



CLASSY CLONES



Chili's

&



BONA FIDE

RECIPES



CLASSY CLONES and BONA FIDES

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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.

American Grill Smoked Lemon, Honey-marinated Mahi Mahi

Ingredients:

4 8-oz. pieces mahi mahi
2 cups olive oil
1/2 cup honey
1/4 cup fresh lemon juice
1 tsp. liquid smoke

Instructions:

Combine all ingredients, except mahi mahi, in large bowl, stir with wire whip until well-mixed. Place fish in a shallow pan and pour marinade mixture over the top. Let stand for 2 to 3 hours in the refrigerator.

Mahi mahi can be grilled or sautéed. Grilling is preferable, as it brings out more flavor. If grilling, remove fish from marinade and place on grill, cook until desired temperature is reached. If sautéing, remove from marinade and place in sauté pan with a touch of oil. Cook until fish is golden brown.

Place apple potato salad (See Goes With recipe.) in center of plate, about 1 to 2 inches wide and tall. Place mahi mahi on top and garnish with rosemary or parsley.

Makes 4 servings.

Amy Ruth's Home-Style Southern Cuisine Special Chicken

1 (2 1/2 pound) fryer
1/2 cup flour
Salt and freshly ground pepper, to taste
1/2 green bell pepper, sliced
1/2 large onion, sliced
1/4 teaspoon sage
2 or 3 chopped chives
1 large tomato, sliced
1 bay leaf, crushed (optional)
1 tablespoon oil
1/2 cup chicken broth

Cut the chicken into serving pieces, and sprinkle with salt and pepper. Mix together the green pepper, onion, sage, thyme, chives, tomato, and bay leaf and let stand for 30 minutes (or longer if desired).

Shake the chicken in a paper bag with flour until all pieces are evenly coated.

In a large skillet, brown the chicken in the oil. Cover, and simmer over low heat for 10 minutes.

Sprinkle the vegetable-herb mixture over the chicken, cover, and cook over low heat for 45 minutes.

Add the broth a little at a time, if necessary to prevent the chicken from drying out.

Remove the chicken pieces to a hot platter. Thicken the pan juices with a little of the flour mixed with water and serve the chicken over rice.

Amy Ruth's Home-Style Southern Cuisine Corn Pudding

2 cups corn kernels (fresh, canned* or thawed frozen)

2 eggs

2 tablespoons granulated sugar

1 tablespoon all-purpose flour

1/2 teaspoon salt

1 cup milk

1/2 teaspoon nutmeg

4 teaspoons melted butter (1/2 stick)

Dash cayenne

Preheat oven to 350 degrees F. Lightly grease a 1-quart baking dish.

In a mixing bowl, beat the eggs. Add the melted butter, milk and sugar. Combine well.

Add the remaining ingredients and mix well. Pour pudding into the the greased baking dish.

Bake for 45 minutes or until a knife inserted in the center comes out clean.

*If using canned corn, make sure all liquid is drained.

Amy Ruth's Home-Style Southern Cuisine Potato Soufflé

4 cups mashed sweet potatoes
4 tablespoons butter (1/2 stick)
2 eggs, lightly beaten
1/2 cup brown sugar
1/4 teaspoon nutmeg
1/2 teaspoon salt
3/4 cup milk

Topping

1/3 stick margarine
1 cup brown sugar
1 cup flaked coconut
1 cup chopped walnuts
1/3 cup all-purpose flour

Preheat oven to 350 degrees F.

Mix all ingredients in a mixing bowl. Beat the mixture until fluffy. Pour into buttered baking dish. Sprinkle with topping.

Topping: Mix all ingredients. Bake in 350 degree F oven for 35 to 40 minutes.

Servings: 6

Anchor Bar Buffalo Wings

Sauce

6 tablespoons Louisiana Hot Sauce
1/4 cup (1/2 stick) margarine - not butter
1 tablespoon white vinegar
1/8 teaspoon celery seed
1/8 to 1/4 teaspoon cayenne pepper
1/8 teaspoon garlic salt
Dash of black pepper
1/4 teaspoon Worcestershire Sauce
1 to 2 teaspoons Tabasco sauce
Carrot and celery sticks
Marie's Bleu Cheese Dressing

The Sauce: This makes enough for about 30 "wingettes." Mix all the ingredients in a small sauce pan over low heat until the margarine is completely melted. Stir occasionally.

The Wings: Fry the wings in a deep fryer set at 375 degrees F using vegetable or peanut oil. Fry 15 wings at a time for 12 to 15 minutes. Drain the wings for a few minutes then put them in a bowl. After all the wings have been fried, pour the sauce over them, cover the bowl, and shake to completely coat the wings.

They can be eaten now, or you can put them on a baking sheet and bake them for a few minutes to get an extra-crispy coating.

Serve with carrot and celery sticks and Marie's Bleu Cheese Dressing and cold beer.

Anthony's Key Lime Pie

Ingredients:

3/4 lb graham cracker crumbs

1/2 C. packed brown sugar

1/4 C. + 1 Tbsp. butter, melted

3 (14 oz) cans sweetened condensed milk

5 egg yolks

2 C. key lime juice (can use bottled or fresh lime juice- (Randalls usually has bottled Key lime juice)

Sweetened whipped cream

lime slices and mint sprigs, for garnish

Preparation:

In a bowl, combine crumbs, brown sugar and melted butter. Press mixture 1/4 to 1/2 inch thick on bottom and sides of 10x2 inch deep fluted pie pan. In another bowl, mix condensed milk, egg yolks and lime juice on low speed of mixer until well-blended (it should be creamy color and slightly thickened) about 2 minutes.

Pour into prepared pie shell and bake in preheated 350 degree oven 18 to 24 minutes (pressing surface lightly with finger should leave a mark). Remove from oven and let cool. Refrigerate 6 to 8 hours before serving. Garnish with sweetened whipped cream, fresh lime slices and mint sprigs.

APPLEBEE'S BABY BACK RIBS

3 racks (about 1 lb. each) pork baby back ribs, each cut in half
barbeque sauce=

1 cup ketchup

1/4 cup apple cider vinegar

3 tablespoons dark brown sugar

3 tablespoons Worcestershire sauce

1 teaspoon liquid smoke

1/2 teaspoon salt

1. put ribs in a large pot with enough water to cover them. bring water to a boil, reduce heat, cover and simmer 1 hour or until ribs are fork tender.
2. mix all sauce ingredients together in a medium sauce pan and bring to a boil, reduce heat and simmer uncovered, stirring often, for 30 minutes or until slightly thickened.
3. heat broiler. line broiler with foil for easy cleanup. place ribs, meat side down, on broiler pan, brush with 1/2 the sauce and broil 4-5 inches from heat source for 6 to 7 minutes. turn ribs over, brush with remaining sauce and broil 6 to 7 minutes longer or until edges are slightly charred.

**Applebee's
Baked French Onion Soup**

**3 tablespoons vegetable oil
6 medium white onions, sliced
8 cups beef broth (Swanson is best)
1 cup water
2 1/2 teaspoons salt
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
5 plain hamburger buns
10 slices provolone cheese
10 teaspoons shredded parmesan cheese**

- 1. Add 3 tablespoons oil to a large soup pot or saucepan over medium/high heat. Add the sliced onions and sauté for 20 minutes until the onions begin to soften and start to become translucent. You don't want them to brown.**
- 2. Add the beef broth, water, salt, garlic powder and black pepper to the pan and bring mixture to a boil. When soup begins to boil, reduce heat and simmer for 45 minutes.**
- 3. To make the croutons cut off the top half of each top of the hamburger bun so that the bread is the same thickness as the bottom half of each bun. Throw the tops away. Now you should have 10 round pieces of bread -- 5 bottom buns, and 5 top buns with the tops cut off.
Preheat oven to 325 degrees. Place the bread in the oven directly on the rack and bake for 15 to 20 minutes or until each piece is golden brown and crispy. Set these croutons aside until you need them.**
- 4. When the soup is done, spoon about 1 cup into an oven-safe bowl. Float a crouton on top of the soup, then place a slice of provolone cheese on top of the crouton. Sprinkle 1/2 teaspoon of shredded parmesan cheese over the provolone.**
- 5. Place the bowl into your oven set to high broil. Broil the soup for 5 to 6 minutes or until the cheese is melted and starting to brown (you may need to broil longer if you are making more than one bowl at a time). Sprinkle an additional 1/2 teaspoon of shredded parmesan cheese over the top of the soup and serve. Repeat process to prepare remaining servings.**

Makes 10 servings.

Applebee's Banana berry Freeze

1 10-ounce box frozen sweetened sliced strawberries, thawed
1/3 cup pina colada mix
2 cups ice
2 ripe bananas

Garnish

whipped cream
2 fresh strawberries

Use a blender to puree the entire contents of the thawed box of frozen strawberries. Add 1/3 cup pina colada mix and 2 cups of ice to the blender. Cut the end off end banana -- set these pieces aside to use later as a garnish -- then put the bananas into the blender. Blend on high speed until the ice is crushed and the drink is smooth. Pour into two tall stemmed glasses, such as daiquiri glasses. Slice each strawberry halfway up through the middle and add one to the rim of each glass. Cut each banana slice halfway through the middle and add one to the rim of each glass next to the strawberry. Top with whipped cream and serve with a straw. Makes 2 servings.

Applebee's Blonde Brownies

2 cups flour
1 tsp. baking powder
3 /4 tsp. salt
1/4 tsp. baking soda
1 1/4 sticks unsalted butter (10 Tbsp.)
2 cups packed golden brown sugar
2 large eggs
2 tsp. vanilla
3/4 cup chocolate chips
3/4 cup chopped pecans

Preheat oven to 350 degrees. Flour and butter a 9 x13 x 2 pan.

Sift flour into a bowl. Mix flour, baking powder, salt, and baking soda. Set aside. Melt butter. In mixing bowl, place melted butter and add sugar, mixing well. Add eggs and vanilla, mixing well.

Add flour slowly, blending. Batter will be slightly thick.

Spread in pan. Sprinkle chocolate chips and pecans over all.

Bake for 25 – 30 minutes.

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.

APPLEBY'S CHICKEN FRIED CHICKEN

2 lb. boneless skinless chicken breasts

for the wash

2 C. milk

2 eggs*

For the Dredge

1 C. whole-wheat flour

1 C. all-purpose flour

1 tsp. granulated garlic

1 tsp. onion powder

1/2 tsp. salt

1 1/2 tsp. baking powder

1 tsp. paprika

1 tsp. black pepper

for the Batter

3/4 C. all-purpose flour

1 C. whole-wheat flour

1 1/2 C. water

1 C. milk

2 eggs *

1 tsp. granulated garlic

1 tsp. onion powder

1 1/2 tsp. salt

1 1/2 tsp. baking powder

1 1/2 T. vegetable oil

2 tsp. paprika

1 tsp. black pepper

* It's a good idea to break your eggs first into a ramekin or cup, rather than directly into the product; that way, if you get a bad egg, it hasn't ruined your work.

for the Coating

1 C. whole-wheat flour

1 C. all-purpose flour

1 tsp. granulated garlic

1 tsp. onion powder

1/2 tsp. salt

1 1/2 tsp. baking powder

1 tsp. paprika

1 tsp. black pepper

for the Gravy

3 C. milk

1 C. chicken broth, canned or from powder
1/2 tsp. granulated garlic
1/2 tsp. onion powder
1 1/2 tsp. black pepper
Salt (to taste)
1/4 C. cornstarch
1/3 C. cold tap water

In a small skillet, bring milk and chicken broth for gravy to simmer over low-medium heat.

Add garlic, onion powder, pepper and salt.

In a small cup or mixing bowl, add corn starch to cold water and mix well until starch is dissolved.

Increase heat under the gravy and slowly stir in the starch mixture as it bubbles and thickens.

Preheat vegetable oil in skillet or fryer to 350°F and a depth of 2 to 3 inches.

Mix the wash ingredients in a shallow bowl.

Mix dry ingredients for "dredging" and "coating" in two separate large bowls until evenly mixed.

Mix dry ingredients for batter in large bowl until evenly mixed.

Add oil, and eggs, then milk and water. Beat by hand until lumps are pretty much gone.

Place the chicken breasts one-by-one into the wash to moisten, then into the dredging mixture; cover both sides with a thin layer; dip into batter and remove (allow excess to drain); place in the coating mixture and "seal" the batter with the coating, but not excessively thick.

Fry immediately.

(Be careful not to remove coating from chicken breasts when handling and placing into the oil.)

Fry for approximately six to eight minutes (time varies with equipment, amount of chicken and its thickness). Internal temperature should be a minimum of 165°F. Remove and drain on paper towel. Serve with mashed taters and something green (peas, green beans, whatever)

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 Garlic Mashed Potatoes

32 ounces red potatoes
1/2 cup milk
1/4 cup heavy cream
3 tablespoons butter
salt and black pepper, to taste
1/4 cup garlic cloves

1. Place a single layer of garlic cloves on a sheet of aluminum foil and wrap tightly.
2. Roast in 400 degrees F preheated oven for about 45 minutes or until soft.
3. Unwrap and let cool.
4. Peel cloves and set aside until the potatoes are ready.
5. Wash and rinse potatoes under cold water.
6. In large pot, bring red potatoes to a slow boil for about 20 minutes.
7. Remove from heat and drain in colander.
8. In pan or bowl, combine potatoes, peeled and roasted garlic cloves, and all other ingredients and mash with a potato masher.
9. Keep warm until you serve.

8 servings

Applebee's Honey Barbecue Riblets

Barbecue Sauce

- 1 cup ketchup
- 1/4 cup water
- 1/2 cup honey
- 1/2 cup corn syrup
- 1/4 cup apple cider vinegar
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 2 tablespoons molasses
- 2 teaspoons dry mustard
- 1 teaspoon chili powder
- 1/4 teaspoon liquid smoke flavor

Combine all ingredients in saucepan and simmer for 20 minutes.

Riblet (Rib) Preparation: For rib tips ("riblets") and full racks, first season ribs with salt, pepper and garlic to taste. Then, sear the ribs on the grill/broiler until both sides are mahogany in color and the meat has begun to pull away from the bone (155 degrees F internal temperature). Place ribs on rack in deep pan/roaster. Cover bottom of pan with mixture of water and liquid smoke flavoring (4:1 ratio of water to liquid smoke) without mixture touching the ribs (it will make them bitter). Seal tightly with two layers of foil wrap to cover. Slow cook in 275 degree F oven until meat is tender. Time varies with how many ribs are being cooked, pan used and your oven temperature. Plan on anywhere from two to five hours, but check to be sure. The slower the better for this process. Just make sure an internal food temperature of 155 degrees F is maintained. (To moderate cooking for small amounts of ribs, try covering ribs with chopped onions, peppers and tomatoes. This also keeps them moist and adds a nice flavor).

When ribs are fully cooked and tender, remove from oven and finish off on grill/broiler until marrow in the bone tips "sizzles." Brush with Honey Barbecue Sauce just before removing for service. Serve with your favorite side dishes. Applebee's serves their ribs with French fries, coleslaw and their special honey barbecue baked beans.

Kookaburra Sauce

1 cup mayonnaise
3 tablespoons dill pickle relish
2 tablespoons minced green cabbage
2 tablespoons minced carrots
1 1/2 teaspoons prepared horseradish
2 tablespoons minced pimiento
2 tablespoons minced yellow onion
1 tablespoon fresh lemon juice
1 teaspoon fresh lime juice
1/2 teaspoon granulated sugar
1/4 teaspoon salt
1/4 teaspoon granulated garlic
1/2 teaspoon dry vermouth

Stir or whisk ingredients in a bowl to blend. Adjust seasonings to taste (minced jalapenos are a nice addition for those who like it hot). Chill for at least one hour before serving. Shelf life is 48 hours.

Slather on Fish Sandwiches-

Offer Shredded lettuce/tomatoes slices/red onion slices/pickles, as desired

Applebee's Lemonade

1 Quart water

1 Cup sugar

1 Cup FRESH lemon juice

Sparkling Water (not tonic water, like Perrier)

Mix first three together. Fill a tall glass 2/3 to 3/4 with Lemon mixture then fill with sparkling water.

An interesting variation is to puree some fruit (raspberries, strawberries, etc) with a little superfine or powdered sugar and put that in the glass before adding the lemonade and water.

Applebee's Low-Fat Asian Chicken Salad

- 1 cup teriyaki marinade
- 4 chicken breast fillets
- Fat-Free Asian Dressing
 - 2 cups water
 - 1/2 cup granulated sugar
 - 3 tablespoons dry pectin
 - 1 tablespoon white vinegar
 - 1/2 teaspoon soy sauce
 - 1 teaspoon salt
 - 1/4 teaspoon garlic powder
 - 1/4 teaspoon ground black pepper
 - 1/4 teaspoon paprika
- 8 cups chopped romaine lettuce
- 8 cups chopped iceberg lettuce
- 3 cups shredded red cabbage
- 3 cups shredded green cabbage
- 2 cups shredded carrots
- 1 cup chopped green onion
- 1 1/3 cups crispy chow mein noodles

Combine teriyaki marinade and chicken breasts in a medium bowl or resealable plastic bag. Marinate chicken for 3-4 hours. Prepare the dressing by combining all of the ingredients in a small saucepan over medium heat. Bring mixture to a rolling boil while stirring often with a whisk, then remove the pan from the heat to cool. When dressing has cooled, pour it into a covered container and chill. When chicken breasts have marinated, preheat barbecue grill to high heat. Grill chicken for 3-4 minutes per side, or until done. Combine the romaine and iceberg lettuce, red and green cabbage and 1 cup of shredded carrots in a large bowl with the dressing. Toss well. Divide the tossed greens among four plates. Sprinkle 1/4 cup of green onions over each salad, followed by 1/3 cup of crispy chow mein noodles. When the chicken breasts are done, slice each one, widthwise, into bite-size pieces. Sprinkle the sliced chicken breasts over each salad. Place a 1/4 cup pile of shredded carrots in the center of each salad.

Applebee's Low-Fat Blackened Chicken Salad

Menu Description: "Our non-fat Honey Mustard dressing & non-fat Cheddar/Mozzarella blend give this Blackened Chicken Salad the same great taste as our original & less than 5 grams of fat."

Applebee's original Blackened Chicken Salad quickly became a favorite, encouraging this popular full-service chain to create a low-fat version of the delish dish. While most of the fat in the original comes from the tasty honey mustard dressing, this version creates a dressing that tastes just as good, yet has not a single gram of fat. Combine that with fresh lettuce, shredded carrot, a little egg white, non-fat shredded cheese, and a delicious Cajun spice blend which generously coats chicken seared in light butter then grilled, and you have a majorly munchable salad which is incredibly easy on the waistline. Who says you need gobs of fat to create a tasty meal?

Dressing

- 1/4 cup fat free mayonnaise
- 1/4 cup Grey Poupon Dijon mustard
- 1/4 cup honey
- 1 tablespoon prepared mustard
- 1 tablespoon white vinegar
- 1/8 teaspoon paprika

Chicken Marinade

- 1 cup water
- 3 tablespoons lime juice
- 2 tablespoons soy sauce
- 1/2 tablespoon Worcestershire

Cajun Spice Blend

- 1/2 tablespoon salt
- 1 teaspoon sugar
- 1 teaspoon paprika
- 1 teaspoon onion powder
- 1 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon white pepper

- 2 boneless, skinless chicken breast halves
- 2 tablespoons light butter

Salad

8 cups chopped iceberg lettuce
1/2 cup shredded red cabbage
1/2 cup shredded carrot
1/2 cup fat free shredded mozzarella cheese
1/2 cup fat free shredded cheddar cheese
1 large tomato, diced
1 hardboiled egg white, diced

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 teaspoon 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, then sear the chicken breasts for 2-3 minutes on the side with the spices. While first side cooks, sprinkle another teaspoon 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, then 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 entree.

Applebee's Nacho Nuevos

Chips topped with spicy ground beef, black beans, and melted cheese.
Topped with sour cream, diced tomatoes, and jalapenos.

Presentation: Sprinkle black beans evenly over beef mix and chips. Cover with hot queso cheese sauce. Sprinkle diced tomatoes over queso cheese sauce. Place shredded lettuce in center of nacho on top of cheese sauce. Place dollop of sour cream in center of lettuce. Place a chip in center of sour cream. Place jalapeno slice in a circular pattern around the outside of the shredded lettuce and sour cream.

6 oz. tortilla chips
9 oz. Mexican-seasoned beef (spicy)
1/4 cup black beans
6 oz. queso cheese sauce
1/4 cup diced tomatoes
1/2 cup shredded lettuce
large dollop sour cream
12 jalapeno slices

Use taco seasoning mix, per package directions, to season your ground beef.

Purchase Queso Cheese Sauce in jar with dips near the chip section of your grocery store. Heat cheese sauce before adding to Nachos.

Applebee's Onion Petal Sauce

1/2 cup mayonnaise - (low fat okay)

2 Tablespoons horseradish sauce

2 teaspoons catsup

1/4 teaspoon paprika

1/4 teaspoon salt

1/8 teaspoon dried oregano

1 dash freshly-ground black pepper

1 dash cayenne pepper

Combine the mayonnaise, horseradish sauce, catsup, paprika, salt, oregano and, peppers in small bowl. Refrigerate until needed.

Appleby's Crispy Orange Chicken Skillet

2 lbs boneless, skinless chicken
1 egg
1 1/2 tsp salt
1 1/4 tsp pepper
1 tbsp vegetable oil
1/2 cup, plus 1 tbsp cornstarch oil (for frying)

Glaze:

1 tsp minced garlic
1 1/2 tsp grated orange rind
1 c fresh orange juice
1/2 c hoisin sauce
Dash cayenne pepper
1/4 c granulated sugar
Salt and Pepper to taste

Cut your chicken into 2 inch piece and put them into a large bowl. Add in the egg, salt, pepper and oil. Mix it well and set it to the side. In another large bowl, stir the cornstarch and flour together and mix it well. Add the chicken into the flour mix and coat each piece generously.

Pour about a 1/2 inch of oil into a heavy skillet and set it over high heat. When the temperature is 375 degrees, carefully put some chicken pieces in small batches and fry for 3 to 4 minutes or until it's brown and crispy/crunchy. Carefully remove the chicken from the oil with a slotted spoon and drain it on paper towels, brown bags, or however you'd like to drain it. Finish frying the chicken until they're all done. Set it aside and put together your glaze in the next step.

Let your oil cool slightly in the skillet and remove all but 2 tbsp. of oil and put it over medium heat. Saute the minced garlic for a minute, being careful not to burn it so you don't end up with a bitter taste. Add the rest of the ingredient in and bring the mixture to a boil. Make sure to stir this for 3 minutes and reduce the heat and simmer it until a saucy thick glaze is created. Pour the glaze over the chicken and serve!

Applebee's Oriental Chicken Salad

Yield: 1 Serving

Ingredients

-----ORIENTAL DRESSING-----

3 tb honey
1 1/2 tb white vinegar
4 ts mayonnaise
1 tb grey poupon dijon mustard
1/8 ts sesame oil

-----SALAD-----

2 c (to 4 c) vegetable oil for
-frying
1 egg
1/2 c milk
1/2 c all-purpose flour
1/2 c cornflake crumbs
1 ts salt
1/4 ts pepper
1 boneless, skinless chicken
-breast half
3 c chopped romaine lettuce
1 c chopped red cabbage
1 c chopped Napa cabbage
1/2 carrot, julienned or
-shredded
1 green onion, sliced
1 tb sliced almonds
1/3 c chow mein noodles

Instructions

1. Using an electric mixer, blend together all the ingredients for the dressing in a small bowl. Put the dressing in the refrigerator to chill while you prepare the salad.
2. Preheat the oil in a deep fryer or frying pan over medium heat. You want the temperature of the oil to be around 350 degrees F. If using a frying pan, the oil should be around 1/2 inch deep. More oil can be used in a deep fryer so that the chicken is immersed.
3. In a small, shallow bowl beat the egg, add the milk, and mix well.
4. In another bowl, combine the flour with the cornflake crumbs,

salt, and pepper.

5. Cut the chicken breast into 4 or 5 long strips. Dip each strip of chicken first into the egg mixture then into the flour mixture, coating each piece completely.

6. Fry each chicken finger for 5 minutes or until the coating has darkened to brown.

7. Prepare the salad by tossing the romaine with the red cabbage, napa cabbage, and carrot.

8. Sprinkle the green onion on top of the lettuce mixture.

9. Sprinkle the almonds over the salad, then the chow mein noodles .

10. Cut the chicken into bite-size chunks. Place the chicken on the salad, forming a pile in the middle. Serve with the salad dressing on the side.

Note: serves 1 as an entree. Can be doubled.

Applebee's Santa Fe Chicken Salad

Regular salad greens

Grilled & marinated (tequila & lime juice) chicken breast, seasoned with fajita seasoning (try plain old Kroger brand, it works just fine)

Crispies which are just tortilla strips, fried (you can use crumbled tortilla chips)

Diced tomato, onion, and jalapeños (Applebee's pico de gallo)

Garnish

1 ounce scoop each of sour cream and guacamole. (9 and 3 o'clock, respectively)

Chopped scallions, sprinkled on top, for a garnish

2 ounce ramekin of salsa at 12 o'clock

Dressing

Naturally Fresh brand lo-fat or fat-free (orange label) ranch dressing

Plain old salsa.

Enjoy! Servings: 4

Applebee's Santa Fe Stuffed Chicken

8 skinless, boneless chicken breasts
1 (8 ounce or larger) package Monterey jack cheese,
1/2 cup butter, melted
1 cup Italian seasoned bread crumbs
1 1/2 tablespoons grated Parmesan cheese
1/2 teaspoon salt
1/2 teaspoon ground cumin
1/2 teaspoon ground black pepper
1 small red bell pepper
1 small green bell pepper

Cut some of the cheese into 8 slices, and reserve part of it for the cheese sauce. Place 1 chicken breast between two sheets of wax paper. Working from the center to the edges pound 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 F (205 degree C) oven for 25 to 30 minutes or until chicken is done.

Make a roux with butter and flour. Add about 1 cup milk. Bring to a simmer. Add cheese and lower the heat, stirring constantly so cheese does not burn. Add 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.

Yields 4 servings.

Sirloin Steak Skillet

2-3/4 lb. sirloin steak – 8 smaller cuts (approximately 5-1/2 ounces each)

Sautéed mushrooms/onion, see recipe

Garlic mashed potatoes, see recipe

8 slices mozzarella cheese

Garlic Mashed Potatoes: Place a single layer of garlic cloves on a sheet of heavy-duty aluminum foil and wrap tightly. Roast in 400 degree Fahrenheit preheated oven for approximately 45 minutes or until soft. Unwrap and let cool until touchable. Peel cloves and mash with potatoes when they are ready. Wash and rinse potatoes under cold water. It is not necessary to peel potatoes, unless you desire. In large sauce pan (or pot), bring red potatoes to a slow boil for approximately 20 minutes. The exact time depends on the size of the potatoes used. For faster cooking, cut into smaller pieces. Internal temperature should be 205 degrees Fahrenheit. Remove from heat and drain in colander. In pan or bowl, combine potatoes, peeled and roasted garlic cloves, and all other ingredients and mash with a potato masher. Return mashed potatoes to low heat, if necessary, to bring them to a serving temperature of 165 degrees Fahrenheit.

Sautéed Onions, Mushrooms: Melt butter in skillet over medium heat and add onions and seasonings. Sauté and stir until lightly caramelized. Add sliced mushrooms and stir, as needed to avoid burning, until hot.

Sirloin Steak Skillet: Grill steaks to desired degree of doneness. Melt two slices of mozzarella cheese over two shingled steaks for each plate. Top with onions and mushrooms, and serve with mashed potatoes on the side.

Applebee's Spinach Pizza Appetizer

Pita Bread (2 or 3 whole)

1 – 10 oz. pkg frozen spinach

1/3 cup nutritional yeast

1 med. onion

5 or 6 plum tomatoes

8 Ounce pkg fresh mushrooms

3–4 cloves garlic

1 Teaspoon of each of the following spices:

basil, parsley, cayenne pepper

1/2 to 1 cup rice milk

4 Tablespoon flour

Thaw spinach completely, press out all water. Heat milk in saucepan, when hot but not boiling stir in flour. Stir until sauce begins to thicken, turn heat down. Add nutritional yeast and spinach. Stir constantly until thick and gooey, only about 3–4 min. In separate pan, saute onion, garlic, until onion is tender. Stir in tomatoes, mushrooms, and spices. Saute until just done. Preheat oven to 425. Using a very sharp bread knife, split each pita bread so that you have two round flat pieces instead of one thick one.

Place each piece of bread on a cookie sheet or pizza pan. Spread spinach sauce over each. Top with tomato mixture, being careful to avoid the juice. Bake for 5 to 7 min. Watch closely so that the edges of the pita don't burn.

