

10 Copycat Recipes

from Restaurants & Brand Name Recipes



ALLFREECOPYCATRECIPES

Master that, Copycat!

10 Copycat Recipes from Restaurants & Brand Name Recipes

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Letter from the Editor

Dear Fellow Copycats:

Times are tough economically for nearly everyone, and with that, we're all cutting back on expenses and luxuries such as eating out at restaurants. Fear not, there are fun and easy ways to become a frugal foodie: Make your favorite restaurant dishes and brand name foods at home in the comfort of your own kitchen! Copycat recipes from restaurants are easy and fun to make and dinner will be a fraction of the cost that would be if you were eating out. To make meal planning easier, the editors at AllFreeCopycatRecipes.com have put together a handy collection of some reader favorites with this eCookbook of *10 Copycat Recipes from Restaurants & Brand Name Recipes*.

Eating out with a family of four, with the addition of gratuity, can lead to a tab that's close to a grocery bill! Not to mention, food costs are going up with rising fuel costs and a trip to the grocery is more costly than ever! Take advantage of our tastefully simple copycat recipes for restaurant dishes and brand name cooking recipes with this free eCookbook! In this eCookbook, you'll find one of the best copycat Applebee's recipes for Hot Artichoke and Spinach Dip (p. 6), famous restaurant recipes from Wendy's (p.7, 15), copycat restaurant recipes from Chili's (p. 8), Cracker Barrel restaurant recipes (p. 13), a KFC copycat coleslaw recipe (p.11) and more. In addition, if you've ever wondered how to make Oreo cookies, we're also featuring a recipe for a homemade version of Oreos (p. 17), as well as a recipe for a homemade version of beloved Girl Scout Samoas (p. 16). Save money and eat well with this eCookbook of *10 Copycat Recipes from Restaurants & Brand Name Recipes*!

For more cheap and easy copycat recipes, be sure to visit AllFreeCopycatRecipes.com. While you're there, subscribe to AllFreeCopycatRecipes' free [Crazy for Copycats](#) newsletter to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

Blair Chavis, Editor, AllFreeCopycatRecipes

<http://www.AllFreeCopycatRecipes.com/>

Find blog posts about AllFreeCopycatRecipes at RecipeLionBlog.com

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COPYCAT APPETIZERS

APPLEBEE'S HOT ARTICHOKE AND SPINACH DIP COPYCAT

BY: RECIPELION.COM



This great [Applebee's Hot Artichoke and Spinach Dip Copycat](#) recipe is the perfect treat for any party. Restaurant copycat recipes are a great way to enjoy the taste of your favorite restaurant right at home!

COOKING TIME: 30 MIN

INGREDIENTS

- 10 ounces box frozen chopped spinach, thawed
- 14 ounces can artichoke hearts, drained and roughly chopped
- 1 cup shredded Parmesan-Romano cheese blend
- 1/2 cup shredded mozzarella cheese
- 10 ounces prepared Alfredo sauce
- 1 teaspoon minced garlic
- 4 ounces softened cream cheese

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Combine ingredients thoroughly in a bowl and spread mixture into a small baking dish. Bake for 30 minutes or until cheeses are bubbling and melted.

WENDY'S FAMOUS CHILI

BY: RECIPELION.COM



SERVES: 8

COOKING TIME: 3 HR

INGREDIENTS

- 2 pounds ground beef
- 1 29-ounce can tomato sauce
- 1 29-ounce can kidney beans with liquid
- 1 29-ounce can pinto beans with liquid
- 1 medium onion, diced
- 2 green chiles, diced
- 1 rib celery, diced
- 3 medium tomatoes, chopped
- 2 teaspoons cumin powder
- 3 tablespoons chili powder
- 1 1/2 teaspoons black pepper
- 2 teaspoons salt
- 2 cups water

INSTRUCTIONS

1. Brown the beef and drain the fat off.
2. Crumble the cooked beef into pea size pieces.
3. In a large pot, combine the beef with the remaining ingredients and bring to a simmer over low heat.
4. Cook, stirring every 15 minutes, for 2-3 hours.

