnuts
 - 2 tablespoons brown sugar
 - 2 tablespoons lightly beaten egg
 - 1 tablespoon butter, melted
 - 1 tablespoon 2% milk
 - 1/4 teaspoon lemon juice
 - 1/4 teaspoon vanilla extract
- FILLING:
 - 6 cups sliced peeled tart apples (4-5 medium)
 - 2 teaspoons lemon juice
 - 1/2 teaspoon vanilla extract
 - 3/4 cup sugar
 - 3 tablespoons all-purpose flour
 - 1-1/4 teaspoons ground cinnamon
 - 1/4 teaspoon ground nutmeg
 - 1/8 teaspoon salt
 - 3 tablespoons butter, cubed
- TOPPING:
 - 1 teaspoon 2% milk
 - 2 teaspoons sugar

How to Make

1. Preheat the oven until 375 ° C. Roll half the pastry dough into a 1/8-in.-thick circle on a lightly floured surface; move

to a 9-in. Piece of a sandwich. Even with rim trim the pastry.

2. Mix ingredients from walnut layer in a small bowl until they are blended. Spread onto pastry shell bottom. Refrigerate as filling prepares.
3. Toss the apples in a large bowl with lemon juice and vanilla for filling. Mix sugar, flour, cinnamon , nutmeg and salt in a small bowl; add the apple mixture and swirl to cover.
4. Pour over layer of walnut filling; dot with butter. Roll the remaining pastry dough up to a circle 1/8 in. thick. Place fill up. Trim, lock, and tip of a flute. Brush with milk over the top; sprinkle with the sugar. In pastry cut slits.
5. Place the pie on a tray to bake. Bake for 55-65 minutes or until the crust is golden brown and bubbly filled. In the last 10 minutes, cover the edge loosely with foil if necessary to avoid overbrowning. Let out tape. Nice, on a rack of wire.

Applebee's Maple Butter Blondie Copycat

Start to End: 50 minutes

Servings: 20

Ingredients

- 3/4 cup butter, softened
- 2 cups packed brown sugar
- 4 large eggs, room temperature
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1-1/2 cups chopped pecans
- MAPLE CREAM SAUCE:
- 1 cup maple syrup
- 2 tablespoons butter
- 1/4 cup evaporated milk
- Vanilla ice cream and chopped pecans

How to Make

1. Mix butter and brown sugar in a big tub, until light and fluffy. Place in Coffee and Bacon. Combine the flour, baking powder, and salt; apply to the creamed mix. Stir the pecans in.
2. Stretched into a 13x9-in greased. baking pan. Bake for 25-30 minutes at 350 °, or until clean comes out a toothpick inserted in the centre. Nice, on a rack of wire.
3. Combine the syrup and butter into a casserole for the sauce. Bring to a boil; cook for 3 minutes, then stir. Take off heat; pour in milk. Break brownies into squares; break them in half if you wish.

4. Place a scoop of ice cream on dessert plates. Sprinkle over with sauce; sprinkle with pecan.

Starbucks Cranberry Bliss Bars Copycat

Start to End: 55 minutes

Servings: 3 dozen

Ingredients

- 3/4 cup butter, cubed
- 1-1/2 cups packed light brown sugar
- 2 large eggs, room temperature
- 3/4 teaspoon vanilla extract
- 2-1/4 cups all-purpose flour
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/8 teaspoon ground cinnamon
- 1/2 cup dried cranberries
- 6 ounces white baking chocolate, coarsely chopped
- FROSTING:
- 1 package (8 ounces) cream cheese, softened
- 1 cup confectioners' sugar
- 1 tablespoon grated orange zest, optional
- 6 ounces white baking chocolate, melted
- 1/2 cup dried cranberries, chopped

How to Make

1. Oven preheat to 350 ° C. Melt the butter in a big, microwave-safe bowl; stir in brown sugar. Slightly cool.
2. Beat in one egg, and vanilla at a time. Whisk the flour , baking powder, salt and cinnamon together in another bowl; stir in butter mixture. Add cranberries and chopped chocolate (thick batter). Stretched into a 13x9-in greased. Pan-pan.