Applebee's Tequila Lime Chicken

Marinade

1 cup water
1/3 cup teriyaki sauce
2 tablespoons lime juice
2 teaspoons minced garlic
1 teaspoon mesquite liquid smoke flavoring
1/2 teaspoon salt
1/4 teaspoon ground ginger
1/4 teaspoon tequila
4 chicken breast fillets

Mexi-Ranch Dressing

1/4 cup mayonnaise
1/4 cup sour cream
1 tablespoon milk
2 teaspoons minced tomato
1 1/2 teaspoons white vinegar
1 teaspoon minced canned jalapeno slices (nacho slices)
1 teaspoon minced onion
1/4 teaspoon dried parsley
1/4 teaspoon Tabasco pepper sauce
1/8 teaspoon salt
1/8 teaspoon dried dill weed
1/8 teaspoon paprika
1/8 teaspoon cayenne pepper
1/8 teaspoon cumin
1/8 teaspoon chili powder
dash garlic powder
dash ground black pepper
1 cup shredded cheddar/monterey jack cheese blend
2 cups crumbled corn chips or fried tortilla strips (see tidbits)

1. Prepare marinade by combining marinade ingredients in a medium bowl. Add the chicken to the bowl, cover and chill for 2 to 3 hours.
2. Make the mexi-ranch dressing by combining all of the ingredients in a medium bowl. Mix well until smooth, then cover dressing and chill it until needed.
3. When you are ready to prepare the entree, preheat the oven to high broil. Also, preheat your barbecue or indoor grill to high heat. When the grill is hot cook the marinated chicken breasts for 3 to 5 minutes per side, or until they're done.

4. Arrange the cooked chicken in a baking pan. Spread a layer of mexi-ranch dressing over each piece of chicken (you'll have plenty left over), followed by 1/4 cup of the shredded cheese blend. Broil the chicken for 2 to 3 minutes, or just until the cheese has melted.

5. Spread a bed of 1/2 cup of the tortilla strips or crumbled corn chips on each of four plates. Slide a chicken breast onto the chips on each plate and serve with your choice of rice, and pico de gallo, or salsa.

Serves 4.

Tidbits

Crumbling store-bought tortilla chips is the easy way to make the bed of crunchy chips that the tequila lime chicken rests on. But, you can make tortilla strips like those served at the restaurant by cutting a stack of eight 6-inch corn tortillas in half. Stack the halves on top of each other and slice the tortillas into thin strips. Fry the tortilla strips in 2 cups of oil preheated in a large skillet for 3-5 minutes or until crispy. Salt lightly and cool on paper towels to drain.

Arby's Sauce

1 cup ketchup

2 teaspoons water

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1/4 teaspoon pepper

1/4 teaspoon salt

1/3 teaspoon Tabasco pepper sauce

1. Combine all the ingredients in a small saucepan and cook over medium heat, stirring constantly, until the sauce begins to boil, 5 to 10 minutes.

2. Remove the sauce from the heat. Cover and allow to cool.

3. Pour into a covered container for storage in your refrigerator. Keeps for a month or two.

Makes 1 cup.

Arby's Horsey Sauce

1 cup mayonnaise

3 tbsp. Bottled horseradish cream

1 tbsp. Sugar

2 packages Equal

Mix all ingredients and chill.

Arthur Treacher's Fish Batter

3 Pounds Fish Fillets

2 Cups All-purpose flour

3 Cups Pancake mix

3 Cups Club soda

1 Tablespoon Onion powder

1 Tablespoon Seasoned salt

Dip moistened fish pieces evenly but lightly in the flour.

Dust off any excess flour and allow pieces to air dry on waxed paper, about 5 minutes. Whip the pancake mix with the club soda to the consistency of buttermilk– pourable, but not too thin and not too thick. Beat in the onion powder and seasoned salt.

Dip floured fillets into batter and drop into 425 oil in heavy saucepan using meat thermometer. Brown about 4 minutes per side.

Arrange on cookie sheet in 325 oven until all pieces have been fried.

Aunt Jemima's Pancake Mix

2 cups Self rising flour
2 cups Bisquick
1/2 cup Sugar
1/2 cup Nondairy creamer powder

TO USE THE MIX:

1 Egg
8 ounces 7-up
1 3/4 cups prepared pancake mix

THE MIX: In an 8-cup container, stir together flour, Bisquick, sugar and creamer. Cover tightly. Refrigerate mix to use within 3 months.

Makes 7 cups of mix.

TO USE: Into blender, put egg, 7-up and prepared pancake mix. Blend at high speed until smooth, 1 minute. Allow 1/3 cup batter for each 6" pancake.

A&W Chili Dogs

- 1 -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.

A&W Onion Rings

1 cup McCormick Golden Dipt Tempura batter mix

1/4 teaspoon onion powder

1/8 teaspoon ground black pepper

1/2 cup water

1/4 cup beer

1 extra large white onion, sliced 3/8" thick

6 cups vegetable oil in your deep fryer

Preheat the deep fryer to 375F

Combine the tempura mix with the spices and liquid to make a batter using a fork. There will be some small lumps; don't worry about those.

Slice the onion, and separate all of the rings.

Dip the individual rings in the batter, and drop into the preheated oil. Deep fry 3–5 minutes until golden brown. Remove to a paper towel lined plate, salt lightly, and serve hot.

A&W Papa Burger

- 1/5 pound ground chuck
- 1 large sesame seed bun
- 1/4 cup chopped iceberg lettuce
- 2 Vlasic hamburger slices
- 1 slice American cheese
- salt and pepper

Secret Sauce:

- 1 tablespoon Kraft mayonnaise
- 2 teaspoons Heinz hamburger relish (the red stuff)

On waxed paper, form the 1/5 pound beef patty. It should be about 1/4 inch thick and 5 inches in diameter. Freeze at least an hour.

Mix the mayonnaise with the relish to make the "secret sauce". Set aside.

Fire up the indoor electric grill, or outdoor barbecue. Follow the manufacturer's instructions for pre-heating. Toast the buns by laying them face down on the grill for 30-60 seconds. (About 30 seconds for outdoor barbecue, 60 for indoor.) Cook the frozen beef patty about 2 minutes per side, (outdoor barbecue) or 3 minutes per side (indoor barbecue grill). Salt and pepper liberally on both sides.

Dress your toasted top buns (crown) in the following order:

- special sauce
- pickles
- lettuce
- cheese

Place the cooked beef patty on top of the dressed bun, and add the bottom (heel). Microwave about 10 seconds to warm the bun, and serve OR wrap in a 12x12-inch sheet of foil, and warm in your oven (200F) 2-3 minutes then serve.

The Super Papa Burger:

Proceed as above, except cook two beef patties per burger instead of one, placing the cheese in between the patties.

BARCELONA'S GRILLED PENNE PORTOBELLO

(Serves one)

1 teaspoon chopped garlic

1/4 cup roasted red pepper strips

1/4 cup white wine

1/4 to 1/3 cup light cream

2 tablespoons Parmesan cheese

1 teaspoon fresh chopped parsley

Pinch each of salt and pepper

8 ounces of cooked penne pasta

1 Portobello mushroom, marinated and grilled (see below)

Saute garlic in a bit of extra virgin olive oil, adding roasted red peppers. Deglaze the pan, at high heat, with white wine, allowing wine to reduce by half.

Lower to medium heat, then add cream, cheese and seasonings.

While sauce is cooking, grill a Portobello mushroom, marinated for about an hour in olive oil, garlic and herbs like rosemary and thyme. Grill, cap down, allowing the cap to sear, then flip and finish at lowered heat.

Toss penne in sauce, then arrange Portobello and roasted pepper slices on top.

Baskin Robbin's Turtle Pie

Ingredients:

- 1 Chocolate Cookie Crumb Pie Crust
- 1 qt. Baskin-Robbins Pralines and Cream Ice Cream
- 1 C. Carmel Sauce
- 1 C. Pecans

Preparation:

Allow ice cream to sit out long enough to soften, but do not let it melt! Spread ice cream into crust. Top with Carmel topping, and pecans.

If you want an extra rich flavor cook your pecans in real butter until they become aromatic and roast just a bit. I do not know if that works with margarine, I have only tried that with real butter.

BB King's BBQ Ribs

2 Pounds Pork Loin Ribs

Dry Spice Rub (recipe follows)

4 cups canned tomato sauce

1/2 cup diced tomato

1/4 cup firmly packed brown sugar

1/4 tablespoon Worcestershire sauce

2 tablespoons dried onion

1/4 cup soy sauce

1/4 cup water

Coleslaw and grilled corn on the cob as accompaniments

Rub ribs well with some of the Dry Spice Rub and refrigerate, covered, for 4 to 6 hours.

In a saucepan combine tomato sauce, tomato, sugar, Worcestershire sauce, onion, soy sauce, water, and 1/2 cup Dry Spice Rub and cook over very low heat for 3 hours.

Preheat a grill or smoker over low heat until hot. Add ribs and cook, covered, for 3 to 5 hours. Brush with sauce during last minutes of cooking. Serve with remaining sauce, coleslaw, and corn.

Dry Spice Rub:

1 cup chili powder

1 tablespoon garlic granules

1 teaspoon onion powder

1/2 teaspoon cumin

1 1/2 teaspoons salt

2 tablespoons seasoned salt

In a jar combine all ingredients well and store in a dry place, covered, until ready to use.

Ben & Jerry's Cherry Garcia

1/4 cup shaved semisweet chocolate bars

1/4 cup fresh Bing cherries, halved and pitted (you may use canned cherries, but be sure to drain the syrup)

2 large eggs

3/4 cup sugar

2 cups heavy or whipping cream

1 cup milk

1. Place the shaved chocolate flakes and the cherries in separate bowls. Cover and refrigerate.
2. Whisk the eggs in a mixing bowl until light and fluffy, 1 to 2 minutes. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream and milk and whisk to blend.
3. Transfer the mixture to an ice cream maker and freeze following the manufacturer's instructions.
4. After the ice cream stiffens (about 2 minutes before it is done), add the chocolate and the cherries, then continue freezing until the ice cream is ready.

Ben & Jerry's Fresh Georgia Peach Ice Cream

2 Cup Ripe peaches finely chopped

1 1/4 Cup Sugar

1/2 Juice of lemon

2 Large Eggs

2 Cup Heavy or whipping cream

1 Cup Milk

The best way to capture the elusive flavor of summertime. Ben and Jerry prefer small peaches because they have more flavor and less water than the larger ones.

Combine the peaches, 1/2 cup of the sugar, and the lemon juice in a bowl.

Cover and refrigerate for 2 hours, stirring the mixture every 30 minutes.

Remove the peaches from the refrigerator and drain the juice into another bowl. Return the peaches to the refrigerator. Whisk the eggs in a mixing bowl until light and fluffy, 1–2 minutes. Whisk in the remaining 3/4 cup sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream and milk and whisk to blend. Add the peach juice and blend. Transfer the mixture to an ice cream maker and freeze following manufacturer's instructions. After the ice cream stiffens (about 2 minutes before it is done) add the peaches, then continue freezing until the ice cream is ready. Makes 1 generous quart.

Ben & Jerry's Giant Chocolate Chip Cookies

1/2 cup Butter, room temperature

1/4 cup Granulated sugar

1/3 cup Brown sugar

1 Large egg

1/2 teas Vanilla extract

1 cup (+ 2 teas) All Purpose Flour

1/2 teas Salt

1/2 teas Baking Soda

1 cup Semisweet Chocolate Chips

1/2 cup Coarsely Chopped Walnuts

1. Preheat the oven to 350F.

2. Beat the butter and both sugars in a large mixing bowl until light and fluffy. Add the egg and vanilla extract and mix well.

3. Mix the flour, salt, and baking soda in another bowl. Add the dry ingredients to the batter and mix until well blended. Stir in the chocolate chips and walnuts.

4. Drop the dough by small scoops 2 to 3 inches apart on an ungreased cookie sheet. Flatten each scoop with the back of a spoon to about 3 inches in diameter.

5. Bake until the centers are still slightly soft to the touch, 11 to 14 minutes. Let cool on the cookie sheet for 5 minutes, then transfer to racks to cool completely.

Makes 12 to 15 cookies.

Ben & Jerry's NY Super Fudge Chunk

1/4 cup White chocolate; chop coarse
1/4 cup Semisweet chocolate; chopped
1/4 cup Pecan halves; chopped
1/4 cup Walnuts; chop coarse
1/4 cup Chocolate covered almonds; cut in half
4 oz Unsweetened chocolate
1 cup Milk
2 Large Eggs
1 cup Sugar
1 cup Heavy or whipping cream
1 teas Vanilla extract
1/2 teas Salt

Combine the coarsely chopped chocolate, pecans, walnuts and chocolate covered almonds in a bowl, cover and refrigerate. Melt the unsweetened chocolate in the top of a double boiler over hot, not boiling water.

Whisk in the milk, a little at a time, and heat, stirring constantly, until smooth. Remove from the heat and let cool. Whisk the eggs in a mixing bowl until light and fluffy, 1–2 minutes. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Add the cream, vanilla and salt and whisk to blend. Pour the chocolate mixture into the cream mixture and blend. Cover and refrigerate until cold, about 1–3 hours, depending on your refrigerator. Transfer the cream mixture to an ice cream maker and freeze following the manufacturer's instructions. After the ice cream stiffens (about 2 minutes before it is done), add the chocolate and nuts, then continue freezing until the ice cream is ready.

Makes 1 quart

Benihana Ginger Salad Dressing

1/2 cup minced onion
1/2 cup peanut oil
1/3 cup rice vinegar
2 tablespoons water
2 tablespoons minced fresh ginger
2 tablespoons minced celery
2 tablespoons ketchup
4 teaspoons soy sauce
2 teaspoons sugar
2 teaspoons lemon juice
1/2 teaspoon minced garlic
1/2 teaspoon salt
1/4 teaspoon black pepper

1. Combine all ingredients in a blender. Blend on high speed for about 30 seconds or until all of the ginger is well-pureed.
Makes 1 3/4 cups.

Benihana's Hibachi Steak

Ingredients:

4 - 5 oz. Sirloin Steaks

4 tsp. Soybean Oil

8 large Mushrooms - Sliced thick

4 dashes Salt

4 dashes Black Pepper

Preparation:

Broil steak until rare (do not broil too much). Heat nonstick skillet and add oil to heated skillet. Place steak cubes in skillet with mushrooms and cook until done to taste. Season with salt and pepper if desired and serve hot. Dip steaks in Magic Mustard Sauce.

Benihana
Japanese Onion Soup

4 cups canned chicken broth
2 cups water
1 white onion
1/2 carrot, coarsely chopped (about 1/4 cup)
1/2 celery stalk, coarsely chopped (about 1/4 cup)
1/2 teaspoon salt
1 cup vegetable oil
1 cup milk
1 cup all-purpose flour
6 medium mushrooms, thinly sliced
4 green onions, diced (green part only)

1. Combine chicken broth and water in a large saucepan over high heat. Slice the white onion in half, then coarsely chop one half (save the other half for later). Add coarsely chopped onion, carrot, celery and salt to the saucepan and bring to a boil. Reduce heat and simmer for 10 minutes, or until the onions start to become translucent.
2. As the broth simmers, heat up 1 cup of vegetable oil in a small saucepan over medium heat. Slice the remaining white onion into very thin slices. Separate the slices, dip the slices into the milk, then into the flour. Fry the breaded onions, a handful at a time in the oil until golden brown. Drain on a paper towel.
3. When the soup has simmered for 10 minutes, strain the vegetables out of the broth and toss them out. Pour the broth back into the pan and keep it hot over low heat.
4. To serve soup, ladle about 1 cup of broth into a bowl. Drop a few pieces of fried onion into the soup, followed by 6 to 8 mushroom slices (about 1 mushroom each) and a couple pinches of diced green onion. When the fried onions sink to the bottom of the bowl (a couple of minutes), serve the soup. (<http://www.topsecretrecipes.com>)

Makes 6 servings.

Benihana Japanese Fried Rice

When 20-year-old Rocky Aoki came to the New York City from Japan with his wrestling team in 1959 he was convinced it was the land of opportunity. Just five years later he took \$10,000 he had saved plus another \$20,000 that he borrowed to open a Benihana steakhouse on the West side of Manhattan. His concept of bringing the chefs out from the back kitchen to prepare the food in front of customers on a specially designed hibachi grill was groundbreaking. The restaurant was such a smashing success that it paid for itself within six months.

Here's a clone recipe for the fried rice at Benihana that is prepared by chefs with pre-cooked rice on those open hibachi grills.

4 cups cooked converted or parboiled rice (1 cup uncooked)

1 cup frozen peas, thawed

2 tablespoons finely grated carrot

2 eggs, beaten

1/2 cup diced onion (1/2 small onion)

1 1/2 tablespoons butter

2 tablespoons soy sauce

salt

pepper

1. Cook rice following instructions on package (Bring 2 cups water to a boil, add rice and a dash of salt, reduce heat and simmer in covered saucepan for 20 minutes). Pour rice into a large bowl to let it cool in the refrigerator.

2. Scramble the eggs in a small pan over medium heat. Separate the scrambled chunks of egg into small pea-size bits while cooking.

3. When rice has cooled to near room temperature, add peas, grated carrot, scrambled egg and diced onion to the bowl. Carefully toss all of the ingredients together.

4. Melt 1 1/2 tablespoons of butter in a large frying pan over medium/high heat.

5. When butter has completely melted, dump the bowl of rice and other ingredients into the pan and add soy sauce plus a dash of salt and pepper. Cook rice for 6-8 minutes over heat, stirring often. (<http://www.topsecretrecipes.com>)

Serves 4.

Tidbits

This fried rice can be prepared ahead of time by cooking the rice, then adding the peas, carrots and egg plus half of the soy sauce. Keep this refrigerated until you are ready to fry it in the butter. That's when you add the salt, pepper and remaining soy sauce.

Benihana Ginger Salad Dressing

As far as salad dressings go, this is one of the most requested, and tasty. At the Benihana chain of hibachi grill restaurants, you are served a side salad before your meal that is doused with this tangy, slightly sweet, fresh ginger dressing. This Top Secret Recipes version of that dressing is a real cinch to make, once you've got the ingredients. Just dump everything into a blender, whiz it, and you're set. Although this recipe is inspired by the many variations of the clone recipe that are floating around (and that I have received by e-mail), you should know that this is an original never-before-published creation that comes closer to the original product than any other version I have seen. See what you think.

- 1/2 cup minced onion
- 1/2 cup peanut oil
- 1/3 cup rice vinegar
- 2 tablespoons water
- 2 tablespoons minced fresh ginger
- 2 tablespoons minced celery
- 2 tablespoons ketchup
- 4 teaspoons soy sauce
- 2 teaspoons sugar
- 2 teaspoons lemon juice
- 1/2 teaspoon minced garlic
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

1. Combine all ingredients in a blender. Blend on high speed for about 30 seconds or until all of the ginger is well-pureed. (<http://www.topsecretrecipes.com>)
Makes 1 3/4 cups.

Benihana Magic Mustard Sauce

3 tb Powdered mustard

2 tb Hot water

1/2 c Soy sauce or tamari sauce

2 t. Sesame seeds, toasted

1 Garlic clove

In a small bowl, blend mustard and water into a paste.

Pour paste into blender container; add remaining ingredients and process about 1 minute or until smooth.

Makes 6 servings, about 2 Tb. each.

Benihana Shrimp Sauce

2 cups mayonnaise
1/2 cup water
1 Teaspoon sugar
1/4 Teaspoon salt
1 tablespoon garlic juice
3–4 Teaspoons ketchup
1 Teaspoon ground ginger
1 Teaspoon hot sauce
1 Teaspoon dry mustard
1 Teaspoon paprika
3/4 Teaspoon white pepper
Whisk together.

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.

Bennigan's Garlic Mashed Potatoes

Ingredients:

1 lb. Red Potatoes

3 Tbsp. Butter

1/4 C. Half and Half, or Milk

4 cloves Roasted Garlic

Preparation:

To really get their flavor, these potatoes need to be baked, not boiled. So bake them in a 350-degree oven for about 20-30 minutes. This would be a great time to roast that garlic too. You can either use a traditional roaster, or you may wrap a bulb of garlic in foil and roast that, be sure to coat the bulb with some olive oil before you roast it. Remove potatoes from oven and allow them to cool. You can leave the peelings on or off; I like to leave a few of them on. Chop potatoes, add butter, and half and half, and mix with an electric mixture. Add cloves of garlic, and salt and pepper to taste. You will want to heat these potatoes in a saucepan until they warm up again.

Bennigan's Hot Bacon Dressing

2 ounces Bacon grease

1/4 pound Red onion, dice fine

2 cups Water

1/2 cup Honey

1/2 cup Red wine vinegar

2 tablespoons Dijon mustard

1 1/2 tablespoons Cornstarch

1 tablespoon Tabasco (optional)

Place the bacon grease in a saucepan over medium–high heat.

Add the onions and saute until the onions start to blacken. While the onions are carmelizing, in a mixing bowl place the water, honey, pepper sauce, and red wine vinegar. Using a wire whisk, mix the ingredients well.

Add the cornstarch and whisk well. After the onions have caramelized, add the Dijon mustard to the onions and stir together with a rubber spatula. Add the water, vinegar, pepper sauce honey and cornstarch to the mustard and onions and mix.

Continue stirring until mix thickens and comes to a boil. Remove from heat and store in refrigerator until needed. To reheat use a double boiler.

Bennigan's Monte Cristo
Serving Size: 3 sandwiches

Ingredients:

9 Slices Wheat Bread
3 Slices Cooked Turkey
3 Slices Cooked Ham
3 Slices American Cheese
3 Slices Swiss Cheese

Batter

1 Egg
1 - 1 1/4 C. Water
1/2 tsp. Salt
1 tsp. Sugar
1 1/2 C. Flour
1 Tbs. Baking Powder
Vegetable Oil (for deep frying)

Preparation:

Place turkey and Swiss cheese on one slice of bread and ham and American cheese on another slice of bread. Place third slice in-between and secure the triple-decker sandwich in the corners with tooth picks.

Place egg in mixing bowl, add water and beat together. Add salt, sugar, flour, and baking powder. Beat batter until smooth.

Dip sandwich in batter and carefully cover all the sides and surface. Carefully place in hot oil and fry until golden. When sandwich has turned a warm gold color remove from hot oil and place on paper towel. Let cool for a few minutes before removing the tooth picks. Before serving slice into fourths and sprinkle with powder sugar.

Serve with raspberry preserves, pickle garnish and your favorite side order of French fried potatoes

Benihana Shrimp Sauce

2 cups mayonnaise
1/2 cup water
1 Teaspoon sugar
1/4 Teaspoon salt
1 tablespoon garlic juice
3–4 Teaspoons ketchup
1 Teaspoon ground ginger
1 Teaspoon hot sauce
1 Teaspoon dry mustard
1 Teaspoon paprika
3/4 Teaspoon white pepper
Whisk together.

Bennigan's Potato Soup

If you do not have soup base available, please use a piece of ham or chicken for this.

Ingredients:

1 Tbsp. Ham Base
1 qt. Chicken Base
6 Tbsp. margarine, divided
1/4 lb. yellow onion diced
1 lb. Potato diced
3/4 tsp. Ground Black Pepper
1 1/2 oz. flour
1 C. Milk
Chopped parsley for garnish

Preparation:

Combine ham and chicken bases in a saucepan and whisk until no lumps appear. Melt 3 tablespoons margarine in a stockpot and sauté onions until transparent. Add potato and pepper and stir until completely mixed. Add chicken and ham stock and stir until mixture begins to boil.

While mixture is boiling, microwave the remaining 3 tablespoons margarine 20 seconds or until melted. Whisk flour into melted margarine and stir until it forms a roux into the stock. The soup will start to thicken.

Bring soup back to a boil, then slowly add the milk, whisking constantly. When milk is incorporated remove from heat. Garnish with chopped parsley and serve.

The Houston Chronicle suggests that the bases may not be available in supermarkets; they suggest that you use chicken broth and a piece of ham.

Bennigan's Potato Wedges

Ingredients:

4 medium baking potatoes
1/2 C. Shredded Colby Cheese
4 Tbsp. Oscar Meyer Bacon Bits
1 bunch green onions
1/2 C. Sour cream

Preparation:

Preheat oven to 350 degrees. Wash potatoes very well, score them with a knife and bake in an oven for one hour. Remove potatoes and allow them to cool, so that you can handle them.

When potatoes are cool, cut them in half and scoop out the "meat" of the potato. Be sure to leave at least 1/4" inch of meat on the skin. Spray a baking dish with Pam and place the scooped out halves in the pan. Sprinkle the potatoes with cheese, and bacon. Place the potatoes in a 350-degree oven for 5-10 minutes, or until the cheese has melted.

Remove from oven. Chop the tops of the green onion off, and sprinkle them on the potatoes. Serve with sour cream.

Bennigan's Shrimp and Pasta

Ingredients:

12 oz. penne pasta
1 Tbsp. stick butter or margarine
1 12 oz package of mushrooms, thickly sliced
1 medium red onion, chopped
2 Tbsp. minced garlic
1/2 C. Irish brown ale
1 package of white sauce mix, whisked with 1 1/2 cups milk
1-pint cherry tomatoes, halved
1 1/2 LB raw medium shrimp, peeled and deveined
GARNISH: Chopped Scallions, Freshly grated Parmesan Cheese

Preparation:

1. Cook pasta as directed on package
2. Melt butter in a large skillet over medium heat. Add mushrooms and onions and cook, stirring occasionally, 8 minutes or until lightly browned and soft. Add garlic; cook, stirring, 1 minute until fragrant. Add ale, white sauce mixture and tomatoes.
3. Bring to a boil and stir constantly until sauce thickens. Add shrimp; reduce heat to medium low and simmer 2 to 3 minutes until cooked through.
4. Drain pasta and place in a large serving bowl. Add shrimp and sauce; toss to mix and coat. When serving, sprinkle with the scallions and cheese.

Bennigan's Strawberry Cheese Cake

Crust:

2 cups vanilla wafers or chocolate wafers
1/2 cup sifted confectioner's sugar
7 tablespoons melted butter
1 teaspoon cinnamon

Filling:

5 (8 ounces) packages cream cheese
1/2 teaspoon vanilla
grated zest of 1 lemon
3 tablespoons lemon juice
1 3/4 cup sugar
3 tablespoons flour
1/4 teaspoon salt
1 cup of egg (about 4-5 eggs minus yolks)
2 egg yolks
1/4 cup heavy cream
large fresh strawberries

1. In a food processor or blender, crush the cookies until very fine. Then add the next 3 ingredients to the blender or processor bowl, and mix until well blended. Pat the crumb mixture into and up the sides of a 9" springform pan or a pie shell, and set aside.
2. Preheat the oven to 450 degrees. In a large bowl or food processor, beat the cream cheese until light and fluffy. Add the vanilla, lemon zest and lemon juice.
3. In small bowl, mix together the sugar, flour and salt. Once it is thoroughly mixed, add it to the cheese mixture. Add eggs and egg yolks slowly, stopping occasionally to beat together. Once blended, gently stir in the cream. Mix everything thoroughly.
4. When the batter is ready, pour it carefully into the crust-lined pan. Bake for 12 minutes; then reduce the heat to 300 degrees, and continue baking for 55 minutes, or until center tests done. Remove from the oven.
5. Allow to cool for 30 minutes, then loosen sides of the cake with a spatula. When cake has cooled for about an hour, remove from pan. Chill at least 2 hours before serving.
6. When ready to serve, garnish with fresh strawberry slices. Cut lengthwise into thin slices and spread around the edge of the cake in a fan-like pattern. Makes 1 full size cheesecake.

Big Boy

1 pound ground chuck
8 jumbo sesame seed buns
1 cup shredded lettuce
4 slices real American cheese
salt

Sauce:

1/4 cup mayonnaise
2 Tablespoons sweet relish
2 Tablespoons ketchup
2 teaspoons water

In a small container, combine the mayo, relish, ketchup, and water. Set aside. This is your Big Boy sauce.

Carefully form the beef into eight equal sized, round patties about 4" in diameter. Do this on waxed paper. Discard the top half of four of the eight buns. Toast the the buns until golden. The extra bottom, or "heal" is your middle bun, or "club".

After the buns are toasted, grill your freshly formed beef patties. Salt liberally. Cook for about two minutes, then turn and add another dash of salt. Cook for about another two minutes.

While the beef is cooking, dress your Big Boy buns as follows:

Put half the sauce on the toasted bottom, and the other half on the middle, adding 1/8 cup of lettuce to each. The slice of cheese goes on top of the lettuce on the true bottom bun.

