



E–Cookbooks Recipe Sampler

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Table of Contents

<u>Introduction</u>	1
<u>A&W Chili Dogs</u>	2
<u>A1 Sauce</u>	4
<u>Applebee's Classic Patty Melt</u>	5
<u>Applebee's Bourbon Street Steak</u>	6
<u>Auntie Ann's Pretzels</u>	7
<u>Benihana's Fried Rice</u>	8
<u>Bennigan's Broccoli Bites</u>	9
<u>Bisquick</u>	10
<u>Cinnabon Rolls</u>	11
<u>Cracker Barrel's Hashbrown Casserole</u>	13
<u>Emeril's Creole Seasoning</u>	14
<u>Golden Corral Rolls</u>	15
<u>Good Season's Italian Dressing</u>	16
<u>Green Goddess Dressing</u>	17
<u>Houston's Spinach and Artichoke Dip</u>	18
<u>Jack–In–The–Box Jumbo Jack</u>	19
<u>KFC Cole Slaw</u>	20
<u>KFC Honey Barbecued Wings</u>	21
<u>Macaroni Grill Penne Rustica</u>	22
<u>McDonald's Filet–O–Fish</u>	23
<u>McDonald's Big Mac Sauce</u>	24
<u>McDonald's Big Mac</u>	25
<u>O'Charley's Baked Potato Soup</u>	26

Table of Contents

<u>Olive Garden Capellini Pomodoro</u>	27
<u>Olive Garden House Dressing</u>	28
<u>Orange Julius</u>	29
<u>Outback Steakhouse Bloomin Onion</u>	30
<u>Outback Steakhouse Walkabout Soup</u>	31
<u>P.F. Chang's Lettuce Wraps</u>	32
<u>Pizza Hut Cavatini</u>	33
<u>Pizza Hut Original Pan Pizza</u>	34
<u>Popeye's Red Beans and Rice</u>	36
<u>Red Lobster Cheese Biscuits</u>	37
<u>Red Lobster's Crab Stuffed Mushrooms</u>	38
<u>Ruby Tuesday's Chicken Quesadillas</u>	39
<u>Sbarro Chicken Francese</u>	40
<u>Sbarro Rigatoni Ala Vodka</u>	41
<u>Shoney's Country Fried Steak</u>	42
<u>Sizzler Cheese Toast</u>	43
<u>Steak & Ale's Hawaiian Chicken</u>	44
<u>Steak–n–Shake Chili</u>	45
<u>White Castle Sliders</u>	46
<u>York Peppermint Patties</u>	47



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A&W Chili Dogs

- 1 Sabrett brand 2 ounce beef frankfurter (7½" long)
- 1 regular hot dog roll
- 3 Tablespoons A&W Coney Island Sauce (see recipe below)
- 1 Tablespoon chopped white onion
- 1/2 Tablespoon Kraft shredded mild cheddar cheese (optional)

A&W Coney Island Chili Dog Sauce

- 1 pound ground chuck
- 1 six ounce can Hunts tomato paste
- 1 Cup water
- 1 Tablespoon sugar
- 1 Tablespoon prepared yellow mustard
- 1 Tablespoon dried, minced onion
- 2 teaspoons chili powder
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon celery seed
- 1/2 teaspoon ground cumin (heaping)
- 1/4 teaspoon ground black pepper

Making the Chili Dog Sauce:

1. In a 2 qt. saucepan, brown the ground chuck, breaking into very small pieces. Salt and pepper lightly while cooking. Do not drain the fat.
2. Add the remaining ingredients. Simmer, uncovered, 30–45 minutes until it thickens. Stir occasionally.
3. Allow to cool, cover, and refrigerate until "Dog–Time". You'll be microwaving what you need later.

Cooking your A&W Chili Dog

1. Bring a 2 qt. saucepan of water to a rolling boil.
2. Remove the saucepan from the heat, and add the desired number of frankfurters to the water. Cover and let sit about 10 minutes.
3. After the franks are done, microwave the chili dog sauce until steaming. (Only microwave what you need, save the rest) Then microwave each hot dog roll 10 seconds....just enough to warm.

4. Remove the cooked franks with tongs, and place on the microwaved hot dog roll.
5. Add about 3 Tablespoons of your prepared A&W chili dog sauce, and the chopped onion. Grated cheddar cheese is optional.

A1 Sauce

1/2 Cup Orange Juice
1/2 Cup Raisins
1/4 Cup Soy Sauce
1/4 Cup White Vinegar
2 Tbsp Dijon mustard
1 Tbsp Bottled Grated Orange Peel
2 Tbsp Heinz Ketchup
2 Tbsp Heinz Chili Sauce

1. Bring to a boil for 2 minutes stirring.
2. Remove from heat. Allow to cool to lukewarm.
3. Put mixture in a blender till it is pureed. Pour in bottle.
4. Cap tightly and refrigerate to use within 90 days.

Applebee's Classic Patty Melt

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

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 350F). 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 saute 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 sauteed onions on the other. Carefully close and cut sandwich. Serve with your favorite summer side dish.

