

# Copycat Restaurant Recipes *eCookbook*





## Letter from the Editor

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Happy Cooking,

Kathryn  
Editor

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## Applebee's Recipes

### ***Applebee's Classic Patty Melt***

*You've at it at the restaurant, now try your hand at home.*

#### **Ingredients**

1 burger patty  
Salt, pepper, granulated garlic, to taste  
melted butter, as needed  
2 pieces Italian bread  
2 Tbs. mayonnaise with roasted garlic and mustard  
2 slices Swiss cheese  
2 slices Cheddar cheese  
1/2 C. sliced onions

#### **Directions**

Season one side of the burger with salt, pepper and garlic. Place on grill or in broiler, seasoned side down. Then season the other side. Cook to desired doneness. While burger is cooking, melt butter in fry pan on medium heat or in electric skillet (set at 350 degrees

Spread mayonnaise onto bread. Drop bread, dry side down, onto melted pools and swirl to coat (to avoid sticking). Cover one slice of bread with two slices of Swiss cheese and the other with two slices of Cheddar.

In a separate frying pan, melt butter and sauté sliced onions. Season with salt, pepper and garlic while heating. Place cooked burger patty on top of one cheese-topped slice of bread and the sautéed onions on the other. Carefully close and cut sandwich. Serve with your favorite summer side dish..

#### **My Recipe Notes:**

## **Applebee's Southwest Steak**

*Check this one out! It's the recipe from Applebee's and now you have it.*

### **Ingredients**

2 (5.5 oz.) sirloin steaks, or your favorite cut  
4 shakes blackened steak seasoning  
1/2 C. red peppers - julienne cut  
1/2 C. green peppers - julienne cut  
1 C. yellow onion - julienne cut  
butter, as needed  
salt, to taste  
pepper, to taste  
garlic, granulated, to taste  
1 slice cheddar cheese  
1 slice Monterey jack cheese - sliced

### **Directions**

Preheat skillet or grill to 550 degrees F. Shake blackened steak seasoning on to one side of meat and grill to desired doneness, turning halfway on grill between "flips" to achieve "diamond" grill marks. While steak is cooking, cut onions and peppers. Melt butter and sauté onions and peppers. Season with salt, pepper, and garlic. Reduce heat and hold until steak is cooked. For final minute of steak cooking, top with cheese slices.

### **My Recipe Notes:**

## **Applebee's Low-Fat Blackened Chicken Salad**

*Stay in tonight and make your own amazing salad with marinated chicken.*

### **Ingredients**

#### Dressing:

1/4 C. fat free mayonnaise  
1/4 C. Grey Poupon Dijon mustard  
1/4 C. honey  
1 Tbs. prepared mustard  
1 Tbs. white vinegar  
1/8 tsp. paprika

#### Chicken Marinade:

1 C. water  
3 Tbs. lime juice  
2 Tbs. soy sauce  
1/2 Tbs. Worcestershire

#### Cajun Spice Blend:

1/2 Tbs. salt  
1 tsp. sugar  
1 tsp. paprika  
1 tsp. onion powder  
1 tsp. black pepper  
1/2 tsp. garlic powder  
1/2 tsp. cayenne pepper  
1/2 tsp. white pepper

2 boneless, skinless chicken breast halves  
2 Tbs. light butter

#### Salad:

8 C. chopped iceberg lettuce  
1/2 C. shredded red cabbage  
1/2 C. shredded carrot  
1/2 C. fat free shredded mozzarella cheese  
1/2 C. fat free shredded cheddar cheese  
1 large tomato, diced  
1 hard-boiled egg white, diced

## Directions

Make dressing by combining ingredients in a small bowl. Mix well by hand. Store in a covered container in the refrigerator until salad is ready. Combine water, lime juice, soy sauce, and Worcestershire in a medium bowl, and stir. Add the chicken breasts to the marinade, cover bowl and keep in refrigerator for several hours. Overnight is even better. When chicken is marinated, preheat a frying pan or skillet (an iron skillet, if you've got it) over medium/high heat. Also, preheat your barbecue grill to medium/high heat. Combine the spices for the Cajun spice blend in a small bowl. Sprinkle a tsp. of the spice blend over one side of each of the chicken breasts. Cover the entire surface of the chicken with spice. Melt the butter in the hot pan and sear the chicken breasts for 2-3 minutes on the side with the spices. While first side cooks, sprinkle another tsp. of spice over the top of each chicken breast, coating that side as you did the other. Flip the chicken over and sear for another 2-3 minutes. The surface of the chicken will be coated with a charred, black layer of flavor. This is exactly what you are shooting for. Finish the chicken off on your barbecue grill. Grill each breast on both sides for 2-3 minutes, or until they are done. While chicken is cooking prepare the salads by splitting the lettuce into two large bowls. Toss in the red cabbage and carrots. Mix the cheeses together, and top the salad with the cheeses and hardboiled egg. Sprinkle the diced tomato on each salad. Slice the chicken breast, across each breast in 1/2-inch-thick slices. Spread the chicken over the top of the salad and serve immediately with dressing on the side. Serves 2 as an entrée.

## My Recipe Notes:

## **Applebee's Chocolate Sin Cake**

*Make your favorite restaurant dessert at home and impress your friends and family.*

### **Ingredients**

2 Tbs. butter  
6 oz. semisweet chocolate  
2 oz. bitter chocolate  
1 C. unsalted butter  
1 tsp. vanilla extract  
4 eggs, at room temperature  
4 egg yolks, at room temperature  
1/2 C. brown sugar, firmly packed  
6 Tbs. corn starch  
10 oz. pkg. frozen red raspberries in heavy syrup, thawed  
1 pint fresh raspberries  
12 triangular cookies or chocolate pieces  
12 sprigs fresh mint