When the beef is done, drain excess fat by tilting the patty to the side while holding it to the spatula with your free hand. Put one patty on each dressed bun, stack the center (non-cheese) patty/bun on top of the bottom (cheesed) patty/bun. Finish by placing the toasted crowns on top.

Big Boy's Strawberry Pie

1 cup All Purpose Flour

1/4 tsp. salt

3/4 stick butter

1 1/2 Tbsp. shortening

1/8 cup Ice water

Put flour and salt in the bowl of a food processor. Cut the butter, and shortening into the flour. Process a few seconds until the mixture resembles a coarse meal. Drop by drop add the water, processing briefly.

The whole process should take about 20 to 30 seconds. Wrap and chill for an hour. Remove from refrigerator, and let stand 15 minutes before rolling.

You can double this up for a top and bottom crust.

Filling:

1 cup Sugar

3 Tbsp. Corn Starch

1 pint Strawberries

1 12 oz. can 7-UP

Whipped cream

In a medium sized sauce pan combine sugar, cornstarch, and 7-UP until creamy. Cook over a medium to a medium high heat until the mixture becomes thick. When this mixture becomes thick, cool to room temperature, and add a couple of drops of red food coloring. Wash, and cut strawberries into quarters, or smaller depending on how large they are.

Sprinkle a teaspoon or two of sugar on the strawberries, and place them into the shell. Pour the cooled 7-Up mixture over the strawberries. Allow this to set for a few minutes. Serve with plenty of Whipped Cream.

Black Eyed Pea Baked Squash

Ingredients:

5 lbs. medium size Yellow Squash
2 eggs - beaten
1 C. Bread Crumbs plus additional for topping
1 stick Butter
1/4 C. Sugar
2 Tbsp. Onion - chopped
1 dash Black Pepper

Preparation:

Cut tips off squash and cut each squash into 3 or 4 pieces. Drop squash into a large saucepan with enough boiling water to cover. Return to boil, reduce heat and cook until tender. Drain in colander and mash.

Combine with beaten eggs, 1-cup breadcrumbs, butter, sugar, salt, onion, and pepper. Turn into a 3-quart casserole that has been lightly sprayed with a nonstick spray. Cover with light layer of breadcrumbs. Bake at 350 degrees for 20 to 25 minutes or until lightly browned.

Black Eyed Pea Broccoli Cheese Soup

Ingredients:

1 1/2 lbs. Broccoli - fresh

2 C. Water

3/4 tsp. Salt

1/2 C. Cornstarch mixed with 1-cup water

1 pint half-and-half

1 pound pasteurized processed cheese (Velveeta)

1/2 tsp. pepper

Preparation:

Steam broccoli until tender. Place half-and-half and water in top of double boiler. Add cheese, salt and pepper. Heat until cheese is melted. Add broccoli. Mix cornstarch and water in small bowl. Stir into cheese mixture in double boiler and heat over simmering water until soup thickens.

Black Eyed Pea's Cornbread

1 lb. ground beef
1 cup canned black-eyed peas, drained
1 cup onion, chopped
3/4 cup cream style corn
1 cup cornmeal
1/2 cup flour
1 cup buttermilk
1/4 cup cooking oil
2 eggs, slightly beaten
1 tsp. Salt
1/2 tsp. Baking soda
2 jalapeno peppers, chopped
1 cup Cheddar cheese, grated

Brown meat and drain well. Break into small pieces. Add other ingredients in order given. Mix well. Place in 13-by-9-by-2 inch pan that has been well greased. Cook at 350 degrees for 45 minutes, or until done.

Black Labrador Shepherds Pie

Serving Size: Serves 6 to 8

Ingredients:

2 lbs. ground chuck
2/3 C. chopped yellow onion
1/2 C. chopped celery
2 cloves garlic, minced
2 lbs potatoes, peeled
4 Tbsp. butter
2 carrots, sliced
2 oz. (about 2 1/2 tablespoons) beef base
1 C. water
2 Tbsp. flour
1 C. shredded Cheddar cheese

Preparation:

Saute beef, onion, celery and garlic in a large pan until well done. Strain off fat. Boil potatoes until fork tender, about 20 minutes. Drain and mash with butter. Blanch carrots and add to beef mixture. Make a gravy with beef base and water. Whisk in enough flour to thicken, about 2 tablespoons. When gravy comes to a boil, add beef=carrot mixture, reduce heat and simmer for 5 minutes.

Spoon meat mixture into a 2-quart casserole. Spoon potatoes on top. Bake for 20 minutes at 350 degrees. Top with cheese and let sit until cheese melts from the radiated heat. about 5 minutes. Serves 6 to 8.

Bob Evan's Colonial Dressing

1 Cup Water
1/8 Cup Cornstarch
1/2 Cup Vinegar, light or dark
1 Cup Sugar
1 Teaspoon Onion powder
1 Tablespoon Salt
1/4 Cup Butter or margarine
1/2 Teaspoon Pepper
1 Teaspoon Celery salt
1 Tablespoon Celery seed

Put water and cornstarch into blender on high speed for 1 minute or until smooth. Transfer to a 2 1/2 qt. saucepan. Cook mixture over Medium High heat, stirring constantly as you begin to add each of the remaining ingredients, stirring well after each addition. Cook and continue stirring until it begins to thicken and become quite smooth. Let it cool completely before pouring into a refrigerator container. Cap tightly.

Bob Evans Cookie Dough Cobbler

Cookie Dough Cobbler

Graham Cracker Crust:

8 graham crackers crushed

4 tablespoons. Butter

2 tablespoons. Brown Sugar

.

Crush and mix all together and press into buttered brownie pan (9-1/2 x 6-1/2" x 1-1/2 deep. (I used the disposable foil ones).

Top Layer:

1/2 Original Toll House cookie dough

1/2 cup large chunk chocolate chips

1/2 cup walnuts nuts

Spread this dough on top of the graham cracker crust and bake 10 minutes at 350 degrees then broil top is light brown. This should be doughy and gooey

Serve warm with ice cream or whipped cream.

6 - 8 servings

Bob Evans Stuffed Caramel Banana Pecan Cream Pancakes

2 cups prepared vanilla pudding
2 cups cream cheese, room temperature
prepared pancake batter for 2 pancakes
2 tablespoons honey roasted pecans
1 banana sliced into 1/2-inch thick slices
Caramel sauce
1 tablespoon powdered sugar whipped topping

Make Vanilla Cream Cheese mixture:

Mix vanilla pudding with cream cheese until well blended and creamy (no lumps). Cover and refrigerate immediately. This mixture will store (covered) in the refrigerator up to 5 days.

Prepare pancake batter and preheat griddle. Ladle batter onto hot griddle and sprinkle evenly with pecans and banana slices. When they bubble and edges are dry, flip to cook second side.

When done, place pancake on plate, top with 4 tablespoons Vanilla Cream Cheese mixture and top with second pancake. Ladle with caramel sauce and sprinkle with confectioners' sugar. Garnish with whipped topping.

Serves 1

Bob Evans Peanut Butter Pie

1 5 oz. pkg. Jell-O Instant Vanilla Pudding

2 cups cold skim milk (you could use any milk you like)

1/2 cup whipping cream, whipped

1-1/4 cup creamy peanut butter

1 pre-baked pie shell of your choice (use a ready made, refrigerated crust, or you can bake your own), lightly browned

1 – 8 Ounce container of Cool Whip (or store brand equivalent)

Garnish: chocolate syrup & crushed peanuts

Whisk together pudding mix and cold milk in bowl until creamy. Add 1/2 cup whipped whipping cream, peanut butter. Whisk until completely blended. Pour into baked pie shell, cover with generous layer of Cool Whip whipped topping. Put in freezer for 1 hour until set. Remove from freezer, drizzle with your favorite chocolate syrup & crushed peanuts. Cover, chill 2 hours, serve.

Bob Evan's Sausage Gravy

1 pound Bob Evans Farms Original Recipe Bulk Sausage

1/4 cup all-purpose flour

2 cups milk

salt & pepper to taste

8 prepared biscuits

Crumble sausage into a large skillet. Cook over medium heat until browned, stirring occasionally. Stir in flour until dissolved. Gradually stir in milk. Cook until thick and bubbly. Season with salt & pepper.

Serve over hot biscuits.

Boboli Pizza Crust

1 pkg Dry Yeast
1/4 cup Water
2 1/4 cups Warm water
6 Tbsp Olive oil, + extra for pans
6 cups Flour
1 tsp Salt

Dissolve yeast in warm water (105F is perfect). Let it sit for two minutes. Add the rest of the ingredients and mix well. Turn out onto board and knead for ten minutes. Place back in bowl covered with a damp towel and let rise 30 to 40 minutes. Divide dough into 3 parts and place in 3 olive-oiled pie pans. Dimple dough with fingers. Place on top the following mixture: Coarse sea (or Kosher) salt, fresh ground pepper, chopped rosemary and thyme. If herbs are dried, soak them in water for 10 minutes and then pat dry on paper towels. Let rise 50 to 60 minutes. Bake at 350 degrees F for 25 minutes. May dip in olive oil.

Bang Bang Shrimp - Bonefish Grill

1/2 cup mayonnaise
1/4 cup Thai Sweet Chili Sauce
a few drops of Sriracha Hot Chili Sauce

Mix the above to make the sauce.

1 pound of shelled and deveined shrimp
Dry cornstarch to coat the shrimp in

Deep fat fry the shrimp until lightly brown.
Drain on paper towel, put in a bowl and coat with the sauce.
Serve in a lettuce lined bowl, top with chopped scallions. Enjoy!!!!

Bonefish Bang Bang Shrimp

"This is the closest any recipe has come to the actual Bang Bang Shrimp, I give it 5 stars. Enjoy"

1 lb Medium Shrimp, peeled and deveined
1 Cup Milk
1 Cup Panko Bread Crumbs
1/2 Cup Corn Starch
shredded cabbage (optional)
scallions (optional)
1 TBSP or to Taste Dinni's Select Spicy Shrimp Sauce

Soak shrimp in bowl with milk.

In a bowl put panko bread crumbs and another bowl put corn starch.

Dredge the shrimp in the corn starch, then again in the milk and finally in the panko bread crumbs & set aside.

Heat a large skillet to 300 degrees F. Drop shrimp in and fry until golden brown. Remove from oil. Drain fried shrimp on paper towels.

In a large bowl combine fried shrimp with sauce until evenly coated. Pile on a bed of shredded cabbage and garnish with scallions.

Saucy Shrimp Appetizer From Bonefish Grill

1 ounce butter
5 ounces (50/60 ct.) shrimp, peeled and deveined
4 kalamata olives
2 ounces sun-dried tomatoes
1/4 of the Bonefish Grill lime-tomato-garlic sauce (see note)
2 ounces feta cheese, crumbled
Chopped parsley for garnish

Add butter to saute pan, tilting pan to coat. Pour excess butter out.
Saute shrimp, olives and sun-dried tomatoes until shrimp turn opaque.
Add one-fourth of the lime tomato garlic sauce (see note). Toss the sauce with shrimp and vegetables and remove the pan from the heat. Pour all ingredients onto an appetizer plate. Top with crumbled feta and a pinch of parsley.

Note;

How to make lime-tomato-garlic sauce:

Place in a saucepan;

1/2 cup roughly chopped sun-dried tomatoes

1/2 cup roughly chopped fresh tomatoes

1/4 cup lemon juice

juice from 2 limes

1/4 cup chopped garlic

1/2 cup white wine

5 tablespoons granulated sugar

Stir and let cook until reduced in volume by half.

Add 1 cup heavy cream, 2 teaspoons salt and 1 teaspoon white pepper. Stir and let simmer until the mixture thickens.

On medium to low heat, slowly add 2 tablespoons butter (cut into small pieces) until melted.

Remove pan from heat when all of the butter is incorporated .

Makes enough for 4 servings.

BORDEN CRACKER JACK

4 quarts popped popcorn (or 2 bags microwave popcorn)

1 cup Spanish peanuts

4 tablespoons butter

1 cup brown sugar

1/2 cup light corn syrup

2 tablespoons molasses

1/4 teaspoon salt

Preheat the oven to 250 degrees. Combine the popcorn and peanuts in a metal bowl, and place in the preheated oven. Mix all the remaining ingredients in a

saucepan stirring over medium heat. Bring the mixture to a boil and cook for 20 to

25 minutes or until you notice the mixture turning a slightly darker brown.

Remove the popcorn and peanuts from the oven, and working quickly pour the caramel mixture in a fine stream over them. Then place back in the oven for 15

minutes. Mix well every 5 minutes, so that all of the popcorn is coated.

Cool and

store in a covered container to preserve freshness.

Makes 4 quarts.

Borden's Sweetened Condensed Milk

3/4 Cup sugar

1/2 Cup water

1 Cup plus 2 Tbls. powdered milk

Combine all ingredients. Heat to boiling.

Cook until thick, this will take 15 to 20 minutes. This equals one can.

Boston Market Chicken

1/4 cup canola oil

1 Tbl. honey

1 Tbl. lime juice

1/4 tsp. paprika

4 chicken breast halves, washed and patted dry

Preheat oven to 400 degrees. In a small bowl, combine canola oil, honey, lime juice, and paprika. Place chicken, skin side up, in a 7X11 inch baking dish. Apply mixture to chicken pieces in a single layer. Bake in oven for 35–40 minutes, basting every 8–10 minutes, until well browned and juices run clear when you cut into the thickest part of the chicken. Remove from oven. Cover with foil for 15 minutes.

This softens the chicken and keeps it hot until served. Serves four.

Boston Market Cranberry Sauce

1 Pound Can jellied cranberry sauce

10 Ounce Jar Smuckers Simply Fruit Orange Marmalade

1/4 Teaspoon Ground ginger

2 Cup Fresh cranberries; each sliced into 2 or 3 pcs

1/3 cup Walnuts, chopped fine

In 2-quart saucepan, over medium to low heat, use rubber bowl scraper to stir together jellied sauce, marmalade and ginger until melted, about 6–8 minutes. Add the sliced cranberries, keeping sauce on low. Stir often.

Continue cooking and stirring often until cranberries are no longer white and taste tender to the bite (not soft, but not too crisp). Stir in walnuts.

When cooled to lukewarm, refrigerate, covered and use with a week to 10 days. Should freeze well to be used within 4 months.

Boston Market Creamed Spinach

10 3/4 can cream of celery soup

1 tbs. flour

1/4 cup butter or margarine or canola oil

1/2 tsp. garlic salt or to taste

Salt to taste

Pepper to taste

20 oz. frozen chopped spinach, cooked according to package directions, well drained OR

2 pounds fresh spinach, cleaned, stems removed, chopped, cooked and drained

1 tblsp dry onion, chopped, OR

1 small onion, peeled, ends removed, diced

In a large saucepan over medium heat, whisk together celery soup, flour, butter or margarine or canola oil, garlic salt, salt and pepper until smooth and piping hot. Add cooked and drained spinach, dry chopped onion or diced onion. Serve.

Boston Market Dill Potato Wedges

7 or 8 new red potatoes

2 cloves garlic, minced fine

1/4 pound butter

1/2 tsp. salt

1/2 tsp. black pepper

1/2 tsp. celery salt

2 tsp. dried dill weed

Wash potatoes well and boil until barely soft. Drain, and cut potatoes in wedges. Melt 1 stick of butter, in large frying pan (use only real butter) and saute garlic for about one minute. Add potatoes and the rest of the seasonings. Pan-fry the potatoes until they are lightly brown.

Boston Market Macaroni and Cheese

Notes:

This was one of our firsts! We hope you enjoy this one.

Ingredients:

6 oz. dry macaroni
1/2 stick butter
1/4 C. flour
1/4 tsp. dry mustard
1 tsp. salt
dash of pepper
2 C. Milk
1 T. minced onion
1 C. or 1/4 lb. American Processed cheese

Preparation:

Cook pasta according to instructions, drain and set aside. To make cheese sauce, melt butter in a saucepan add onion flour. Allow this to thicken, and when thickened slowly add the milk. When all milk is added, you may add the cheese. For this Velveeta, is really the best, but you can use another brand. Add salt, pepper, and dry mustard. When sauce has thickened, add pasta. Lightly butter a casserole dish, and add pasta mixture to casserole dish. Bake at 400 degrees for 20 minutes.

Boston Market® Garlic Dill New Potatoes

Technically speaking, "new potatoes" can be any young potato. Boston Market, however, uses red potatoes for this particular dish, and they're actually not all that young. So, for this recipe you just need some common, medium-size red potatoes. After cutting the potatoes into bite-size slices, you simply steam them on a steamer rack or basket in a large, covered saucepan over boiling water. When the potatoes are done, you simply toss them with a delicious mix of melted butter, fresh dill and garlic, and you've got a quick clone that could stand up to any taste test.

8 medium red potatoes

3 tablespoons butter, melted

1 tablespoon chopped fresh dill

2 teaspoons minced garlic (about 2 cloves)

1/4 teaspoon salt

1. Cut the potatoes in half, cut the halves in half, then cut the quarters in half, so that you have eight wedges from each potato. Steam the sliced potatoes on a steamer rack over boiling water in a large, covered saucepan for 10 minutes, or until the tip of a knife encounters just a little resistance when stuck into the potatoes. The potatoes will cook a bit more after they come off the heat, so you want to be sure not to overcook them.
2. Combine the melted butter, dill, garlic, and salt in a small bowl.
3. When the potatoes are cooked, dump them into a medium bowl. Pour the garlic butter over the potatoes, then gently toss the potatoes until they are well-coated. Be careful not to toss the potatoes too much or they may start to fall apart, and you don't want mashed potatoes

Boston Market Meatloaf

1 cup tomato sauce
1 1/2 tablespoons Kraft original barbecue sauce
1 tablespoon granulated sugar
1 1/2 pounds ground sirloin (10% fat)
6 tablespoons all-purpose flour
3/4 teaspoon salt
1/2 teaspoon onion powder
1/3 teaspoon ground black pepper
dash garlic powder

1. Preheat oven to 400 degrees.
 2. Combine the tomato sauce, barbecue sauce and sugar in a small saucepan over medium heat. Heat the mixture until it begins to bubble, stirring often, then remove it from the heat.
 3. In a large bowl, add all but 2 tablespoons of the tomato sauce to the meat. Use a large wooden spoon or your hands to work the sauce into the meat until it is very well combined.
 4. Combine the remaining ingredients with the ground sirloin-- flour, salt, onion powder and ground pepper. Use the wooden spoon or your hands to work the spices and flour into the meat.
 5. Load the meat into a loaf pan (preferably a meatloaf pan with two sections which allows the fat to drain, but if you don't have one of those a regular loaf pan will work). Wrap foil over the pan and place it into the oven for 30 minutes.
 6. After 30 minutes, take the meatloaf from the oven, remove the foil and, if you aren't using a meatloaf pan, drain the fat.
 7. Using a knife, slice the meatloaf all the way through into 8 slices while it is still in the pan. This will help to cook the center of the meatloaf. Pour the remaining 2 tablespoons of sauce over the top of the meatloaf, in a stream down the center. Don't spread the sauce.
 8. Place the meatloaf back into the oven, uncovered, for 25-30 minutes or until it is done. Remove and allow it to cool for a few minutes before serving.
- Serves 4.

Boston Market Stuffing

10 Ounce Can sliced carrots; undrained
4 Ounce Can sliced mushrooms; undrained
14 Ounce Can chicken broth
2 ribs celery; cut 4–5 pieces
1 Tbl. Rubbed sage
12 Tbl. Poultry seasoning
1 Tbl. Chicken bouillon powder
3 Tbl. Bottled liquid margarine or melted butter or margarine
3 English muffins; cut into 1/2" cubes with crumbs
8 Ounce Bag unseasoned croutons
1 Tablespoon Dry parsley; minced
2 Tablespoon Dry minced onion

When you open the can of carrots, run the blade of a paring knife through them right in the can so that you've reduced them to tiny bits without mashing them. Empty it then into a Dutch oven. Add the mushrooms; set aside. Empty the can of broth into the blender and add the celery along with the sage, poultry seasoning, bouillon powder and margarine. Blend a few seconds on high speed, only until celery is finely minced.

Meanwhile, add the English muffin cubes, (crumbs too), croutons, parsley and onion to the Dutch oven. Pour blender mixture over and stir to combine with rubber bowl scraper until completely moist.

Cover with a lid and bake at 350* about 45 minutes to an hour or until piping hot.

Refrigerate leftovers to use within a week. Freeze to use within 4 months.

Boston Market®
Sweet Potato Casserole

if you're planning to use this for entertaining, you can make everything but the streusel a day ahead so you won't be stressed at crunch time. Just cover the filled baking dish and pop it in the fridge. Take it out a few hours before you plan to bake it so the casserole can come close to room temperature, then you simply make your streusel and pop the whole thing in the oven.

6 cups mashed sweet potatoes (5 to 6 potatoes-see step #1)

3/4 cup dark brown sugar

1/2 cup heavy cream

1/4 cup melted butter

1/4 teaspoon cinnamon

1/4 teaspoon salt

2 cups mini marshmallows

Oatmeal Streusel

1/4 cup rolled oats

2 tablespoons dark brown sugar

1 tablespoon all-purpose flour

1/8 teaspoon ground cinnamon

2 tablespoons cold butter

1. Rub a little vegetable oil on the skin of each sweet potato and bake them in a preheated 400 degree oven for 60 to 70 minutes or until they are tender. When the potatoes are cool enough to handle, scrape out the insides and use an electric mixer on high speed to beat the potatoes until they are mashed and smooth. Measure exactly 6 cups of the mashed sweet potato into a large bowl.

2. Add 3/4 cup brown sugar, heavy cream, melted butter, 1/4 teaspoon cinnamon, and salt into the sweet potatoes and mix well with the beater until all the ingredients are incorporated. Pour this mixture into an 8x8-inch baking dish.

3. Preheat oven to 350 degrees.

4. Make the oatmeal streusel by grinding the rolled oats to a fine flour using a food processor. A blender will also work.

5. Combine the oat flour with 2 tablespoons brown sugar, all-purpose flour, and 1/8 teaspoon cinnamon in a small bowl. Cut the cold butter into the dry mixture using a pastry knife or a fork. You should have a crumbly mixture with pea-size bits. Sprinkle this oatmeal streusel over the sweet potato mixture and pop it into the oven for 70 to 80 minutes or until the top begins to brown slightly.

6. When you remove the casserole from the oven immediately spread the marshmallows over the top. Let this sit for about 10 minutes. The heat from the casserole will melt the marshmallows, and then it's ready to serve. (<http://www.topsecretrecipes.com>)

Makes 6 to 8 servings.

Bourbon Street Grill Bourbon Chicken

A Cajun favorite hailing from Bourbon Street in New Orleans, Louisiana. Note: If you double the recipe, make sure that the chicken is still in a single layer. Laissez les bons temps rouler! Makes 4 servings.

- 4 chicken breasts
- 1 teaspoon ground ginger
- 1/4 pound soy sauce
- 2 tablespoons dried minced onion
- 1/2 cup packed brown sugar
- 1/4 cup and 2 tablespoons bourbon
- 1/2 teaspoon garlic powder

Directions

1 Place chicken breasts in a 9x13 inch baking dish. In a small bowl combine the ginger, soy sauce, onion flakes, sugar, bourbon and garlic powder. Mix together and pour mixture over chicken. Cover dish and place in refrigerator. Marinate overnight.

2 Preheat oven to 325 degrees F (165 degrees C).

3 Remove dish from refrigerator and remove cover. Bake in the preheated oven, basting frequently, for 1 1/2 hours or until chicken is well browned and juices run clear.

Brennan's Oatmeal Custard

Ingredients:

5 Eggs, beaten

1 1/2 C. Milk

3/4 C. Whipping Cream

1 C. (plus 2 Tbsp.) Brown Sugar

1 tsp. Ground Cinnamon

2 1/2 C. Cooked Oatmeal, cooled

1/2 tsp. Vanilla Extract

1 C. Mixed fresh raspberries & Black Berries (plus extra for garnish)

Whipped Cream for Garnish

Preparation:

Mix eggs, milk & cream. Strain to fully incorporate egg into mixture, discard any residue. Combine egg mixture with brown sugar, cinnamon, oatmeal, vanilla & berries. Stir lightly until mixed. Butter 8 ramekins that hold at least 1 cup each, or spray with nonstick cooking spray. Preheat oven to 350 degrees. Fill ramekins to within 1/4 inch from the top. Set in baking pan and fill pan with water to within 3/4 inch of top of ramekins. Bake, covered, 1 hour. Remove water from bath. Serve warm, garnished with berries & a dollop of whipped cream.

The Original Brooklyn Egg-Cream

- **Take a tall, chilled, straight-sided, 8oz. glass**
- **Spoon 1 inch of U-bet Chocolate syrup into glass**
- **Add 1 inch whole milk**
- **Tilt the glass and spray seltzer (from a pressurized cylinder only) off a spoon, to make a big chocolate head**
- **Stir, Drink, Enjoy**

Brown Derby's Original Cobb Salad

1/2 head of lettuce
1/2 bunch watercress
1 small bunch chicory
1/2 head romaine
2 medium tomatoes, peeled
2 breasts of boiled roasting chicken
6 strips crisp bacon
1 avocado
3 hard cooked eggs
2 tablespoons chopped chives
1/2 cup crumbled imported Roquefort cheese

1 cup Brown Derby Old-Fashioned French Dressing (See recipe, below)

Cut finely lettuce, watercress, chicory and romaine and arrange in salad bowl. Cut tomatoes in half, remove seeds, dice finely, and arrange over top of chopped greens. Dice breasts of chicken and arrange over top of chopped greens. Chop bacon finely and sprinkle over the salad. Cut avocado in small pieces and arrange around the edge of the salad. Decorate the salad by sprinkling over the top the chopped eggs, chopped chives, and grated cheese. Just before serving mix the salad thoroughly with French Dressing.

Yield: Serves 4 to 6

Brown Derby Old-Fashioned French Dressing

1 cup water
1 cup red wine vinegar
1 teaspoon sugar
Juice of 1/2 lemon
2 1/2 teaspoons salt
1 teaspoon ground black pepper
1 teaspoon Worcestershire sauce
1 teaspoon English mustard
1 clove garlic, chopped
1 cup olive oil
3 cups salad (vegetable) oil

Blend together all ingredients except oils. Then add olive and salad oils and mix well again. Chill. Shake before serving. Makes about 1 1/2 quarts.

This dressing keeps well in the refrigerator. Can be made and stored in a 2-quart Mason jar.

Buffett's Cheeseburger in Paradise

Recipe courtesy Jimmy Buffett's Margaretville Restaurant, 2000

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

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. In a mixing bowl, combine the kosher salt, pepper, garlic salt, onion salt and celery salt. Mix well. 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. Place 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 toothpick. Place pickle next to the burger. Place fries on the plate.

Yield: 4 servings

Bulls eye BBQ Sauce Clone

1 cup water
3/4 cup light corn syrup
1/2 cup tomato paste
2/3 cup vinegar
1/3 cup dark brown sugar
3 tablespoons molasses
1 1/4 teaspoons liquid smoke
1 teaspoon salt
1/4 teaspoon onion powder
1/4 teaspoon ground black pepper
1/4 teaspoon ground mustard
1/8 teaspoon paprika
1/8 teaspoon garlic powder
dash cayenne pepper

1. Combine all ingredients in a medium saucepan over high heat and whisk until smooth.
2. Bring mixture to a boil, then reduce heat and simmer uncovered for 45 minutes or until thick.
3. Cool, then store in a covered container in the refrigerator overnight.

(<http://www.topsecretrecipes.com>)

Makes 1 1/2 cups.

Burger King - Big King

Spread

1/4 cup mayonnaise
2 teaspoons French dressing
2 teaspoons sweet pickle relish
1 teaspoon white vinegar
1/2 teaspoon sugar
1/8 teaspoon lemon juice
1/8 teaspoon paprika
4 sesame seed hamburger buns
1 1/2 pounds ground beef
dash salt
dash pepper
8 slices American cheese
1 1/3 cups chopped lettuce
1-2 slices white onion, separated
8 dill pickle slices

1. Prepare the spread by combining the ingredients in a small bowl. Set this aside until you are ready to use it.
 2. Preheat your barbecue or indoor grill to high heat.
 3. Divide the ground beef into 8 even portions (3 ounces each). Roll each portion into a ball, then press each ball flat to form a patty about the same diameter as the bun.
 4. Grill the beef patties for 2-3 minutes per side, or until done. Lightly salt and pepper each side of the patties.
 5. As the meat cooks, brown the faces of the buns in a hot skillet, toaster oven or face-down on the grill. Watch the buns closely so that they do not burn.
 6. Build each burger by first spreading a tablespoon of the spread on the face of the top bun. Arrange about 1/3 cup of lettuce evenly over the spread.
 7. On the bottom bun stack a patty, then a slice of American cheese, another patty, and another slice of cheese.
 8. On the top slice of cheese arrange 2-3 separated onion slices (rings), then 2 pickle slices.
 9. Turn the top part of the burger over onto the bottom and serve. You may also want to zap the sandwiches in the microwave, individually, for 15-20 seconds each.
- Serves 4.