Applebee's Bourbon Street Steak

- 1/2 cup bottled steak sauce
- 1/4 cup bourbon whiskey
- 1 tablespoon honey
- 2 teaspoons prepared mustard
- 4 beef rib, round, or chuck steaks (10 ounces each)

Combine all the ingredients except the steaks in a baking dish or resealable plastic storage bag; mix well. Add the steaks; cover (or seal) and refrigerate for 2 hours, or overnight. Preheat the grill to medium–high heat. Grill the steaks for 12 to 15 minutes, or until desired doneness, turning them over halfway through the grilling.

Auntie Ann's Pretzels

1 1/2 cup warm water
1 1/8 tsp. active yeast (1 1/2 pkg)
2 Tbs. brown sugar
1 1/8 tsp. salt
1 cup bread flour
3 cups regular flour

2 cups warm water
2 Tbs. baking soda

To taste coarse salt
2–4 Tbs. butter (melted)

Sprinkle yeast on lukewarm water in mixing bowl; stir to dissolve. Add sugar, salt, and stir to dissolve; add flour and knead dough until smooth and elastic. Let rise at least 1/2 hour.

While dough is rising, prepare a baking soda water bath with 2 cups warm water and 2 Tbs. baking soda. Be certain to stir often.

After dough has risen, pinch off bits of dough and roll into a long rope (about 1/2 inch or less thick) and shape. Dip pretzel into soda solution and place on greased baking sheet. Allow pretzel to rise again. Bake in a 450 degree oven for about 10 minutes or until golden. Brush with melted butter and enjoy!

Toppings:

After you brush with butter try sprinkling with coarse salt.
Or for Auntie Anne's famous cinnamon sugar, try melting a stick of butter in a shallow bowl(big enough to fit the entire pretzel) and in another bowl, make a mixture of cinnamon and sugar. dip the pretzel into the butter, coating both sides generously. then dip again into the cinnamon mixture.

Benihana's Fried Rice

- 1 cup uncooked rice
- 5 tablespoons butter
- 1 cup chopped onion
- 1 cup chopped carrots
- 2/3 cup chopped scallions
- 3 tablespoons Sesame seeds
- 5 Eggs
- 5 tablespoons soy sauce
- Salt
- Pepper

Cook rice according to package directions. In a large skillet melt butter. Add onions, carrots and scallions. Saute until carrots are translucent. Set aside. Heat oven to 350 degrees. Place sesame seeds in a shallow pan. Bake until golden brown (10 to 15 minutes), shaking pan occasionally for even color. Lightly grease another skillet. Beat eggs. Pour into hot skillet. Cook as you would scrambled eggs. Combine rice, vegetables, sesame seeds and eggs. Add soy sauce. Stir. Salt and pepper to taste.

Bennigan's Broccoli Bites

3 eggs
6oz. shredded monterey jack cheese
6 oz. shredded colby cheese
1– 16 oz. box frozen chopped broccoli, thawed, drained and dried
2 1/2 ozs. bacon pieces
1/2 oz. diced yellow onion
1 oz. all purpose flour
Italian bread crumbs as needed

Drain thawed broccoli thoroughly by pressing through a strainer. Beat eggs in a mixing bowl with a whisk until well blended. Place all the ingredients into a plastic container, except the bread crumbs. Stir together with a spatula until thoroughly combined. Refrigerate mixture for about 1 hour. This will help to bind the mix making preparation much easier. Heat about 4 cups oil in a fryer or deep pan for frying at 350F. Set up a shallow pan with bread crumbs. Scoop about 1/2 oz. portion of the broccoli mixture into the bread crumbs. Form each portion into a ball and coat it well. Place broccoli bites into the fry basket or frying pan. Make sure they do not stick together. Fry for one minute, then remove and place onto a plate lined with paper towels to absorb excess oil. Serve with : HONEY MUSTARD DRESSING 3/4 cup sour cream 1/3 cup mayonnaise 1/3 cup dijon mustard 1/3 cup honey 1 Tbsp. + 1 tsp. lemon juice In a mixing bowl, combine sour cream, mayonnaise and mustard. Blend thoroughly using a whisk. Slowly pour in the honey and lemon juice, continue mixing until smooth and well combined.

Bisquick

8 Cups Flour
1 1/4 Cups Nonfat Dry Milk Powder
1/4 Cup Baking Powder
1 Tablespoon Salt
2 Cups Shortening

Combine flour, milk, baking powder, and salt in a very large bowl. Cut in shortening until it resembles coarse cornmeal. Store in tightly closed covered container in a cool place. Makes about 10 cups.

Cinnabon Rolls

ROLLS:

1/2 cup warm water
2 packages dry yeast
2 tablespoons sugar
3 1/2 oz. pkg. vanilla pudding mix
1/2 cup margarine -- melted
2 eggs
1 teaspoon salt
6 cups flour

CREAM CHEESE FROSTING:

8 oz cream cheese
1/2 cup margarine
1 teaspoon vanilla
3 cups confectioner's sugar
1 tablespoon milk

To make frosting, mix all ingredients until smooth.

