



# The BEST Copycat Appetizers

## 9 Easy Appetizer Recipes

## The Best Copycat Appetizers: 9 Easy Appetizer Recipes

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## Letter from the Editor

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Dear Fellow Copycats:

Whether you are preparing for a game day party, an open house, or a simple family get together, these easy appetizer recipes are just the thing you need. These recipes were inspired by some of our readers' favorite restaurants and stores. You'll be surprised how close these recipes taste to the original.

This eCookbook, *The Best Copycat Appetizers: 9 Easy Appetizer Recipes*, has everything from chicken appetizer recipes to delicious dips to homemade crackers and chips. Your guests will be surprised to learn that your delicious snacks were made from scratch!

For more fun and easy copycat recipes, be sure to visit [AllFreeCopycatRecipes.com](http://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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## OLIVE GARDEN SPINACH AND ARTICHOKE DIP COPYCAT

BY [ALLFREECOPYCATRECIPES.COM](http://ALLFREECOPYCATRECIPES.COM) TEST KITCHEN



There is a reason why this creamy spinach dip is on so many restaurant menus. It is simply delicious, and it makes an excellent dinner appetizer or game day snack. Nothing can beat this warm, delightful spinach dip when you are craving an easy snack. You can serve it with your favorite brand of store-bought crackers or toast some fresh Italian bread or pita bread for a serving option.

### Ingredients

- 1 (14-ounce) can sliced artichokes
- 16 ounces cream cheese at room temperature
- 8 ounces mascarpone cheese at room temperature
- 2 tablespoons flour (see note)
- 1 cup grated parmesan cheese
- 1/4 teaspoon crushed red pepper flakes
- 1 tablespoon chopped parsley
- 1 clove garlic, very finely minced
- 1/2 cup chopped green onions
- 1/4 teaspoon salt
- ground black pepper
- 6 ounces baby spinach leaves, chopped into roughly 1-inch pieces
  
- baguette
- tablespoons olive oil

### Instructions

1. Preheat oven to 325 degrees F. Spray a 7 x 10 inch baking dish with cooking spray.
2. In a large bowl, combine all dip ingredients, stirring until completely mixed. Spoon into prepared bake dish, smoothing the top. Bake for 25 minutes until just lightly browned on top.
3. Slice baguette inch thick and brush slices on both sides with olive oil. Broil for 3 - 4 minutes on each side until golden brown.

## *Notes*

The dip should be served while warm. To make ahead, combine all ingredients in the bake dish, wrap tightly and refrigerate. Bring to room temperature before baking.

Baguette slices may be broiled several hours ahead of serving. Keep at room temperature, uncovered until serving time.

For Gluten Free diners: the flour in this recipe is necessary to keep the fresh spinach from causing the dip to be watery. For a Gluten Free version, simply toss the spinach leaves with 2 tablespoons Gluten Free flour before stirring them into the rest of the ingredients.

## OUR VERSION OF IKEA SWEDISH MEATBALLS

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BY [ALLFREECOPYCATRECIPES.COM](http://ALLFREECOPYCATRECIPES.COM) TEST KITCHEN

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There are many delicious varieties of meatball, but IKEA has made the Swedish meatball a favorite for many. Our Version of IKEA Swedish Meatballs are just like the ones you love to get while shopping at IKEA, but now you won't have to go searching far and wide to find your closest IKEA location. The mixture of meat used in the meatball recipe makes them extra flavorful and tender. Coupled with the homemade gravy, these meatballs will knock everyone's socks off.

### **Ingredients**

- 2 potatoes, peeled and cubed
- 3 tablespoons butter, split
- 1 onion, diced
- 1/2 pound ground beef
- 1/2 pound ground pork
- 1 egg
- 1/4 teaspoon allspice
- 1 teaspoon salt, more to taste
- 1/4 teaspoon ground pepper
- 1/4 cup flour
- 3 cups beef broth
- 1/4 cup heavy cream

### **Instructions**

1. Place the prepared potatoes in a large pot and add cold water to cover. Bring the water to a boil and cook the potatoes until they are tender. Once tender, remove the potatoes from the water and mash using a potato masher or ricer. Let cool completely.
2. Add 1 tablespoon of butter to a saucepan and melt over medium heat. Add the diced onion with a pinch of salt and saute until translucent. Once the onions are softened and clear, set them aside to cool.
3. Preheat the oven to 250 degrees F.

