

How to Make

Salad Dressing and Copycat Sauces



12 Homemade Dressing & Sauce Recipes

How to Make Salad Dressing and Copycat Sauces: 12 Homemade Dressing and Sauce Recipes

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Letter from the Editor

Dear Fellow Copycats:

Salads are fun; they are even more fun when they have a tasty dressing drizzled over them. While store-bought dressings can get a little boring and repetitive, there are some that just never get old, like the ones from your favorite restaurant. Have you ever found yourself craving a salad from your go-to dinner spot? Well, then this eCookbook is for you. You'll find a bunch of your favorite salad dressing recipes, allowing you to have your favorite salad without ever leaving your house. Pour these salad dressings liberally over your favorite combination of veggies for the best lunch or dinner you've had at home.

Also included in this eCookbook are some amazing sauce recipes. Fries and chicken are great on their own. Pair them with some of these sauces, and they are out-of-this-world good. Whip up these condiment recipes in just a few minutes, and add a little pizzazz to your meal. Try dipping any of your favorite foods in these sauces; you will find that they go with pretty much everything

For more fun and easy copycat recipes, be sure to visit AllFreeCopycatRecipes.com. While you're there, subscribe to AllFreeCopycatRecipes' free Crazy for Copycats newsletters to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

The Editors of AllFreeCopycatRecipes

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EASY HOMEMADE SALAD DRESSINGS

OLIVE GARDEN DRESSING KNOCKOFF



Olive Garden is known for having the best house dressing at any restaurant. Now you can enjoy it at home since this Olive Garden House Dressing Knockoff is just like the real thing. The creamy Italian dressing recipe takes just a minute or two to make and uses ingredients most people already have at home. The dressing recipe is loaded with flavor thanks to two kinds of cheese and the best Italian seasonings. Enjoy this dressing recipe with a fresh salad tonight.

Ingredients

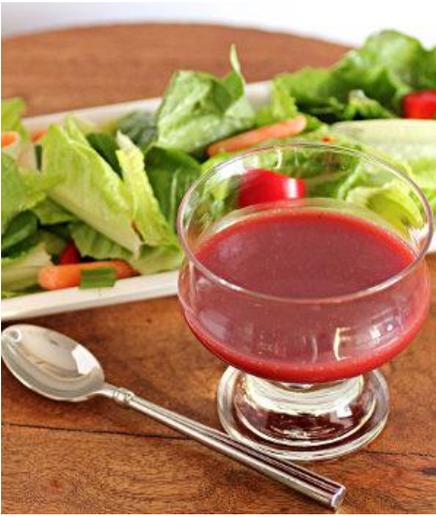
- 1/2 cup mayonnaise
- 1/3 cup white vinegar
- 1 teaspoon vegetable oil
- 2 tablespoons corn syrup
- 2 tablespoons Parmesan cheese
- 2 tablespoons Romano cheese
- 1/4 teaspoon garlic powder
- 1/4 teaspoon Italian seasoning
- 1/2 teaspoon parsley flakes
- 1 tablespoon lemon juice

Instructions

1. Place all the ingredients in a blender and mix well. Place in a container and keep refrigerated for up to a week.

COPYCAT KRAFT RASPBERRY VINAIGRETTE

BY TARA FROM [NOSHING WITH THE NOLANDS](#)



Top your salad with the bright and fresh flavors of this easy-to-make dressing. Stock your cabinets with a bottle of Copycat Kraft Raspberry Vinaigrette and you'll be good to go when you need to add that special touch to any green salad creation. Spruce up your veggies with this burst of fruity flair, and while you're at it, save yourself a little cash as well.

Ingredients

- 3 tablespoons seedless raspberry jam
- 2 tablespoons white wine vinegar
- 1 teaspoon creamy Dijon mustard
- 4 tablespoons olive oil
- 1 tablespoon honey
- Salt and pepper to taste

Instructions

1. Whisk the jam, vinegar and mustard together. Slowly whisk in the oil and then the honey. Season to taste with salt and pepper. Refrigerate until ready to use.