### **Directions**

Butter (or coat with no-stick cooking spray) sides and bottoms of 12 4-oz. ramekins and set aside. In the top of a double boiler over simmering water, combine semisweet chocolate, bitter chocolate, butter and vanilla. When butter and chocolate are melted, stir to blend and set aside. In large bowl of mixer, combine eggs, egg yolks and brown sugar and beat on high 5-7 minutes or until thick and quadrupled in volume. Reduce speed to low and add cornstarch, one Tbs. at a time, beating to incorporate after each addition. Increase speed to high and beat 5 minutes or until mixture stands in soft peaks. With a rubber spatula, fold the chocolate into the egg mixture, scraping the bottom and sides of bowl frequently. Divide batter between prepared ramekins and bake in preheated 375 degree oven 10 minutes (cake will be light crusted with a soft center). Remove from oven and cool. Cover with plastic wrap and refrigerate until ready to serve, then run a knife blade around edges of cake to separate cake from ramekin. Invert ramekin on serving plate. Lift ramekin, leaving cake in center of plate. Pour thawed raspberries in blender and puree. Strain and discard seeds. Ladle raspberry coulis around cake and garnish with fresh raspberries, triangular cookie or chocolate piece and mint.

### **My Recipe Notes:**

## **Applebee's Oriental Chicken Salad**

*Make this yummy salad yourself and adjust things to your liking.*

### **Ingredients**

#### Oriental Dressing:

3 Tbs. honey  
1 1/2 Tbs. rice wine vinegar  
1/4 C. mayonnaise  
1 tsp. Grey Poupon Dijon mustard  
1/8 tsp. sesame oil

#### Salad:

1 egg  
1/2 C. milk  
1/2 C. flour  
1/2 C. corn flake crumbs  
1 tsp. salt  
1/4 tsp. pepper  
1 boneless, skinless chicken breast half  
2-4 C. vegetable oil (for frying)  
3 C. chopped romaine lettuce  
1 C. red cabbage  
1 C. Napa cabbage  
1/2 carrot, julienne or shredded  
1 green onion, chopped  
1 Tbs. sliced almonds  
1/3 C. chow mein noodles

### **Directions**

Preheat oil in deep fryer or deep pan over medium heat. You want the temperature of the oil to be around 350 degrees. Blend together all ingredients for dressing in a small bowl with an electric mixer. Put dressing in refrigerator to chill while you prepare the salad. In a small, shallow bowl beat egg, add milk, and mix well. In another bowl, combine flour with corn flake crumbs, salt and pepper. Cut chicken breast into 4 or 5 long strips. Dip each strip of chicken first into egg mixture then into the flour mixture, coating each piece completely. Fry each chicken finger for 5 minutes or until coating has darkened to brown. Prepare salad by tossing the chopped romaine with the chopped red cabbage, Napa cabbage, and carrots. Sprinkle sliced green onion on top of the lettuce. Sprinkle almonds over the salad, then the chow mein noodles. Cut the chicken into small bite-size chunks. Place the chicken onto the salad forming a pile in the middle. Serve with salad dressing on the side. Makes 1 dinner-size salad

### **My Recipe Notes:**

## **Applebee's Santa Fe Stuffed Chicken**

*Stuff your chicken with Applebee's wonderful Santa Fe recipe.*

### **Ingredients**

8 skinless, boneless chicken breasts  
1 (8 oz. or larger) package Monterey jack cheese,  
1/2 C. butter, melted  
1 C. Italian seasoned bread crumbs  
1 1/2 Tbs. grated Parmesan cheese  
1/2 tsp. salt  
1/2 tsp. ground cumin  
1/2 tsp. ground black pepper  
1 small red bell pepper  
1 small green bell pepper

### **Directions**

Cut some of the cheese into 8 slices, and reserve part of it for the cheese sauce. Place one chicken breast between two sheets of wax paper. Working from the center to the edges lb. with a meat mallet until flat and rectangular shaped. Repeat with remaining breasts. Wrap the flattened chicken breasts around cheese. Secure with wooden picks or uncooked spaghetti noodles. Combine the bread crumbs, parmesan cheese, salt, cumin and pepper. Roll the secured chicken pieces in the melted butter and then in the bread crumb mixture. Place chicken breasts in a 13 x 9-inch baking dish, but don't crowd them. Drizzle the remaining butter over all eight of the breasts. Refrigerate for 1 hour or freeze to bake later (baking time will be increased by about 5 to 10 minutes). Bake in a preheated 400 degree oven for 25 to 30 minutes or until chicken is done. Make a roux with butter and flour. Add about 1 C. milk. Bring to a simmer. Add cheese and lower the heat, stirring constantly so cheese does not burn. Add more milk as needed to thin out the cheese sauce. Dice bell peppers. When chicken is done, pour some cheese sauce over top and sprinkle with diced peppers.

### **My Recipe Notes:**

## Bennigan's Recipes

### ***Bennigan's Smothered Chicken***

*Smother your chicken with mushrooms, a hickory smoked spice, cheese and lots more for this outstanding dish.*

#### **Ingredients**

Chicken Marinade (prepackaged, or see below recipe)  
Boneless, Skinless Chicken Breasts  
1 C. sliced onions  
1 C. sliced mushrooms  
1 tsp. hickory smoke flavor (found on condiments aisle)  
3 Tbs. butter or margarine  
4 to 8 slices provolone cheese (use more or less to your liking)  
4 slices cooked bacon  
Chicken Marinade  
1 tsp. basil leaves  
1 Tbs. garlic powder  
3 Tbs. hickory smoke flavoring  
1/4 C. white cooking wine  
1/4 C. vegetable oil  
1/2 tsp. salt  
1/2 tsp. black pepper  
2 Tbs. vinegar

#### **Directions**

Combine all ingredients in a bowl. Marinate meat in covered bowl or plastic bag for at least 2 hours. Marinate chicken as shown above, or follow directions on package if using pre-packaged marinade. While chicken is marinating, slice onions and mushrooms and cook your bacon. Sauté mushrooms and onions in butter and hickory smoke flavor for 3 to 5 minutes, or until onions are transparent but not brown and mushrooms are tender. Remove chicken from marinade, and grill for about 10 minutes. Do not overcook chicken. While grilling, preheat oven on broil. After chicken is done, remove from grill and place in a shallow baking dish. Cover each breast with a strip of bacon, then provolone cheese, then some sautéed onions and mushrooms. Broil for 3 to 5 minutes, or until cheese is bubbly.