In a bowl combine water, yeast and sugar. Stir until dissolved. Set aside.

In large bowl, take pudding mix and prepare according to package directions. Add margarine, eggs and salt. Mix well. Then add yeast mixture. Blend.

Gradually add flour; knead until smooth. Place in a greased bowl. Cover and let rise until doubled. Punch down dough and let rise again.

Roll dough out on floured board to 34 x 21" size. Take 1 cup soft butter and spread over surface. In bowl, mix 2 cups brown sugar and 4 teas. cinnamon. Sprinkle over top. Roll up very tightly. With a knife, put a notch every 2". Cut with thread or knife.

Place on lightly greased cookie sheet 2" apart. Take hand and lightly press down on each roll.

Cover and let rise until double again. Bake at 350 15–20 minutes. Remove when they start to turn golden. DON'T OVER BAKE. Frost warm rolls with Cream Cheese Frosting

Makes about 20 very large rolls.

Cracker Barrel's Hashbrown Casserole

2 lbs. frozen hashbrowns
1/2 cup melted butter
1 can cream of chicken soup
1 pt. sour cream
1/2 cup chopped onion
2 cups grated cheddar
1 tsp. salt
1/4 tsp. pepper
2 cups crushed cornflakes
1/4 cup melted butter

DEFROST hashbrowns.

COMBINE next 7 ingr. and mix with hashbrowns.

PUT all in a 3 qt. casserole.

SAUTE cornflakes in butter and sprinkle on top.

COVER and BAKE at 350 for about 40 min.

Emeril's Creole Seasoning

2 1/2 tablespoons paprika
2 tablespoons salt
2 tablespoons garlic powder
1 tablespoon black pepper
1 tablespoon onion powder
1 tablespoon cayenne pepper
1 tablespoon dried oregano
1 tablespoon dried thyme

Combine all ingredients thoroughly.

Golden Corral Rolls

- 1 envelope Active dry yeast
- 1/4 cup Very warm water
- 1/3 cup Sugar
- 1/4 cup Butter or margarine
- 1 teaspoon Salt
- 1 cup Scalding hot milk
- 1 Egg -- lightly beaten
- 4 1/2 cups Sifted all-purpose flour
- 2 tablespoons Melted butter or margarine -- for brushing rolls

Sprinkle the yeast over very warm water in a large bowl (Very warm water should feel comfortably warm when dropped on wrist.) Stir until yeast dissolves. Add sugar, the 1/4 cup butter or margarine and salt to hot milk and stir until the sugar dissolves and butter or margarine is melted. Cool mixture to 105 to 115 degrees. Add milk mixture to yeast, then beat in egg. Beat in 4 cups of the flour, 1 cup at a time, to form a soft dough. Use some of the remaining 1/2 cup of the flour to dust a pastry cloth. Knead the dough lightly for 5 minutes, working in the remaining flour (use it for flouring the pastry cloth and your hands). Place dough in a warm buttered bowl; turn greased side up. Cover and let rise in a warm place until doubled in bulk, about 1 1/4 to 1 1/2 hours. Punch dough down and knead 4 to 5 minutes on a lightly floured pastry cloth. Dough will be sticky, but use as little flour as possible for flouring your hands and the pastry cloth, otherwise the rolls will not be as feathery light as they should be. Pinch off small chunks of dough and shape into round rolls about 1 1/2 to 1 3/4 inches in diameter. Place in neat rows, not quite touching, in a well-buttered 13 x 9 x 2 inch pan. Cover rolls and let rise in a warm place until doubled in bulk, 30 to 40 minutes. Brush tops of rolls with melted butter or margarine, then bake in a 375 degree oven for 18 to 20 minutes or until nicely browned. Serve warm with plenty of butter. This recipe yields about 2 dozen rolls.

Good Season's Italian Dressing

1 TB Garlic salt
1 TB Onion powder
1 TB Sugar
2 TB Oregano
1 ts Pepper
1/4 ts Thyme
1 ts Basil
1 TB Parsley
1/4 ts Celery salt
2 TB Salt

For Dressing Mix:

1/4 Cup Cider Vinegar
2/3 Cup Oil
2 TB Water
2 TB Dry Mix

Shake well.

Green Goddess Dressing

2 oz. can anchovy fillets
1/2 cup chopped parsley
3 Tbls. chopped chives
1 Cup Mayonaise
1 Cup Sour Cream
2 Tbls. tarragon vinegar
1/2 teas. salt
Dash of freshly ground pepper

Put all ingredients in a blender or food processor and blend for about 20 seconds. Cover and refrigerate until needed.