3. Bake until 18-21 minutes of golden brown, and a toothpick inserted into the center comes out clean (do not overbake). Cool down on a wire rack.
4. Beat cream cheese, confectioner's sugar and orange zest until smooth for frosting if desired. Gradually cut the molten white chocolate in half; scatter over blondies. Sprinkle with cranberries; sprinkle with the remaining chocolate, melted.
5. Split these into triangles. Store in fridge in an airtight container.

Reese's Peanut Butter Cups Copycat

Start to End: 20 minutes

Servings: 3 dozen

Ingredients

- 1 cup creamy peanut butter, divided
- 1/2 cup confectioners' sugar
- 4-1/2 teaspoons butter, softened
- 1/2 teaspoon salt
- 2 cups semisweet chocolate chips
- 4 milk chocolate candy bars (1.55 ounces each), coarsely chopped
- Colored sprinkles, optional

How to Make

1. Combine 1/2 cup peanut butter, the sugar, butter and salt from the confectioners until smooth.
2. Melt chocolate chips, candy bars and leftover peanut butter in a microwave; stir until smooth.
3. Drop the chocolate mixture teaspoonfuls into mini muffin cups filled with paper. Drop into every cup a scant teaspoonful of peanut butter mixture; top with another teaspoonful of chocolate mixture. Do decorate with sprinkles if needed. Chill until mounted. Store in container which is airtight.

Baskin Robbins Chocolate Ice Cream Copycat

Start to End: 50 minutes

Servings: 1 – ½ quarts

Ingredients

- 1-1/2 cups milk
- 3/4 cup sugar, divided
- 4 egg yolks
- 2-1/2 teaspoons instant coffee granules
- 2 cups 60% cacao bittersweet chocolate baking chips, melted and cooled
- 1-1/2 cups heavy whipping cream
- 1 teaspoon vanilla extract
- 3/4 cup semisweet chocolate chips, melted
- 3/4 cup slivered almonds, toasted
- 1/3 cup milk chocolate toffee bits

How to Make

1. Heat the milk to 175 ° in a large saucepan; whisk in 1/2 cup sugar until dissolved. Whisk the egg yolks and remaining sugar in a small cup. Stir in granulated coffee and bittersweet chocolate.
2. Whisk a small quantity of hot mixture into egg yolks in small bowl; return it to pan, whisking continuously. Cook over low heat until the mixture is thick enough to cover a metal spoon, and at least 160 ° reads a thermometer, stirring constantly. Do not let boil. Remove straight away from fire.
3. Transfer quickly to a large bowl; place the bowl in an ice-water pan. Stir gently for 2 minutes, and occasionally. Stir

in Vanilla and sugar. Push plastic wrap onto custard top. Refrigerate overnight or for several hours.

4. Line a baking sheet with waxed paper; spread 1/8-in of melted semisweet chocolate. Heavy service. Quiet for 20 minutes; chop coarsely.
5. Fill ice cream freezer cylinder two-thirds complete with custard; freeze as instructed by the maker. (Refrigerate until the remaining mixture is ready to freeze.)
6. Transfer ice cream to containers with freezer, allowing headspace for expansion. Stir in some of the minced chocolate, almonds and pieces of toffee for each pan. Freeze for 2-4 hours, or till strong.

SIGNATURE COCKTAILS AND DRINKS

Chick-fil-A's Frozen Lemonade Copycat

Frankly, Chick-Fil-A Frosted Lemonade is quite irresistible. If you've never had one, and you're close to a Chick-Fil-A, I would highly suggest you go there and try one. Or stay home and use two simple ingredients to make this lemony milkshake. Chick-Fil-A is one of the preferred drive-thru restaurants in America. The chicken sandwiches are great, the waffle fries are very special and one of the best sauces ever is the Chick-Fil-A Sauce. Their food is always hot, and new. Which easily separates it from many drive-thrus restaurants.