Burger King - BK Broiler

Marinade

3/4 cup water
2 teaspoons ketchup
1 teaspoon salt
1/8 teaspoon liquid smoke
1/8 teaspoon pepper
1/8 teaspoon oregano
dash onion powder
dash parsley

2 chicken breast fillets
4 sesame seed hamburger buns
1 1/3 cups chopped lettuce
1/4 cup mayonnaise
8 tomato slices

1. Make the marinade by combining the ingredients in a medium bowl.
2. Prepare the chicken by cutting each breast in half. Fold a piece of plastic wrap around each piece of chicken and pound the meat with a tenderizing mallet until it is about 1/4-inch thick and about the same diameter as the hamburger buns. Place the chicken into the marinade, cover it, and chill for at least four hours. Overnight is even better.
3. Preheat your barbecue or indoor grill to high heat. Grill the chicken for 3 to 4 minutes per side or until done.
4. Toast the faces of the hamburger buns in a pan or griddle, in a toaster over, or facedown on the grill. Watch the buns closely to be certain that the faces turn only light brown and do not burn.
5. Build each sandwich from the top down by first spreading about a tablespoon of the mayonnaise on the toasted face of a top bun.
6. Spread about 1/3 cup of chopped lettuce over the mayonnaise.
7. Arrange two tomato slices on the lettuce.
8. Place a chicken breast on the toasted face of the bottom bun.
9. Flip the top part of the sandwich over onto the bottom and scarf out.

Serves 4.

Burger King's Hershey Sundae Pie

Chocolate crust (store bought or Hershey crumb recipe)

layer 1:

8 Ounce cream cheese

3/4 c. powder sugar

8 Ounces cool whip

1 Teaspoon vanilla

Whip cheese till softened, add powdered sugar blend well, add remaining ingredients, blending well, place in crust

layer 2:

1 lg. box chocolate pudding milk

Milk

cool whip

chocolate curls

Make pudding as directed minus 1/2 c. milk.

Add to pie. Top with more cool whip and chocolate curls.

BURGER KING WHOPPER

1 sesame seed hamburger bun
1 100% pure ground beef patty

Dash of salt

3 dill pickle slices

1 teaspoon catsup

1 onion sliced into rings

2 tomato slices

1/4 cup chopped lettuce

1 tablespoon mayonnaise

1. Make sure your barbecue grill is hot before cooking.

2. Toast both halves of the bun face down in a hot skillet. Set aside.

3. Lightly salt the hamburger patty and cook on the barbecue grill for 2 to 3 minutes

per side

Build the burger in the following stacking order from the bottom up: bottom bun,

hamburger patty, pickles, catsup, onion slices, tomatoes, lettuce, mayonnaise and

top bun. Makes 1 whopper.

Cafe Soleil's Rosemary Pizza Dough

1 cup water
1 7gram packet active dry yeast
1 1/2 cups all purpose flour
1 1/2 cups cake flour
1 tsp. salt
extra virgin olive oil
1 tbsp minced fresh rosemary
1/2 cup cornmeal

Dissolve yeast in 1/4 cup lukewarm water in a large bowl. Set aside until yeast begins to activate (it will foam a little), about 10 minutes. Combine flours and salt in a small bowl. Add 1 cup flour mixture to yeast and stir well with a wooden spoon or your hands. Mix in 1/2 cup water, then add another cup flour and continue to stir. Add remaining 1 cup flour, then gradually stir in about 1/4 cup water, rosemary and mix well. The dough should be fairly soft, but not too wet.

Turn out dough on a lightly floured work surface and knead with the heels of your palms until it has a smooth, uniform texture, about 10-12 minutes. Divide dough into 2 even balls. Coat the insides of 2 medium bowls with 1/2 tsp. olive oil in each. Place dough in bowls, cover bowls with damp cloths or plastic wrap, and set aside to rise until doubled in bulk, about 2 1/2 - 3 hours.

Place pizza stone in oven and preheat at highest setting other than broil. Sprinkle a baker's peel or inverted baking sheet with cornmeal. Punch down dough from 1 bowl, make a ball, and flatten it on the pan. Taking care not to overwork the dough, stretch it into a thin 12" circle with a slightly raised edge. Add your desired topping. Bake until crust is golden brown and crisp, about 12-15 minutes. Enjoy!

Cafe Soleil's Kahlua Chocolate Cheesecake

Cheesecake Crust

1cup chocolate cookie crumbs

1/8 cup butter

Cheesecake Batter

2 pounds cream cheese, softened to room temp.

2 cups sour cream

1 1/2 cups sugar

4 eggs

2 teaspoons vanilla extract

1/4 cup Kahlua liquor

2 cups chocolate chips

For crust mix cookie crumbs and butter together and cover the bottom of a 9 or 10 inch spring form pan. Bake in a 350 degree oven about 10-12 minutes. Remove from oven and wrap a piece of aluminum foil around outside and underneath the pan to prevent water bath from leaking into cheesecake when baking. Let crust cool as you make batter.

For batter: put cream cheese and sour cream in a food processor and blend until smooth and lump free. Add eggs one at a time mixing thoroughly after each addition. Add sugar, vanilla and Kahlua, mix well. add melted chocolate chips and blend completely.

Carefully pour batter into pan. Lower oven temperature to 325.

Place cake pan into a larger baking dish and fill up to 3/4 the sides of the spring form pan with water. Bake for about 1 hour to an hour and 15 minutes.

Cajun Cafe's Bourbon Chicken

1 Pound Chicken leg or thigh meat

Cut in bite size chunks

4 oz Soy sauce

1/2 cup Brown sugar

1/2 tsp. Garlic powder

1 tsp. Powdered ginger

2 tbs. Dried minced onion

1/2 cup Jim Beam Bourbon Whiskey

2 tbs. White wine

Mix all the marinade ingredients and pour over chicken pieces in a bowl.

Cover and refrigerate (stirring often) for several hours (best overnight).

Bake chicken at 350 for one hour in a single layer, basting every

10 minutes. Remove chicken. Scrape pan juices with all the brown bits into a frying pan.

Heat, and add 2 Tbs. white wine. Stir and add chicken.

Cook for 1 minute and serve.

California Pizza Kitchen BBQ Chicken Pizza

Cornmeal, semolina or flour for handling

½ c Bulls-eye original barbecue sauce

2 tbsp shredded smoked Gouda cheese

1 c shredded mozzarella cheese

Commercial pizza dough or dough mix

½ small red onion, sliced into ½ inch pieces

2 tbsp chopped fresh cilantro

1 boneless, skinless chicken breast half

1 tbsp olive oil

1. Cook chicken in large frying pan over medium heat for 5-6 minutes. Be careful not to overcook. Set aside in refrigerator.

2. Once chicken is chilled, coat with barbeque sauce and set aside.

3. Follow instructions on the commercial pizza dough mix to prepare enough dough for a 10-inch crust. Form pizza dough into a ball and roll out over a floured surface until 10 inches wide, round and flat.

4. Put pizza crust onto a baking sheet and spread remaining barbeque sauce evenly over crust.

5. Sprinkle ½ c of mozzarella and the Gouda cheese over sauce.

6. Add barbeque chicken, red onion, and cover with remaining ½ c of mozzarella. Add cilantro on top of the mozzarella.

7. Bake for 10 minutes or until crust is crisp and golden.

Serves 6-8

California Pizza Kitchen BBQ Chicken Salad

Fried Tortilla Strips:

Vegetable oil for deep-frying

12 corn tortillas, cut into 1/4-inch-wide strips (about 6 cups)

Garden Herb Ranch Dressing:

1/2 teaspoon dry mustard

1/4 teaspoon cold water

2 3/4 cups mayonnaise

1 cup buttermilk

7 tablespoons sour cream

2 1/2 tablespoons apple cider vinegar

1-1/2 tablespoons thinly sliced scallions (greens and whites)

2 teaspoons minced garlic

2 teaspoons minced fresh Italian parsley

1-1/2 teaspoons Worcestershire sauce

1 teaspoons minced fresh dill

1/2 teaspoon minced fresh oregano (or 1/4 teaspoon dried)

1/2 teaspoon freshly ground black pepper

1/4 teaspoon minced fresh basil

Grilled Garlic BBQ Chicken:

1 1/3 tablespoons olive oil

1 1/3 tablespoons minced garlic

2 teaspoons soy sauce

2 teaspoons salt

Four 5-ounce boneless, skinless chicken breasts

1/4 cup good quality bottled sweet-and-spicy barbecue sauce

For the Salad:

1/2 head iceberg lettuce, cored, rinsed, dried, and cut into 1/8-inch-wide strips

1/2 head romaine lettuce leaves, separated and trimmed, rinsed, dried, and cut into 1/8-inch-wide strips

12 large fresh basil leaves cut into 1/8-inch-wide strips

1 pound jicama, cut into 1/4 x 1/4 x 3/4-inch strips

2 cups shredded Monterey Jack cheese

1 cup canned black beans, rinsed and drained

1 cup canned sweet white corn kernels, drained

3 tablespoons chopped fresh cilantro

2 pounds ripe fresh tomatoes, cut into 1/2-inch dice

1/2 cup good quality bottled sweet-and-spicy barbecue sauce

1/4 cup thinly sliced scallion greens

To Make the Fried Tortilla Strips:

1. In a deep, heavy frying pan, heat several inches of vegetable oil to a temperature of 375 degrees F. Working in batches if necessary to prevent overcrowding, carefully add the tortilla strips to the hot oil, submerging them with a metal skimmer or slotted spoon. Fry the tortilla strips until

evenly golden, 1 to 2 minutes. Carefully lift them out with the skimmer or slotted spoon and transfer them to paper towels to drain and cool. Set aside, uncovered.

To Make the Garden Herb Ranch Dressing:

2. In a mixing bowl, use a fork to stir together the mustard and cold water, forming a paste. Set aside for 10 minutes. Add the remaining dressing ingredients to the bowl and, using a handheld electric mixer at low speed or a whisk, blend together just until smooth, taking care not to incorporate too much air into the dressing. Cover with plastic wrap and refrigerate.

To Make the Grilled Garlic and BBQ Chicken:

3. Preheat a stovetop grill or the broiler. In a mixing bowl, stir together the olive oil, garlic, soy sauce, and salt. Turn the chicken breasts in this marinade and leave to marinate at room temperature for about 15 minutes. Grill or broil the chicken breasts until cooked through, 5 to 6 minutes per side. Chill thoroughly in the refrigerator. Cut the chicken breasts into 3/4-inch cubes and, in a bowl, toss with the barbecue sauce to coat well. Cover with plastic wrap and refrigerate.

To Make the Salad:

4. In a large mixing bowl, toss together the lettuces, basil, jicama, Monterey Jack cheese, beans, corn, cilantro, dressing, and half of the Fried Tortilla Strips. Transfer the salads to chilled serving plates. Surround each salad with diced tomatoes and the remaining Fried Tortilla Strips. Top each salad with chunks of Grilled Garlic BBQ Chicken and drizzle the chicken with the barbecue sauce. Garnish with the scallion.

Cal. Pizza Kitchen Chicken Tequila Fettuccine

Ingredients:

1 pound dry spinach fettuccine (or 2 pounds fresh)
1/2 C. chopped fresh cilantro (2 tablespoons reserved for garnish/finish)
2 Tbsp. minced fresh garlic
2 Tbsp. minced jalapeno pepper (seeds and veins may be eliminated if milder flavor is desired)
3 Tbsp. unsalted butter (reserve tablespoon per sauté)
1/2 C. chicken stock (preferably homemade)
2 Tbsp. gold tequila
2 Tbsp. freshly squeezed lime juice
3 Tbsp. soy sauce
1 1/4 pounds chicken breast, diced 3/4 inch
1/4 medium red onion, thinly sliced
1/2 medium red bell pepper, thinly sliced
1/2 medium yellow bell pepper, thinly sliced
1/2 medium green bell pepper, thinly sliced
1 1/2 cups heavy cream

Preparation:

1. Prepare rapidly boiling, salted water to cook pasta; cook until al dente, 8 to 10 minutes for dry pasta, approximately 3 minutes for fresh. Pasta may be cooked slightly ahead of time, rinsed and oiled and then "flashed" (reheated) in boiling water or cooked to coincide with the finishing of the sauce/topping.
2. Cook 1/3 cup cilantro, garlic and jalapeno in 2 tablespoons butter over medium heat for 4 to 5 minutes. Add stock, tequila and lime juice. Bring the mixture to a boil and cook until reduced to a paste like consistency; set aside.
3. Pour soy sauce over diced chicken; set aside for 5 minutes. Meanwhile cook onion and peppers, stirring occasionally, with remaining butter over medium heat. When the vegetables have wilted (become limp), add chicken and soy sauce; toss and add reserved tequila/lime paste and cream.
4. Bring the sauce to a boil; boil gently until chicken is cooked through and sauce is thick (about 3 minutes).
When sauce is done, toss with well-drained spinach fettuccine and reserved cilantro.
5. Serve family style or transfer to serving dishes, evenly distributing chicken and vegetables.

California Pizza Kitchen
Dakota Smashed Pea & Barley Soup

2 cups split peas
6 cups water
2 14.5-ounce cans chicken broth (4 cups)
1/3 cup minced onion
1 large clove garlic, minced
2 teaspoons lemon juice
1 teaspoon salt
1 teaspoon granulated sugar
1/4 teaspoon dried parsley
1/4 teaspoon white pepper
dash dried thyme
1/2 cup barley
6 cups water
2 medium carrots, diced (about 1 cup)
1/2 stalk celery, diced (1/4 cup)

Garnish

chopped green onion

1. Rinse and drain the split peas, then add them to a large pot with 6 cups of water, chicken broth, onion, garlic, lemon juice, salt, sugar, parsley, pepper, and thyme. Bring to a boil, then reduce heat and simmer for 75 minutes or until the peas are soft.
 2. While the peas are cooking, combine the barley with 6 cups of water in a saucepan. Bring to a boil, then reduce heat and simmer for 75 minutes or until the barley is soft and most of the water has been absorbed.
 3. When the split pea mixture has become a thick soup, use a handheld blender to puree the peas until the mixture is smooth. You may also use a standard blender or food processor for this step, pureeing the soup in batches. Alternately, if you like, you may skip this step, keeping the soup rather chunky. It's still good this way, just not as smooth as the real thing.
 4. Drain the barley mixture in a sieve or colander and add it to the split pea mixture. Add the carrots and celery and continue to simmer the soup for 15 to 30 minutes or until the carrots are tender. Stir occasionally. Turn off the heat, cover the soup, and let it sit for 10 to 15 minutes before serving. Garnish each serving with a little chopped green onion.
- Makes 8 servings.

CA Pizza Kitchen Sedona White Corn Tortilla Soup -

3 tablespoons Olive Oil
1 1/2 seven-inch Corn Tortillas -- cut into 1" squares
1 1/2 Tbsp. minced fresh Garlic
2 Tbsp. minced White Onion
1 1/2 tsp minced Jalapeno Pepper
1 lb. White Corn kernels
1 1/2 lbs. chopped -- ripe red Tomatoes
1/3 cup Tomato Paste
2 1/2 tsp. ground Cumin
1 Tbsp. Kosher salt
1/8 tsp. ground White Pepper
1/2 tsp. Chili Powder
1 1/2 cup Water
1 quart chicken stock
24 blue corn tortilla chips (optional garnish)
2 cup shredded cheddar cheese (optional garnish)
1/2 cup chopped fresh cilantro (optional garnish)

*Over medium-high heat, fry tortilla squares in olive oil until they begin to crisp and turn a golden yellow. Add garlic, onion and jalapeno; cook 1 to 2 minutes, until onion becomes translucent. Add half the corn along with all other ingredients(except garnishes), reserving other half of corn to be added at the end. Bring the soup to a low, even boil. Boil for 5 minutes. Remove soup from heat. Use a hand-held propeller blade processor to process in batches to the consistency of a course puree. You can also process in batches in a blender. Return the soup to the burner and add the reserved corn. Bring the soup to a boil once again being extremely careful to avoid scorching or burning the soup. Serve, garnished with blue corn tortilla chips, cilantro and sharp cheddar cheese.

This is a very simple and quick recipe that is a family favorite. I substitute small bay scallops when available, although I think any kind of chunky seafood would do. Serve with a crisp salad, and it's a great meal.

CPK Broccoli and Sundried Tomato Fusilli

1 pound dry fusilli pasta

1/2 cup extra virgin olive oil

1 teaspoon salt

1/4 cup chopped fresh garlic

2 tablespoons chopped fresh thyme leaves

About 12 oil-packed sundried tomatoes, drained and thinly sliced

1 quart blanched broccoli florets, drained (bite size pieces)

1 1/4 cups grated parmesan cheese (reserve 1/4 cup for garnish)

Bring a large pot of salted water to boil. Cook pasta until al dente, 8 to 10 minutes.

Heat olive oil in a large nonstick frying pan over high heat.

Add salt and garlic; when the garlic just begins to brown, add thyme and sundried tomatoes. Toss and add broccoli. When broccoli is heated through, add drained pasta (if pan is not large enough, combine in a large mixing bowl while ingredients are hot). Add

1 cup parmesan cheese to all, sprinkling and stirring to mix.

Serve in warm bowls with a fresh dusting of parmesan cheese.

California Pizza Kitchen Thai Chicken Pizza

Makes 2 9-inch pizzas

Spicy peanut sauce:

1/2 Cup peanut butter

1/2 Cup hoisin sauce

1 Tbsp. honey

2 tsp. red wine vinegar

2 tsp. minced ginger

2 Tbsp. sesame oil

2 tsp. soy sauce

1 tsp. Vietnamese chili sauce (or dried chili flakes)

1 Tbsp. oyster sauce

2 Tbsp. water

Thai chicken pieces:

1 Tbsp. olive oil

10 oz. boneless/skinless chicken breast, cut into 3/4-inch cubes

For the pizza:

Make pizza dough using your own recipe.

2 Cups shredded mozzarella cheese

4 scallions, slivered diagonally

1/2 Cup white bean sprouts

1/4 Cup shredded carrots

1/4 Cup chopped, roasted peanuts

2 Tbsp. chopped fresh cilantro

To make spicy sauce:

Combine sauce ingredients in a small pan over med. heat. Bring the sauce to a boil; boil gently for one minute. Divide into 2 portions for use on chicken and pizza; Set aside.

To make Thai chicken:

Cook the chicken in olive oil over med-high heat, stirring, until just cooked, 5 to 6 min..do not overcook. Set aside in refrigerator until chilled through. Once chilled, coat the chicken with 1/4c sauce.

Set aside in refrigerator.

To make the pizza:

Use a large spoon to spread 1/4c sauce evenly over pizza dough within the rim. Cover sauce with 3/4c cheese.

Distribute half the chicken pieces over the cheese followed by half the green onions, bean sprouts, and carrots, respectively. Sprinkle an additional 1/4c cheese over the toppings and top the pizza with 2Tbl chopped peanuts.

Transfer the pizza to oven: bake until crisp and golden and the cheese is bubbly, 9 to 10 min. When cooked through, remove pizza from oven.

Sprinkle 1T chopped cilantro over the hot cheesy surface.

Repeat with remaining ingredients for a second pizza.

Spinach Maria

5 (10-ounce) packages frozen chopped spinach
4 1/2 cups milk
1 teaspoon dry mustard
1 teaspoon granulated garlic
1 3/4 teaspoon crushed red pepper
1/2 medium yellow onion
1 tablespoon butter
5 tablespoons melted butter
6 tablespoons flour
8 ounces Velveeta
8 ounces cheddar cheese
4 ounces Monterey jack
1 1/2 cup grated Monterey jack (for topping)

This is light years away from being low fat/cal; but I can honestly say it's the best creamy/cheesy spinach dish I have ever eaten... And I love spinach, so I've tried lots of them!

Thaw spinach in refrigerator for 24 hours. Squeeze as dry as possible. Heat milk and spices on medium heat to just below a boil (190 deg.) Reduce heat and simmer. Finely chop the onion and saute it in 1 Tablespoon butter on med Heat 5 to 8 minutes. Add to milk. Combine melted butter With flour in small Saute pan. Mix until completely blended. Cook on low heat 3 to 4 minutes to make roux. Add roux to milk; mix well. Cook until sauce thickens. Cut cheeses into cubes and add to milk. Mix until cheese melts. (Be careful! Burns easily!) Remove from heat. Allow to cool 15 minutes. Add drained spinach to cheese sauce, mix until completely blended. Spoon into 11x9x2-inch dish. Top with grated Jack. Bake at 350 deg. F for 15-20 minutes until hot and bubbly.

Source: Calhoun's Restaurant, Knoxville, TN via Knoxville News Sentinel, date unknown This recipe for Calhoun's Spinach Maria serves/makes 12

Carl's Jr. - Crispy Chicken Sandwich

Ranch Dressing

1/3 cup mayonnaise
2 tablespoons sour cream
1 tablespoon buttermilk
1 1/2 teaspoons white vinegar
1 teaspoon sugar
1/4 teaspoon lemon
1/8 teaspoon salt
1/8 teaspoon parsley
1/16 teaspoon onion powder
1/16 teaspoon dill weed
dash garlic
dash ground black pepper
2 teaspoons hot water
1/2 teaspoon unflavored gelatin
6-8 cups vegetable oil
1 egg
1 cup water
1 cup all-purpose flour
2 1/2 teaspoons salt
1 teaspoon paprika
1 teaspoon onion powder
1/8 teaspoon garlic powder
4 chicken breast fillets
4 sesame seed hamburger buns
4 lettuce leaves
4 tomato slices

1. Preheat 6-8 cups of oil in a deep fryer to 350 degrees.
2. To prepare the ranch dressing, combine all of the ingredients except the water and gelatin in small bowl. Mix the water with the gelatin in a small cup until all of the gelatin is dissolved. Add this gelatin solution to the other ingredients and stir. Cover and chill the dressing until it's needed.
3. Beat the egg and then combine it with 1 cup water in a small, shallow bowl. Stir.
4. Combine the flour, salt, onion powder and garlic powder in another shallow bowl.
5. Pound each of the breast fillets with a mallet until about 1/4-inch thick. Trim each breast fillet until it is round.
6. Working with one fillet at a time, first coat each fillet with the flour, then dredge it in the egg & water mixture. Coat the chicken once again in the flour and set it aside until all of the fillets have been breaded.
7. Fry the chicken fillets for 8-12 minutes or until light brown and crispy.
8. As chicken is frying, prepare each sandwich by grilling the face of the hamburger buns on a hot skillet over medium heat. Spread about 1 1/2 teaspoons

of the ranch dressing on the face of the top and bottom buns.

9. On the bottom bun, stack a leaf of lettuce and a tomato slice.

10. When the chicken is done frying, remove the fillets from the fryers and drain on paper towels or a rack for a couple of minutes.

11. Stack one fillet onto the bottom of the sandwich (onto the tomato), then top it off with the top bun. Repeat the stacking process for each of the sandwiches.

Makes 4 sandwiches.

Carrabba's Italian Grill Chicken Bryan

Chicken:

6 large chicken breasts
1 to 2 tablespoons extra-virgin olive oil
1/2 teaspoon salt
1/2 teaspoon black pepper
8 ounces goat cheese, softened to room temperature

Sun-Dried Tomato Sauce:

2 tablespoons butter
1 tablespoon finely chopped garlic
1 tablespoon finely chopped yellow onion
1/2 cup dry white wine
1/4 cup freshly squeezed lemon juice
10 tablespoons cold unsalted butter, cut into small pieces
1 1/2 cups finely sliced sun-dried tomatoes
1/4 cup chopped fresh basil
1/2 teaspoon kosher salt
1/2 teaspoon white pepper

Prepare the Sun-Dried Tomato Sauce: Place butter, garlic, and onion in a large skillet over medium heat and sauté until garlic and onion are tender and transparent. Add white wine and lemon juice. Increase heat to medium-high and simmer to reduce by half. Reduce heat to low. Add cold butter one piece at a time. Add sun-dried tomatoes, basil, salt, and pepper and stir to blend ingredients. Set aside.

Prepare the Chicken: Reduce charcoal briquettes to white-hot coals. Brush chicken breasts with olive oil and sprinkle with salt and pepper. Grill chicken over hot coals 15 to 20 minutes or until cooked through. Divide goat cheese evenly between chicken breasts, placing some on each breast for the last two minutes of cooking. Place cooked chicken on serving platter and spoon Sun-Dried Tomato Sauce over chicken.

Serves 6.

Carrabba's Chicken Marsala

Marsala Sauce:

- 1/3 cup butter
- 1 slice prosciutto, diced
- 2 teaspoons minced shallots
- 2 teaspoons minced garlic
- 2 4-oz cans mushrooms, drained
- 1/4 cup Marsala wine
- 1/4 teaspoon ground black pepper
- 1 cup chicken stock
- 2 teaspoons corn starch
- 1 teaspoon minced fresh parsley
- 2 tablespoons heavy cream

Chicken Spice:

- 1 1/4 teaspoons salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried parsley
- 1/4 teaspoon marjoram
- 1/4 teaspoon garlic powder
- 4 chicken breasts (small - butterfly cut double breasts or large single breasts)
- olive oil

Melt butter over low heat in a medium saucepan. Turn heat up to medium/high to saute the prosciutto in the melted butter for about 2 - 3 minutes (be careful not to burn butter), add shallots and garlic and saute for about 30 seconds. Add Marsala wine, simmer for another 30 seconds or so, then add mushrooms (drain off liquid) and black pepper. Simmer over medium/high heat for 5 minutes.

Dissolve corn starch in chicken stock. Add stock to the saucepan and simmer for an additional 5 minutes. Add parsley and cream to the sauce and simmer for 3 - 4 minutes or until thick. Remove from heat, cover until needed.

Preheat barbecue grill on high heat. Combine ingredients for the chicken spice in a small bowl. Use your thumb and fingers to crush the spices in the bowl to make a finer blend. Brush each chicken breast generously with olive oil. Sprinkle spice blend over both sides of each chicken breast and grill for 6 - 8 minutes per side or until done. Give chicken a one quarter turn on each side while cooking to make the criss cross grill marks.

Serve entree by arranging each chicken breast on a plate. Spoon one quarter of the Marsala sauce over each serving of chicken and serve.

Carrabba's Mussels In White Wine Sauce

4 cups mussels
2 Tbsp. Extra-virgin olive oil
2 Tbsp. chopped yellow onion
2 Tbsp. chopped garlic
2 Tbsp. Anisette
1 to 2 Tbsp. chopped fresh basil
Juice of 1/2 lemon

3/4 cup Lemon Butter Sauce (recipe follows)

Soak mussels in cold water for several minutes, then scrub with a stiff brush and remove "beard" (the little tuft of fibers protruding from the shell), either with a sharp knife or by pulling on it with a damp cloth.

Rinse mussels again in cold water.

Heat olive oil in a 10-inch skillet; add mussels. Cover with another 10-inch skillet or lid and cook until shells begin to open, about 2 minutes. Remove top and add onion and garlic and toss. Cover pan again and cook for 1 minute. Remove top and add pernod, basil, lemon juice and lemon butter sauce. Return to flame for 30 to 45 seconds with top off skillet. Discard any mussels that did not open. Serve in a deep bowl.

Makes 2 servings.

LEMON BUTTER SAUCE: 2 Tbsp. clarified butter (you'll need about 1/2 stick butter; directions follow) 2 Tbsp. finely chopped yellow onion 2 Tbsp. finely chopped garlic 6 Tbsp. fresh lemon juice 2 Tbsp. dry white wine Kosher salt White pepper 2 Tbsp. cold butter

To clarify butter: Melt 1/2 stick butter over low heat. When melted, remove from heat and set aside for several minutes to allow the milk solids to settle to the bottom. Skim the clear (clarified) butter from the top and discard sediment. (This can be done ahead.)

To make sauce: Heat clarified butter, add onion and garlic and saut until transparent. Add lemon juice and white wine and season to taste with salt and pepper. Simmer 2 to 3 minutes to reduce liquid. Remove from heat and swirl in cold butter until sauce is smooth and emulsified.