4. In a large bowl, mix the ground beef, ground pork, egg, seasoning, cooled onions, and mashed potatoes. Form the mixture into 1 tablespoon-sized meatballs.
5. Add the remaining 2 tablespoons of butter to a large saucepan and melt over medium heat. Fry the meatballs in batches, about 10 meatballs at a time. Turn the meatballs to brown evenly on all sides. Cook through. Place cooked meatballs on a sheet pan and keep them warm in the preheated oven. Add another batch of meatballs and repeat the process until the meatballs are all cooked.
6. Once the meatballs are cooked, add the flour to the saucepan filled with the meat grease. Whisk vigorously for about 2 minutes. Slowly add the beef broth and continue to whisk.
7. After a couple minutes, add the cream. Whisk the mixture until it thickens.
8. Remove the meatballs from the oven and put in the thickened gravy, or serve the gravy on the side.

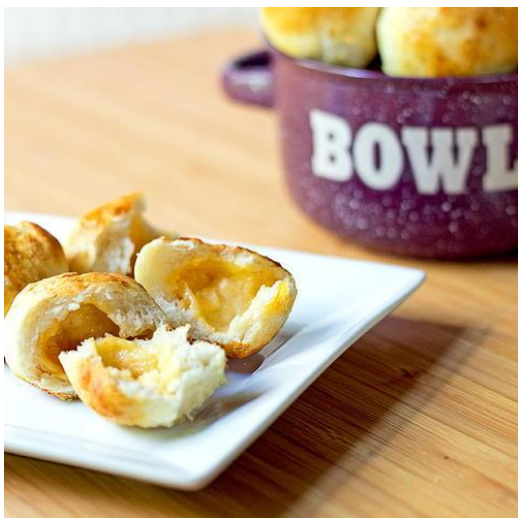


## HOMEMADE CHEESY PRETZEL BITES

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BY [JUDY FROM THE MIDNIGHT BAKER](#)

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This easy appetizer recipe is perfect for a game day snack. You won't have to rely on frozen appetizers when you have this easy copycat recipe for cheesy pretzel bites. Cheesy pretzel bites are sure to please a crowd, and the recipe makes enough for your family plus a few guests. This copycat recipe is inspired by a favorite Schwan's snack. The soft homemade pretzel bites are stuffed with cheesy filling. You won't be able to eat just one of these delightful bites.

### **Ingredients**

- 2½ cups flour
- ½ teaspoon salt
- 1 teaspoon sugar
- 1 cup warm water
- 2¼ teaspoon yeast
- 36 ¼-inch cubes of Velveeta
  
- ½ tablespoon baking soda
- ½ cup very hot water

### **Instructions**

1. In a heavy stand mixer, place all ingredients, except for Velveeta, and mix with paddle attachment until well blended. Change to dough hook and knead for 5 minutes, or until elastic and dough becomes less sticky. You may have to add a bit more flour to achieve this texture. If you don't have a mixer with a dough hook, mix all ingredients together and turn out on a floured surface and knead for 5 minutes.
2. Cover dough and let rest for 30 minutes. Punch down dough.
3. Preheat oven to 450 degrees F. Line a baking sheet with parchment or grease. Mix the baking soda & hot water. Set aside.

4. Break of 36 equal portions of the dough and slightly flatten. Put a cube of Velveeta in the center and seal well, forming into a ball. When all balls are formed, roll in the baking soda wash and place on prepared baking sheet.
5. Bake at 450 degrees F for 10-15 minutes or until balls start to turn golden brown. You can brush with a bit of melted butter during the last 5 minutes of baking if you wish.
6. Makes 9 servings (4 each).