#### **My Recipe Notes:**

## **Bennigan's Potato Soup**

*A simple soup with plenty of taste, try this one for lunch.*

### **Ingredients**

1 3/4 oz. ham base  
2 qts. chicken stock  
8 oz. yellow onion, dice  
3 oz. margarine  
2 lbs. potatoes, bite size  
1 1/2 tsp. Black pepper  
2 C. milk  
3 oz. flour  
3 oz. margarine

### **Directions**

Combine chicken stock in sauce pan with ham base. Stir until lumps are gone. In separate stock pot: melt first margarine measurement; add onion and sauté until transparent. Add potato bite size pieces and pepper. Add chicken stock mix and stir until well mixed. Bring mixture to a boil. In small pan, melt second margarine measure and add flour to create a roux. It should be light brown in color. When stock comes to a boil, add roux with a wire whisk. This will cause the soup to start thickening. Return to a boil. Slowly add the milk. If the soup is too thin, make additional roux and add it to the soup. If you need to do this, be sure to cook the roux until a tan color. This will get rid of the raw flour taste. If the soup is too thick, thin it out with more milk.

### **My Recipe Notes:**

## Boston Market Recipes

### ***Boston Market Meat Loaf***

*Now you will never have to go to Boston Market to eat your favorite meatloaf.*

#### **Ingredients**

##### Meat Mixture

1 1/2 lb. lean ground Chuck  
1/2 C. minced onions  
1/2 tsp. garlic salt  
3/4 C. drained diced tomatoes  
3/4 C. Plain bread crumbs  
1 Egg

##### Topping

3/4 C. tomato sauce  
2 Tbs. sugar

#### **Directions**

Mix all ingredients together in first list until well blended. Place in a lightly greased bread pan and bake at 350 for 3/4hr. Remove from oven and drain excess grease from pan. Mix tomato sauce and sugar together and pour over the meatloaf and place back in the oven to finish baking until done about 1/2 hr depending on the oven.

#### **My Recipe Notes:**

## **Boston Market Squash Casserole**

*This colorful veggie casserole is a wonderful way to dress up your standard squash casserole.*

### **Ingredients**

4 1/2 C. zucchini (diced)  
4 1/2 C. yellow squash (diced)  
1 1/2 C. yellow onion (chopped)  
1 box Jiffy corn muffin mix (prepare as directed on box)  
1 1/2 stick of butter  
8 oz. American processed cheese (diced, use a store brand not Velveeta)  
3 cubes of chicken bouillon  
1 tsp. garlic (minced)  
1 tsp. salt  
1/2 tsp. ground Pepper  
1/2 tsp. thyme  
1 Tbsp. parsley (chopped)

### **Directions**

Prepare Jiffy Mix as directed, set aside to cool. Place zucchini and yellow squash in a large sauce pan and add just enough of water to cover. Cook on medium low heat just until tender, remove from heat. Drain squash and reserve one C. of water for casserole. On medium low temperature place all of the butter in large sauce pan and sauté the onions until the onions turn clear, add salt, pepper, thyme, and parsley. Add chicken bouillon cubes and garlic to onions, stir. Add drained squash and diced cheese, stir. Crumble corn bread in squash and pour the reserved C. of water and mix well. Place squash mixture in a 13"x11" baking pan that has been sprayed with a non-stick spray. Cover casserole and place in a preheated oven at 350 degrees. Bake for 50 - 60 minutes. Remove cover the last 20 minutes of baking time.

### **My Recipe Notes:**

## **Boston Market Cornbread**

Now you don't have to run to the Market every time you crave cornbread!

### **Ingredients**

1 box Jiffy Mix Cornbread Mix  
1 box Jiffy Mix Yellow Cake Mix

### **Directions**

Mix both boxes according to directions and combine the batter. Pour batter into an 8-inch square baking pan. Bake at 350 degrees until done. This takes about 30 minutes.

### **My Recipe Notes:**

## Chili's Recipes

### ***Chili's Tortilla Crunch Chicken Fingers***

*A combination of fresh herbs and spices make these chicken fingers a favorite.*

#### **Ingredients**

1 pkg. dry onion soup mix  
1 tsp. crushed red pepper flakes  
1/4 tsp. cayenne pepper  
1/8 tsp. ground cumin  
1 C. crushed tortilla chips  
1 1/2 lb. boneless skinless chicken breasts  
2 Tbs. butter or margarine, melted  
1 egg  
2 Tbs. water

#### **Directions**

Preheat oven to 375 degrees. Coat a large baking sheet with vegetable cooking spray. Combine dry onion soup mix, red pepper flakes, cayenne pepper, cumin, and finely crushed tortilla chips; set aside. Beat together egg and water; set aside. Place chicken breasts between two pieces of plastic wrap and lb. to an even 1/2-inch thickness. Cut into 1/2 x 3-inch strips. Dip strips into egg then into tortilla chip/spice mixture, coating well. Arrange in a single layer on prepared baking dish; drizzle with butter. Bake uncovered for 15 to 18 minutes, or until chicken is done and topping is golden and crispy.

Yields 6 servings.

#### **My Recipe Notes:**

## Chili's Southwest Chicken Chili

*This is a great recipe for chili. You should make this on one of the cold winter days.*

### Ingredients

1/4 C. vegetable oil  
1/2 C. diced onions  
1 1/3 C. diced green bell pepper  
2 Tbs. diced seeded jalapeno pepper  
3 Tbs. fresh minced garlic  
4 1/2 C. water  
8 tsp. chicken base  
2 tsp. lime juice  
2 Tbs. granulated sugar  
3 Tbs. cornstarch  
3 Tbs. ground cumin  
2 1/2 Tbs. ground chili powder  
4 tsp. ground paprika  
4 tsp. dried basil  
2 tsp. freshly minced cilantro  
1 1/2 tsp. ground red pepper  
1/2 tsp. ground oregano  
1/2 C. crushed canned tomatillos  
1 (4 oz.) can diced green chiles, drained  
2 (15 oz.) cans navy beans or small white beans, drained  
1 (15 oz.) can dark red kidney beans, drained  
3 lb. diced cooked chicken breast  
shredded cheese and sour cream for garnish (optional)  
tortilla chips

### Directions

In 5-qt. or larger pot, heat oil over medium heat. Add onions and sauté along with bell pepper, jalapeno and garlic. Cook until vegetables are tender. In another container, combine water, chicken base, lime juice, sugar, cornstarch and seasonings. Add to vegetable mixture. Add tomatillos and diced green chiles to pot; bring to boil. Add beans and chicken; simmer 10 minutes. Serve topped with cheese and sour cream if desired, with tortilla chips on the side.