JUST LIKE CARRABBA'S ITALIAN GRILL PARMESAN DRESSING

BY KIMBERLY FROM [FRUGAL BITES](#)



This Just like Carrabba's Italian Grill Parmesan Dressing recipe is a great addition to any fresh salad recipe. The Parmesan dressing recipe is light, yet creamy from the buttermilk and cheese. The Parmesan cheese gives the dressing recipe a distinct richness that is not overpowering. This six ingredient buttermilk dressing recipe is a quick fix to an otherwise boring salad. You can also set it out as a dip for all your favorite fresh vegetables.

Ingredients

- 1/2 cup mayonnaise
- 1/4 cup grated Parmesan cheese
- 1/4 cup buttermilk
- 1 1/2 teaspoon minced garlic
- 1/2 teaspoon minced fresh parsley
- 1/2 teaspoon lemon juice

Instructions

1. Combine all ingredients and serve with romaine lettuce, croutons, fresh black pepper, and any of your other favorite salad ingredients.

GROCERY STORE RASPBERRY POPPY SEED VINAIGRETTE

BY JAMIE FROM [JAMIE COOKS IT UP!](#)



At the supermarket, do you ever scan the salad dressing aisle looking for a vinaigrette that will really pop? This Grocery Store Raspberry Poppy seed Vinaigrette is a simple copycat recipe that adds a burst of fruit flavor to any salad. It takes only 10 minutes to make this easy summer dish. Compare to your favorite Hidden Valley salad dressing.

Ingredients

- 3 tablespoons red onion, chopped
- 3 tablespoons raspberry jam (any berry jam will do)
- 1/4 cup sugar
- 1/2 cup + 2 tablespoons red wine vinegar
- 1 tablespoon honey mustard
- 1/2 teaspoon salt
- 1/2 cup vegetable oil
- 1 tablespoon poppy seeds

Instructions

1. Chop the red onion. Place 3 tablespoons worth into a blender, or if you have an immersion blender toss them into a tall jar.
2. Add 3 tablespoons raspberry jam, 1/4 cup sugar, 1/2 cup plus 2 tablespoons of red wine vinegar, 1 tablespoon honey mustard and 1/2 teaspoon of salt. Blend it until it's well combined.
3. Add 1/2 cup oil to the blending jar, just a little bit at a time, blending after each portion is added. If you add all of the oil at once the dressing will be really thin and runny. Just add about 2 tablespoons at a time and all will be well.
4. Add 1 tablespoon of poppy seeds to the dressing and stir it in with a spoon. Don't blend the poppy seeds in, just give them a nice stir. Serve over a salad of your choice and enjoy! Store leftovers in the refrigerator.

OUR VERSION OF CAFE RIO'S TOMATILLO RANCH DRESSING

BY JUSTIN FROM [BEHIND THE BITES](#)



Our Version of Cafe Rio's Tomatillo Ranch Dressing recipe is one of the most versatile condiment recipes. This tomatillo sauce recipe pairs well with many food items. Use this sauce as a dressing on a salad, spread it on a sandwich, or even use it as a dip for chips. The fresh flavors burst out of this sauce. It is best to use fresh tomatillos for the freshest taste, but you can substitute the canned tomatillos in a pinch. Duplicate your favorite restaurant sauce today.

Ingredients

- 1 cup buttermilk
- 1 cup mayonnaise
- 1 cup cilantro, fresh
- 2 tomatillos quartered
- 1 (1-ounce) package Ranch dressing mix
- 1 jalapeño, seeded, diced
- 1 tablespoon lime juice
- 1 clove garlic

Instructions

1. In a blender place buttermilk, mayo, cilantro, tomatillo, ranch seasoning, jalapeño, lime juice, and garlic. Blend until smooth.
2. Pour into a jar, seal, and refrigerate for at least 2 hours for the flavors to meld.

COPYCAT OUTBACK STEAKHOUSE RANCH DRESSING

BY STEPHANIE FROM [MACARONI AND CHEESCAKE](#)



What goes better with salad than a rich and creamy copycat salad dressing? Copycat Outback Steakhouse Ranch Dressing is a tangy recipe inspired by one of the best restaurant chains out there. It is a great companion for bread, French fries, and chicken wings too. The creamy dressing recipe is easy to make with a few simple ingredients. You will never want to buy packaged dressing again. Try a different spin on traditional ranch with this knockoff restaurant recipe.