COPYCAT MAIN DISHES

CHILI'S GRILLED CHICKEN FETTUCCINE

BY: RECIPELION.COM



This rich and creamy copycat recipe has the perfect kick of Cajun seasoning and tastes just like the real thing. Everyone will think you secretly ordered Chili's takeout with this recipe for [Chili's Grilled Chicken Fettuccine](#)!

SERVES: 2

PREPARATION TIME: 11 MIN

COOKING TIME: 7 MIN

INGREDIENTS

- 2 boneless skinless chicken breast halves, cut into strips
- 2 teaspoons Cajun seasoning
- 2 tablespoons butter or margarine
- 1 1/2 cups heavy cream
- 1/4 teaspoon dried basil
- 1/4 teaspoon lemon pepper seasoning
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon garlic powder
- 4 ounces fettuccine, cooked and drained

INSTRUCTIONS

1. Place chicken and Cajun seasoning in a bowl or re-sealable plastic bag; toss or shake to coat.
2. In a large skillet over medium heat, sauté chicken in butter until almost tender, about 5 to 7 minutes. Reduce heat. Add cream and seasoning; heat through. Add pasta and toss; heat throughout. Sprinkle Parmesan cheese if desired.

JIMMY BUFFETT'S MARGARITAVILLE CHEESEBURGER IN PARADISE

BY: RECIPELION.COM



Enjoy a classic burger with this copycat recipe for [Jimmy Buffett's Margaritaville Cheeseburger in Paradise](#). Topped with American cheese, tomatoes and onions, this is a delicious burger the whole family will love!

SERVES: 4

COOKING TIME: 10 MIN

INGREDIENTS

- 28 ounces USDA choice beef chuck, diced
- 2 tablespoons Kosher salt
- 1 tablespoon ground black pepper
- 1/2 teaspoon garlic salt
- 1/2 teaspoon onion salt
- 1 teaspoon celery salt
- 8 slices American cheese
- 4 sesame hamburger buns, toasted
- 8 leaves iceberg lettuce
- 4 slices tomato, .25 inch thick
- 4 slices red onion, .25 inch thick
- 4 toothpicks
- 4 pickle spears
- 2 pounds Idaho potatoes, peeled, cut into fries and fried golden brown

INSTRUCTIONS

1. Using a meat grinder with a 3/8-inch plate, grind the meat. Change to a 1/8-inch plate, and grind a second time. Shape the ground meat into 4 (7-ounce) patties.
2. In a mixing bowl, combine the kosher salt, pepper, garlic salt, onion salt and celery salt. Mix well.
3. Place burger on a hot grill and season with the seasoning salt. Cook the burgers halfway to desired temperature and flip over and finish cooking.
4. Place the cheese on the burger when it is 3/4 of the way cooked and melt. Place bottom bun on plate. Place burger on bottom bun. Place lettuce, tomato and onion on top of the burger. Cover with top bun and secure with a wooden pick. Place pickle next to the burger. Place fries on the plate.

COPYCAT SIDE DISHES

COPYCAT KFC COLESLAW

BY: RECIPELION.COM



If you're in search of a KFC copycat coleslaw recipe, this recipe for [Copycat KFC Coleslaw](#) is perfect! Enjoy this tasty side in the comfort of your kitchen by making it at home!

SERVES: 8

PREPARATION TIME: 10 MIN

CHILLING TIME: 8 HR

INGREDIENTS

- 8 ¹/₈ cups cabbage
- ¹/₃ cup carrots, shredded
- 1 teaspoon onion, chopped fine
- ³/₄ cup buttermilk
- ¹/₂ cup mayonnaise
- ¹/₈ cup milk
- 2 tablespoons lemon juice
- ¹/₂ teaspoon salt
- ¹/₈ teaspoon pepper
- ¹/₃ cup granulated sugar

INSTRUCTIONS

1. Core the cabbage, then shred using the fine disk for the shredder attachment to the [food](#) processor.
2. Shred the carrot the same way.
3. Mix together cabbage, carrot and onion.
4. In a bowl, combine the buttermilk, mayonnaise, milk, and lemon juice with a whisk until well combined.
5. Add the salt and pepper.
6. Add the sugar to the sauce until well mixed in.
7. Add the sauce to the cabbage and carrot mixture and mix well and allow the mixture to marinate in the refrigerator 8 hours or overnight.