Houston's Spinach and Artichoke Dip

2 bags (1 lb. each) fresh spinach
1/8 lb. butter – not margarine
1 tsp. minced fresh garlic
2 tbs. minced onions
1/4 cup flour
1 pint heavy cream (whipping cream)
2 teas. fresh squeezed lemon juice
1/2 tsp. Tabasco sauce (to taste)
1/2 tsp. salt
2/3 cup fresh grated Parmesan cheese
1/3 cup sour cream
1/2 cup grated Monterey Jack cheese
artichoke hearts, coarsely diced

Steam spinach – strain and squeeze through cheesecloth. Must be very dry. Chop finely and set aside. In heavy saucepan, melt butter. Add garlic and onions and saute about 3–5 minutes. Add flour to make a roux. Stir and cook about 1 minute. Slowly add heavy cream, stirring with a whisk to prevent lumping. Mixture will thicken at the boiling point. When it thickens, add lemon juice, Tabasco, salt and Parmesan cheese. Remove from heat and let stand 5 minutes. Stir in sour cream. Fold in dry, chopped spinach, coarse diced artichoke hearts and Jack cheese. Stir until cheese is melted. Serve immediately, or portion and microwave to order. Serve with salsa, sour cream and tortilla chips for dipping.

Jack-In-The-Box Jumbo Jack

The Beef:

Use factory frozen 1/4 pound beef patties from your grocer's freezer.

The Rest:

1 sesame-seed hamburger bun
2 tomato slices, chopped white onion, 2 dill pickle slices, 2 large lettuce leaves

The sauce:

1 Tablespoon of mayonnaise
1/8 teaspoon lemon juice
dash onion powder
dash sugar
Mix together---set aside.

Cooking your Jumbo-Jack

1. Pre-heat an electric griddle to 400 .
2. Toast your buns by laying face down on the griddle for about a minute. Set aside.
3. Cook the still frozen beef patty 4-5 minutes per side, salting liberally before and after turning.
4. Dress as follows;

Top Bun:

Half of the pre-made mayo sauce 1 Tablespoon chopped, white onion 2 dill pickle slices 2 lettuce leaves 2 tomato slices

Bottom Bun:

Spread the remaining mayo sauce evenly.

5. When the burger is finished cooking, drain the fat, and apply to the dressed top bun. Add the dressed bottom bun.

KFC Cole Slaw

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

Dressing:

1 cup Miracle Whip Salad Dressing
1 cup sugar
1/4 cup oil
1/4 vinegar

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

KFC Honey Barbecued Wings

20 Chicken Wings, tips removed
2 cups flour
2 eggs
2/3 cup milk
1 Bottle KC Masterpiece Original BBQ Sauce
1/4 cup honey
oil for deep frying

Wash the chicken wings, then remove the wing tips; cut the other two pieces in half. Shake off the excess water.

Place the eggs and milk in a bowl and mix well. Set aside.

Mix together the BBQ sauce and honey. Set aside.

Put the flour into a bag, then shake the wings in it, to lightly coat. Roll the wings in the egg wash, then toss them back into the bag. You want a fairly heavy coating of flour—so the BBQ sauce has something to hang onto. Repeat 2–3 times.

Heat a large skillet or use your deep fryer. Heat oil until it's very hot (around 350 degrees).

Fry the wings until they're golden brown. Remove and drain on paper towels.

Preheat oven to 325 degrees.

Dip each wing in the BBQ sauce and place on a greased cookie sheet. Make sure the pieces don't touch each other.

Bake for 15–20 minutes, until they no longer look shiny.

Macaroni Grill Penne Rustica

Gratinata Sauce:

- 2 Teaspoon Butter
- 2 Teaspoon chopped garlic
- 1 Teaspoon Dijon mustard
- 1 Teaspoon salt
- 1 Teaspoon chopped rosemary
- 1 cup marsala wine
- 1/4 Teaspoon cayenne pepper
- 8 cups heavy cream

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

Penne Rustica:

- 1 Ounce pancetta or bacon
- 18 each shrimp peeled and deveined
- 12 Ounce grilled chicken breast, sliced
- 4.5 cups of granita sauce
- 48 Ounce Penne Pasta, precooked
- 3 Teaspoon pimentos
- 6 Ounce butter
- 1 Teaspoon chopped shallots
- 1 pinch of salt and pepper
- 1 cups parmesan cheese
- 1/2 Teaspoon paprika
- 6 sprigs of fresh rosemary

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

McDonald's Filet-O-Fish

1 Van de Camps frozen breaded whitefish patty (or any square whitefish patty – not extra crisp)

1 small, regular hamburger bun

1/2 slice real American cheese

dash salt

Tartar Sauce:

1/2 cup Miracle Whip

1/4 cup dill relish

2 teaspoons dried minced onion

2 teaspoons milk

1 teaspoon parsley flakes

1/2 teaspoon lemon juice

1/8 teaspoon granulated sugar

Preheat your deep fryer to 375–400 degrees. After its ready, cook frozen fish 3–5 minutes until done.

Remove and add a dash of salt.

Microwave the bun about 10 seconds, until hot and steamy. (Do NOT toast the bun) Add about 1 Tablespoon of prepared tartar sauce to crown side of the bun. Place the cooked fish filet on top, add 1/2 slice american cheese centered on the fish, and add heel of the bun. Wrap in a 12"x12" sheet of waxed paper and warm in oven's lowest setting for 8–10 minutes.

McDonald's Big Mac Sauce

1 cup Miracle Whip
1/3 cup sweet pickle relish
1/3 cup Kraft French Dressing
1 tablespoon sugar
2 tablespoons minced onion
1/4 teaspoon black pepper

Combine all of the ingredients together mixing well. Store refrigerated for several hours to allow flavors to blend.