Yields about 4 qts.

### My Recipe Notes:

## KFC Recipes

### ***KFC's Mac and Cheese***

*Here's a clone for another of KFC's famous side dishes.*

#### **Ingredients**

6 C. water  
1 1/3 C. elbow macaroni  
4 oz. Velveeta cheese  
1/2 C. shredded cheddar cheese  
2 Tbs. whole milk  
1/4 tsp. salt

#### **Directions**

Bring water to a boil over high heat in a medium saucepan. Add elbow macaroni to the water and cook it for 10-12 minutes or until tender, stirring occasionally. While the macaroni is boiling, prepare the cheese sauce by combining the remaining ingredients in a small saucepan over low heat. Stir often as the cheese melts into a smooth consistency. When the macaroni is done, strain it and then pour it back into the same pan, without the water. Add the cheese sauce to the pan and stir gently until the macaroni is well coated with the cheese. Serve immediately while hot.

Yield: 3 servings

#### **My Recipe Notes:**

## **KFC Cole Slaw**

*This simple recipe perfectly replicates the slaw at the fast food chain. Great for any barbecue or large gathering.*

### **Ingredients**

1 head of cabbage, shredded  
1 or 2 carrots, grated  
1/4 onion, grated

#### Dressing:

1 C. Miracle Whip Salad Dressing  
1 C. sugar  
1/4 C. oil  
1/4 vinegar

### **Directions**

Mix together the dressing and pour over cabbage mix. Let it sit for a few hours before eating.

### **My Recipe Notes:**

## Olive Garden Recipes

### ***Olive Garden's House Dressing***

*Copy this great dressing with fresh ingredients and serve it over your favorite salad.*

#### **Ingredients**

1/2 C. distilled white vinegar  
1 tsp. lemon juice  
2 Tbs. beaten egg  
1/3 C. water  
1/3 C. vegetable oil  
1/4 C. corn syrup  
3 Tbs. grated Romano cheese  
2 Tbs. dry, unflavored pectin  
1 1/4 tsp. salt  
1/2 tsp. minced garlic  
1/4 tsp. dried parsley  
1 pinch dried oregano  
1 pinch red pepper flakes

#### **Directions**

Pour the vinegar, lemon juice, and egg into a blender; Allow to rest for 10 minutes. Add remaining ingredients to blender and blend on low speed for 30 seconds. Chill at least 1 hour before serving.  
Note: Mixing the raw egg with vinegar and lemon juice will kill any Salmonella present. Serve this dressing over mixed greens or use as a marinade for your favorite meat.

#### **My Recipe Notes:**

## **Olive Garden's Zuppa Toscana**

*This version whacks off 15 grams of fat from the original version served at your nearby Olive Garden. It reduces the calories from 275 to 196.*

### **Ingredients**

1/2 lb. hot Italian lean turkey sausage (2 large links)  
3 C. fat-free chicken broth  
3 C. fat-free milk  
1 Tbs. Hormel Real Bacon pieces  
1/4 tsp. salt  
dash of crushed red pepper flakes  
1 medium russet potato  
2 C. chopped kale

### **Directions**

Grill or sauté the sausage until cooked. Combine the chicken broth, milk, onion, bacon pieces, salt, and pepper flakes in a medium saucepan over medium/high heat. Quarter the potato lengthwise, then cut into 1/4- inch slices. Add to the saucepan. When mixture begins to boil, reduce heat and simmer for 30 minutes. Cut the sausage at an angle into 1/4-inch thick pieces. Add the sausage to the saucepan. Simmer for 1 hour or until potato slices begin to soften. Add the kale to the soup and simmer for an additional 10-15 minutes or until potatoes are soft.

### **My Recipe Notes:**

## Olive Garden's Bruschetta

*This Italian restaurant favorite is always a great option for an appetizer. You can make the filling ahead of time and just throw together right before guests come.*

### Ingredients

3 firm Roma tomatoes, finely diced (about 1 1/2 C.)  
1 Tbs. minced fresh basil  
2 tsp. minced garlic  
1 tsp. extra virgin olive oil  
1 tsp. balsamic vinegar  
1/4 tsp. salt  
9-10 slices ciabatta bread (or Italian bread)  
1 Tbs. grated Parmesan cheese  
pinch dried parsley flakes

### Directions

Toss diced tomatoes with basil, garlic, olive oil, vinegar, and salt in a medium bowl. Cover and chill for 1 hour. When you are ready to serve the dish, preheat oven to 450F. Combine parmesan cheese with dried parsley in a small bowl. Arrange the bread slices on a baking sheet. Sprinkle a couple pinches of the parmesan cheese mixture over each bread slice. Bake for 5 minutes or until bread is starting to crisp. Pour tomato mixture into a serving dish, and serve alongside the toasted bread slices.