If you've never tried one of their Frosted Lemonades, you definitely miss it. It combines the perfect amount of tartness and sweetness that your mouth has ever hit. This creamy shake will make you hanker for something delicious.

You've made this with homemade lemonade (which I love) and ice cream in several online recipes. For me, if you use a frozen lemonade concentrate this recipe is a little stronger. Why Focus the Lemonade? I think without losing any of the lemonade flavors that make this frosted lemonade stand out from the crowd, you can get a thicker shake.

Start to End: 10 minutes

Servings: 3

Ingredients

- 1/2 c. freshly squeezed lemon juice
- 1/2 c. sugar
- 2 c. water
- 6 c. vanilla ice cream
- sliced lemons, for garnish

How to Make

1. In a pitcher, combine the lemon juice and sugar until the sugar is fully dissolved. Add water and chill to dilute.
2. Stir lemonade and ice cream into a blender. Mix until smooth, and split between 3 cups. Garnish with lemon slices, and serve.

Starbucks' Hazelnut Frappuccino Copycat

Start to End: 10 minutes

Servings: 3

Ingredients

- 1 cup whole milk
- 1/2 cup Nutella
- 4 teaspoons instant espresso powder
- 6 ice cubes
- 2 cups vanilla ice cream
- Chocolate curls, optional

How to Make

1. Combine the milk, nutella, and espresso powder in a blender; cover and process until blended. Add ice cubes; cover and smooth-process. Add ice cream; cover until smooth and cycle. Pour into chilled glasses; serve straight away. Where desired, garnish with chocolate curls.

Dunkin Donut's Mint Hot Chocolate Copycat

Start to End: 5 minutes

Servings: 53

Ingredients

- 7-1/2 cups instant chocolate drink mix
- 1 package (25.6 ounces) nonfat dry milk powder
- 2-1/2 cups confectioners' sugar
- 1 cup powdered nondairy creamer
- 25 peppermint candies, crushed
- Miniature marshmallows
- EACH SERVING:
- 1 cup hot whole milk

How to Make

1. Combine the initial 5 ingredients. Divide into gift bags, or growing them in an airtight tub, adding as desired miniature marshmallows. Mixing can take up to 6 months to store in a cold , dry location.
2. To make hot cocoa: place 1/3 cup cocoa mix in a mug. Incorporate hot milk until blended. Fill in as many marshmallows as you wish.

Tim Horton's Hot Apple Cider Copycat

Start to End: 2 hour 5 minutes

Servings: about 2 quarts

Ingredients

- 8 whole cloves
- 4 cups apple cider or juice
- 4 cups pineapple juice
- 1/2 cup water
- 1 cinnamon stick (3 inches)
- 1 tea bag

How to Make

1. Place the cloves on a double cheesecloth thickness; bring up cloth corners and tie to form a bag with kitchen string. Place the rest of the ingredients into 3-qt. Slow cooker; add a bag of spices.
2. Cover and cook for 2 hours on medium, or until the ideal temperature hits cider. Until serving, remove the spice packet, cinnamon stick, and tea cup.

New Orleans' Famous Hurricanes Copycat

Start to End: 10 minutes

Servings: 6

Ingredients

- 2 cups passion fruit juice
- 1 cup plus 2 tablespoons sugar
- 3/4 cup lime juice
- 3/4 cup light rum
- 3/4 cup dark rum
- 3 tablespoons grenadine syrup
- 6 to 8 cups ice cubes
- Orange slices, starfruit slices and maraschino cherries

How to Make

1. Combine the fruit juice, sugar, lime juice, rum and grenadine into a pitcher; whisk until sugar is dissolved.
2. Pour into ice cold glasses packed with hurricane or highball. Serve with slices of orange, starfruit, and cherries.