McDonald's Big Mac

- 1 regular sized sesame seed bun
- 1 regular sized plain bun
- 2 previously frozen regular beef patties
- 2 tablespoons Big Mac sauce
- 2-teaspoons reconstituted onions
- 1 slice real American cheese
- 2 hamburger pickle slices
- 1/4 Cup –shredded iceberg lettuce

Discard the crown half of the regular bun, retaining the heel. The cooking method for the Big Mac is basically the same as the regular burgers, only the bun toasting method is slightly different. In the Big Mac's case you toast the bottom (heel) first. Do this along with the extra heel. (this will be your middle bun.) You can use the crown (top) as the middle bun also, just cut the rounded side off. However you will have to toast both sides of it.

Cook the two-all-beef-patties just like the regular burgers. After the bun parts are toasted, put 1 tablespoon of "Mac sauce" on each of the heels.(toasted side.) Then add 1/8 cup shredded lettuce to each. On the true bottom bun, place one thin slice of American cheese on top of the lettuce. On the extra "heel", the middle bun, place two pickle slices on top of the lettuce. Toast the "crown" (top) of the bun also. When the meat patties are done, place them one at a time on both prepared buns. Stack the middle bun on top of the bottom bun, and put the crown on top.

O'Charley's Baked Potato Soup

3 lbs. red potatoes
1/4 cup butter, melted
1/4 cup flour
2 quarts half-and-half
1 pound block Velveeta cheese, melted
White pepper, to taste
Garlic powder, to taste
1 tsp. hot pepper sauce
1/2 lb. bacon, fried crisply
1 cup cheddar cheese, shredded
1/2 cup fresh chives, chopped
1/2 cup fresh parsley, chopped

Dice unpeeled red potatoes into 1/2-inch cubes. Place in a large Dutch oven, cover with water and bring to a boil. Let boil for 10 minutes or until almost cooked. In a separate large Dutch oven, combine melted margarine and flour, mixing until smooth. Place over low heat and gradually add half-and-half, stirring constantly. Continue to stir until smooth and liquid begins to thicken. Add melted Velveeta. Stir well. Drain potatoes and add to cream mixture. Stir in pepper, garlic powder and hot pepper sauce. Cover and cook over low heat for 30 minutes, stirring occasionally. Place soup into individual serving bowls and top with crumbled bacon, shredded cheese, chives and parsley.

Olive Garden Capellini Pomodoro

3 cloves Garlic, mince
2 pounds Plum tomatoes; seeded, diced
1 ounce Fresh basil leaves, minced
1/3 cup Extra virgin olive oil
3 ounces Parmesan cheese
12 ounces Dry angel hair pasta, cooked
1/4 teaspoon Pepper

Heat olive oil and add garlic; cook until it turns white. Add tomatoes and pepper and heat through, stirring constantly, about 2 to 3 minutes. Tomatoes should not lose their shape. Remove from heat. Transfer hot, cooked pasta to large bowl. Toss pasta gently with tomato mixture, basil and half of Parmesan cheese. Serve immediately and pass remaining Parmesan.

Olive Garden House Dressing

8 ounces Paul Newman's Vinegar and Oil Dressing
1 clove garlic, peeled and minced
1/2 teaspoon Dried basil
1/2 teaspoon Dried oregano
3 packages Sweet and Low -- or
1 tablespoon Sugar

Put ingredients into the bottle of dressing and shake well. Refrigerate 24 hours before using.

Orange Julius

6 ounces orange juice, from frozen concentrate, unprepared
1 cup milk, lowfat okay
1 cup water
1/4 cup sugar
1 teaspoon vanilla
8 ice cubes

Combine all ingredients, except ice cubes, in blender. Blend 1–2 minutes, adding ice cubes one at a time, until smooth.

Outback Steakhouse Bloomin Onion

4 Vidalia or Texas Sweet Onions

Batter:

- 1/3 Cup Cornstarch
- 1 1/2 Cup Flour
- 2 tsp. Garlic -- minced
- 2 tsp. Paprika
- 1 tsp. Salt
- 1 tsp. Pepper
- 24 oz. Beer

Seasoned Flour:

- 2 Cup Flour
- 4 tsp. Paprika
- 2 tsp. Garlic powder
- 1/2 tsp. Pepper
- 1/4 tsp. Cayenne pepper

Mix cornstarch, flour, and seasonings until well blended. Add beer, mix well. Cut about 3/4" off top of onion and peel. Cut into onion 12 to 16 vertical wedges, but do not cut through bottom root end. Remove about 1" of petals from center of onion. Dip onion in seasoned flour and remove excess by shaking. Separate petals and dip in batter to coat thoroughly. Gently place in fryer basket and deep-fry at 375 to 400 1 1/2 minutes. Turn over, and fry an additional 1 1/2 minutes. Drain on paper towels.

Place onion upright in shallow bowl and remove center core with circular cutter or apple corer. Serve hot with Creamy Chili Sauce.