Ingredients

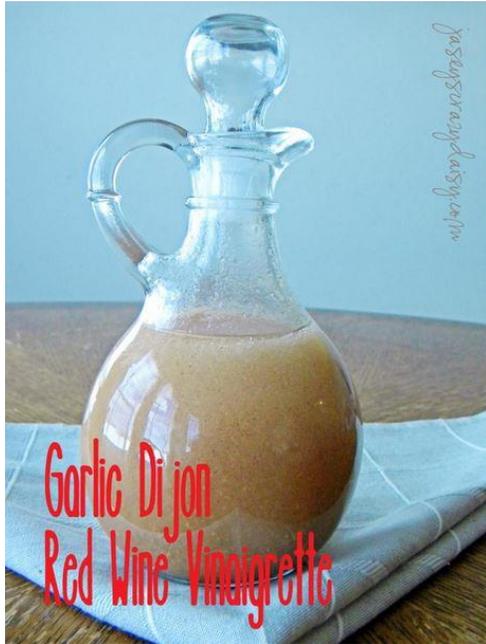
- 1 packet Hidden Valley Ranch Dressing Mix, Buttermilk Recipe
- 1/2 cup light mayonnaise
- 1/2 cup light sour cream
- 1/2 cup buttermilk
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon ground cayenne pepper
- 1/8 teaspoon. garlic powder
- 1/8 teaspoon onion powder

Instructions

1. Whisk together all ingredients in a medium sized bowl. Cover and chill for at least 1 to 2 hours, preferably overnight. Use as dressing for salads or a dip for veggies, fries, or chips.

GARLIC DIJON RED WINE VINAIGRETTE

BY JASEY FROM [JASEY'S CRAZY DAISY](#)



Homemade dressing recipes are some of the easiest recipes to make at home. This Homemade Garlic Dijon Red Wine Vinaigrette recipe is loaded with fresh flavors and takes a minute to whip up. You simply need to whisk 6 common ingredients together. The dressing recipe is extremely versatile; you can make a small batch for a light lunch or a large amount for a dinner party. This salad dressing goes great with a simple mixed green salad or vegetable entree salad.

Ingredients

- 1/3 cup olive oil
- 3 tablespoons red wine vinegar
- 1 tablespoon Dijon mustard
- 1 1/2 tablespoons sugar
- 1/2 teaspoon salt
- 1 clove of garlic, minced

Instructions

1. Whisk all ingredients together. Serve over your favorite salad. Store in refrigerator. Couldn't be easier!

COPYCAT SAUCES AND CONDIMENTS

COPYCAT CHICK-FIL-A SAUCE

BY MELISSA FROM [STOCKPILING MOMS](http://StockpilingMoms.com)



Chick-fil-A is world famous for their chicken recipe and “secret” sauce. This Copycat Chick-fil-A Sauce recipe recreates the lovable flavors found in the fast-food restaurant version. Five simple ingredients are all you need to whip up a batch of this divine sauce recipe. Use the Chick-fil-A recipe as a dip for chicken tenders, French fries, potato chips, or anything you can think of dipping. This sauce recipe will make any recipe that much better!

Ingredients

- 1/2 cup Mayo
- 2 teaspoon prepared mustard
- 1 teaspoon lemon juice
- 2 tablespoon honey
- 1 tablespoon smoky BBQ sauce

Instructions

1. Whisk all ingredients together.
2. Enjoy!

COPYCAT BUFFALO WILD WINGS GARLIC PARMESAN SAUCE

BY SARAH FROM [RAINING HOT COUPONS](#)



This is the perfect garlic dipping sauce that can be made right from your own kitchen. This homemade dipping sauce is perfect for your favorite wings. Before you could only find this sauce at Buffalo Wild Wings, but now you can make your very own without ever leaving your house. The Copycat Buffalo Wild Wings Garlic Parmesan Sauce is all you need to make the perfect wings. Try this dipping sauce and you will not regret it.