## CHEESECAKE FACTORY PRETZEL CRUSTED CHICKEN COPYCAT

BY [ALLFREECOPYCATRECIPES.COM](http://ALLFREECOPYCATRECIPES.COM) TEST KITCHEN



Whether you serve this chicken dish as an appetizer at a potluck or as a main dish, it is sure to make your friends and family sing its praises. These chicken skewers are so delicious and easy to eat that you will no doubt return to this recipe again and again.

Tender, bite-size chicken pieces are coated in a buttermilk pretzel crust and then fried to give them a perfect crispy topping. Pretzel Crusted Chicken tastes great on its own, but it is best when served with a quality, delicious dipping sauce. You can use your favorite honey mustard or ranch sauce, but we recommend our Sweet and Spicy Marmalade.

### **Ingredients**

- 9 ounces pretzels, any shape
- 1 cup Panko-style bread crumbs
- 3 1/2 pounds chicken breasts, skinless & boneless
- 3/4 cup flour
- 1/2 teaspoon salt
- 1/4 teaspoon fresh ground pepper
- 1 cup buttermilk
- 48 ounces peanut or vegetable oil (see note)
  
- 36 (8-inch) bamboo skewers
  
- 1/2 cup orange marmalade or apricot jam
- 1/4 cup whole grain mustard
- 4-8 drops Tabasco sauce
- small pinch of crushed red pepper

### **Instructions:**

1. Prepare 3 baking sheets by lining two with foil or parchment paper and the third with a double layer of paper towel.

2. Crush pretzels in a plastic bag with a rolling pin or in a food processor to achieve very fine crumbs; you should have 3 cups. Combine with the bread crumbs and set aside.
3. Pull off the tenderloin portion of each chicken breast and cut the larger piece lengthwise into 1-inch wide strips. If necessary, flatten between two pieces of plastic wrap using a rolling pin or meat mallet so that all pieces are approximately the same thickness, about inch thick.
4. Place the flour into a shallow pan or bowl and add salt and pepper. Place the buttermilk in another shallow pan or bowl and put the pretzel/bread crumb mixture into a third shallow pan or bowl.
5. One by one, dip each chicken piece into the flour and shake off any excess, then dip into the buttermilk to coat. Roll in the crumb mixture until completely coated and then lay in a single layer on one of the bake sheets. Insert a bamboo skewer lengthwise into each of the chicken pieces. When all of the chicken has been coated and skewered, cover with plastic wrap and chill in the refrigerator for 20 minutes or up to 24 hours. Remove from the refrigerator about 15 minutes before you are ready to fry them.
6. Place oil into a wide fry pan to a depth of 2 inches and heat to 350 degrees F. Fry about 6 pieces at a time for 3 minutes, then turn and continue to fry 3- 4 minutes until golden brown and cooked through. Remove from the oil with tongs and drain on the paper towel lined pan.
7. Place the pan into a 250 degree F oven to keep warm while repeating with the remaining skewers.
8. Serve while warm with dipping sauce(s) of your choice.
9. For the sweet and spicy marmalade sauce, combine all ingredients at least 30 minutes before serving to allow flavors to meld. Taste after that time and add more Tabasco if you wish. I start with 4 and then add more depending on the heat preference of diners.

### *Notes*

Be sure that the skillet you will use to fry in is large enough to allow the skewers to be completely submerged. You will need the oil to be 2 inches deep, so depending on the size of the skillet you are using, you may need more or less than 48 ounces. If you have a 12-inch square-shaped skillet or a 14-inch wok, those will work perfectly! If your skillet is smaller, you may want to fry first and then insert the skewers before serving.

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## [CHIPOTLE GUACAMOLE COPYCAT](#)

BY [ALLFREECOPYCATRECIPES.COM](http://ALLFREECOPYCATRECIPES.COM) TEST KITCHEN



Guacamole makes an ideal topping for any burrito, taco, or enchilada dinner. It is also a favorite snack when served with tortilla chips, and for good reason! Guacamole is as irresistible as it is delicious. That's why you will see it on the appetizer menu of so many popular restaurants.