Carrabba's Bread Dipping Spice

- 1 tablespoon minced basil
- 1 tablespoon chopped parsley (Italian is best)
- 1 tablespoon minced garlic
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1 teaspoon ground black pepper
- 1/2 teaspoon kosher salt or ground sea salt
- 1/2 teaspoon chopped rosemary
- 1/4 teaspoon crushed red pepper flakes
- 1/2 teaspoon olive oil
- 1/8 teaspoon fresh lemon juice

Combine all of the ingredients, except oil and lemon. Put in a small food processor. Chop briefly until all ingredients are about the same. Stir in oil and lemon juice. To serve: Combine about 1 1/2 teaspoons spice blend to 3 to 4 tablespoons olive oil on a small dish. Dip sliced bread in mixture. French bread is good.

Carrabba's Pappardelle Campagnolo
Yield 4 Entrees or 6 Appetizers

1/4 cup Extra virgin olive oil
1/2 pound Italian sausage
1/2 cup finely chopped yellow onion
2 medium garlic cloves, finely chopped
1 medium red bell pepper, 1/4-inch julienne
1/4 cup dry white wine
4 cups canned whole peeled tomatoes (with their juice, finely chopped)
Pinch of salt and freshly ground black pepper
Pinch crushed red pepper
2 tbs freshly torn basil leaves
1/4 cup freshly grated, pecorino Romano cheese
4 ounces goat cheese (crumbled)
1 pound Pappardelle pasta

1. Remove sausage from the casing and break into coarse pieces (about 5-6 pieces from each link). Put olive oil in a large skillet over a medium flame. Add sausage and cook until the sausage has browned slightly. Add onion and red bell peppers and cook until they soften and onion turns a rich golden color. Add the wine and let evaporate for 3 minutes. Add garlic, and cook 1 minute more.
2. Add the tomatoes and season lightly with salt and pepper and crushed red pepper flakes. Raise heat and bring sauce to a boil, stirring frequently. Reduce heat and let simmer until the sauce has thickened. Stir in basil and set sauce aside.
3. Meanwhile bring 4 quarts of water to a boil in a large pot, add 1 tablespoon of salt and drop in the pasta all at once, stirring well.
4. When the pasta is almost done, return the skillet with the sauce to a medium heat. When the pasta is al dente, drain it and toss it with the sauce adding the grated cheese and tossing again. Place the pasta in a serving platter and top with the crumbled goat cheese. Serve at once.

Carrabba's Italian Grill Penne Franco

- 1 to 2 cloves garlic, sliced
- 3 tablespoons extra-virgin olive oil
- 1 teaspoon sun-dried tomatoes, chopped
- 1/4 cup mushrooms, sauteed
- 6 artichoke heart quarters
- 6 kalamata olives, pitted
- 1 chicken breast, grilled and sliced
- Penne pasta (3 to 4 ounces dry weight), cooked according to package instructions, drained and kept warm
- Salt and pepper, to taste
- Parmesan cheese, grated

Saute garlic in olive oil for about 1 minute. Add sun-dried tomatoes, mushrooms, artichoke hearts, grilled and sliced chicken and cooked penne pasta. Saute to heat through. Season with salt and pepper. Serve with freshly grated cheese.

Carrabba's Spicy Sausage Lentil Soup

INGREDIENTS

2 tablespoons olive oil
1 cup minced onion
3/4 cup grated and minced carrot
1 tablespoon minced garlic
1 pound uncooked hot Italian sausage
2 ounces diced ham (about 1/2 cup, cut from a ham steak)
7 cups water
5 cups chicken broth
1 pound dry lentils
1 medium tomato, diced
2 tablespoons vinegar
1 tablespoon minced fresh basil
1 tablespoon minced fresh parsley
2 bay leaves
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano
1/2 teaspoon dried red pepper flakes

DIRECTIONS

1. Heat up olive oil in a Dutch oven or large sauce pot over medium heat. Add onion, carrot, and garlic. Remove sausage from casing, and add it to the pan. Saute for 8 minutes, stirring often. Break up the sausage into bite-size bits as it cooks. Add ham, and cook for an additional minute.

2. Add the remaining ingredients to the pot, bring to a boil, then reduce heat and simmer for 1 hour.

3. Serve 1 cup for a "cup" portion, or serve 2 cups for a "bowl" serving.

Makes 12 to 13 cups.

Carrabba's Italian Grill Stuffed Mushrooms

12 to 15 large mushrooms
2 tablespoons butter
1 medium onion, chopped finely
2 ounces diced pepperoni
1/4 cup finely chopped green pepper
1 small clove garlic, minced
1/2 cup finely crushed Ritz crackers, about 12 crackers
3 tablespoons grated Parmesan
1 tablespoon chopped parsley
1/2 teaspoon seasoned salt
1/4 teaspoon dried oregano
1/3 cup chicken broth

Heat oven to 325F. Wash mushrooms and remove stems. Finely chop stems and reserve.

In a large skillet, melt butter and cook onion, pepperoni, green pepper, garlic and chopped mushroom stems until tender but not brown. Add crackers, parmesan, parsley, salt, oregano and a dash of pepper, and mix well. Spoon mixture into mushroom caps, heaping tops. In a shallow baking pan with 1/4-inch water covering bottom of pan, place stuffed mushrooms. Bake uncovered about 25 minutes until heated thoroughly.

Chart House Mud Pie

Ingredients:

1 Oreo Cookie Crumb Crust

1 qt. Coffee Ice Cream

8 oz. Jar Hot Fudge (I prefer Dove's Dark if you can find it)

1 can of Whipped Cream

Preparation:

Let ice cream stand at room temperature until softened. Spread Coffee ice cream into pie shell, and place the pie shell back into the freezer for 4 hours. Warm Hot Fudge Sauce, remove pie from freezer, and pour over ice cream. Garnish pie as a whole, or individual pieces, top with slivered almonds.

Cheesecake Factory Cajun Jambalaya Pasta

4 ounces butter

2 teaspoons Cajun spice mix

1 pound boneless, skinless chicken breasts, cut into small pieces

1 pound fresh linguini pasta

1/2 cup clam juice

2 ounces green bell peppers, cut into thin strips

2 ounces red bell peppers, cut into thin strips

2 ounces yellow bell peppers, cut into thin strips

4 ounces red onions, cut into thin strips

1/2 pound fresh medium shrimp, peeled, deveined, tails removed

1/2 cup diced tomatoes

Place the butter into a saute pan. Allow the butter to melt slightly. Add the seasoning into the pan and stir together with the melted butter. Add the chicken into the pan and continue to cook until the chicken is about half done.

While the chicken is cooking, carefully place the pasta into boiling water and cook until al dente.

Pour the clam juice into the pan. Add the peppers and onions. Cook for another minute, making sure the vegetables are heated through and the chicken is almost done. Add the shrimp into the pan. Toss the ingredients together and continue to cook until the shrimp are almost done. Add the tomatoes into then pan. Continue to cook mixture until both the shrimp and chicken are thoroughly cooked through.

Place some pasta into each bowl. Spoon equal portions of the jambalaya mixture into each bowl over the pasta.

Cheesecake Factory Cheesecake

Ingredients:

1/4 C. Finely Chopped Pecans
1/4 C. Finely Chopped Almonds
1/4 C. Finely Chopped Walnuts
3/4 C. Finely Chopped Vanilla Wafers
2 Tbsp. Melted Butter
9" Spring-form pan (coat lightly with butter)

Mix all nuts and vanilla wafer crumbs with melted butter and press in the buttered spring pan, trying to line the sides as much as possible about 1 1/2" up the sides of the pan, set aside.

Filling

1 1/2 lb. Cream Cheese
1 1/3 C. Sugar
5 Large Eggs
16 oz. Sour Cream
1/4 C. Flour
2 tsp. Vanilla
2 tsp. Lemon Juice

All above ingredients should be at room temperature before your begin.

Preparation:

Start by beating the cream cheese until light and fluffy. Keep the mixer on a low setting throughout the beating and mixing process. Add the sugar a little at a time and continue beating until creamy. Add one egg at a time and beat after each egg. When eggs have been mixed into the cream cheese add flour, vanilla and lemon juice, mix well. Add the sour cream last and beat well.

Pour cream cheese into the spring pan. Place on the top rack in the middle of a 325 degrees preheated oven for one hour and 15 minutes. When time is up, prop open oven door and leave in oven for one hour. After one hour, remove from oven. Let cool enough before the cheesecake is put into the refrigerator for 24 hours. A cheesecake should season. The wait is worth it. The flavor ripens and becomes enriched.

Cheesecake Factory Bakery Oreo Cheesecake

Ingredients:

Crust

1 1/2 C. Oreo Cookie Crumbs (about 23 Oreo cookies finely chopped)

2 Tbsp. Melted Butter

9" Spring Form Pan (buttered on bottom and sides)

Filling

1 1/2 lb. Cream Cheese

1 C. Sugar

5 Large Eggs

1/4 tsp. Salt

2 tsp. Vanilla

1/4 C Flour

8 oz Sour Cream

5 Oreo Cookies (coarsely chopped for the batter)

10 Coarsely Chopped Oreo Cookies for the Top of Cheese Cake

Preparation:

Crust

Mix melted butter with Oreo crumbs and press in spring pan cover the bottom and 1 1/2" up the sides with crumbs, set aside.

Filling

All Ingredients need to be at room temperature before beginning. Beat cream cheese until light and fluffy. Keep mixer on a low setting during the mixing and beating process. Add sugar gradually and continue beating cream cheese until mixed through. Add eggs one at a time and continue to beat until blended. Measure the vanilla, salt and flour, pour into cream cheese and egg mixture and beat until smooth. Add the sour cream and beat well. Turn off the mixer and stir in the coarsely chopped Oreo cookies with a spoon.

Pour cream cheese into the spring pan and place the nine coarsely chopped Oreo Cookies on to of the cream mixture. Place pan on the top rack and in the middle of a preheated oven at 325 degrees and bake for one hour and 15 minutes. When time is up prop the oven door open and let the cheese cake stay in the oven for one hour. Remove from oven and let cool enough to place in the refrigerator for 24 hours. It is worth the anticipation. A cheese cake should season. The flavor ripens and becomes enriched.

Cheesecake Factory Chicken Madeira

1 large chicken breast
1/2 lb. baby portabella mushrooms
2 slices mozzarella cheese
1 1/2 cups Madeira wine
1 cup beef stock
1 tablespoon olive oil
1 tablespoon butter
2 tablespoons Wondra or flour
1/4 teaspoon crushed black pepper
crushed sea salt to taste

Fillet chicken breast into two cutlets.

On cutting board, sprinkle chicken with cracked black pepper and sea salt, cover with saran wrap and flatten with mallet until about 1/4" thick.

Heat olive oil in pan and fry cutlets for about 4-5 mins each side. Remove from heat, cover and set aside... do not clean pan.

Melt butter in pan and saute sliced mushrooms for about 3 mins or until slightly wilted.

Add wine, stock and Wondra and bring to boil.

Lower heat to medium/low and simmer for about 20 mins stirring frequently.

Sauce will thicken and become dark.

Add chicken breasts to sauce; coating well.

Saute for about 2 mins each side.

Place 1 slice of mozzarella on each cutlet and heat until melted. Serve cutlets with sauce drizzled on top.

For the full Cheesecake Factory effect, serve with red-skinned mashed potatoes and steamed asparagus.

Cheesecake Factory Mini-Crab Cakes

1/2 pound lump crab meat
3 tablespoons plain bread crumbs (such as Progresso)
2 tablespoons mayonnaise
2 tablespoons minced green onion (green part only)
2 tablespoons minced red bell pepper
1/2 beaten egg
1 teaspoon minced fresh parsley
1 teaspoon Old Bay seasoning
1/2 teaspoon yellow prepared mustard
1/4 cup panko (Japanese breadcrumbs)
vegetable oil
Remoulade Sauce
1/2 cup mayonnaise
2 teaspoons capers
2 teaspoons chopped dill pickle slices (hamburger pickles)
1 teaspoon lemon juice
1/2 teaspoon minced fresh parsley
1/2 teaspoon paprika
1/2 teaspoon chili powder
1/4 teaspoon cayenne pepper
1/4 teaspoon ground cumin
1/8 teaspoon salt

1. Measure all the ingredients for the crab cakes -- except the panko and vegetable oil -- into a large bowl. Use a spatula to carefully fold the ingredients together. Be sure not to over stir the mixture or those tasty lumps of crab will fall apart. The best crab cakes have nice big chunks of crab in 'em.
2. Use your hands or a spoon to fill six cups of a clean muffin tin with equal amounts of the crab mixture. Press down a bit on each crab cake so that the top is flat. Don't press too hard or the crab cakes will be hard to get out. Cover the muffin tin with plastic wrap and pop it in the fridge for a couple hours. This step will help the cakes stay together when they're browned in the oil.
3. Make the remoulade sauce by combining all the ingredients in a small bowl. Cover and chill the sauce until you're ready to serve up the crab cakes.
4. After the crab cakes have chilled through, heat up about 1/4-inch of vegetable oil in large skillet over medium/low heat. Fill a shallow bowl with the panko breadcrumbs.
5. Carefully turn the crab cakes out onto a plate. Gently roll each crab cake around in the panko breadcrumbs. Each crab cake should be wearing a light coating of panko.
6. Test the oil by dropping a pinch of panko into the pan. It should sizzle. Sauté the crab cakes in the hot oil for 1 1/2 to 3 minutes on each side or until the cakes are golden brown.
7. Drain crab cakes on paper towels or a rack very briefly, then serve them up hot with the remoulade sauce alongside in a little dish. (<http://www.topsecretrecipes.com>)
Makes 6 small crab cakes.

Cheesecake Factory's Avocado Egg Rolls

2-4 servings

30 mins prep time

Egg Rolls

1 large avocado, peeled, pitted, & diced

2 tablespoons sun-dried tomatoes, chopped

1 tablespoon finely chopped red onions

1/2 teaspoon fresh cilantro, chopped

1 dash salt

4 egg roll wraps (can also use won ton wraps)

1 egg, beaten

Oil for deep-frying

Dipping Sauce

1/4 cup olive oil

4 teaspoons white vinegar

1 teaspoon balsamic vinegar

1/2 teaspoon tamarind pulp

1/2 cup honey (I use slightly less)

1 pinch turmeric

1/2 cup chopped cashews

2/3 cup fresh cilantro

2 garlic cloves

2 green onions

1 tablespoon sugar

1 teaspoon freshly ground black pepper

1 teaspoon ground cumin

Dipping Sauce

1. Combine vinegars, honey, tamarind, and saffron in a microwave safe bowl. Stir until tamarind is dissolved completely.

2. Microwave for 1 minute.

3. Using a blender, Puree tamarind mixture, cashews, cilantro, garlic, onions, sugar, pepper, and cumin.

4. Pour mixture into a bowl and stir in oil.

5. Cover and refrigerate until ready to use.

Egg Rolls

1. Stir together avocado, tomatoes, onion, cilantro, and salt.

2. Distribute filling evenly on the center of each egg roll wrapper.

3. Fold one corner up, 1/4 of the way over the filling.

4. Brush the remaining corners and edges with beaten egg, roll up the left and right side, then fold top corner over all and press to seal.

5. Repeat with the remaining wrappers.

6. Deep-fry the egg rolls in 375 degree oil for 3-4 minutes, or until browned.

7. Drain on paper towels.

8. Slice egg rolls diagonally in half and serve with the prepared dipping sauce.

Chesdan's Toasted Ravioli

40 to 50 frozen Cheese Ravioli

1 cup Italian Bread Crumbs

1/2 lb sliced Provolone Cheese

1 cup Flour

1/2 cup Pancake Mix

1/2 tsp Salt

1/4 tsp Pepper

Water

Vegetable Oil

Combine flour, pancake mix, salt, and pepper. Add enough water to get the consistency to a thick batter. Dip ravioli into this batter and let excess drip off, then dip into bread crumbs to coat. Fry ravioli in hot oil (350°) for 2 to 3 minutes, or until golden brown. Top each ravioli with 1/2 slice of Provolone cheese. Place in oven under the broiling setting until the cheese melts. Serve with meat or marinara sauce.

Chevy's Chile Con Queso

16-ounce box Velveeta

3/4 cup whole milk

1 green Anaheim (or any mild chili) pepper, seeded and diced (about 1/2 cup)

1/4 cup diced white onion

1 jalapeno pepper, seeded and diced

2 teaspoons minced cilantro

juice of 1 lime

1/4 teaspoon dried oregano

1/4 teaspoon ground black pepper (freshly ground is best)

pinch of salt

pinch of dried thyme

2 medium tomatoes, seeded and diced (about 2/3 cup)

Garnish

1/4 cup ranchero cheese, crumbled

tortilla chips for dipping

1. Combine Velveeta and milk in a medium saucepan over medium/low heat. Stir often as cheese melts. Be careful not to burn it.
2. When cheese is melted add the remaining ingredients, but not the tomatoes. Continue to cook over medium/low heat for 7 minutes, stirring often to prevent burning. Stir in tomatoes and remove queso from heat.
3. Pour queso into a serving dish, top with crumbled ranchero cheese and serve with tortilla chips for dipping.
makes about 2 cups.

Chevys Garlic Mashed Potatoes

4 medium/large russet potatoes
1 tablespoon butter
1 tablespoon minced fresh garlic (3-4 cloves)
3/4 cup water
1/2 cup cream
3/4 teaspoon salt
1/8 teaspoon black pepper

1. Preheat oven to 400 degrees.
2. Bake the potatoes by first rubbing them lightly with oil and then baking them in the preheated oven for 1 hour until they are tender. Cool.
3. Mash potatoes and remove about half of the skin. You want to leave the rest in.
4. Melt the butter in a large saucepan over medium heat, then add garlic and saute for 5 minutes.
5. Add the remaining ingredients to the pan and cook for 5-10 minutes while stirring often until garlic mashed potatoes are very hot.

Cheesecake Factory Cajun Jambalaya Pasta

4 ounces butter

2 teaspoons Cajun spice mix

1 pound boneless, skinless chicken breasts, cut into small pieces

1 pound fresh linguini pasta

1/2 cup clam juice

2 ounces green bell peppers, cut into thin strips

2 ounces red bell peppers, cut into thin strips

2 ounces yellow bell peppers, cut into thin strips

4 ounces red onions, cut into thin strips

1/2 pound fresh medium shrimp, peeled, deveined, tails removed

1/2 cup diced tomatoes

Place the butter into a saute pan. Allow the butter to melt slightly. Add the seasoning into the pan and stir together with the melted butter. Add the chicken into the pan and continue to cook until the chicken is about half done.

While the chicken is cooking, carefully place the pasta into boiling water and cook until al dente.

Pour the clam juice into the pan. Add the peppers and onions. Cook for another minute, making sure the vegetables are heated through and the chicken is almost done. Add the shrimp into the pan. Toss the ingredients together and continue to cook until the shrimp are almost done. Add the tomatoes into then pan. Continue to cook mixture until both the shrimp and chicken are thoroughly cooked through.

Place some pasta into each bowl. Spoon equal portions of the jambalaya mixture into each bowl over the pasta.

Chi Chi's Margarita Marinade

1 – 10 oz. can Chi Chi's diced tomatoes and green chilies, drained

1/4 cup orange juice

1/4 cup Tequila

1/4 cup vegetable oil

2 tablespoons fresh lime juice

1 tablespoon honey

1 teaspoon fresh garlic, minced

1 teaspoon grated lime peel

Use With Two Pounds:

Pork tenderloin, or

Chicken breasts, or

Beef tenderloin, or

Flank steak

In large recloseable plastic food bag, combine all ingredients except meat. Mix well. Add meat, seal the bag and turn over several times to coat meat thoroughly. Place bag in refrigerator, turning bag occasionally 8 hours or overnight.

Preheat broiler.

Remove meat from marinade; reserve marinade. Place meat on broiler pan. Broil 7 to 8 inches from heat source until desired doneness. In a small saucepan, bring marinade to a boil, boil one minute. Serve marinade with the meat.

Chi Chi's Mexican Chicken Salad

1 Pound boneless skinless chicken breasts, cooked and shredded

1 cup chi chi's salsa, drained

2 hard cooked eggs, finely chopped

1/2 cup sour cream

1/4 cup mayo

2 tbsp. finely chopped onion

1 tsp. grated lime peel

1/2 tsp. chili powder

1/4 tsp. ground cumin

lettuce leaves

In a large bowl, combine all ingredients except lettuce leaves. Mix well.

Serve over lettuce leaves.

Chi Chi's Old West Oven Fried Chicken

1 jar Taco Sauce (8-oz.)

1 Egg

2 cloves Garlic, minced

2 cups Crushed Cornflakes

2 teaspoons Chili Powder

2 teaspoons Cumin

1 teaspoon Oregano

Dash ground Cloves

Crushed red pepper to taste (optional)

2 1/2 pounds Chicken Thighs

6 tablespoons Butter, melted

Preheat oven to 375 degrees.

In a shallow dish, whisk together taco sauce, egg and garlic. In a plastic or paper bag, combine cornflakes, chili powder, cumin, oregano, ground cloves and crushed red pepper if using. Dip chicken pieces in sauce; toss in cornflakes mixture; place on a greased shallow baking pan. Drizzle with butter; bake 45 minutes or until golden and tender, and juices run clear.

Chi Chi's Pork Tenderloin With Bourbon Sauce

10 Ounce Can Chi Chi's diced tomatoes and green chilies, drained

1/3 cup Bourbon

1/3 cup Soy sauce

1/3 cup Worcestershire sauce

1/2 cup Chopped onion

2 Tblsp Honey

2 Tblsp Dijon mustard

1/4 Teaspoon Pepper

2 Pound Pork tenderloin

Combine all marinade ingredients in recloseable plastic food bag. Mix well.

Add the pork tenderloin. Seal bag and turn several times to coat the meat.

Place in refrigerator for 8 hours or overnight, turning occasionally.

Preheat broiler. Remove meat from marinade; reserve marinade.

Place meat on broiler pan, broil 7 to 8 inches from heat source for approximately 7 to 9 minutes on each side. In small saucepan, bring remainder of marinade to a boil; boil one minute. Serve with the meat.

Chi Chi's Salsa

2 green onions diced

2 ripe tomatoes diced

1/2 tsp. salt

1/2 tsp. black pepper

dash of Tabasco sauce

14 oz. can stewed tomatoes

Dice the stewed tomatoes and combine in sauce pan with onions, fresh tomatoes, salt and pepper. Bring to just a boil. Boil hard 1 minute and remove from heat. Put half of the mixture through a blender, just to mince fine but not puree. Return to remaining half of mixture. Add Tabasco to taste.

Cool and refrigerate in tightly covered container.

Use within a few weeks and it freezes up to 6 months.

Chi-Chi's Salsa Verde Chicken Kabobs

16 Ounce Chi Chi Salsa Verde

1/4 cup olive oil

2 tblsp lime juice

3 cloves garlic

1 boneless skinless chicken breasts cut into 1 1/2 inch strips

2 cup finely shredded cabbage

1-1/2 cup finely julienned jicama

1 cup shredded carrot

1/3 cup coarsely chopped fresh Cilantro

dash of salt to taste

dash of pepper to taste

2 large ripe bananas

In blender container or food processor combine salsa verde, oil, lime and garlic. Process until smooth. Remove 2/3 cup of this mix and set aside. Refrigerate. Place chicken in recloseable plastic food storage bag; pour the remaining salsa mixture over the chicken. Seal bag and turn over several times to coat pieces thoroughly. Refrigerate, turning bag occasionally for at least four hours or over night. In large bowl, combine vegetables and cilantro. Stir in the reserved 2/3 cup salsa verde mixture. Add salt and pepper to taste; set aside.

Thread chicken pieces onto 8 long bamboo skewers (be sure to presoak the skewers in water 30 mins. before using) Cook over medium hot coals, grill kabobs five minutes on each side or until no longer pink in the center. Slice bananas lengthwise, grill two minutes on each side. Serve chicken and bananas on top of cabbage mixture.

Chi Chi's Seafood Enchiladas

10 oz. Cream of chicken soup
1/2 cup Onions; chopped
8 oz. Crab (real or imitation); chopped
1 3/4 cup Monterey Jack cheese; shredded
8 Flour tortillas; 5–6 inch
1 cup Milk
dash Nutmeg
dash Pepper

In a mixing bowl stir together soup, onion, nutmeg and black pepper.

In another bowl, place half of the soup mixture, crab, and 1 cup of the Monterey jack cheese; set aside. Wrap the tortillas in paper towels; microwave on 100% power for 30–60 seconds. Place 1/3 cup mixture on each tortilla; roll up. Place seam side down in a greased 12 x 7 1/2 dish. Stir milk into the reserved soup mixture, pour over enchiladas. Microwave, covered, on high for 12–14 minutes. Sprinkle with the remaining cheese. Let stand for 10 minutes. Add a dash of hot pepper sauce to soup mix if desired.

Chili's Beef Fajitas

Juicy, marinated steak grilled to perfection! Served sizzling with onions and bell peppers. Goes great on a summer night.

1 1/2 pounds of Sirloin Steak
1 envelope dry onion soup mix
2 cups water
Sauteed onion & green pepper
1 small can diced green chilies
Flour tortillas
Shredded Cheddar cheese
Salsa

1. Cut sirloin steak into bite size pieces.
2. Place in crockpot, with chili's, soup mix & water. Cook on low, 6-8 hours.
3. Chop onion & bell pepper in small stripes, saute in olive oil.
4. Warm tortillas in microwave.
5. Drain beef mixture. Place in center of tortillas, top with cheese, salsa & onion & pepper mix.

Serves 4

Chili's Mighty Ice Cream Pie

Ingredients:

1 Oreo Cookie Crust
1/2 Gallon Vanilla Ice Cream
1 (6 oz.) Pkg. Heath Bits
1 Cup Semi Sweet Chocolate Chips
1 Jar Chocolate Fudge Topping
1 Jar Carmel Topping

Preparation:

Freeze pie crust, Heath bits and chips. When Heath bits and chips are frozen chop in food processor until fine. Put pieces back in freezer. Soften ice cream just until its workable (so bits can be stirred into ice cream with out melting ice cream. Place lightly thawed ice cream in a chilled mixing bowl and add heath bits and chocolate chips that have been processed. Stir and mix well. Place ice cream in frozen pie shell and refreeze. When pie has been in freezer for several hours and frozen well you are ready for the next step. Melt slightly 1/3 cup of the chocolate fudge topping so that it may stream when poured from a measure cup or spoon. The Carmel may stream with out heating, if not you should do the same as the chocolate topping. Remove the pie from freezer and stream chocolate and Carmel sauce on top of the pie and place back in freezer. When completely frozen cover tightly and will keep in freezer for several days.

Chili's Calypso Cooler

A specialty drink from the restaurants table-stand cards.

2 shots Captain Morgan Spiced Rum

1 shot peach Schnapps

1 shot grenadine

1 cup orange juice

ice

orange wedge

maraschino cherry

1. Combine the rum, peach schnapps orange juice and grenadine in a shaker. Shake well.

2. Pour drink over ice cubes or crushed ice in a big glass. Add an orange wedge and a cherry.

Makes one drink.

Chili's Nacho Burger

Pico de Gallo

2 medium tomatoes, diced
1/3 cup diced Spanish onion
2 teaspoons chopped fresh jalapeno pepper, seeded and de-ribbed
2 teaspoons finely minced fresh cilantro
Pinch of salt

Guacamole

2 small or 1 large Haas avocado
2 tablespoons sour cream
1/3 cup diced tomato
1/2 teaspoon diced jalapeno
1/4 teaspoon chopped fresh cilantro
1/4 teaspoon lemon juice
1/8 teaspoon salt

Chili Queso

3 ounces ground beef
1 teaspoon all-purpose flour
pinch of salt
pinch of ground black pepper
16-ounce bottle Cheez Whiz
2 tablespoons milk
1/2 teaspoon chili powder
1/2 teaspoon cumin
1/2 teaspoon paprika
2 pounds ground beef
4 large sesame seed buns
2 cups iceberg lettuce, shredded or chopped thin
2 tablespoons mayonnaise
1 green onion, chopped
15-20 tortilla chips
2-3 fresh jalapenos, sliced

1. First make the pico de gallo. This is easy. Just combine all of the ingredients for the pico in a small bowl and mix well. Cover bowl and chill in the refrigerator.
2. Now we'll make the guacamole. In a small bowl, smash up most of the avocado, but be sure to leave several un-smashed chunks. Add the remaining ingredients for the guacamole to the avocado and mix well. Cover bowl and chill in the refrigerator, next to the pico.
3. Next we'll make the chili queso. In yet another small bowl, mix together ground beef, flour, a pinch of salt, a pinch of black pepper, and a pinch of chili powder. Use your hands to work the dry ingredients into the ground beef. Brown the beef in a small skillet over medium heat for about 5 minutes. Use a spoon or spatula to crumble the beef as it

cooks. Cook until it's brown, then set aside.

4. Melt the Cheez Whiz with 2 tablespoons of milk over low heat. When milk and cheese has been combined, add the remaining queso ingredients. Heat while stirring often until cheese is smooth and creamy, then cover saucepan and remove it from the heat.