### My Recipe Notes:

## Olive Garden Spaghetti Carbonara

*This classic Olive Garden dish can now be made in your own kitchen.*

### Ingredients

1/4 C. flour  
1/4 C. butter  
1 qt. milk  
1/8 tsp. pepper  
1/2 tsp. salt  
24 slices bacon, extra thick  
1/4 C. olive oil  
3 C. mushrooms, sliced  
6 Tbs. scallions, finely minced  
1 lb. spaghetti, uncooked  
2 tsp. fresh parsley, finely chopped  
1/2 C. Parmesan cheese, freshly grated

### Directions

Melt butter in 4-qt. heavy saucepan over medium heat. Stir in flour and cook for 1 minute. Add milk, salt and pepper and stir vigorously with wire whip until mixture barely comes to a boil. Reduce heat and simmer 5 minutes, whipping frequently while sauce thickens. Keep warm. Cook bacon until fully cooked. Drain on paper towels. Cut into 1/4-inch pieces and stir into sauce. Heat olive oil in large skillet over medium heat. Add sliced mushrooms and minced onions and sauté until golden. Add to sauce. Cook spaghetti according to package directions. Drain well and add to the sauce along with the parsley. Blend well and transfer to serving dish. Sprinkle with Parmesan cheese and serve immediately.

### My Recipe Notes:

## **Olive Garden Style Tortellini Do Forni**

*Cheese tortellini are tossed with a fresh plum tomato and basil cream sauce.*

### **Ingredients**

1 1/4 lbs. cheese tortellini, cooked  
fresh parsley, chopped  
fresh Parmesan, grated

Tomato basil cream sauce:

1/4 C. olive oil  
2 large cloves garlic, minced  
2 C. plum tomatoes; peeled, crushed, drained  
1 chicken bouillon cubed, mashed  
4 tsp. dried basil  
2 tsp. fresh parsley, chopped  
1/4 tsp. black pepper  
2 C. heavy cream  
4 Tbs. fresh Parmesan, grated

### **Directions**

Cut tomatoes into chunky pieces. Blend bouillon with basil, parsley and pepper into the tomatoes. Sauté the garlic in olive oil and bring just to a simmer. When sauce is hot, add the cream to a non-aluminum skillet and bring to a slow boil and add the hot tomato sauce and cheese. Stir well and blend the tortellini into the pan of tomato basil cream sauce. Serve topped with parsley and cheese.

Serves 4.

### **My Recipe Notes:**

## **Olive Garden's Scaloppini Romana**

*This delicious Italian dish calls for veal marinated and cooked in white wine, fresh rosemary, tomatoes, green beans and topped with shaved Parmesan cheese. This is a dish to make if you want to impress that someone special.*

### **Ingredients**

1 lb. veal scaloppini  
1/2 C. flour  
1/4 C. butter  
6 Tbs. white wine  
1/2 Tbs. chopped fresh rosemary  
2 medium tomatoes, diced  
8 oz. blanched green beans  
2 oz. shaved Parmesan cheese  
salt and pepper, to taste

### **Directions**

Dredge the veal in flour. Heat butter in a sauté pan. Add the veal, cook 2 minutes; turn, add beans and tomatoes, salt, pepper and rosemary. Cook 2 minutes, add wine, let reduce 1-2 minutes. Transfer to a serving plate and top with cheese.

### **My Recipe Notes:**

## **Olive Garden Spaghetti Delle Rocca**

*This is about as close as you are going to get to the real thing from Olive Garden, only thing that would be better would be if you ordered it to go. Then you wouldn't even have to go through all the work preparing it.*

### **Ingredients**

1 oz. extra-virgin olive oil  
1 Tbs. minced fresh garlic  
2 oz. washed and dried quartered button mushrooms  
2 oz. diced yellow onions  
2 lb. cherry tomatoes cut in half  
1/2 C. pitted Kalamata black olives  
1/2 C. pitted green olives  
2 tsp. capers, rinsed  
1/4 C. chopped fresh basil  
1 Tbs. minced fresh parsley  
1/2 tsp. salt  
1/4 tsp. crushed red pepper flakes  
1 lb. dry pasta, cooked according to package directions  
Grated Parmesan cheese to taste

### **Directions**

Heat oil in a saucepot. Add garlic, onions and mushrooms. Cook for one minute; do not brown. Add cherry tomatoes, olives, capers, basil, parsley, salt and pepper flakes; sauté 10 minutes, stirring frequently. In a large bowl, combine sauce and drained pasta while both are hot. Top with grated Parmesan cheese; garnish with fresh basil leaves.

### **My Recipe Notes:**

## **Olive Garden Toasted Ravioli**

*You can make these easily at home by using a package of ravioli. We like to use other types of ravioli for this dish.*

### **Ingredients**

1 16 oz. pkg. meat-filled ravioli (fresh or frozen, unthaw if frozen)  
2 eggs, beaten  
1/4 C. water  
1 tsp. garlic salt  
1 C. flour  
1 C. bread crumbs plain  
1 tsp. Italian seasoning

### **Directions**

Mix water with eggs and beat well, set aside. Mix Italian seasonings and garlic salt with the bread crumbs and set this aside. Measure flour in bowl and set aside. Heat vegetable oil in deep fryer or skillet to 350 degrees for deep frying. Dip ravioli in flour then in the egg wash then in bread crumbs and carefully place in hot oil. Fry until golden, remove from oil and drain. Serve with you favorite marinara sauce.

Yield: 4-6 servings

### **My Recipe Notes:**

## **Olive Garden Apple Carmelina**

*Now you won't have to spend money at this restaurant. You can make the exact same thing at home.*

### **Ingredients**

#### Topping:

3/4 C. flour  
5 Tbs. butter, softened  
1/4 tsp. salt  
1/2 C. brown sugar  
1/4 C. sugar

#### Filling:

2 (20 oz.) cans sliced apples, drained  
1/2 C. sugar  
1/2 tsp. apple pie spice  
1/4 C. brown sugar  
1/4 C. flour  
1/4 tsp. salt

### **Directions**

Mix apples, 1/2 C. sugar, apple pie spice, 1/4 C. brown sugar, salt, and flour together, stir well. Pour into a lightly buttered 8" x 8" baking dish.

Place the topping ingredients together in a bowl. Mix the flour, salt, sugars and blend well. Add and work in the softened butter to the topping ingredients. Mixture should look like coarse meal. Sprinkle over apples and place in a preheated oven at 350F for 30 - 35 minutes. Serve topped with your favorite vanilla ice cream and a drizzle of caramel sauce.