Ingredients

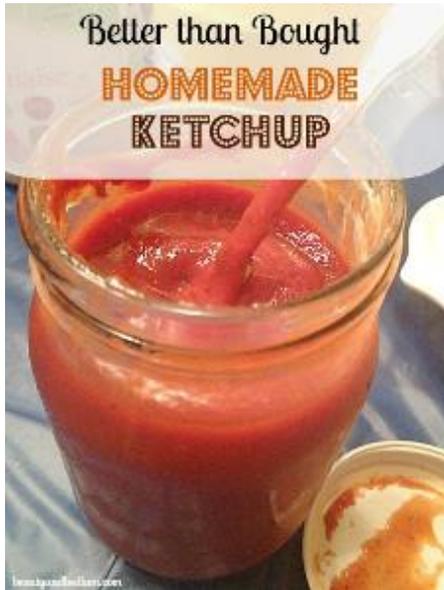
- 6 cloves garlic, peeled
- 2 tablespoons olive oil
- 1/2 cup mayonnaise or plain yogurt
- 1 tablespoon corn syrup
- 2 tablespoon parmesan cheese
- 1 teaspoon lemon juice
- 1 tablespoon apple cider vinegar
- 1/4 teaspoon thyme
- 1/4 teaspoon marjoram
- 1/4 teaspoon oregano
- 1/4 teaspoon basil
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions

1. Heat oven to 350 degrees F.
2. In a small baking dish, place the garlic and drizzle with the olive oil. Cover tightly with aluminum foil and bake 20-25 minutes, until garlic is tender.
3. While the garlic is baking, mix the remainder of the ingredients, whisking until smooth.
4. When the garlic is tender, let cool about 5 minutes. Crush into the sauce using a garlic press or mashing with the edge of a knife.
5. Mix well. Refrigerate a few hours or overnight.
6. Toss with your favorite wings for a great, saucy dish

ALL-NATURAL HOMEMADE KETCHUP

BY JENNIFER FROM [BALANCING BEAUTY AND BEDLAM](#)



Have you ever thought of making your own ketchup? Well, now it is possible with this All-Natural Homemade Ketchup recipe. It is easier than ever to make your own ketchup. It even tastes better than from the bottle. With simple ingredients, you can create an easy ketchup recipe that tops all your favorite foods. Now, you can pass your very own homemade ketchup at your next BBQ. You will never run out of ketchup again.

Ingredients

- Two 6 oz. cans of organic or regular tomato paste
- 1 1/3 cup cider vinegar
- 2/3 cup water
- 3 tablespoons stevia extract (the finely-powdered kind you get at Trader Joe's)
- 4 tablespoons minced white onions
- 4 cloves garlic, minced
- 2 teaspoons sea salt
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 1/4 teaspoon pepper

Instructions

1. Blend together in food processor until smooth.
2. Put in small saucepan and heat on medium heat for about 5 minutes, stirring often.
3. Let cool, then keep refrigerated.

COPYCAT KFC HONEY BBQ SAUCE

BY MELISSA FROM [PERSNICKETY PLATES](#)



How do you know summer is on its way? When you start thinking of all the great dishes you can get started on the grill. What truly makes any easy barbecue recipe great is a solid sauce. Copycat KFC Honey BBQ Sauce is a basic you can more than depend on. Made with a delicious blend of honey, molasses, and more, this sauce recipe will bring the perfect flavor to any chicken or pork dinner.

Ingredients

- 1 1/4 cups ketchup
- 1/3 cup white vinegar
- 1/4 cup molasses
- 1/4 cup honey
- 1 teaspoon hickory flavored liquid smoke
- 1/2 teaspoon salt
- 1/4 teaspoon onion powder
- 1/4 teaspoon chili powder

Instructions

1. Combine the ingredients in a small saucepan over medium heat.
2. Stir until ingredients are well combined and bring to a boil. Then reduce heat and simmer uncovered for 15-20 minutes.

COPYCAT ZAXBY SAUCE

BY ALLYSON FROM [DOMESTIC SUPERHERO](#)



This is the perfect copycat recipe that is bursting with flavor. The Copycat Zaxby Sauce makes for the perfect French fries dipping sauce. You can also dip your chicken, your burgers, or maybe even your favorite potato chip into this zesty and delicious sauce. It is easy to make and its taste makes all your meals delicious. This is the best dipping sauce that you can make right from home.

Ingredients

- 1/2 cup mayonnaise
- 1/4 cup ketchup
- 1/2 teaspoon garlic powder
- 1/4 teaspoon Worcestershire sauce
- 1 teaspoon black pepper

Instructions

1. Mix together the mayo, ketchup, and garlic powder, blending well. Add Worcestershire sauce and blend well. Cover the surface of sauce with lots of black pepper until just coated. Blend well. Repeat process covering surface with black pepper and stir until blended well.
2. Refrigerate for at least two hours prior to use to allow the flavors to mingle.

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