5. Pre-heat a griddle or large frying pan over medium heat. Lightly butter the face of each bun and brown the buns face-down on the heat.

6. Separate the ground beef into four 1/2-pound portions. Roll each portion of meat into a ball and then pat the meat down into a circular patty slightly larger in diameter than the hamburger buns. Cook the hamburger patties for 5-10 minutes per side, until done.

Lightly salt and pepper each burger patty.

7. Build the burger open-faced in the following order starting with the bottom bun:

On Bottom Bun

1/2 cup shredded lettuce

hamburger patty

2 tablespoons chili queso

4 or 5 crumbled tortilla chips

2 teaspoons green onion

On Top Bun

1/2 tablespoon mayonnaise

2 tablespoons pico de gallo

2 tablespoons guacamole

4 jalapeno slices

Serve burger with extra queso and guacamole. May also serve french fries on the side and use the chili queso for dipping.

Makes 4 burgers.

Chili's Prezidente Margarita

Ingredients:

1 1/4 oz. Tequila
1/2 oz. Prezidente Brandy
1/2 oz. Cointreau
3 oz. sour mix
splash lime juice

Preparation:

Serve over ice with salt.

Chili's Skillet Queso

Ingredients:

1 2 lb. brick Kraft Velveeta Cheese

2 Cans Hormel no-bean Chile

Preparation:

Just heat in together in a crock pot for a few hours or until melted.

Serve with heated corn chips.

Chili's Boneless Buffalo Wings

1 cup all-purpose flour
2 teaspoons salt
1/2 teaspoon black pepper
1/4 teaspoon cayenne pepper
1/4 teaspoon paprika
1 egg
1 cup milk
2 chicken breast fillets
4-6 cups vegetable oil
1/4 cup Crystal or Frank's Louisiana hot sauce
1 tablespoon margarine

On the side
bleu cheese dressing (for dipping)
celery sticks

1. Combine flour, salt, peppers and paprika in a medium bowl.
 2. In another small bowl, whisk together egg and milk.
 3. Slice each chicken breast into 6 pieces. Preheat 4-6 cups of vegetable oil in a deep fryer to 375 degrees.
 4. One or two at a time, dip each piece of chicken into the egg mixture, then into the breading blend; then repeat the process so that each piece of chicken is double-coated.
 5. When all chicken pieces have been breaded, arrange them on a plate and chill for 15 minutes.
 6. When the chicken is done resting, drop each piece into the hot oil and fry for 5-6 minutes or until each piece is browned.
 7. As chicken fries, combine the hot sauce and margarine in a small bowl. Microwave sauce for 20-30 seconds or just until the margarine is melted, then stir to combine. You can also use a small saucepan for this step. Just combine the hot sauce and margarine in the saucepan over low heat and stir until margarine is melted and ingredients are blended.
 8. When chicken pieces are done frying, remove them to a plate lined with a couple paper towels.
 9. Place the chicken pieces into a covered container such as a large jar with a lid. Pour the sauce over the chicken in the container, cover, and then shake gently until each piece of chicken is coated with sauce. Pour the chicken onto a plate and serve the dish with bleu cheese dressing and sliced celery on the side.
- Serves 2-4 as an appetizer.

Chili's Chicken Crispers

Honey Mustard Dressing:

2/3 cup mayonnaise

1/4 cup honey

2 tablespoons Dijon mustard

pinch paprika

pinch salt

Batter:

1 egg, beaten

1/4 cup whole milk

3/4 cup chicken broth (Swanson)

1 1/2 teaspoons salt

1/2 teaspoon ground black pepper

1 cup self-rising flour

6 to 10 cups shortening or vegetable oil (amount required by fryer)

10 chicken tenderloins

1/2 cup flour

INSTRUCTIONS

1. Make honey mustard sauce by combining ingredients in a small bowl. Cover and chill until needed.

2. Heat shortening or oil in fryer to 350 degrees F.

3. Combine beaten egg, milk, chicken broth, salt and pepper in a medium bowl. Whisk for about 30 seconds to dissolve salt. Whisk in 1 cup self-rising flour. Let batter sit for 5 minutes.

4. When you are ready to fry the chicken, coat each piece with dry flour (1/2 cup in a medium bowl), then dunk the chicken into the batter. Let a little batter drip off the chicken and lower it into the hot oil and fry for 7 to 9 minutes or until it's golden brown. Depending on the size of your fryer, you should be able to fry 3 or 4 tenderloins at a time.

Drain fried chicken strips on a rack or paper towels for a minute or so, and serve with the honey mustard dressing on the side for dipping.

Serves 4 as an appetizer or 2 as an entree.

Chili's Chicken Enchilada Soup

Notes: Recipe can be halved.

Ingredients:

- 1/2 C. Vegetable oil
- 1/4 C. Chicken base
- 3 C. diced Yellow Onions
- 2 tsp. ground Cumin
- 2 tsp. Chili Powder
- 2 tsp. granulated Garlic
- 1/2 tsp. Cayenne pepper
- 2 C. Masa Harina
- 4 qt. Water (divided)
- 2 C. crushed Tomatoes
- 1/2 lb. processed American cheese, cut in small cube
- 3 lb. cooked, cubed chicken

Preparation Instructions:

In large pot, place oil, chicken base, onion and spices. Sauté until onions are soft and clear, about 5 minutes In another container, combine Masa Harina with 1 quart water. Stir until all lumps dissolve. Add to sautéed onions, bring to boil. Once mixture starts to bubble, continue cooking 2-3 minutes, stirring constantly. This will eliminate any raw taste from Masa harina. Add remaining 3 quarts water to pot. Add tomatoes; let mixture return to boil stirring occasionally.

Add cheese to soup. Cook stirring occasionally, until cheese melts. Add chicken; heat through. Makes 1 1/2 gallons or 16-20 servings.

Chili's Tortilla Crunch Chicken Fingers

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

Preheat oven to 375F. 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 pound to an even 1/2-inch thickness. Cut into 1/2- x 3-inch strips. Dip strips in 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.

Chili's Margarita Grilled Chicken

Ingredients:

4 Boneless, Skinless Chicken Breast

1 C. Liquid Margarita Mix

Fresh Ground Black Pepper (to taste)

Preparation:

Pour margarita mix over chicken breast and let marinate for 2 hours in refrigerator.

When ready to prepare drain and dust with black pepper to taste.

If you do not have a grill use a iron skillet and bring to medium high temperature and spray an oil coating into pan and braise chicken breast until done on each side. Place chicken breast atop of black beans and serve with a serving of your favorite Mexican rice and a generous helping of Picadillo.

Chili's Monterey Chicken

1 boneless skinless Chicken Breast

2 tsp. Barbeque sauce

2 slices of well crisped Bacon

1/4 cup mixture of Monterey Jack and Sharp Cheddar Cheese

Pound chicken breast until it is somewhat flattened, and season with salt and pepper. Spray Pam in a nonstick skillet, and cook chicken breast until it is done. Transfer to a serving plate. Top chicken breast with Barbeque sauce, bacon, and cheese. Broil chicken breast in the oven, or melt the cheese in a microwave. Sprinkle with a small amount of cold chopped tomatoes and chives.

Chili's
Southwestern Vegetable Soup

6 cups chicken broth (Swanson is best)
1 14.5-ounce can diced tomatoes, with juice
1 cup water
1 cup canned dark red kidney beans, with liquid
1 cup frozen yellow cut corn
1 cup frozen cut green beans
1 4-ounce can diced green chilies
1/2 cup diced Spanish onion
1/2 cup tomato sauce
6 corn tortillas, minced
1 1/2 teaspoons chili powder
dash garlic powder

Garnish

1 cup grated cheddar/jack cheese blend
1 cup crumbled corn tortilla chips

1. Combine all the soup ingredients in a large saucepan or soup pot over high heat. Be sure to mince the corn tortillas into small pieces with a sharp knife before adding them to the soup.
2. Bring soup to a boil, then reduce the heat and simmer for 45 minutes to 1 hour, or until the soup has thickened and tortilla pieces have mostly dissolved.
3. To serve soup ladle 1 1/2 cups into a bowl. Sprinkle a heaping tablespoon of the grated cheddar/jack cheese blend over the top of the soup, and then a heaping tablespoon of crumbled corn tortilla chips over the cheese.

Chili's Steak Fajitas

Mix together in a bowl:

1 cup soy sauce

1/4 cup honey

1 tablespoon Worcestershire sauce

1 teaspoons minced garlic

1 teaspoon ground ginger

1 cup water

In an appropriate size dish, place a:

2 lb. sirloin or flank steak

Pour sauce (reserve 1/4 cup) over steak.

Cover, and allow to marinate overnight.

Drain meat and slice into thin strips. Heat skillet over medium high.

Add drained meat and:

1 red bell pepper, cut in thin strips

1 green bell pepper, cut in thin strips

1 onion, thinly sliced

Stir-fry just until meat is done, adding reserved marinade as needed to prevent sticking.

Serve with warmed flour tortillas.

Chili's Twisted Lemonade Twist

1 ounce vodka

1/2 ounce triple sec

1/4 cup sweet & sour mix

lemon wedge

1. Fill a glass with crushed ice and add vodka and triple sec.

2. Top off the drink with sweet & sour mix

3. Add a lemon wedge for garnish and serve.

Serves 1.

Church's Fried Chicken

1 tablespoon sugar
1 1/2 cups self-rising flour
1/2 cup cornstarch
3 teaspoons seasoned salt
2 teaspoons paprika
1/2 teaspoon baking soda
1/2 cup biscuit mix
1 envelope Italian dressing mix
1 envelope onion soup mix
2 eggs mixed with 1/4 cup cold water
1 cup oil

Combine dry ingredients in a 4-cup container. Mix to blend the ingredients thoroughly. Store tightly covered at room temperature up to 3 months. To use, dip the chicken pieces in egg mixture and then into dry coating mix and back into egg to coat the pieces evenly but lightly and finally back into dry mix. Have oil piping hot in heavy skillet. Brown pieces skin-side down for 4 to 6 minutes. Use medium high heat. Turn and brown underside of pieces a few minutes. Transfer to an oiled or Pam-sprayed 9x12x2 pan. Cover pan in foil, sealing it on only 3 sides of pan. Bake at 350F for about 45 to 50 minutes. Remove foil. Bake another 5 minutes just to crisp the coating.

Cinnabon - Cinnamon Buns from Heaven

Ingredients:

Dough:

2 pkg. active dry yeast
1 C. warm water (105-115 degree)
2/3 C. plus 1 tsp. granulated sugar, divided
1 C. warmed milk
2/3 C. butter
2 tsp salt
2 eggs, slightly beaten
7-8 C. all-purpose flour, or more if needed

Filling:

1 C. melted butter, divided (2 sticks)
1 3/4 C. granulated sugar, divided
3 Tbsp. ground cinnamon
1 1/2 C. chopped walnuts, optional
1 1/2 C. raisins, optional

Creamy glaze:

2/3 C. melted butter (1 stick plus 2 Tbsp.)
4 C. powdered sugar
2 tsp vanilla
4-8 Tbsp. hot water

Preparation:

In a small bowl mix together warm water, yeast and sugar and set aside. In a large bowl, mix milk, remaining 2/3 cup sugar, melted butter, salt and eggs; stir well and add yeast mixture. Add half the flour and beat until smooth. Stir in enough of the remaining flour until dough is slightly stiff (dough will be sticky).

Turn out onto a well-floured board; knead 5 -10 minutes. Place in well-buttered glass or plastic bowl, cover and let rise in warm place, free from drafts, until doubled in bulk, about 1 to 1 1/2 hours.

When doubled, punch down dough and let rest 5 minutes. Roll out on floured surface into a 15 x 20 inch rectangle.

To prepare filling: Spread dough with 1/2 cup melted butter. Mix together 1 1/2 cups sugar and cinnamon; sprinkle over buttered dough. Sprinkle with walnuts and raisins, if desired.

Roll up jellyroll-fashion and pinch edge together to seal. Cut into 12 to 15 slices. Coat bottom of a 13-by-9-inch baking pan and a 8-inch square pan with remaining 1/2 cup melted butter, then sprinkle with remaining 1/4 cup sugar. Place cinnamon roll slices close together in pans. Let rise in warm place until dough is doubled in bulk, about 45 minutes.

Preheat oven to 350 degrees. Bake 25 to 30 minutes, or until rolls are nicely browned.
Cool rolls slightly.

To prepare glaze: Meanwhile, in medium bowl, mix melted butter, powdered sugar and vanilla; add hot water 1 Tbsp. at a time until glaze reaches desired spreading consistency. Spread over slightly cooled rolls.

Cinnabon French Toast

2 Cinnabon Cinnamon Rolls

2 eggs

2/3 cup half-and-half

3/4 tsp. vanilla

1 T. sugar

1/8 tsp. cinnamon

1–2 T. butter or margarine

Slice Cinnabon rolls in half horizontally. Place them, cut side up, on a plate and allow to dry for 20–30 minutes. Combine eggs, half-and-half, vanilla, sugar, and cinnamon. Whisk together until all ingredients are well blended. Refrigerate until ready to use. At serving time, preheat oven to 400 , and place Cinnabon halves in a shallow baking dish. Pour french toast batter over halves and allow to soak for 5–10 minutes until moist. You may weigh the rolls down (cover them with waxed paper and place a heavy skillet on the paper) during this time to make sure batter is absorbed into the dough layers. Heat a heavy skillet and melt butter or margarine in it. When butter is hot, place the Cinnabon halves into the pan, gooey side down. Sear until golden brown. Turn the halves over, and place the skillet in the oven. Bake 8–10 minutes or until rolls are puffed up and golden. Serve with maple syrup.

Cinnabon Frosting

Whip this up for at least 12 minutes.

Ingredients:

1 lb. Margarine
1 lb. cream cheese
2 lbs. powdered sugar
2 tsp. lemon juice
2 tsp. vanilla extract

Preparation:

Allow margarine and cream cheese to reach room temperature. Beat cream cheese and margarine together in a bowl with a mixer. Slowly add in all powdered sugar. Once all of the sugar is in the bowl mix for at least an additional 12 minutes. When almost done, add in the extracts. Enjoy!

Cracker Barrel Old Country Store Banana Pudding

1 1/2 quarts milk
1 1/4 cups liquid eggs
1/4 cup imitation vanilla extract
1 1/8 cups flour
1 1/4 cups granulated sugar
12 ounces Nilla Wafers
1 3/4 bananas, peeled
8 ounces Cool Whip®

Heat milk in pot to 170 degrees F.

Mix eggs, vanilla extract, flour and sugar in separate container. Add mixture to milk; cook until custard-like, stirring constantly.

Spread Nilla Wafers on bottom of baking pan. Slice bananas and place over Nilla Wafers. Pour custard over cookies and bananas; cool.

Spread Cool Whip over top.

Cracker Barrel's Bread Pudding

Sugared Pecans: In small skillet combine 2 tablespoons butter and 1 tablespoon oil, med low heat, with 2-oz pecan pieces. Stir only till heated and barely bubbly. Sprinkle with 4 tablespoons sugar.

Stir briskly only till sugar dissolves, on low heat **AS THESE BURN QUICKLY!**

Work fast. Dump them into paper towel lined plate.

Spread out to cool while you prepare the rest.

Plumped Raisins: In small saucepan combine 1/3 cup raisins and 1 cup boiling water. Cover pan with lid 20 minutes. Drain and discard water.

Add 1/2 cup packaged shredded coconut to raisins. Set aside.

Dumplings: In dutch oven combine 6 cups water and 1/2 cup sugar. Bring to boil. While you wait for that to boil, combine in medium bowl, 3 cups Bisquick, 1 cup milk, 1 tablespoon sugar, stirring with fork to moisten thick dough. When water come to boil, drop dough by rounded tablespoonful into boiling water, making about 14 dumplings. Cover pan with lid. Simmer dumplings very gently 20 minutes. Uncover and let cook another 10 minutes gently. Baste often in the liquid, which is now becoming thickened and creamy looking. Remove pan from heat. With slotted spoon remove **HALF** of dumplings to greased 8" square baking dish. Sprinkle with pecans and raisins/coconut. Arrange rest of dumplings over that. Set aside.

Make sauce next.

Caramel Sauce: Strain remaining liquid into heavy 2 1/2-quart saucepan.

Bring to boil. Stir constantly. Add 1 cup packed light brown sugar, stirring vigorously, med heat till it boils briskly 2 or 3 minutes or till sugar is completely dissolved and sauce drops from spoon in large drops rather than like water. It should be the consistency of smooth gravy.

Spoon sauce over dumplings filling dish right to the rim. Cool 15 minutes.

Cover; refrigerate to serve within few days. Micro warm servings or use cold with a scoop of ice cream on top of each. Serves 6 to 8.

Cracker Barrel Old Country Store Carrot Cake

Ingredients:

3/4 C Finely chopped English walnuts
2 C Finely shredded carrots
1C Crushed pineapple (8oz can with juice)
1/2 C Finely shredded coconut
1/2 C Raisins that have been soaked in water until plump and then drained
1 1/4 C Vegetable oil
1 1/2 C Sugar
1/2 C Brown sugar
3 Eggs
3 C Flour
2 tsp Baking powder
2 tsp Baking soda
2 tsp Vanilla
2 tsp Ground cinnamon
1 tsp Ground nutmeg
1/2 tsp Ground cloves
1/2 tsp Salt

Preparation:

Mix together flour, baking powder, baking soda, salt, cinnamon, nutmeg and cloves. Set aside. In a large bowl mix with beater oil, sugars, vanilla and eggs until smooth and fluffy. Add pineapple, walnuts, coconut, carrots, and raisins and blend well. Gradually add flour mixture a half at a time until blended through.

Pour batter into a greased and floured 9"x13" pan and bake at 350 for about 40-50 min. Test with toothpick for doneness. When cool frost with cream cheese frosting.

Cream Cheese Frosting

1 8oz Cream cheese
1 Stick of butter room temperature
1 tsp vanilla
2 C Powder sugar
1/2 C Chopped pecans for garnish

Blend cream cheese and butter until light and fluffy. Add vanilla and a little powder sugar at a time until all has been blend well. Turn mixer on high and beat until frosting is light and fluffy. Spread frosting over the cooled cake and sprinkle with pecans.

Cracker Barrel Cherry Chocolate Cobbler

1-1/2 cups flour

1/2 cups sugar

2 teaspoons baking powder

1/2 teaspoon salt

1/4 cups butter

1 (6 oz.) pkg. Nestlé's semisweet chocolate morsels

1/4 cups milk

1 egg

1 (21 oz.) can cherry pie filling

1/2 cups nuts, finely chopped

Preheat oven to 350F. In large bowl, combine flour, sugar, baking powder, salt and butter; cut with pastry blender until crumbs are size of large peas. Melt over hot (not boiling) water, Nestlé's semisweet chocolate morsels. Remove from heat and cool slightly at room temperature (about 5 minutes). Add milk and egg to melted chocolate and mix well. Blend chocolate into flour mixture. Spread cherry pie filling in bottom of 2 quart casserole. Drop chocolate batter randomly over cherries. Sprinkle with chopped nuts. Bake at 350 F for 40 – 45 minutes. Serve warm with heavy cream.

Cracker Barrel's Chicken Salad

2 pounds chicken breasts
2 ribs celery, cut in chunks
2 chicken bouillon cubes
2 cans (3 oz.) chunk chicken; shredded fine
2 tablespoons dill pickle relish
2 tablespoons onion, diced fine
1/4 cup celery, minced fine
2/3 cup mayonnaise
1/3 cup sour cream
2 tablespoons Miracle Whip Salad Dressing
lettuce, torn
cheddar cheese wedges
1 tomato, quartered
hard boiled egg halves
extra dressing

Cook chicken breast in enough water to cover with celery chunks and bouillon cubes. When tender, remove from broth. Refrigerate till very cold.

Cut into bite-size pieces and combine with canned chicken, relish, onion, celery, mayonnaise, sour cream, and Miracle Whip. Place scoop of salad on lettuce and surround by cheese, tomato and egg.

Cracker Barrel Coca Cola Cake

Ingredients:

1 Stick of Butter
1 C. Coca Cola
3/4 C. Miniature Marshmallows
1 Square of Semi Sweet Baking Chocolate
1/2 C. Shortening
1/2 C. Vegetable Oil
3/4 C. Cocoa
2 Eggs
1/2 tsp. Salt
2 tsp. Vanilla
3/4 C. Buttermilk
2 C. Sugar
2 1/3 C. Flour
1 tsp. Baking Soda
1 1/2 tsp. Baking Powder

Preparation:

Place in a sauce pan butter, coke, semi sweet baking square and bring to a boil remove from heat and add marshmallows and stir until all is blended and the marshmallows are disappear. Set aside to cool enough to tepid or room temperature.

In mixing bowl blend the shortening, oil, vanilla and sugar until fluffy. Add eggs and buttermilk and beat until smooth. Mix flour with baking soda, cocoa, baking powder and salt, add half of flour mixture to shortening, egg mixture, and beat. Scrape bowl time to time to clean the sides off so ingredients are blended in batter. Add cooled coca cola mixture and beat. Add remainder of flour and beat until completely smooth about 3 - 4 minutes. Batter will be thick. Place batter into a 13" x 9" x " 2 oiled and floured baking pan. Set pan on top shelf in a preheated 350 degrees oven for 35 - 40 minutes. Check for completed baking time with a toothpick. If the toothpick comes out clean by sticking in the middle of the cake its time to come out of the oven and cool.

Frosting

1 Stick of Butter
1/2 C. Cocoa
1/4 C. Coca Cola (plus 2-3 Tbsp. if needed)
3 C Powder Sugar
1 tsp. Vanilla
1/4 C Hershey's Chocolate Syrup

Cream butter, add cocoa, vanilla, Hershey's Syrup, and coca cola, beat until smooth. Add powder sugar a little at a time and beat constantly. Scrape the sides of bowl time to time to get all ingredients into the frosting. If the frosting seems a little dry add a little more coca cola and beat well. Frost warm cake. Serve with natural vanilla bean ice cream and enjoy.

Cracker Barrel Old Country Store Fried Apples

Ingredients:

6 Tart apples; sliced
1 tsp. Lemon juice
1/4 C. Bacon drippings
1/4 C. Brown sugar
1/8 tsp. Salt
1 tsp. Cinnamon
1 dash of nutmeg

Preparation:

In a large skillet, melt bacon drippings. Pour apples evenly over skillet bottom. Sprinkle lemon juice over them, then brown sugar, then salt. Cover and cook over low heat for 15 minutes until apples are tender and juicy. Sprinkle with cinnamon & nutmeg.

Cracker Barrel Ham and Egg Casserole

Ingredients:

1/3 C. Lean Cooked Diced Smoked Ham (country cured ham if available)
1 Slice Sour Dough Bread (remove crust and cut to fit bottom of casserole dish)
4 - 5 Eggs (beaten, one cup)
1/4 C. Evaporated Milk
1/4 tsp. Salt
1/4 tsp. Ground Black Pepper
1/2 C. Shredded Mild Cheddar Cheese

Preparation:

Spray casserole dish with a non-stick spray and place sour dough bread on the bottom of casserole dish. Beat eggs, add salt, pepper, evaporated milk and mix until completely. Pour egg mixture over bread. Sprinkle diced ham over egg mixture and cover. Place casserole in refrigerator overnight or in refrigerator for at least five hours. Remove casserole from the refrigerator, spoon shredded cheddar cheese on to the top of eggs. Smooth the cheese gently on top of egg mixture.

Place casserole in a preheated oven at 375 for 20 - 22 minutes depending on the depth of the casserole dish.

Cracker Barrel
Hash brown Casserole

2 lb. frozen shredded hashbrowns
1/2 cup margarine, melted
1 teaspoon salt
1/2 teaspoon black pepper
1/4 cup finely chopped onion
1 can cream of chicken soup
8 oz. Colby cheese, grated

Preheat oven to 350 degrees.
Spray 9x13 baking pan with Pam.
Combine soup, margarine, salt, pepper, onion and cheese.
Gently mix in the potatoes and pour into prepared pan.
Bake in 350 oven for 35 - 40 minutes.

Cracker Barrel's Hash-brown 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.

Cracker Barrel Old Country Store Dumplings

Ingredients:

2 C Flour
2 tsp Baking Powder
1/2 tsp Salt
1 C whole Milk
4 Tbsp Vegetable Oil

Preparation:

Mix above ingredients, blend them well and turn out on to a floured surface. Knead 4 or five times and divide dough into two parts. Roll out one piece of dough to 1/8" thick and cut into 1"x1 1/2" strips. Place into a large sauce pan that you have place 8 cups of water and 3 chicken bouillon cubes that has been brought to boil and the bouillon cubes have been dissolved. Cook 1 half of dumplings until just about done and strain and set aside. Next finish the other half of the dumplings in the same way. While cooking the dumplings you can prepare the sauce.

Dumpling Sauce

3 Tbsp Butter
4 Tbsp Flour
1/4 tsp Salt
1 C Whole Milk
2 Chicken Bouillon Cubes (crumbled)
1/2 tsp sugar
1/2 -3/4 C Dumpling Cooking Liquid (after dumplings have been cooked)

Place butter in medium sauce pan and melt, add salt and flour, stir until thick. Mix sugar with milk, and add to flour mixture a little at a time and stir constantly with a whisk until thick and smooth. Remove from heat. Place cooked dumplings in dumpling sauce and add 1/2 cups of cooking liquid in which the crumbled chicken bouillon cubes have been added and stir gently, Simmer dumplings until blended on low heat. More cooking liquid may be added if needed

DAIRY QUEEN HEATH BLIZZARD

1 Heath candy bar

1/4 cup milk

2 1/2 cups vanilla ice cream

1 teaspoon fudge topping

1. Freeze the Heath Bar, break the candy into tiny pieces with a knife handle before

removing from wrapper.

2. Combine all of the remaining ingredients in a blender and blend for 30 seconds

on medium speed. Stop the blender to stir the mixture with a spoon; repeat until

well mixed.

Pour into a 16oz glass and place in the freezer for 20 to 30 minutes.

You can also make this treat with: Butterfinger candy bars, Oreo cookies, and

Reese's Peanut Butter Cups. Now's your chance to be creative.

Makes 1 serving.

Denny's Cheese Soup

4 Tablespoon Butter or margarine

10 Ounce Cream of chicken soup

10 oz Cream of celery soup

1/2 Soup can Kraft's mayonnaise

8 Ounce Jar cheese Whiz

14 Ounce Can chicken broth

Salt and pepper

Put butter, soups, mayo and Cheez Whiz in 1–1/2 quart saucepan, stirring constantly over medium heat, until smooth. Stir in broth and season to taste with salt and pepper. Stir occasionally until piping hot, but do not let it boil.

Denny's Chicken Fajita Breakfast Skillet

Ingredients:

2 Boneless Skinless Chicken Breast
2 C. Home Fries or Hash browns
1 tsp. Fajita Seasoning
1 Small Bell Pepper
1 Small Onion
4 Eggs
1/4 C. Half and Half
1/2 C. Shredded Cheese
1/2 C. Sour Cream (optional)
1/2 C. Guacamole (optional)
Salt and Pepper
Salsa (optional)

Preparation:

Rub chicken breast with fajita seasoning and let marinade for 1/2 hour. Slice marinated chicken into strips. Use cooking spray and braise chicken in a hot skillet until done. Add onion and bell pepper to skillet fry and stir on high so as to cook quickly. Remove all from heat and set aside. Brown left over cooked potatoes or use frozen hash browns, cooked until desired crispness. Salt and pepper to you taste. Divide in half and place on serving platters. Mix egg with half and half, salt and pepper to taste. Cook egg mixture into two separate omelets. Place on top of browned potatoes. Place one half of cooked fajita meat and cooked onions and peppers on top of omelet. Sprinkle with 1/4 cup cheese on each platter of fajita platter. Serve with sour cream, guacamole, and salsa if you like.

Shrimp Carbonara

>From Mama Melrose's Ristorante Italiano
Disney-MGM Studios
(serves 4 - 6)

1 1/2 cups small dices pancetta bacon
1 cup small diced yellow onion
1 1/2 lb. shrimp (16/20 count p&d tail off)
1 tsp. fresh cracked black peppercorns
2/3 cup whipping cream
1 1/2 lb. cooked penne pasta
2 cups fresh grated Romano cheese
1/4 cup butter
4 eggs

Melt butter in skillet and saute pancetta and onion until onions become transparent. Add shrimp and cook for 3 to 4 minutes. Season with pepper. In bowl, lightly whisk whipping cream and eggs. Heat pasta in boiling water, drain well and add to skillet. Add egg and cream mixture and Romano cheese. Turn down the heat and keep tossing in skillet until sauce slightly thickens. Divide into 4 or 6 pasta bowls. Sprinkle with freshly chopped parsley and serve immediately.