### **My Recipe Notes:**

## Olive Garden Style Lasagna

*A bountiful vegetable mixture, a rich ricotta cheese mixture, and a homemade, cream sauce make this vegetarian lasagna well worth the extra effort.*

### Ingredients

#### Alfredo Sauce:

1/2 lb. Sweet or salted butter  
12 oz. Heavy cream  
Fresh ground white pepper  
1 1/2 C. Fresh Parmesan -- grate  
18 slices Mozzarella cheese -- 1/2 oz. ea

#### Ricotta Mixture:

1 pint Ricotta cheese  
2 oz. Romano -- grate  
3 oz. Mozzarella -- shred  
2 Tbs. Green onions -- slice  
2 tsp. Fresh parsley -- chop  
1/2 tsp. Salt  
1/8 tsp. Black pepper  
1/4 tsp. Dried basil  
1/4 tsp. Dried oregano  
1 1/4 C. Alfredo sauce – cooled

#### Vegetable Mixture:

4 C. Broccoli florets  
2 C. Carrots; sliced 1/4" -- then chopped  
4 C. Mushrooms -- slice 1/4"  
2 C. Red bell peppers -- dice  
1 C. Green bell pepper -- dice  
1 C. Yellow onion -- dice  
2 C. Zucchini -- slice

Lasagna strips

### Directions

Lay out enough dry lasagna strips in a 9x13 pan to ensure you have enough to make 3 full layers, with very little overlap on each layer. Remove the dry strips and cook according to package instructions until barely "al dente" and drain. Alfredo Sauce: Heat water to a boil in the bottom of a double boiler. Add butter, cream and pepper to the top pot and heat until butter is completely melted, then stir in Parmesan until melted and blended. Remove top pot and set aside to cool. Divide the sauce into 2 equal portions. Refrigerate 1 portion for use later. Ricotta Cheese

**Mixture:** Combine all ingredients in a bowl and blend thoroughly with a rubber spatula. Set aside at room temp. **Vegetables:** Combine all veggies and mix well. **Assembly:** Coat the bottom and sides of a 9x13 baking dish with vegetable spray. Lay out cooked lasagna strips (about 4) to cover entire bottom. Spread 1-1/4 c of the Ricotta mix evenly over the strips. Top with 8 c of veggie mix and spread out evenly. Lay out 9 of the mozzarella slices to cover the veggie layer. Repeat this layering. Top the second layer of mozzarella slices with lasagna strips and spread them evenly with 1-1/4 c ricotta cheese mix to finish. **Cooking:** Spray a sheet of foil with vegetable spray and cover the baking dish tightly with the foil, sprayed side down. Bake in a preheated 375~ oven for about an hour or until the internal temp is 165~. Remove from the oven and allow to sit for a few minutes, covered, before cutting and serving. Immediately prior to serving, heat the reserved portion of Alfredo Sauce and ladle the hot sauce over each slice of lasagna as it is served. Serves 8.

**My Recipe Notes:**

## **Olive Garden Style Shrimp Cristoforo**

*Shrimp are sautéed with a homemade basil butter and tossed with linguine.*

### **Ingredients**

#### **Basil Butter:**

2 oz. Fresh basil leaves  
10 oz. Butter, softened  
1 tsp. Garlic, minced  
1/4 tsp. Salt  
1/8 tsp. Black pepper  
3 Tbs. Grated Parmesan cheese plus  
1 Tbs. Grated Romano cheese

1 lb. Fresh linguine or angel hair pasta  
1 lb. Medium shrimp, shelled

### **Directions**

Remove any large stems from basil and wash leaves. Shake off excess water and dry with paper towel. Place in food processor and process with blade attachment process until finely chopped. Process in two batches if necessary to get a uniformly chopped basil. Remove from processor and reserve. Place butter in small mixer bowl. Using an electric mixer, whip butter until pliable. Add garlic, salt, pepper, Parmesan and Romano cheeses, and basil; mix until well incorporated. Basil butter can be used immediately or stored covered in refrigerator for 3 to 4 days. Cook pasta according to directions, drain well and keep warm. Melt basil butter in large skillet over medium heat. Add shrimp and sauté' just until done, about 2 to 3 minutes. Serve over hot cooked pasta. Pass freshly grated Parmesan cheese.

Serves 4.

### **My Recipe Notes:**

## Olive Garden Pasta con Zucchini

*Homemade tomato sauce can't be beat in this restaurant favorite.*

### Ingredients

Your favorite pasta

Sauce:

1/3 C. olive oil  
1 C. onion, chopped  
1 lb. fresh mushrooms, divided  
1 1/2 tsp. garlic, minced  
3 C. tomatoes, crushed  
16 oz. canned tomatoes, diced and drained  
1 1/2 C. tomato puree  
1 C. black olives, sliced, drained  
2 tsp. capers, drained  
1/2 tsp. dried oregano  
1/2 tsp. dried basil  
1/4 tsp. black pepper  
1/4 tsp. crushed red pepper  
1/2 tsp. fennel seeds  
1/2 tsp. salt

Zucchini:

4 large zucchini, sliced lengthwise 1/4" thick  
2 Tbs. olive oil  
Dried basil  
Dried oregano  
Salt and black pepper  
1 lb. rigatoni, cooked  
Parmesan, grated

### Directions

To make the sauce, cut 1/2 half of the mushrooms into quarters and reserve. Finely mince remaining portion. Heat olive oil in a heavy Dutch oven over medium heat. Add onion and minced mushrooms. Cook 10 minutes or until onions are very soft, stirring frequently. Add garlic and mushroom quarters and cook 5 minutes, stirring constantly. Add remaining ingredients, stir and bring to a simmer. Reduce heat and simmer 20 minutes, stirring frequently.

To make zucchini, sprinkle sliced zucchini with salt, pepper, basil and oregano. Heat 1 Tbs. of olive oil in a large skillet over medium heat. Place zucchini slices in one layer in the pan. Sauté about 3 minutes per side just until tender. Remove to heated platter and cover to keep warm

while sautéing remaining zucchini. Add remaining olive oil as needed. Ladle sauce over pasta. Top with zucchini slices and serve. Pass extra sauce and Parmesan cheese.