Creamy Chili Sauce:

- 1 pint Mayonnaise
- 1 pint Sour cream
- 1/2 Cup Chili sauce
- 1/2 tsp. Cayenne pepper

Outback Steakhouse Walkabout Soup

2 cups thinly sliced yellow sweet onions
2 tablespoons butter
14 – to 15-ounce can chicken broth
1/4 teaspoon salt
1/4 teaspoon fresh ground pepper
2 chicken bouillon cubes
1/4 cup diced Velveeta cubes (compressed in a measuring cup)
1 1/2 to 1 3/4 cups white sauce, recipe follows
Shredded Cheddar cheese, for garnish

In 2-quart saucepan, place 2 tablespoons butter and sliced onions. Cook at low to medium heat, stirring frequently until soft and clear but not brown. Add chicken broth from can, chicken bouillon cubes, salt, pepper and stir until completely heated through. Add white sauce and Velveeta cheese. The white sauce will be thick because it has been removed from the heat. Simmer on medium low heat until cheese is melted and all ingredients are blended, stirring constantly. Turn temperature to warm and let cook for an additional 30 to 45 minutes.

Serve with a garnish of shredded Cheddar cheese and a couple of slices of warm dark Russian bread.

Thick white sauce:

3 tablespoons butter
3 tablespoon flour
1/4 teaspoon salt
1 1/4 cups whole milk

In 1-quart saucepan, melt butter and add flour, cook on medium heat until flour turns thick and comes away from side of saucepan. Pour milk into flour mixture a little at a time and stir constantly, taking care not to let mixture lump. Set aside (off the heat) until ready to use in the soup.

P.F. Chang's Lettuce Wraps

8 dried shiitake mushrooms
1 Teaspoon cornstarch
2 Teaspoon dry sherry
2 Teaspoon water
salt and pepper
1–1/2 pounds boneless, skinless chicken
5 Tablespoon oil
1 Teaspoon fresh minced ginger
2 cloves garlic, minced
2 green onions, minced
2 small dried chilis, (optional)
8 Ounce can bamboo shoots, minced
8 Ounce can waterchestnuts, minced
1 package cellophane Chinese rice noodles, prepared according to package

Cooking Sauce:

1 Tablespoon Hoisin sauce
1 Tablespoon soy sauce
1 Tablespoon dry sherry
2 Tablespoon oyster sauce
2 Tablespoon water
1 tsp. sesame oil
1 tsp. sugar
2 tsp. cornstarch

Iceberg lettuce "cups"

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

Pizza Hut Cavatini

- 1 large green pepper, diced
- 1 large onion, diced
- 2 oz. (1/2 stick) margarine
- 1 teas. garlic powder
- 1 lb. assorted pasta (wheels, shells, spirals, ziti)
- 1/2 lb. pepperoni – sliced thin – then cut in half
- 8 oz. mozzarella cheese (shredded)
- 1/2 lb. hamburger (browned)
- 1/2 lb. italian sausage (browned)
- 1 – 16 oz. jar meat flavored Prego sauce

Melt margarine over medium high heat in a skillet. Add onions, peppers, and garlic powder. Saute for about 4 minutes. Meanwhile, cook pasta according to box directions. Heat sauce and combine with cooked hamburger and cooked sausage. Use cooking spray to lightly grease an 11 X 13 casserole dish. Place 1/2 of the cooked pasta in the dish, followed by 1/2 the vegetables, 1/2 of the pepperoni, and 1/2 sauce. Repeat another layer. Spread mozzarella cheese over top. Bake at 350 degrees for about 45 minutes or until cheese is melted.

Pizza Hut Original Pan Pizza

1 1/3 cups Warm water (105F)
1/4 cup Non-fat dry milk
1/2 teas. Salt
4 cups Flour
1 Tbls. Sugar
1 pk. Dry yeast
2 Tbls. Vegetable oil (for dough)
9 Oz. Vegetable oil (3 oz. per pan)
Butter flavored Pam

Put yeast, sugar, salt, and dry milk in a large (2 qt.) bowl. Add water and stir to mix well. Allow to sit for two minutes. Add oil and stir again. Add flour and stir until dough forms and flour is absorbed. Turn out on to a flat surface and knead for about 10 minutes.

Divide dough into three balls. In three 9" cake pans, put 3 Oz. of oil in each making sure it is spread evenly. Using a rolling pin, roll out each dough ball to about a 9" circle. Place in cake pans.

Spray the outter edge of dough with Pam. Cover with a plate. Place in warm area and allow to rise for 1 to 1 1/2 hours.

Sauce:

1 8 Ounce Can Tomato Sauce
1 Teaspoon Dry Oregano
1/2 Teaspoon Marjoram
1/2 Teaspoon Dry Basil
1/2 Teaspoon Garlic salt

Combine and let sit for 1 hour.