HASH BROWNS FROM CRACKER BARREL OLD COUNTRY STORE

BY: RECIPELION.COM



If you're looking for some of the best hash brown copycat restaurant recipes, these [Hash Browns from Cracker Barrel Old Country Store](#) are sure to please! Made with two types of cheese, sour cream, and corn flakes, these potatoes are a crispy delight!

COOKING TIME: 1 HR

INGREDIENTS

- 1 2 pound bag, frozen hash browns, thawed
- 1 medium-sized onion, chopped finely
- 6 tablespoons margarine, melted
- 1 pound sour cream
- 8 ounces Cheddar or Colby cheese, shredded
- 1 can (10.5 oz) cream of chicken soup
- cornflakes, crushed
- 4 tablespoons margarine, melted

INSTRUCTIONS

1. In a 13 x 9-inch baking pan, make single layers of the following: Potatoes, onions, 6 tablespoons melted margarine, sour cream, Cheddar cheese and soup. Sprinkle top with cornflakes.
2. Drizzle 4 tablespoons margarine over top. Bake at 350 degrees F for 1 hour or until bubbly and piping hot.

RED LOBSTER CHEDDAR BAY BISCUITS MADE HEALTHIER

BY: FAVEDIETS.COM



Do you love Red Lobster restaurant recipes, but sometimes wish some of them were less fattening? Try these [Red Lobster Cheddar Bay Biscuits Made Healthier](#). You'll swear this copycat recipe is the real thing!

COOKING TIME: 10 MIN

INGREDIENTS

- 2 cups Heart Smart Bisquick
- $\frac{2}{3}$ cup skim milk
- $\frac{1}{2}$ cup shredded low fat Cheddar cheese
- $\frac{1}{2}$ cup margarine (or equivalent butter substitute), melted
- $\frac{1}{4}$ teaspoon garlic powder

INSTRUCTIONS

1. Preheat oven to 450 degrees F.
2. Mix Heart Smart Bisquick, milk and cheese until a soft dough forms.
3. Drop by spoonful onto an ungreased cooking sheet.
4. Bake for 8-10 minutes until golden brown.
5. Mix margarine (or equivalent butter substitute) and garlic powder.
6. Brush mixture over warm biscuits before removing from cookie sheet.

COPYCAT DESSERTS

LOW CAL WENDY'S STYLE FROSTY

BY: FAVEDIETS.COM



Are you looking for sweet, copycat, restaurant recipes such as the recipe for Wendy's Frosty? Well, try this [Low-Calorie Wendy's-Style Frosty](#) and you'll swear you're eating the same treat--but healthier!

INGREDIENTS

- 1 cup skim milk
- 1/2 cup Nesquik chocolate powder, no sugar added
- 4 cups vanilla frozen yogurt, softened

INSTRUCTIONS

1. Blend skim milk and Nesquik in a blender for ten seconds on the highest setting.
2. Pulse in frozen yogurt until mixture is combined, but still very thick.
3. Freeze for an hour or more before serving.

AMANDA'S HOMEMADE GIRL SCOUT SAMOAS

BY: AMANDA FROM AMANDA'S COOKIN'



Whether you call them Samoas or Caramel de-Lites, these Girl Scout cookies are hard to resist and easy to miss. But fear not, with tastefully simple copycat recipes like this one for [Amanda's Homemade Girl Scout Samoas](#), you can eat them any time!

YIELDS: 48 COOKIES

COOKING TIME: 12 MIN

[CLICK HERE FOR THE RECIPE](#)

SIMPLE TO MAKE OREOS

BY: COOK, BAKE, AND DECORATE



[Simple to Make Oreos](#) are one of our favorite easy recipes for the homemade version. If you've ever wanted to make homemade Oreo cookies, you should check these out!

COOKING TIME: 10 MIN

[CLICK HERE FOR THE RECIPE](#)

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