Yield: 4 servings

**My Recipe Notes:**

## **The Olive Garden's Capellini Primavera**

*Take a sneak peak in the Olive Garden kitchen and try this signature dish in your home.*

### **Ingredients**

1/2 C. (1 stick) butter  
1 1/2 C. chopped onions  
3/4 C. julienne-cut carrots (1/8x1/8x1 1/2-inch)  
5 C. broccoli florets, cut into 1-inch pieces  
3 C. sliced mushrooms  
1 1/4 C. thinly sliced yellow squash (cut squash in half lengthwise before slicing)  
1 tsp. minced garlic  
1 1/2 C. water  
1 Tbs. beef bouillon granules (or vegetable broth)  
1/4 C. sun-dried tomatoes, oil-packed, minced  
1 1/4 C. crushed tomatoes in puree  
1 Tbs. finely chopped fresh parsley  
1/4 tsp. dried oregano  
1/4 tsp. dried rosemary  
1/8 tsp. crushed red pepper flakes  
1 lb. fresh angel-hair pasta  
1/2 C. grated Parmesan cheese

### **Directions**

Melt butter in Dutch oven over medium heat. Sauté onions, carrots and broccoli in butter 5 minutes. Add mushrooms, squash and garlic. Sauté 2 minutes. Add all remaining ingredients except pasta and cheese; stir well. Bring to simmer, then cook 8-10 minutes or until vegetables are tender and flavors are well blended. Serve over cooked angel hair pasta. Top with Parmesan cheese.

Yield: 4-6 generous servings

### **My Recipe Notes:**

## **Olive Garden Pollo Limone**

*A fancy name for an amazing dish. Anyone who loves lemon chicken will love this dish. A good recipe to make for a date.*

### **Ingredients**

4 boneless skinless chicken breasts  
3 Tbs. flour  
1 1/2 Tbs. olive oil  
1/4 C. finely chopped green onions  
2 minced cloves of garlic  
1/2 C. chicken broth  
1/4 C. dry white wine  
2 Tbs. fresh lemon juice  
2 Tbs. chopped fresh parsley  
1 Tbs. grated lemon peel  
salt and pepper  
1 lb. chicken to 1/4 inch thick and sprinkle with salt and pepper

### **Directions**

Place flour in a bowl. Heat 1 tsp. oil in a nonstick skillet over high heat. Lightly coat chicken with flour and transfer to skillet and cook until brown and cooked through, about 2 minutes per side. Transfer chicken to plate and keep warm. Heat 1/2 tsp. olive oil in same skillet over low heat. Add green onions and garlic; sauté until tender. Stir in broth and wine scraping browned bits from pan. Add lemon juice and 2 Tbs. chopped parsley. Increase heat to high and bring to a boil, simmering for about 3 minutes. Mix in lemon peel and season to taste with salt and pepper. Return chicken to skillet and simmer in sauce until heated through turning to coat. Transfer chicken to plate, spoon juices over chicken and sprinkle with remaining parsley.

### **My Recipe Notes:**

## **Olive Garden's San Remo Seafood Dip**

*This shrimp and crab mixture is meant for breadstick dipping.*

### **Ingredients**

1 (6 oz.) can tiny shrimp (drain, reserve liquid)  
1 (6 oz.) can crab meat (drain, reserve liquid) 2 oz. cream cheese, cubed  
2 Tbs. olive oil  
2 Tbs. flour  
1/4 tsp. salt  
1/8 tsp. crushed garlic  
1 tsp. horseradish  
1/3 C. asiago cheese  
2 Tbs. grated parmesan cheese  
3/4 C. half and half  
1 1/2 C. Barilla marinara sauce (remove excess liquid)  
1/4 C. parmesan cheese (for topping)  
breadsticks bought at the store

### **Directions**

On medium-low, heat olive oil and flour in 2 quart saucepan. Add liquids from canned seafood. Add cubed cream cheese, salt, garlic and horseradish. Stir till smooth. Add asiago and 2 Tbs. parmesan cheese. Stir until smooth. Add seafood; blend well. Simmer until heated. Add half and half a little at a time to seafood sauce. It will resemble a pudding. Simmer 12-15 minutes. Stir frequently, don't scorch. In a shallow baking dish, spray with a non-stick spray. Line the bottom of the dish with the marinara. Place seafood mixture on top of the marinara. Sprinkle with 1/4 C. parmesan cheese. Bake at 325F for

10-15 minutes. Do not brown. Let cool for a few minutes before serving. Breadsticks: Follow the instructions on the package for baking time and temp. Before you put them in the oven, brush with olive oil and sprinkle with Parmesan cheese. Wrap in tin foil. When they're done, cut them on a diagonal into dipping size pieces.

### **My Recipe Notes:**

## Outback Steakhouse Recipes

### ***Outback Steakhouse Bloomin' Onion Dipping Sauce***

*This is very easy to put together and great to serve at any get together you have. It is fantastic dip for bloomin' onions or just serve it with onion rings for a simple quick snack.*

#### **Ingredients**

1/2 C. mayonnaise  
2 tsp. ketchup  
2 Tbs. horseradish  
1/4 tsp. paprika  
1/4 tsp. salt  
1/8 tsp. garlic powder  
1/8 tsp. dried oregano  
dash ground pepper  
dash cayenne pepper

#### **Directions**

Combine all ingredients and mix well. Cover and place in the refrigerator for at least 30 minutes before serving.

#### **My Recipe Notes:**

## **Outback-Style Sweet Potato**

*A delicious blend of cinnamon and honey mixed together with the sweet taste of the potatoes.*

### **Ingredients**

1 large sweet potato  
2 Tbs. shortening  
2-3 Tbs. kosher salt  
3 Tbs. softened butter  
3 Tbs. honey  
1 tsp. cinnamon

### **Directions**

Rub outside of potato with shortening and sprinkle with kosher salt. Bake the potatoes at 350 degrees for 45 to 60 minutes (until soft). Split the potato. Whip together butter and honey and put inside. Sprinkle with cinnamon and serve.