Disney Mickey's Meatloaf

2 lbs ground beef

1 lb ground pork

1-1/2 onions, diced

1/8 Teaspoon garlic, granulated

2 cups bread crumbs, fresh

2/3 cup cold water

1/8 Teaspoon thyme

1/4 cup parsley, chopped

1 whole egg

1 Teaspoon Worcestershire sauce

1/8 Teaspoon salt

Soak bread crumbs in cold water and set aside. Saute diced onion until tender. Set aside and allow to cool. Preheat oven to 350 degrees. In a large bowl, combine ground beef, ground pork, onions, granulated garlic, and bread crumbs mixed with water. Mix well and add remaining ingredients. Mix well and mold into loaves. form in either loaf pans or a meat pan with sides high enough to hold juices. Bake for 45 minutes to 1 hour.

Breakfast Cheese Potatoes

Cinderella's Royal Table, Disney's Magic Kingdom

1/4 tsp garlic salt

1/4 tsp white pepper

1/2 tsp salt (optional)

3 cups milk

1 cup mild and shredded cheddar cheese

4 cups diced and cooked potatoes

1/4 cup flour

1/2 cup cooked bacon bits

1/2 cup diced onions

1/4 cup melted butter

1.. Preheat oven to 350.

2.. Dice and cook the potatoes. Dice onions.

3.. In a large skillet, melt butter. Add onion and saute. Add bacon and cook for 2 minutes. Add flour and stir to make a paste. Cook for 5 minutes.

4.. Add 3 cups milk. Stir till lumps are gone. Cook mixture 10 minutes and continue stirring. Add potatoes, cheese and seasonings. Mix until cheese is melted.

5.. Put mixture into a baking dish and bake at 350 for 10 minutes or until hot and top is lightly browned.

Cinderella's Castle French Toast

2 eggs
2 cups milk
1 tablespoon vanilla
4 tablespoons baking powder
4 tablespoons granulated sugar
1 1/2 cups all purpose flour
1 quart frying shortening
6 cheese danish cut into quarters
Cinnamon and sugar

Mix eggs, milk, and vanilla and set aside

Sift baking soda, granulated sugar and flour together and add to egg mixture. Allow to stand for 10 minutes.

Dip cut cheese danish into the egg batter. Bring shortening to 375° F. and place dipped bread in fryer until golden brown on one side. Roll in cinnamon and sugar and serve immediately.

Disney Tonga Toast

2 or 4 slices sourdough bread cut 1 inch thick

1 banana

1/3 cup sugar

1 teaspoon cinnamon

1 egg

1/4 cup milk

1/2 teaspoon vanilla extract

Oil for frying

Whipped butter if desired

Maple syrup if desired

Depending on the size of the bread slices, cut a 1 inch pocket in one side of the bread slice. Cut banana in half crosswise, then split each piece lengthwise. Remove peel and stuff two pieces in each pocket, again depending on size. Set aside. Mix sugar and cinnamon. Set aside. Mix egg, milk, and vanilla until well blended. Heat about 4 inches of oil in a pan to 350 degrees F. Dip stuffed bread into egg mixture, allowing it to soak in for a few minutes. Fry in hot oil until lightly brown, turning to brown both sides. Drain on paper towels on cake rack. Sprinkle with cinnamon-sugar and serve at once.

Cream of Vegetable Soup like Dixie Stampede's

Serves: 6

Prep. Time : 0:25

1/2 cup peas - cooked
1/2 cup whole kernel sweet corn - cooked
1/2 cup canned green beans - cooked
1/2 cup grated carrot - cooked
1 qt. chicken broth
1/2 tsp. garlic powder
1/2 tsp. onion powder
salt and pepper - to taste
1 1/2 cups heavy whipping cream

- Mash cooked vegetables into small pieces.
- Bring all ingredients, except cream, to a boil.
- Stir in cream and heat through.

Domino's Pizza Sauce

2 cups Hunt's Angela-Mia pizza sauce (You can find this at the wholesale shopping clubs – Sam's, BJ's, etc.)

1/4 cup water

1 1/2 teaspoons sugar

1 teaspoon ground oregano

1/4 teaspoon black pepper

1/4 teaspoon garlic powder

1/8 teaspoon Accent (MSG)

1/8 teaspoon salt

In a medium saucepan, pour in Hunt's basic sauce. Add water, and spices. Combine well, stirring over medium heat until bubbling.

Lower heat, cover, and cook 20–25 minutes, stirring occasionally.

Cool to room temperature. Store in an airtight container, refrigerated, until needed. Makes 2 cups.

Because the sauce base comes only in large #10 size cans, store remaining Hunt's Angela-Mia sauce in 2 one quart jars in freezer, or fridge until you make the next batch.

Drake's Devil Dogs

Cake

1 egg
1/2 cup shortening
1 1/3 cups granulated sugar
1 cup milk
1 teaspoon vanilla
2 1/3 cups all-purpose flour
1/2 cup cocoa
1/2 teaspoon salt
1/2 teaspoon baking powder

Filling

2 cups marshmallow creme (1 7-ounce jar)
1 cup shortening
1/2 cup powdered sugar
1/3 teaspoon vanilla
1/8 teaspoon salt
2 teaspoons very hot water

1. Preheat oven to 400 degrees.
 2. In a medium bowl, blend together the egg, shortening and sugar with an electric mixer. Continue beating while adding the milk and vanilla.
 3. In another bowl sift together remaining ingredients -- flour, cocoa, salt and baking powder.
 4. Combine the dry ingredients with the wet ingredients and beat until smooth.
 5. Spoon about a tablespoon of the batter in strips about 4 inches long and 1 inch wide on a lightly greased cookie sheet. Bake for 5-6 minutes or until the cakes are done. Cool.
 6. In another bowl combine the marshmallow creme, shortening, powdered sugar and vanilla. Dissolve the 1/8 teaspoon of salt in the 2 teaspoons of very hot water in a small bowl. Add this salt solution to the filling mixture and beat on high speed with an electric mixer until the filling is smooth and fluffy.
 7. When the cakes have cooled, spread about a tablespoon of filling on the face of one cake and top it off with another cake. Repeat with the remaining ingredients.
- Makes 20-24 snack cakes.

El Charro Cafe Chiles Rellenos (Stuffed Green Chiles)

8 fresh large green chiles (with stems intact, if possible)
1 pound Cheddar or jack cheese, shredded

Batter

3 eggs
3 tablespoons flour
1 teaspoon salt
1 teaspoon pepper
1/4 cup oil

Garnish

4 cups enchilada sauce, warmed
2 cups shredded combination cheese*

Stuff each chile with cheese and set aside.

Separate eggs and beat the whites until stiff. Beat yolks and fold into whites, along with flour, salt and pepper.

Meanwhile, heat oil in a large skillet. Dip stuffed chiles, one at a time, into egg batter to coat, then remove with a large spoon. Carefully lower coated chiles into hot oil, 3 or 4 at a time. Fry until golden brown on both sides. The chiles may be made ahead to this point.

To serve, immediately arrange on platter or individual plates and pour warm enchilada sauce over each chile.

Garnish with more cheese and run under broiler to melt, if desired. May be held up to the point of topping with cheese and reheated in a 400 degrees F oven for about 10 minutes. Yields 4 or 8 servings.

NOTE: Chicken or tuna may be used to stuff the chiles, but cheese is always a garnish.

El Charro Cafe Chimichangas el Charro

6 flour tortillas (12 to 14 inches)

Filling

About 1 1/2 quarts salad oil

2 firm-ripe avocados (about 1/2 pound each)

2 tablespoons lime juice

1 (16 ounce) can red chili or enchilada sauce

3 cups shredded lettuce (iceberg and/or romaine) and/or red cabbage

2 cups (about 1/2 pound) shredded jack and/or Cheddar cheese

Sour cream

Tomato or fruit salsa

Lay 1 tortilla flat. Fold 1/3 up over center. Spoon 1/6 of the filling across the doubled portion, leaving a 2-inch border at each end. Roll tortilla once, fold in ends, then roll snugly to enclose filling. Secure seam with toothpicks. Repeat to fill remaining tortillas.

In a 5- to 6-quart pan (at least 10 inches wide) or 14-inch wok over high heat, bring about 1 inch oil to 360 degrees, adjust heat to maintain temperature.

Using a wide metal spatula, lower 1 chimichanga at a time into hot oil, filling pan without crowding. Fry until golden on all sides, turning occasionally, 6 to 8 minutes total per chimi. Transfer to a towel-lined 10- x 15-inch pan. Keep warm in a 225 degree F oven. Repeat to fry remaining chimichangas.

Meanwhile, peel, pit, and thinly slice avocados. Moisten slices with lime juice. In a 1- to 1 1/2-quart pan over medium heat, warm chili sauce; pour into a small bowl.

Line a platter or plates with lettuce. Remove toothpicks from chimis and place, seam down, on lettuce. Sprinkle chimis evenly with 1 cup cheese and garnish with avocado. Serve with remaining cheese and the chili sauce, sour cream, and salsa, to taste.

Notes: You can make these chimichangas with the overgrown, 16- or 18-inch flour tortillas. But 12- to 14-inch tortillas (the fresher, the more flexible) make impressive chimis too—even 10-inchers will do—and they're easier to deep-fry at home. As a crisp alternative to frying, place rolled chimis in an oiled 10 x 15-inch pan and brush lightly with salad oil. Bake on the lowest rack in a 400 degree oven until golden, about 35 minutes. If desired, sprinkle with cheese.

El Charro Cafe Green Enchilada Sauce

Makes about 3 cups

2 tablespoons vegetable oil
1/2 white onion, chopped
2 tablespoons flour
2 cups roasted, peeled, seeded
and chopped Anaheim chiles
3 to 4 cloves garlic, minced
2 cups chicken stock
3/4 teaspoon salt/or to taste

In a medium skillet, heat oil and sauté onion. Add the flour and mix well. Stir in the chiles, garlic, stock, and salt and simmer 20 minutes.

Puree in a blender. Use immediately over enchiladas or refrigerate or freeze for later use.

El Chico Fried Ice Cream

Ingredients:

1 qt. Vanilla Ice Cream
1 C. Corn Flake Crumbs
1/2 C. Sugar
1/2 tsp. Cinnamon

Also:

Honey or Chocolate Syrup
Whipped Cream
Maraschino Cherries
Oil

Preparation:

5 hours in advance:

Combine crumbs, sugar, and cinnamon in a shallow pan. Let ice cream soften slightly for 5 minutes. Make 6 balls of ice cream, roll in crumb mixture until well coated, pressing coating into ice cream. Wrap in aluminum foil and freeze for 5 hours.

Heat oil to 450 degrees. Unwrap each ball and fry in hot oil VERY BRIEFLY, about 2 seconds. Place in dessert dish; decorate with toppings, whipped cream and a cherry.

Serve immediately.

El Chico Mexican Restaurant Relish

4 cups carrots, sliced

2 cups onion, cubed

1 16 oz. can Jalapenos, sliced

4 oz. vinegar

2 cups water

1 tsp. salt

1/2 tsp. Oregano leaf

2 cloves garlic, chopped

1. Measure and place carrots in container.

2. Measure cubed onions and place in container with carrots.

3. Add the Jalapenos, including juice, to the carrots and onions.

4. Add the vinegar, water, salt, oregano and garlic to the other ingredients and mix well.

5. Cover container and place in refrigerator for a minimum of 24 hours.

6. Before serving, stir all ingredients thoroughly.

*Remember, relish must be allowed to marinate for a MINIMUM of 24 hours.

El Cholo Famous Green Corn Tamales

24 ears yellow corn
8 ounces cornmeal
4 ounces shortening
4 ounces butter
3/4 cup granulated sugar
1/2 cup half-and-half or cream
1 teaspoon salt
12 (1 ounce) strips Cheddar cheese
1 (24 ounce) can green chiles, cut into strips
12 squares parchment paper
String

Cut both ends of the corn, remove husks and save for wrapping. Cut the corn kernels off the cob. In a food processor, grind the kernels with the cornmeal.

Beat the shortening and butter together until creamy. Add the sugar, half-and-half and salt. Add the corn mixture and mix well.

For each tamale, overlap two cornhusks. Spread some of the corn mixture onto the husks. Place one cheese strip and one chili strip on top of the corn mixture. Top with more corn mixture. (Use approximately 8 ounces of corn mixture per tamale.) Bring the edges of the cornhusks over the filling to cover completely.

Place each tamale on a square piece of parchment paper. Fold ends of cornhusks, then fold sides of parchment over tamale and fold up ends. Tie a string around the ends to hold in place.

Place tamales on a rack and steam for 35 to 40 minutes.

Makes 12 (8 ounce) tamales.

Source: El Cholo

El Pollo Loco Chicken

1 cup White wine vinegar

1 cup Olive oil

1/2 cup White wine

1 tbs. Oregano

1 teas. Thyme

3 tbs. Salt

10 Garlic cloves; minced

1 1/2 teas. Tabasco sauce

Mix all ingredients and marinate two whole chicken which have been cut in half. Marinate several hours in refrigerator. Grill chickens slowly until done.

El Pollo Loco Mexican Beans

1 tablespoon vegetable oil

1 whole Serrano chile

1/4 teaspoon Serrano chiles, ground

1 28-oz. can pinto beans

1/3 cup water

Heat oil and whole chile in sauce pan. When chile is tender, add ground chiles, beans and water. Stir well. Bring to a boil, reduce heat and simmer 10 to 15 minutes.

El Torito's Black Bean Soup

12 oz. dried black beans
8 cups chicken or vegetable stock
2 teaspoons olive oil
1 onion, chopped
1 cup carrots, chopped
1 cup celery, chopped
2 cloves garlic, minced
2 teaspoons dried oregano
1 teaspoon dried thyme
1 bay leaf
1/2 teaspoon cayenne pepper
3 tablespoons fresh lime juice
Fresh cilantro (optional)

Rinse and sort through black beans, discarding any that are shriveled or discolored. Place beans in a large stockpot.

Cover beans with water and refrigerate to soak overnight.

Drain beans and return to stockpot.

Add stock and heat to boiling.

Meanwhile, heat olive oil over medium-high heat in a large skillet. Add onion, carrot, celery and garlic and saute until tender, approximately 5 minutes. Add to stockpot along with oregano, thyme, bay leaf and cayenne pepper.

Cover stockpot and reduce heat to simmer for 3 to 4 hours.

Transfer soup to blender or food processor and puree to desired thickness. Just before serving add lime juice and garnish with a sprig of fresh cilantro, if desired.

Add salt and pepper to taste and serve.

El Torito's Deep-Fried Ice Cream

20 ounces chocolate chip ice cream

2 cups 4-grain flake cereal, crushed

1 1/2 tablespoons sugar

3 1/2 teaspoons ground cinnamon

2 eggs

1 teaspoon water

4 (8-inch) flour tortillas

Oil for deep-frying

Cinnamon mixed with sugar

Whipped cream

4 maraschino cherries

Form ice cream into 4 balls. Place in baking pan and freeze solid, 2 hours or longer. Mix cereal, sugar and cinnamon. Divide equally between 2 pie plates or other shallow containers. Beat eggs with water.

Roll each ice cream ball in cereal mixture and press coating into ice cream. Dip coated ball in egg wash, then roll in second container of cereal mixture. Again press coating onto ice cream. Freeze coated ice cream balls solid, 4 to 6 hours.

Shape each tortilla into hourglass form (with narrow waist) by cutting off curved slice from 2 opposite sides. One end will serve as base for ice cream. Other end will be decorative fan.

Heat oil in wok or large deep fryer. Place tortilla between 2 ladles or large spoons of different sizes (smaller ladle on top). Place tortilla so that base end is cupped in larger ladle to form basket, with back of upper fan supported by handle of larger ladle.

Deep-fry until crisp. Drain and sprinkle with Cinnamon sugar. Set aside.

Deep-fry frozen coated ice cream balls 30 to 45 seconds. Place each fried tortilla in large stemmed glass, with fan part of tortilla standing vertically above glass. Set fried ice cream ball in base of tortilla. Top with dollop of whipped cream and decorate with cherry.

El Torito's Enchilada Sauce

2 Tbls. vegetable oil

2 Tbls. flour

1/4 cup red chile powder, mild

2 cups beef broth, fresh or canned

2 cups tomato puree, canned

1/2 teas. oregano, dried

1/4 teas. cumin

1/2 teas. granulated garlic

1 teas. salt (to taste)

Heat oil in large saucepan. Add the flour to the oil and make a roux.

Stir and cook over medium heat for 2 minutes until it becomes brown in color. Add the chile powder, beef broth, tomato puree, oregano, cumin, garlic and salt to the roux and simmer over low heat for 15 minutes.

El Torito's Mexican Caesar Salad

Cilantro Pepita Dressing:

2 medium Anaheim chiles, roasted, peeled and seeded

1/3 cup roasted pepitas (pumpkin seeds)

2 garlic cloves, peeled

1/4 tsp. ground black pepper

1 tsp. salt

12 oz. salad oil

1/4 cup red wine vinegar

5 Tbs. grated Cotija cheese (see note)

2 small bunches cilantro, stemmed

1 1/2 cup mayonnaise

1/4 cup water

Salad:

2 corn tortillas

Vegetable oil

1 large (or two small) heads romaine lettuce, rinsed and spun dry

1/3 cup finely grated Cotija cheese

Roasted red bell pepper, peeled and cut into julienne strips

1/2 cup pepitas (roasted pumpkin seeds)

Place all dressing ingredients except cilantro, mayonnaise and water in a blender or food processor. Blend approximately 10 seconds, then add cilantro little by little until blended smooth. Depending on size of blender, it may be necessary to do in batches.

Place mayonnaise and water in a large stainless steel bowl, and mix with a wire whip until smooth. Add the blended ingredients to the mayonnaise mixture, and mix thoroughly. Place in an airtight container and refrigerate. Will keep for three days. Yields 1 quart.

To assemble salad: Cut corn tortillas into matchstick sized strips.

Heat oil in sauté pan; fry tortilla strips until crisp. Remove with slotted spoon, and drain on paper towels. Set aside. Tear romaine into bite size pieces. Place greens on salad plates and ladle approximately 2 ounces of cilantro pepita dressing on each salad.

Sprinkle each dish with Cotija cheese and tortilla strips.

Arrange four red pepper strips like spokes on the top of each salad, and garnish with whole pepitas.

Note: Cotija cheese is a hard cheese, similar to Parmesan.

Estefan's' Cuban Ground Beef Creole

Ingredients :

1 1/2 lb Ground beef
1/2 cup Dry red wine
2 x Onions, chop
2 lg Red bell peppers, chop
6 oz Tomato sauce
1 tsp Garlic, mince
1 tsp Salt
1/4 tsp Dried oregano
1/4 tsp Cumin

Method :

* In a saucepan combine all ingredients and cook over moderate heat for 45 minutes.

Famous Dave's BBQ Sauce

2 slices hickory-smoked bacon (thick cut strips)
1/3 cup chopped Vidalia onion or other sweet onion
1/4 cup water
3/4 cup Peach Schnapps
1/2 cup baking raisins
1 large jalapeno pepper, finely diced
2 garlic cloves, minced
1/3 cup aged Alessi Balsamic vinegar
1/4 cup frozen tangerine juice concentrate
1/4 cup frozen pineapple concentrate
3 tablespoons molasses
2 tablespoons apple cider vinegar
2 tablespoons fresh lemon juice
2 tablespoons fresh lime juice
2 1/4 cups dark corn syrup
1 (12 oz.) can tomato paste
1/2 cup packed light brown sugar
1/2 cup Worcestershire sauce
2 tablespoons prepared mustard
2 teaspoons chili powder
1 teaspoon Maggi Seasoning
1 teaspoon salt
1/2 teaspoon crushed red pepper flakes
1/4 teaspoon fresh coarse ground black pepper
1 teaspoon cayenne
1/4 cup Kahlua
1 teaspoon liquid smoke

1. Place bacon in large skillet and fry until crisp; drain; reserve 1 tablespoon of the drippings in skillet.
2. Add onions to skillet and over medium-high heat caramelize until a dark golden brown. Be careful not to burn; reduce heat to medium low and deglaze pan with water.
3. Stir in schnapps, raisins, jalapeno and garlic; simmer 10 minutes or until mixture has a syrupy consistency; stir occasionally to prevent sticking.
4. Remove from heat and transfer to blender (you may have to do it in batches) and add vinegars, juice concentrates, molasses, lemon and lime juices. Puree and return to saucepan.
5. To saucepan, add corn syrup, tomato paste, brown sugar,

Worcestershire sauce, mustard, chili powder, Maggi Seasoning, salt, red pepper flakes, black pepper and cayenne. Mix well and bring to low boil over medium heat; stir frequently.

6. Reduce heat to low; simmer 20 minutes, stirring occasionally.

7. Remove from heat; stir in Kahlua and liquid smoke. Cool and transfer to glass bottle; place in refrigerator. When completely cold, cover. Store in refrigerator.

Famous Dave's Pecan Pie

Pecan Pie

1 (9") deep dish pie shell
1/3 cup melted butter
2/3 cup sugar
1 cup dark corn syrup
3 eggs
1 teaspoon vanilla
1/2 teaspoon Kosher salt
1/2 cup chopped pecans
1 cup whole pecans

Directions:

Pre-heat oven 350-degrees. Blend melted butter, sugar, dark corn syrup, eggs, vanilla and kosher salt. Once combined, add chopped pecans and whole pecans.

Pour the mixture into frozen pie shell. Put on cooking sheet. Cook for about 25 minutes, rotate and bake another 20-25 minutes. Let the pie cool down before serving..

Fiddle Faddle & Screaming Yellow Zonkers

3/4 cup granulated sugar
1/4 cup brown sugar
1/2 cup (1 stick) butter
1/2 cup corn syrup
1/2 cup water
1/2 teaspoon salt
1/3 teaspoon vanilla
1 1/3 bags plain or natural-flavored microwave popcorn
1/2 cup roasted almonds

Zonkers

1 cup granulated sugar
4 tablespoons butter
1/2 cup corn syrup
1/2 cup water
1/3 teaspoon salt
1/2 teaspoon vanilla
1 1/3 bags butter-flavored microwave popcorn

1. For either recipe, combine sugar, butter, corn syrup, water and salt in a large saucepan over medium heat. You're going to bring the candy to 265-275 degrees, or what is known as the hard ball stage. For this it's best to use a candy thermometer. If you don't have one, don't worry. Drip the candy into a small glass of cold water. If the candy forms a very hard, yet slightly pliable ball, bingo, you're there. Watch your mixture closely so that it doesn't boil over.

2. While candy cooks, pop both bags of popcorn and spread about 2 quarts or 1 1/3 bags of popcorn (plus almonds for Fiddle Faddle) on one large or two small cookie sheets. Put the popcorn in your oven set on its lowest temperature. This will keep the popcorn hot so that the candy will coat better.

3. When your candy has reached the hard ball stage, add the vanilla.

4. Pull the popcorn from the oven and, working quickly, pour the candy over the popcorn in thin streams. Mix the popcorn so that each kernel is coated with candy, put the popcorn back into the oven for five more minutes, then stir once again. This will help to coat each kernel. You can repeat this step once more if necessary to get all of the popcorn coated.

Pour popcorn onto a large sheet of wax paper to cool. Spread the popcorn out, but be careful...it's hot.

5. When popcorn is cool, break it up and immediately put it into a tightly sealed container, such as Tupperware. This will ensure that it stays fresh. This stuff gets stale very quickly in moist climates if left out.

Makes about 4 quarts.

Fisherman's Warf

Coo Coo Clam Chowder

1 quart (950 ml) shucked clams
4 cups (950 ml) potatoes, cut in cubes
1 one-half-inch cube of salt pork fat
1 sliced onion
2 tbsp (30 ml) flour
1 tsp (5 ml) salt
1/8 tsp (1 ml) pepper
4 tbsp (60 ml) butter
4 cups (950 ml) scaled milk
8 crackers

Preparation

Clean clams, using 1 cup (225 ml) cold water; drain, reserve liquid, heat it to the boiling point and strain.

Chop hard part of clams very fine.

Cut pork fat into small pieces and fry; add onions, fry 5 minutes, and strain into stew pan.

Parboil potatoes in boiling water for 5 minutes. Drain and put layer of potatoes on bottom of stew pan. Add chopped clams, sprinkle with salt, pepper and generously with flour.

Add remaining potatoes, again sprinkle with salt, pepper, and flour.

Add 1-1/2 cups (350 ml) boiling water. Cook 10 minutes, add milk, soft part of clams, and 3 tbsp (45 ml) butter.

Boil 3 minutes and add crackers (split and soaked in enough cold milk to moisten).

Reheat clam water to boiling point and thicken with 1 tbsp (15 ml) butter and flour cooked together; add to chowder just before serving.

Note: The clam water has a tendency to cause the milk to curdle, hence it must be added last.

Comments

Note from submitter/typist: READ this recipe thoroughly before making this recipe. There are many divided uses and the processes are *key* to this recipe resulting in a good product. Also, the crackers listed are for soda crackers, and "splitting" them refers to the old big squares that had to be "split" into quarters. Now days, we get sleeves of them already split.. so adjust accordingly.

SERVES 6-10.. if serving as a course in a large dinner, you will have enough for 10. If you are using this as an entree, you will have enough for 6 at most.

This recipe came directly typed from: "Fisherman's Wharf Cookbook" by Barbara Lawrence 1971

Four Seasons Crab Cakes

2 pounds jumbo lump crabmeat
1/2 pound fresh codfish fillet
1/2 to 1 cup heavy cream
1 tablespoon Dijon mustard
2 teaspoons sesame oil
2 tablespoons finely chopped parsley
2 tablespoons finely chopped chives
2 tablespoons basil, julienned
Salt and pepper to taste
Juice of 1/2 lemon
Olive oil for sautéing

Pick through crabmeat, removing all shells but being careful not to break up the large lumps too much. In a food processor, grind codfish until pureed. Add 1/2 cup of heavy cream and puree until incorporated. Then add more cream if needed. The mixture should be smooth and shiny, yet firm enough to hold its shape.

Place this mousse in a metal bowl and add the other ingredients, except for the olive oil. Take a small portion of the crab cake mixture and sauté in hot olive oil until golden brown. Taste to adjust seasoning.

Form the rest of the crab cakes and sauté in hot olive oil until golden on both sides. Finish by baking in a 450-degree oven for 4 to 5 minutes. Serves six to eight.

Four Seasons Minestrone alla Milanese

1/4 cup olive oil
1 cup finely chopped onion
1 cup finely chopped leek, white and light green parts
1 cup finely chopped celery
2 cups finely chopped carrots
2 cups finely chopped cabbage (preferably Savoy)
1 cup green beans cut into 1/2-inch lengths
2 cups of 1/2-inch cubes of peeled boiling potatoes
1/2 cup finely chopped prosciutto
1 cup of 1/2-inch cubes of unpeeled zucchini
1 cup chopped rinsed fresh stemmed spinach
2/3 cup chopped fresh or canned tomatoes
1/2 cup tomato sauce
6 cups chicken broth
3/4 cup rice (preferably short grain Arborio)
2 cups canned cannelloni beans
1 tablespoon chopped fresh rosemary or 1 teaspoon dried
2 tablespoons olive oil
1/4 cup minced fresh parsley
1/2 cup grated Parmesan cheese
Salt and freshly ground black pepper
Grated Parmesan for garnish, optional

In a large stock or soup pot, over medium heat, heat the olive oil. Add the onion, leek, celery, carrots, cabbage, green beans and potatoes and stir for 2 minutes.

Add the prosciutto, zucchini, spinach, tomatoes and tomato sauce and stir for another 2 minutes.

Add the chicken broth, bring to a boil and simmer, covered, over low heat for 15 minutes.

Add the rice and beans, and simmer, uncovered for 15 minutes or until the rice is tender. Remove the soup from the heat.

In a small skillet saute the rosemary in the olive oil for 30 seconds.

Add this to the soup along with the parsley and cheese. Season with salt and pepper to taste and serve immediately. Garnish with more cheese if desired

Gallagher's Cheddar Cheese Soup

2 C. Water

1/3 C. Each: finely chopped, carrots and celery

1 C. Finely chopped green onions

1/2 C. Butter

1/4 C. Flour

1 Medium-size white onion, chopped

4 C. Each: milk and chicken broth

1 jar Pasteurized process cheese spread (such as Cheez Whiz) (15-ounce)

Salt and Ground Black Pepper to taste

1/4 tsp Cayenne pepper

1 Tbsp. Prepared mustard

Place water in soup pot over high heat. Add carrots, celery and green onions; bring to boil and boil 5 minutes; set aside, but do not drain. Melt butter in a large stockpot over medium heat and add onion; sauté 1 minute, then add flour, blending well. In a large saucepan, bring milk and broth to boil. Whisk broth mixture into flour mixture with a wire whisk. Stir in cheese, salt, pepper and cayenne. Stir in mustard and the cooked vegetables, including the water in which they were cooked. Bring to a boil and serve immediately. Makes 8 servings.