McDonald's Shamrock Shake Copycat

Start to End: 5 minutes

Servings: 2

Ingredients

- 3 tablespoons creme de menthe or 3 tablespoons 2% milk plus a dash of peppermint extract
- 1-1/4 to 1-1/2 cups vanilla ice cream
- 7 Girl Scout Thin Mint cookies
- Green food coloring, optional

How to Make

In order to be mentioned, place all ingredients in a blender; cover and process until blended. Serve straightaway.

Ruby Tuesday's Raspberry Iced Tea Copycat

Start to End: 25 minutes

Servings: 15

Ingredients

- 4 quarts water, divided
- 10 tea bags
- 1 package (12 ounces) frozen unsweetened raspberries, thawed and undrained
- 1 cup sugar
- 3 tablespoons lime juice

How to Make

1. Bring 2 quarts of water to a boil in a saucepan; remove from heat. Add tea bags; steep, sealed, on taste for 5-8 minutes. Discard the bags for tea.
2. In a large saucepan, put the raspberries, sugar and remaining water; bring to a boil, stirring to dissolve sugar. Reduce heat; simmer for 3 minutes, uncovered. Push the mixture into a bowl through a fine-mesh strainer; discard the pulp and seeds.
3. Combine the tea, raspberry syrup and lime juice into a large pitcher. Cover, refrigerate, until cold.

Mike's Hard Lemonade Copycat

Start to End: 15 minutes

Servings: 8

Ingredients

- 2-1/4 cups sugar
- 5 cups water, divided
- 1 tablespoon grated lemon zest
- 1-3/4 cups lemon juice
- 1 cup light rum or vodka
- 6 to 8 cups ice cubes
- GARNISH:
- Lemon slices

How to Make

1. Combine the sugar, 1 cup of water and lemon zest into a large saucepan. Cook over medium heat and stir until sugar dissolves, about 4 minutes. Out of heat strip. Stir in the juice of lemon and the remaining vapor. Offer in a 2-qt. Pitcher; leave to cool until chilled.
2. Stir the rum in. Place 3/4 to 1 cup of ice in a colins or highball glass for each serving. Pour lemonade into glass. Garnish as desired, with lemon slices.

Copycat Smoothie King's Caribbean Way

Start to End: 10 minutes

Servings: 4

Ingredients

- 1 cup orange juice
- 2 cups frozen unsweetened strawberries
- 1 medium banana, sliced and frozen
- 3/4 cup strawberry-banana yogurt

How to Make

1. Combine all ingredients in a blender; cover, and process until mixed. Pour into chilled glasses; serve straight away.

Chick-Fil-A's Frosted Lemonade Copycat

Start to End: 10 minutes

Servings: 4

Ingredients

- 2 tablespoons crushed lemon drop candies
- 1 teaspoon sugar
- 1/2 small lemon, cut into six slices, divided
- 1/2 cup 2% milk
- 2 cups vanilla ice cream
- 2 cups lemon sorbet
- 3 ounces cream cheese, softened
- 2 teaspoons grated lemon zest
- 1/2 teaspoon vanilla extract

How to Make

1. Mix the crushed lemon drops and the sugar in a shallow dish. Moisten the rims of four glasses using 1 or 2 lemon slices; dip the edges into a candy mixture.
2. Place the remaining ingredients in a blender (minus lemon slices); cover and process until smooth. Pour into prepared glasses; immediately serve with remaining slices of lemon.

Crystal Light's Berry Sangria Mix Copycat

Start to End: 15 minutes

Servings: 10

Ingredients

- 1 bottle (750 ml) sparkling white wine
- 2-1/2 cups white cranberry juice
- 2/3 cup light or coconut rum
- 1/3 cup each fresh blackberries, blueberries and raspberries
- 1/3 cup chopped fresh strawberries
- Ice cubes

How to Make

1. Mix wine, juice and rum in a large saucepan; add fruit. Refrigerate to a total of 2 hours; serve over ice.