For Each Nine Inch Pizza:

1. Preheat oven to 475F
2. Spoon 1/3 cup sauce on dough and spread to within 1" of edge.
3. Distribute 1 1/2 Oz. shredded mozzarella cheese on sauce.
4. Place toppings of your choice in this order:
Pepperoni or Ham
Vegetables

- Meats (cooked ground sausage or beef)
5. Top with 3 Oz. mozzarella cheese
 6. Cook until cheese is bubbling and outer crust is brown.
 7. Cut in six slices.

Popeye's Red Beans and Rice

2 cups Uncle ben's long grain rice (cooked)
1 – 16 oz. can Red chili beans in chili gravy
1 teas. Chili powder
1/4 teas. Cumin
Dash garlic salt

In saucepan, heat beans without letting them boil.
Stir in chili powder, cumin and garlic salt. When
piping hot, add warm rice and gently mix.

Red Lobster Cheese Biscuits

Dough:

1 1/4 lbs. Bisquik
3 Oz. freshly shredded cheddar cheese
11 Oz. cold water

Garlic Spread:

1/2 cup melted butter
1 teas. garlic powder
1/4 teas. salt
1/8 teas. onion powder
1/8 teas. dried parsley

To cold water, add Bisquik and cheese, blending in a mixing bowl.
Mix until dough is firm.

Using a small scoop, place the dough on a baking pan lined with
baking paper. Bake in 375 degree oven for 10 to 12 minutes or until
golden brown. While biscuits bake, combine spread ingredients.

Brush baked biscuits with the garlic topping.

Red Lobster's Crab Stuffed Mushrooms

1 pound fresh mushrooms, approximately 35–40
1/4 cup celery, finely chopped
2 tablespoons onion, finely chopped
2 tablespoons red bell pepper, finely chopped
1/2 pound crab claw meat
2 cups oyster crackers crushed
1/2 cup cheddar cheese, shredded
1/4 teaspoon garlic powder
1/2 teaspoon Old Bay Seasoning
1/4 teaspoon black pepper, ground
1/4 teaspoon salt
1 egg
1/2 cup water
6 white cheddar cheese, slices

- 1) Preheat oven to 400 degrees
- 2) Saute celery, onion, and pepper in butter for 2 minutes, transfer to a plate and cool in the refrigerator
- 3) While vegetables cool, wash mushrooms and remove stems
- 4) Set caps to the side and finely chop half of the stems. Discard the other half of the stems or use elsewhere
- 5) Combine the sauteed vegetables, chopped mushroom stems, and all other ingredients (except cheese slices) and mix well
- 6) Place mushroom caps in individual buttered casseroles or baking dishes (about 6 caps each)
- 7) Spoon 1 teaspoon of stuffing into each mushroom
- 8) Cover with sliced cheese
- 9) Bake in oven for 12–15 minutes until cheese is lightly browned.

Ruby Tuesday's Chicken Quesadillas

5 oz. chicken breast
Italian Dressing
12 inch flour tortilla
margarine
1 cup shredded monterey jack/cheddar cheese
1 Tablespoon tomatoes, diced
1 Tablespoon jalapeno peppers, diced
Cajun Seasoning (to taste)
1/2 cup shredded lettuce
1/4 cup diced tomatoes
Sour Cream
Salsa

Place chicken breast in a bowl with enough Italian dressing to coat; allow to marinate 30 minutes, refrigerated. Grill marinated chicken until done in a lightly oiled pan. Cut into 3/4" pieces and set aside.

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

Sbarro Chicken Francese

5 – boneless 5 oz. chicken breasts
5 eggs
3 oz. Romano cheese
1 teaspoon dried parsley
1 cup flour
pinch of white pepper
1 cup chicken stock
1/2 pound butter
juice from 2 lemons
1 1/2 cups oil (10% olive oil, 90% vegetable oil)
lemon slices and chopped fresh parsley for garnish

Pound chicken breasts flat and cut in half. Set aside.
Scramble eggs in mixing bowl. Add Romano cheese, parsley, and white pepper. Blend and set aside.

Put flour in a large shallow bowl.

In a skillet, heat oil over medium heat. Check temperature by dipping a corner of a chicken piece in oil. If it boils slowly, oil is ready.

Coat both sides of a piece of chicken with flour. Dip chicken in egg mixture, making sure all flour is covered with egg. Let excess egg drip off, then place chicken in hot oil. Repeat with 4 more pieces. Fry each side of chicken until a light blond color. Remove from oil to a serving plate – keep warm. Repeat with other chicken pieces.

Bring chicken stock to a light boil. Add butter, stirring continuously, until melted. Add lemon juice and cook for 1 minute while stirring continuously.

Pour sauce over chicken and garnish with lemon slices and chopped fresh parsley.

Sbarro Rigatoni Ala Vodka

2 lbs. rigatoni
24 oz. canned tomato sauce (plain)
2 tablespoons olive oil
2 cloves fresh garlic, minced
1/2 teaspoon cracked red pepper
1 tablespoon salt
1/2 teaspoon black pepper
1 teaspoon dried basil
1/2 quart heavy cream
1 1/2 oz. vodka
1 oz. grated Romano Cheese
1 oz. bacon bits
1/2 oz. Italian parsley, chopped

In a medium sauce pan, heat oil until hot. Add garlic and saute until golden brown. Add tomato sauce, salt, red pepper, black pepper, and basil. Cook over medium heat, stirring occasionally, until thoroughly heated. Add heavy cream and vodka. Stir to mix and cook for a few minutes.