This homemade guacamole recipe is inspired by the kind served at Chipotle Grill. It is surprisingly simple to make guacamole yourself, so next time you see avocados for sale at your local grocery store, grab a few and whip up some wonderful guacamole.

### **Ingredients**

- 2 ripe avocados
- 2 teaspoons lime juice
- 2 tablespoons cilantro, chopped
- 1/4 cup red onion, finely chopped
- 1/2 jalapeño, including seeds, finely chopped
- 1/4 teaspoon kosher salt

### **Instructions**

1. Choose the right avocado. It should feel squishy yet firm (like the palm of your hand), and be a nice dark green color on the inside.
2. Cut the avocado in half and then remove the pit (carefully!)
3. Scoop the avocados and place in a medium bowl.
4. Toss and coat with lime juice.
5. Add the salt and using a fork or potato masher, mash until a smooth consistency is achieved.
6. Fold in the remaining ingredients and mix well.
7. Taste the guacamole (over and over) and adjust seasoning if necessary.

## [COPYCAT LIME TORTILLA CHIPS](#)

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BY [ALLFREECOPYCATRECIPES.COM](http://ALLFREECOPYCATRECIPES.COM) TEST KITCHEN

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Chipotle's lime tortilla chips are crispy, salty, and have just a hint of lime flavor. They are the perfect side dish for any Mexican food meal, and taste great with salsa or guacamole. This copycat Chipotle recipe and video tutorial will help you create these perfectly crispy lime tortilla chips at home. Whether you want to serve them with dip, or sprinkle them with shredded cheese to make some cheesy chips, they'll be the ideal snack or side dish.

### **Ingredients**

- 9 tortilla shells
- 2 teaspoons Kosher salt
- 6 tablespoons bacon fat, warmed
- 1/4 cup lime juice

### **Instructions**

1. Combine salt and lime juice in a bowl.
2. Cut tortillas into triangles.
3. Brush both sides of tortilla pieces with bacon fat.
4. Brush both sides of tortilla pieces with the lime juice mixture.
5. Bake at 350 degrees F for 15 minutes, flipping them over halfway.

## COPYCAT CHILI'S SKILLET QUESO

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BY [ALLISON FROM CUPCAKE DIARIES](#)

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If you are looking for a go-to appetizer recipe, then hold on to this recipe for Copycat Chili's Skillet Queso. The queso recipe is made with just two ingredients in a slow cooker; it does not get easier than that. Velveeta cheese and a classic bean-less can of chili combine to make an exact recreation of the famous dip from Chili's restaurant. This is the perfect dip recipe for a football party, potluck, or snack.

### **Ingredients**

- 1 (16-ounce) block Velveeta cheese
- 1 can no-bean chili
- 1 cup milk
- 2 teaspoons chili powder
- 2 teaspoons paprika
- 1/2 teaspoon cumin
- tortilla chips, to serve

### **Instructions**

1. For stove top: Place all ingredients in a sauce pan and heat over medium. Stir and heat until cheese is melted and mixture is smooth. Serve warm with tortilla chips.
2. For crock pot: Combine milk, chili powder, paprika, and cumin in a bowl. Place cheese block in crock pot and pour chili and milk mixture over top; heat on low for 3 hours, stirring occasionally. Serve warm with tortilla chips.





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## HOMEMADE WHITE CHEDDAR CHEESE BITES

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BY [REENI FROM CINNAMON, SPICE, & EVERYTHING NICE](#)

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These Homemade White Cheddar Cheese Bites are healthier and tastier than the originals. You won't believe how simple it is to make your own snacks.

These crispy homemade cheese bites are an excellent snack food. If you've never tried making your own snack crackers, now is the time. You'll want to make these white cheddar cheese bites again and again. You can put them in your kids' school lunches, enjoy them yourself, or impress party guests with your homemade snacks. However you serve them, these homemade cheese bites will be a big hit.