### **My Recipe Notes:**

## Panera Bread Recipes

### **Panera Bread Cafe's Sierra Turkey Sandwich**

*Making this famous restaurant sandwich is easy (and much cheaper!). This recipe makes enough to feed a large party.*

#### **Ingredients**

2 1/2 C. heavy mayonnaise  
2 Tbs. sugar  
1/3 C. pureed chipotle in adobo sauce  
3 medium limes, juiced  
20 wedges Asiago cheese focaccia, split  
5 lb. smoked turkey breast, sliced thin  
2 large sweet onions, sliced very thin  
1 lb. field greens, washed, dried and chilled

#### **Directions**

Blend mayonnaise, sugar, pureed chipotle and lime juice together in a medium bowl. Cover and place in refrigerator for at least 30 minutes before serving.

For Each Serving: On bottom piece of split focaccia, spread 2 Tbs. of chipotle mayonnaise. Top with 4 oz. turkey and 1 slice onion. Lightly cover with greens. Replace top of focaccia.

Yield: 20 sandwiches

#### **My Recipe Notes:**

## **Panera Bread Broccoli Cheese Soup**

*This is really rich and lasts a long time.*

### **Ingredients**

1 Tbs. butter, melted  
1/2 medium onion, chopped  
1/4 C. flour  
1/4 C. melted butter  
2 C. Half & Half  
2 C. chicken stock  
1/2 lb. fresh broccoli  
1 C. carrots, julienned  
1/4 tsp. nutmeg  
salt and pepper, to taste  
8 oz. grated sharp cheddar

### **Directions**

Saute onion in butter. Set aside. Cook melted butter and flour using a whisk over medium heat for about 4 minutes. Be sure to stir frequently. Slowly add the Half & Half, continue stirring. Add the chicken stock whisking all the time. Simmer for 20 minutes.

Add the broccoli, carrots and onions. Cook over low heat until the veggies are tender, about 20 minutes. Add salt and pepper. By now the soup should be thickened. Pour in batches into blender and puree. Return the puree to the pot and place over low heat, add the grated cheese; stir until well blended. Stir in the nutmeg. Serve.

### **My Recipe Notes:**

## TGI Friday's Recipes

### ***TGI Friday's Jack Daniels Grill Glaze***

*Just like you order in the restaurant, this special sauce is finally revealed.*

#### **Ingredients**

1 tsp. onion powder  
1 Tbs. Tabasco sauce  
2 Tbs. red wine vinegar  
1/4 C. Jack Daniel's Ole No. & Tennessee Whiskey  
2 C. packed brown sugar  
1/4 C. water  
2 beef bouillon cubes  
2 Tbs. Worcestershire sauce

2 4-oz. chicken breasts

#### **Directions**

Combine ingredients in a saucepan. Bring to a boil. Reduce heat and simmer for 15 minutes. Let cool. Use as a glaze on meat, poultry, and seafood just before removing from grill.

To prepare chicken breasts using Jack Daniel's grill glaze: Use 2 (4oz.) breasts for each serving. Marinate chicken in your choice of marinade for 5-10 minutes. Place chicken on the grill or in a sauté pan. While cooking, baste often with marinade. When cooked to your satisfaction, brush liberally with glaze. Remove immediately to serving dish. Glaze burns quickly and can be difficult to remove from grill or pans if left to burn onto surface.

#### **My Recipe Notes:**

## **TGI Friday's Bruschetta Chicken Pasta**

*Try this restaurant favorite at your own dinner table.*

### **Ingredients**

#### Pasta

1 lb. angel hair pasta (can cook and chill ahead of time)  
2 Tbs. salt

#### Balsamic Glaze:

1 C. balsamic vinegar  
1 Tbs. sugar

#### Fresh Tomato Sauce:

6-8 medium-size Roma tomatoes  
2 Tbs. olive oil  
1/4 tsp. salt  
1/8 tsp. black pepper  
2 cloves of minced garlic  
10 fresh basil leaves  
1/2 C. plain tomato sauce

#### Garlic Bread:

1 stick of butter (1/4 lb.)  
1/8 tsp. salt  
1/8 tsp. black pepper  
1/8 tsp. garlic powder

#### Chicken:

4 4-oz. chicken breasts  
salt and black pepper

2 Tbs. olive oil  
2 cloves garlic, sliced thin

### **Directions**

**Pasta:** Boil pasta in 1/2 gallon of water with salt until al dente. Drain and transfer to a bowl. If cooking ahead of time, shock in an ice bath to cool, remove from water and toss with 2 Tbs. of salad oil.

**Balsamic Glaze:** Bring to a boil in small sauce pan and turn down flame to a simmer. Reduce by 75% until sauce turns to a thick syrup and hold at room temperature.

**Tomato Sauce:** Wash, core and dice tomatoes to 1/4" pieces, save juices and place in a small bowl. Wash, dry and cut basil leaves into thin strips. Add to tomatoes along with salt and pepper and hold for 2 hours before using.

**Garlic Bread:** Melt butter in microwave and stir to combine seasonings. Drizzle your favorite bread with garlic butter and bake at 350 degrees until crispy and golden brown (approximately 4 minutes).

**Chicken:** Grill chicken breasts just before serving. Season both sides of chicken breasts with salt and black pepper. Grill 3-4 minutes per side for grill marks or until the chicken breasts reach 165 degrees.

**To prepare:** Heat a heavy bottom sauce pan under medium-low flame. Add 2 Tbs. olive oil and heat oil for 20 seconds. Add any remaining garlic butter from bread to sauce pan. Sauté garlic in oil for 45 seconds on each side until soft and tender - do not brown garlic. Increase heat, add tomato mixture and stir. Add 1/2 C. of plain tomato sauce to pan and bring to a light boil.

Add pasta to sauce pan and toss with fresh sauce (sauce should just coat pasta). Transfer to a service platter or plate individually and garnish with balsamic glaze. Slice chicken breast into strips on a bias (45 degree angle) and place on top of pasta. Garnish with fresh chopped parsley.

**My Recipe Notes:**

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