Boil rigatoni according to package instructions (do not overcook). In a mixing bowl, combine drained pasta with cream sauce. Mix thoroughly. Transfer to a serving bowl and sprinkle with grated cheese, bacon, and parsley.

Serve immediately.

Shoney's Country Fried Steak

3 cups water
2 cups flour
2 teaspoons salt
1/4 teaspoon black pepper
4 4 Ounce cube steaks, trimmed, flattened
1-1/2 Tablespoons ground beef, lean
1/4 cup flour
2 cups chicken broth
2 cups milk
1/4 teaspoon black pepper
1/4 teaspoon salt

Put water in medium bowl. Sift flour, salt, and pepper together in another bowl. Dip steaks in water, then in dry mixture. Repeat. Lay coated steaks on wax paper and freeze for 3 hours. Deep fry steaks in 350 degree oil for 8-10 minutes. Drain on paper towels. Brown ground beef in skillet. Stir in flour, then remaining ingredients. Bring to boil, then simmer until thick. Pour gravy over steaks.

Sizzler Cheese Toast

1 Lb. Butter (slightly softened)
8 Oz. Grated Parmesan Cheese
Sliced Italian Bread

In a mixer, cream together the butter and cheese.

1. Preheat a griddle or large frying pan on medium–high.
2. Spread cheese mixture on bread about 1/4" thick.
3. Place bread cheese side down on griddle. Cook until cheese has browned.

Steak & Ale's Hawaiian Chicken

4–6 Chicken Breasts

Marinade:

1/4 cup soy sauce

1/2 cup + 2 T. dry sherry

1 1/2 cup unsweetened pineapple juice

1/4 c. red wine vinegar

1/4 cup + 2 T. sugar

1/2 tsp. garlic powder

Combine all ingredients and marinate chicken overnight.

Remove and grill, saute or bake. Baste with marinade ONLY during the first several minutes of cooking. Top each breast with a slice of munster or provolone cheese and broil just until cheese starts to melt.

Steak–n–Shake Chili

2 tablespoons oil
1 1/2 pounds ground beef
1/2 teaspoon salt
1 can onion soup
1 tablespoon chili powder
2 teaspoons ground cumin
1/2 teaspoon black pepper
2 teaspoons cocoa
2 cans kidney beans
1 (6 oz.) can tomato paste
1 (8 oz.) can tomato sauce
1 cup cola (Coke, Pepsi, or generic)

Brown ground beef and salt in oil. Put soup in blender, blend for 1 minute. Add all to crock pot. Drain beef and beans before adding to pot. Let simmer on low for 6 hours or on high for 2 hours.

White Castle Sliders

Get a pound of 85% lean ground beef, and divide into 16 equal sized pieces. Form each into a 2-1/2 inch square patties. Do this on waxed paper. Make the patties very thin. Then "cookie-cut" five holes in each pattie. (the pattern should resemble 5 on a dice) A CLEAN pen cap works nicely. Freeze these 16 patties. (It'll make it easier later)

BUNS: the buns are also small. My grocer has dinner rolls the exact size I need, but you might have to create your own using hot dog buns. One hot-dog bun makes two White Castle buns. Simply cut in half (through top and bottom) and then cut off the rounded sides to make them square.

COOKING: This is key. You need to finely chop a medium white onion. On a pre-heated 375 degree electric griddle, lay about 1-1/2 Tablespoons of onion for each patty you want to cook (generously spray with non-stick spray like Pam first) The onions should only be "one deep" if you will. Immediately place frozen patty directly on top of onions and press down. Cook for about 4 minutes right on top of the onions. The holes in the beef will allow the steam to cook the top side. (You don't flip) Add a dash of salt and a pinch of pepper to each patty while they cook. Remove and place on UNTOASTED buns.

York Peppermint Patties

1 (14-ounce) can Eagle Brand Sweetened Condensed Milk
1 tablespoon peppermint extract
green or red food coloring, optional
6 cups confectioners' sugar
Additional confectioners' sugar
1 – 16 oz. bag semi-sweet chocolate chips

In large mixer bowl, combine Eagle Brand, extract and food coloring if desired. Add 6 cups sugar; beat on low speed until smooth and well blended. Turn mixture onto surface sprinkled with confectioners sugar. Knead lightly to form smooth ball. Shape into 1-inch balls. Place 2 inches apart on wax paper-lined baking sheets. Flatten each ball into a 1 ½-inch patty. Let dry 1 hour or longer; turn over and let dry at least 1 hour. Melt the chocolate chips in a microwave set on high for 2 minutes. Stir halfway through the heating time. Melt thoroughly, but do not overheat. Melting the chocolate chips can also be done using a double-boiler over low heat. With fork, dip each patty into warm chocolate (draw fork lightly across rim of pan to remove excess coating). Invert onto wax paper-lined baking sheets; let stand until firm. Store covered at room temperature or in refrigerator.