### **Ingredients**

- 3/4 cup all-purpose flour
- 1 + 1/2 teaspoons instant yeast
- 1/8 teaspoon salt
- 1/8 teaspoon baking soda
- 1/8 teaspoon sugar
- 1/8 teaspoon white vinegar
- 1/4 cup + 3 tablespoons water
- 1 tablespoon butter
- 1 tablespoon olive or vegetable oil, plus more for greasing
  
- 4 ounces extra sharp white cheddar cheese, shredded from a block (not pre-shredded)
- coarse salt
- black pepper

### **Instructions**

1. In a medium bowl whisk the flour, yeast, salt, baking soda and sugar together.
2. In a small saucepan bring the water, butter and oil to a simmer, stir to melt the butter. Remove from heat and let cool.
3. Add the vinegar to the water then pour it over the flour mixture and stir until combined. The dough will be soft and sticky.

4. Grease a medium bowl and set the dough in it. Cover with plastic wrap and refrigerate overnight.
5. The next day bring the dough to room temperature.
6. Line 2 large baking sheets with silpats or parchment paper. Preheat oven to 350 degrees F.
7. Divide the dough in half and on a heavily floured work surface use a rolling pin to roll one out to about a 6 x 4 rectangle. Think of the rectangle in thirds - fold the left third over to the center then the right third over that. This will help make flaky layers.
8. Turn the dough and roll it out until it is almost paper thin. Use a pizza cutter and ruler to cut into 3 or 4-inch squares. Use a bench knife or thin spatula to transfer them to the baking sheet.
9. Poke each one all over with a toothpick about 5 - 6 times. Sprinkle each one with a little cheese, salt and pepper.
10. Bake 10 - 14 minutes - until lightly golden. You can pull a cracker out to test - blow on it to cool - it should crunch when you bite into it.
11. Repeat with the remaining dough until all the crackers are cooked. Let them cool completely and don't cover them tightly for a few hours - it will help them stay crunchy. I just laid a piece of parchment over mine to protect them. Then store in a tightly covered container up to 3 days.

## NANCY REAGAN'S MONKEY BREAD RECIPE

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BY [ALLFREECOPYCATRECIPES.COM](http://ALLFREECOPYCATRECIPES.COM) TEST KITCHEN

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This pull-apart bread recipe is said to have been served at the White House by Nancy Reagan when she was the first lady. Monkey bread is made from several balls of dough smushed together so that it is easy to pull apart. This makes it ideal for serving at parties. Nancy Reagan's recipe for monkey bread is simple and elegant. It is slightly sweet, tender, and delicious. Since you form it into a wreath shape, it makes a wonderful table centerpiece and looks great on a serving platter.

### **Ingredients**

- 1 package dry yeast
- 1¼ cup warm milk, divided
- 4 ½ cups flour
- 3 tablespoons sugar
- 1 teaspoon salt
- 2 eggs
- 6 ounces butter at room temperature, cut into small cubes
- plus 8 ounces butter, melted
- 1 egg, well beaten

### **Instructions**

1. In a bowl, mix yeast with a small amount of milk until dissolved.
2. Add 2 eggs and beat. Mix in dry ingredients. Add remaining milk a little at a time, mixing thoroughly.
3. Cut in butter until blended. Knead dough, let rise 1 to 1.5 hours until doubled in size.
4. Roll dough onto floured board, shape into a log. Cut log into 24 pieces of equal size. Shape each piece of dough into a ball, roll in melted butter.
5. Place 12 balls in the bottom of a buttered and floured bread mold (tube pan), leaving space between. Place remaining balls on top, spacing evenly.

6. Let dough rise in tube pan for 30 minutes. Brush top with remaining egg. Bake in preheated oven at 375 degrees F until golden brown. 25 to 30 minutes.
7. Let cool in the pan for 5 minutes, then turn out onto a cooling rack.

*Note*

A convenient way to provide a warm, draft-free place for dough to rise is to use your microwave. Place a measuring cup of water into the oven and heat on high for 2 minutes. Push the cup to one side of the oven and place the bowl of dough into it and close the door. Let rise 30 minutes without opening the oven door.

## THANK YOU

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THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

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[Judy from The Midnight Baker](#)

[Allison from Cupcake Diaries](#)

[Reeni from Cinnamon, Spice, & Everything Nice](#)