Golden Corral Bread Pudding

3 C. French bread cubed and partially dried
1/2 C. melted butter
2 C. whole milk
2 eggs beaten
1 tsp. cinnamon
1/4 tsp. salt
1/3 C. brown sugar (dark)

Scald milk and butter together. Remove and set aside. Beat eggs add brown sugar, and cinnamon. When milk is cool enough add egg mixture making sure that the egg mixture does not curdle. Add bread cubes and stir carefully, do not beat.

Place in an 8"x11" well-oiled pan. Place in a preheated oven at 350 degrees for about 40 minutes, check with toothpick. When done set aside.

White Sauce

1 C. whole milk
2 Tbsp. butter
1/2 C. granulated sugar
1 tsp. vanilla
1 Tbsp. flour
dash of salt

Mix all ingredients together and bring to a boil for 3 - 4 minutes, stirring constantly. Set a side for 5 minutes, pour about 1/2 mixture on warm bread pudding and place the remainder of sauce in a serving bowl for those that desire that little extra. Best served warm, but great at room temperature.

Golden Corral's Seafood Salad

1 lb. imitation crab meat, shredded

1 cup diced celery

1/2 cup mayonnaise

1/4 cup sliced green onions (with the green too)

1 tablespoon lemon juice

3 hard boiled eggs, chopped.

Mix all ingredients. Refrigerate for about an hour to allow flavors to blend. Serve either as a salad, on lettuce, or on split croissants.

Golden Wok's Orange Flavored Chicken

1 lb. chicken breast meat

Marinade:

1 egg white

1 t salt

1 t. sugar

Orange Sauce:

1 C. water

1/2 C. ketchup

1/2 C. sugar

1/8 C. vinegar

1 T. soy sauce

4 t. cornstarch

2 t. sesame oil

2 T. vegetable oil

1 T. grated orange peel (wash orange well before removing peel with a grater)

2 T. chopped scallion (white part only)

To finish:

4 C. vegetable oil

1 C. cornstarch (in a plastic baggie)

For serving:

Steamed rice

Cut chicken breast into 1/2-inch cubes; set aside.

Make marinade:

Combine egg white, salt and sugar in a bowl and stir vigorously until ingredients are thoroughly mixed. Add chicken cubes to marinade and stir to coat well.

Make orange sauce:

In a bowl, combine water, ketchup, sugar, vinegar, soy sauce, 4 teaspoons cornstarch and sesame oil; stir and set aside. Place a pot over high heat. When pot is hot, add the 2 tablespoons vegetable oil and heat.

Add orange peel and scallion and stir for about 20 seconds, taking care not to burn the orange peel. Pour combined sauce ingredients into the pot and cook, stirring frequently, until sauce has thickened, about 12-15 minutes.

To finish:

Preheat 4 cups oil to 350-375°F. Meanwhile, put marinated chicken in the plastic baggie containing the cornstarch. Shake chicken well for about 20 seconds or until chicken is covered with cornstarch. Shake off all excess cornstarch and fry chicken in hot oil until golden brown, approximately 2 1/2 minutes. Remove chicken from oil with a slotted spoon, drain well and set aside. Add fried chicken to pot with heated orange sauce, stir for about 30 seconds, then serve immediately. Serve with steamed rice.

Makes about 4 servings.

Good Seasons Italian Salad Dressing Mix

1 teaspoon carrot, grated and chopped
1 teaspoon red bell pepper, finely minced
3/4 teaspoon McCormick lemon pepper
1/16 teaspoon dried parsley flakes
1 teaspoon salt
1/4 teaspoon garlic powder
1/8 teaspoon onion powder
2 teaspoons sugar
1/8 teaspoon pepper
2 teaspoons dry pectin
pinch ground oregano

1. Place the carrot and bell pepper on a baking pan in the oven set on 250 degrees for 45-60 minutes, or until all of the small pieces are completely dry, but not browned.
2. Combine the dried carrot and bell pepper with the other ingredients in a small bowl. Mix can be stored in a sealed container indefinitely until needed.
3. When ready to use, pour 1/4 cup of vinegar into a cruet or jar. Add 3 tablespoons of water, then the dressing mix. Seal and shake vigorously. Add 1/2 cup of oil and shake until well-blended.

Serves 8-10.

GREEN RIVER BOURBON PIE

1 deep-dish pie shell
1/2 cup semi-sweet chocolate, chopped
1 cup toasted walnuts, chopped and divided
1/2 cup light brown sugar
1/2 cup dark brown sugar
3 eggs, beaten
3/4 cup light corn syrup
1/4 cup butter, melted
2 to 3 tablespoons bourbon
1 1/2 teaspoons vanilla
1/4 teaspoon salt
Whipped cream (optional)

If frozen, thaw pie shell according to package directions.

Layer chocolate and 1/2 cup walnuts in bottom of pie shell. On lowest speed of an electric mixer, mix sugars, eggs, corn syrup, butter, bourbon, vanilla and salt. Mix well but do not over-beat.

Pour over chocolate and nuts. Sprinkle remaining walnuts over top of filling. Bake at 375 degrees for 40 to 50 minutes. Pie will be done when outside edge is bubbling and set. Center will peak and then settle after removing from oven. Cool completely to room temperature before serving. Top individual servings with whipped cream, if desired.

Makes 1 9-inch pie.

Hamburger Helper mix (for one meal)

1/4 cup flour
1 tablespoon grated parmesan cheese
2 bouillon cubes or 2 tsp. powdered bullion
1 tablespoon nonfat powdered milk
2 tsp. dehydrated onion

Mix ingredients. Wrap tightly in aluminum foil. Store in air-tight container. Yield: Enough for one skillet dinner.

To use mix:

Add sauce mix to 1 lb browned hamburger, with water or a can of condensed soup to equal 2 cups fluid.

Add 1 cup uncooked macaroni/spaghetti or noodles. Bring to a boil and turn heat to low. Cover and simmer 15 to 20 minutes.

To use rice, increase time to 25 minutes.

Hard Rock Cafe
Chicken Soup

1 pound chicken breast fillets
1 pound chicken thigh fillets (I use all white meat instead)
vegetable oil
2 tbs butter
1 cup chopped onion
1/2 cup chopped celery
5 cups chicken stock (I use College Inn)
1 cup water (I use extra stock instead)
1 cup sliced carrot
1 tsp salt
1/2 tsp pepper
1/2 tsp fresh parsley (optional)
2 cups egg noodles

reheat oven to 375 degrees. Cover cookie sheet with foil and spray with Pam. Rub chicken pieces with vegetable oil and place on cookie sheet, cook in oven for 25 minutes. Remove and cool. Melt butter in Dutch oven. Saute onions and celery for 4 minutes. Dice chicken and add to pot with remaining ingredients, except noodles.

Bring to a boil Reduce heat and simmer for 30 minutes. Add noodles and simmer for 15 minutes. Serve with chopped parsley,(optional). If you use thin noodles you can cook for less time.

Hard Rock Cafe
Cole Slaw

1 1/3 cups mayonnaise
3 tablespoons white vinegar
2 tablespoons plus 2 teaspoons granulated sugar
2 tablespoons milk
dash salt
8 cups chopped cabbage (1 head)
1/2 cup shredded carrot

1. Combine all ingredients except the cabbage and carrots in a large bowl and blend until smooth with an electric mixer.
2. Add cabbage and carrots and toss well.
3. Cover and chill overnight in the refrigerator. The flavors fully develop after 24 to 48 hours.

Serves 6 to 8 as a side dish.

Hard Rock Cafe
Homemade Chicken Noodle Soup

1 pound chicken breast fillets
1 pound chicken thigh fillets

vegetable oil
2 tablespoons butter
1 cup chopped onion
1/2 cup diced celery
4 cups chicken stock
2 cups water
1 cup sliced carrot
1 teaspoon salt
1/2 teaspoon cracked black pepper
1/2 teaspoon minced fresh parsley
2 cups egg noodles
Garnish
minced fresh parsley

1. Preheat oven to 375 degrees.
 2. Rub a little vegetable oil over the surface of each piece of chicken and arrange them on a baking sheet. Bake for 25 minutes. Remove the chicken from the oven when it's done and set it aside to cool.
 3. Melt the butter in a large saucepan or dutch oven over medium heat. Sauté the onion and celery in the saucepan for just 4 to 5 minutes. You don't want to brown the veggies.
 4. Dice the chicken and add it to the pot along with the remaining ingredients, except the noodles.
 5. Bring the soup to a boil, reduce the heat and simmer for 30 minutes or until the carrots are soft.
 6. Add the noodles and simmer for an additional 15 minutes, or until the noodles are tender.
- Serve with a pinch of minced fresh parsley sprinkled on top.
Makes 6 servings.

Hard Rock Cafe Orange Freeze

2 cups orange sherbet or sorbet
1 cup fresh squeezed orange juice
1/3 cup milk
1 sprig fresh spearmint

1. Put the sherbet, juice, and milk in a blender and blend for 15 seconds or just until the sherbet is smooth. You may have to stop the blender and stir the sherbet up a bit to help it combine.
 2. Pour the orange freeze into a tall, chilled glass. Place a sprig of fresh spearmint in the top and serve immediately.
- Serves 1 as a dessert or beverage.

Hard Rock Cafe's Pig Sandwich

Hamburger buns

Pulled Pork:

1 quart hot water
1 quart apple cider vinegar
1/2 C. Tabasco sauce
1/2 C. sugar
3 lbs. pork shoulder, boned

Pig Slaw:

1/4 C. sugar
3 C. white vinegar
2 1/4 C. water
1 head green cabbage leaf, peeled and cored

Pig Sauce:

2 C. Heinz ketchup
2 1/4 C. cider vinegar
1 3/4 t. salt
1/2 C. sugar

1 1/2 tablespoons Worcestershire sauce
1 1/2 T. coarse black pepper
1 1/2 T. chili powder
1/2 t. garlic salt
1/2 t. granulated garlic
3 T. vegetable oil

Pulled Pork:

In a large bowl, add vinegar, Tabasco sauce and sugar to hot water. Stir to dissolve sugar. Pour marinade over pork, cover and refrigerate for at least 12 hours.

Remove pork from marinade and place in a baking pan. Cook in a preheated 450°F. oven until well browned. Cover with foil. Pour some marinade over pork, lower temperature to 300°F., and slow-roast for an additional two hours or until meat pulls away easily from the bone.

Pig Slaw:

In a large bowl, combine sugar, vinegar and water. Mix with a wire whisk until the sugar is dissolved. Add shredded cabbage and mix well. Cover and refrigerate.

Pig Sauce:

Place all ingredients except the vegetable oil in a saucepan. Stir and bring to a boil. Stir in vegetable oil, and let simmer for 20 minutes. Stir to incorporate. Place in proper storage

container, and cool in an ice bath to 40°F.. Cover, date and refrigerate.

Assembly:

Toast hamburger buns. Place a level scoop of pig meat on the bottom of the toasted bun. Place pig slaw on top of the meat, then ladle pig sauce over the slaw and meat. Off-set the top part of the bun on top of the sandwich, and serve with onion rings. Serve immediately with a side of cole slaw and your favorite beans.

The Harley Davidson Cafe - Harley Hog Sandwich

Rub

- 1 1/16 cup Kosher salt
- 1 cup course ground black pepper
- 1 cup paprika (sweet Hungarian is best)
- 2 cups hickory wood chips
- 1 cup apple wood chips

Hog Sauce

- 2 large onions, chopped
- 3 tablespoons vegetable oil
- 1 tablespoon paprika
- 1 tablespoons chili powder
- 1 tablespoon red pepper flakes
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon ground cumin
- 5 1/4 cups (42 ounces) canned tomatoes, with juice
- 3 cups cider vinegar
- 1 3/4 cups ketchup
- 1/2 cup orange juice
- 1/3 cup dark brown sugar, packed
- 1/4 cup brown mustard
- 1 tablespoon salt
- 1 tablespoon coarse black pepper

12 large round rolls

1. Combine all of the rub ingredients. Coat the pork butt evenly with mixture, shaking off any excess.
 2. Soak wood chips in water 30 minutes. Place pork butt in a smoker on rack at 220 degrees for 8 hours, with smoke going for 2 hours. Let it cool slightly. Break the meat apart with your hands.
 3. Sauté' onions in oil in heavy saucepan until translucent. Add the remaining ingredients and cook until mixture is thick and coats the back of a spoon. Puree the sauce and let it cool. (Sauce can be made 2 to 3 days in advance and refrigerated.)
 4. Combine the pork and the sauce (to taste) in a heavy saucepan. Cook until it is heated through.
 5. To serve: Pile the pork on the rolls. Serve with french fries and cole slaw if desired.
- Yields 12 servings.

Hofbrauhaus Steak Dianne

sirloin steak, defatted & pounded slightly

1 Tbsp. shallots

2 Tbsp. chopped herbs

1oz. Dijon mustard

1oz. butter

2oz. demiglaze

pepper to taste

1oz. Brandy

1oz. Sherry

Heat pan. Add steak, cook 3 minutes. Flip over. Add butter and shallots, brush seared side of meat with mustard. Cook 3 minutes. Add chopped herbs. Place shallots and herbs on top of steak. Turn over again. Brush with mustard. Add Brandy. Flambé. Add Sherry and demiglaze. Stir in remaining butter and serve.

Hofbrauhaus Chicken Düsseldorf

1 1/2 lbs. (4-6 oz. cutlets) boneless breast of chicken
2 small shallots diced fine
5 sprigs parsley diced fine
1 1/2 cups mushrooms sliced
5 slices smoked bacon diced
1/2 cup (brown) demi-glace
flour
egg wash
bread crumbs

Clean and wash the chicken and pound out as not to break through the meat. Set aside. In a large sauté pan, over medium heat add bacon and cook until brown, add mushrooms and shallots. Cook until shallots are done. Remove the veggies and bacon and set aside. In the same pan with drippings, dust the chicken with flour, place in egg wash and bread with bread crumbs. Place in pan and cook until done. Add the veggies and bacon, and the demi-glace. Heat thoroughly and serve. Top with parsley.

Hofbrauhaus Fettuccine Alfredo with Sautéed Shrimp

Fettuccine Alfredo

1 lb. Fettuccine, cooked
2 tbsp. chopped Garlic
1 tbsp. chopped Parsley
4 oz. Ricotta Cheese
8 oz. Heavy Cream
2 oz. Fresh Grated Parmesan Cheese
2 Egg Yolks
Salt, Pepper and Nutmeg to taste

Heat sauté pan. Add olive oil and garlic. Sauté until golden brown. Add parsley, ricotta cheese, parmesan cheese, cream and pasta. Toss well. Add egg yolks and cook to desired consistency. Remove from heat.

Shrimp Sauté

1 lb. 13-15 count Shrimp
2 oz. Olive Oil
2 tbsp. Garlic
1 tbsp. Worcestershire Sauce
Oregano
Salt and Pepper

Heat oil in a pan. Sauté garlic. Add shrimp, oregano, salt, pepper and Worcestershire sauce and simmer for 2 minutes. Remove from heat and pour over Fettuccine Alfredo.
Serves 4

Hooters Buffalo Wings

Vegetable oil for frying

1/4 cup Butter
1/4 cup Louisiana Hot Sauce
1 dash Ground pepper
1 dash Garlic powder
1/2 cup Flour
1/4 tsp Paprika
1/4 tsp Cayenne pepper
1/4 tsp Salt
10 Chicken pieces

Bleu cheese salad dressing & Celery sticks

Heat oil in a deep fryer to 375 degrees. You want just enough oil to cover the wings entirely -- an inch or so deep at least. Combine the butter, hot sauce, ground pepper, and garlic powder in a small saucepan over low heat. Heat until the butter is melted and the ingredients are well blended. Combine the flour, paprika, cayenne pepper, and salt in a small bowl. If the wings are frozen, be sure to defrost and dry them. Put the wings into a large bowl and sprinkle the flour mixture over them, coating each wing evenly. Put the wings in the refrigerator for 60 to 90 minutes. (This will help the breading to stick to the wings when fried.) Put all the wings into the hot oil and fry them for 10 to 15 minutes or until some parts of the wings begin to turn dark brown. Remove the wings from the oil to a paper towel to drain. But don't let them sit too long, because you want to serve the wings hot. Quickly put the wings into a large bowl. Add the hot sauce and stir, coating all the wings evenly. You could also use a large plastic container with a lid for this. Put all the wings inside the container, add the sauce, put on the lid, then shake. Serve with Bleu cheese dressing and celery sticks on the side. Serves 2.

Horseshoe Cafe Cowboy Beans

2 1/2 pounds dry pinto **beans**
1/2 pound ham or salt pork, cut into chunks
6 cloves garlic, finely chopped
2 teaspoons Mexican oregano
1 teaspoon cumin
6 to 20 chile pequeños, mashed
2 teaspoons lemon juice or salt to taste

The night before, wash **beans** and place in large kettle. Add water to half-filled kettle.

Next morning, bring **beans** and water to boiling over medium heat, stirring to keep from burning. Reduce heat to simmer and cook 5 hours, uncovered, letting **beans** "pack" (cook together) but adding boiling water as necessary to keep **beans** covered.

After first hour, add ham or salt pork.

After second hour, add garlic.

After third hour, add oregano, cumin and chiles.

After fourth hour, add lemon juice or salt. **Beans** will be ready to serve after fifth hour.

This recipe serves 10 to 12.

Houlihan's Baked Potato Soup

Yield: 8 Servings

Ingredients

- 1 1/2 lb baking potatoes
- 1/4 lb butter
- 2 c yellow onion -- diced
- 1/3 c flour
- 5 c water
- 1/4 c low sodium chicken base
- 1 c instant potato flakes
- 3/4 ts dried basil
- 1/2 ts tabasco sauce
- 1 c heavy cream
- 1 c milk
- 1 salt -- to taste
- 1 white pepper -- to taste

Instructions

Preheat oven to 400. Prick washed potatoes & bake until a fork pierces to the center easily. Remove potatoes from oven & allow to fully cool. Remove skin & cut potatoes into 1/2" cubes. Set aside. Melt butter in a large saucepan. Add onions & saute over low heat for 10 minutes or until onions are translucent. Don't allow onions to burn. Add flour to onions & butter and cook 4 - 5 minutes, stirring well until flour is absorbed. In a separate container, combine water, chicken base, potato flakes & seasonings. Stir or whisk thoroughly to eliminate lumps. Add slowly to onion mixture, stirring constantly so no lumps form. Increase to medium heat & continue cooking until the soup begins to gently simmer. Add milk & cream, stirring until smooth & lightly thickened. Simmer for 15 minutes. Do not boil. Soup should just simmer lightly. Add cubed baked potatoes & stir to combine. Remove from heat & serve. Top each serving with grated cheddar cheese, sliced scallions & bacon pieces.

Houston's Baked Potato Soup

Ingredients:

5 Medium Russet Potatoes
3 C. Whole Milk
1/2 C. Half and Half
1/2 C. Sour Cream
1 C. Shredded Cheddar Cheese
1 1/2 tsp. Chives
1/2 tsp. Salt or to taste
1/4 tsp. Fresh Ground Pepper or more to taste
2 1/2 Tbs Butter
1/4 tsp. Celery Salt
1 Green Onion Diced
5 Strips of Bacon Diced and Fried Crispy-drain
1 1/4 tsp. Fennel Seeds

Preparation:

Wash and scrub potatoes, pat dry. Rub potatoes with butter and place in baking pan, bake at 350 for 1 hour and 15 minutes or until done. Remove from oven and cool slightly.

When the potatoes have cooled enough to touch, peel the potatoes. While potatoes are cooling, add fennel seeds to milk and half and half, and scald the milk. Scalding is heating milk at moderated temperature just until boiling point but not boiling and quickly remove from heat. Scalding will keep the mixture from separating. Let milk cool slightly with fennel seeds in mixture.

When potatoes are cool enough to work with carefully cut 4 in half and spoon out cooked potato and place in a food processor. Potatoes should measure out to 1 1/2 - 2 cups cooked potato. Dice the 5th potato and set aside. Save the potato skins for baked potato skins later. To the cooked potato add sour cream, chives, salt, pepper, celery salt and 1/2 cup plus 1 Tbs. shredded cheddar cheese. Strain the fennel seeds from warm milk and discard seeds, pour milk mixture into food processor and process 1 1/2 - 2 minutes until smooth. Place mixture into a sauce pan add butter and diced potato stir frequently and simmer on very low setting for about 15 - 20 minutes.

When ready to serve ladle into individual bowls and garnish with cheddar cheese, bacon, and green diced onion.

Houston's Grilled Chicken Salad

Lime Dressing:

- 1/2 cup lime juice
- 4 teaspoons honey mustard
- 7 1/2 tablespoons honey
- 4 tablespoons vegetable oil
- 2 garlic cloves, minced fine
- 1 teaspoon pepper
- 1/2 teaspoon salt

Peanut Sauce:

- 4 tablespoons Peanut butter
- 4 tablespoons soy sauce
- 4 tablespoons hot water
- 2 teaspoons sesame oil
- 1 tablespoon ground ginger

Mix ingredients for lime dressing, then mix ingredients for peanut sauce. Salad ingredients for Houston's grilled chicken salad: mixed greens, carrots, thin tortilla strips, and grilled chicken breasts sliced in thin slices . Mix the salad ingredients with the lime dressing. Drizzle peanut sauce on top.

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.

Houston's Tortilla Soup

1 – 2 1/2–3lb. chicken, cut up and skin removed
2 ribs celery, cut into chunks
1 med. onion, quartered
1 large carrot, quartered
2 sprigs parsley
2 tbs. chicken soup base
1 teas. lemon pepper seasoning
1 large clove garlic or granulated garlic to taste

Combine all the above in a large stockpot and cover with water by about 2 inches. Bring to a rapid boil; lower heat to a simmer and cook for about 1 hour until chicken is tender and falling off the bone. Strain and reserve the broth. Tear pieces of chicken into small pieces. Set aside.

In 4 cups of the reserved chicken broth, boil about 1 1/2 lbs peeled potatoes until tender. Remove from heat. Do not remove the broth....mash up the potatoes and add the following:

1 large can of creamed corn
1 10oz. can of Rotel tomatoes, crushed
1 1/2 cups half & half cream
2–4 tablespoons minced cilantro

Add enough of the reserved chicken broth to thin out the soup to the desired thickness. Simmer on low for about 15–20 minutes.

Taste and correct seasoning. Be careful of adding too much salt.

Moments before serving, stir in:

1 cup shredded cheddar cheese
1 cup shredded Monterey Jack cheese
reserved cut up chicken

4–6 corn tortillas, cut into 1/4" julienne strips

Continue to simmer until cheese is melted and chicken is heated through.

To Serve:

Ladle soup into deep bowls. Garnish with a dollop of sour cream,

IHOP Colorado Omelete

Ingredients:

1/4 C Diced Sweet Onions
1/4 C. Diced Bell Pepper
1/4 C. Diced Tomatoes (optional)
1/4 C. Diced Cooked Lean Ham
3/4 C. Finely Shredded Cheddar Cheese (reserve 1/4 cup for garnish)
1/4 C. Diced Lean Bacon (fried and drained)
1/3 C. Sliced Small Breakfast Sausage Links (fry and drain)
1/3 C. Shredded Roast Beef or Dice Roasted Beef From the Deli
3 - 4 Eggs Beaten (measuring one cup)
1/8 C Water
1/4 tsp. Salt
1 Tbsp. Butter

Preparation:

In a sauce pan on medium low heat melt butter and add onions and bell peppers. Stir until onions and pepper are soft but not browned. Add diced ham and stir until the ham is limp and heated through. Immediately remove from heat and set a side.

In a mixing bowl add eggs, water and salt beat and stir well. Set aside.

Heat a 12" fry pan on medium low heat, add a little oil (1 tsp.) or spray with a non stick vegetable spray. A non stick pan works great. Place egg mixture in pan and sprinkle with onions, bell pepper, ham, tomato if you wish, sausage, bacon, and 1/2 of the roast beef, and 1/2 cup of the shredded cheese. Place a lid on until omelet starts to set. Immediately remove lid and fold omelet from the sides to the middle. If this is difficult fold in half. sprinkle with the rest of cheese and roast beef.

Serve with a side order of Picante Sauce
or Sour Cream with a little diced green onion.

PANCAKES FROM I.H.O.P.

Nonstick spray

1 1/4 cups of all-purpose flour

1 egg

1 cup buttermilk

1 heaping teaspoon baking powder

1 teaspoon baking soda

1/4 cup cooking oil

1/4 cup granulated sugar

1. Preheat a skillet over medium heat. Apply a little nonstick spray.
2. In a bowl, combine all of the remaining ingredients with a mixer until smooth.
3. Pour the batter by spoonfuls into the hot pan, forming 5-inch circles.
4. When the edges appear to harden, turn the pancakes over. They should be light brown.

Cook the other side for same amount of time, until light brown.

Makes 8 to 12 pancakes.

International House of Pancakes
Country Griddle Cakes

1 1/4 cups all-purpose flour
1 1/3 cups buttermilk
1/3 cup instant Cream of Wheat (dry)
1 egg
1/3 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/4 cup vegetable oil
1/2 teaspoon salt

1. Preheat a skillet over medium heat. Apply nonstick spray.
 2. Combine all ingredients in a large bowl with a mixer set on high speed. Mix until smooth.
 3. Pour the batter by 1/3-cup portions into the hot pan and cook pancakes for 1-2 minutes per side or until brown. Repeat with remaining batter.
- Makes 8-10 pancakes.

IHOP Pumpkin Pancakes

2 eggs
1 1/4 cups buttermilk
4 tablespoons butter, melted
3 tablespoons canned pumpkin
1/4 cup granulated sugar
1/4 teaspoon salt
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon cinnamon
1/4 teaspoon allspice

4 servings

Preheat a skillet over medium heat. Coat pan with oil cooking spray. Combine eggs, buttermilk, butter, pumpkin, sugar, and salt in a large bowl. Use an electric mixer to blend ingredients. Combine remaining ingredients in a small bowl. Add dry ingredients to wet ingredients and blend with mixer until smooth. Pour the batter in 1/4 cup portions into the hot pan. Should form 5 inch circles. When the batter stops bubbling and edges begin to harden, flip the pancakes. They should be dark brown. This will take from 1 to 2 minutes. Flip the pancakes and cook other side for the same amount of time, until dark brown.

Jack In The Box

Jumbo Jack

The Beef:

I suggest using factory frozen 1/4 pound beef patties from your grocers 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. Preheat 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.

In-N-Out Double-Double

1 plain hamburger bun

1/3 pound ground beef

Dash salt

1 tablespoon Kraft Thousand Island dressing

1 large tomato slice (or 2 small slices)

1 large lettuce leaf

4 slices American cheese (Singles)

-or- 3 slices real American cheese

1 whole onion slice (sliced thin)

1. Preheat a frying pan over medium heat.

2. Lightly toast the both halves of the hamburger bun, face down in the pan. Set aside.

3. Separate the beef into two even portions, and form each half into a thin patty slightly larger than the bun.

4. Lightly salt each patty and cook for 2-3 minutes on the first side.

5. Flip the patties over and immediately place two slices of cheese on each one. Cook for 2-3 minutes.

6. Assemble the burger in the following stacking order from the bottom up:

bottom bun

dressing

tomato

lettuce

beef patty with cheese

onion slice

beef patty with cheese

top bun.

Makes one hamburger.

Joe's Crab Shack Crab Cakes

- 2/3 cup mayonnaise
- 5 egg yolks
- 2 teaspoons lemon juice
- 2 tablespoons Worcestershire sauce
- 2 teaspoons dijon mustard
- 2 teaspoons black pepper
- 1/4 teaspoon salt
- 1/4 teaspoon blackened seasoning
- 1/4 teaspoon crushed red pepper
- 1/2 cup crushed chopped parsley
- 2 1/2 cups bread crumbs
- 2 lb. crab meat

Mix all ingredients together. Make into 4 oz. patties. Coat with flour and dry in 1 inch of oil until golden brown

Joe's Crab Shack Pop Corn Shrimp

Ingredients:

1 lb Small Fresh Shrimp (cleaned and shelled)
4 Tbs Corn Starch
2 Eggs Beaten
1/4 C Water
1 C Cracker Meal
1 tsp. Garlic Powder
1 tsp. Creole Seasoning
1 tsp. Brown Sugar
1/3 C Plain Bread Crumbs
1/3 C Flour
1 1/2 tsp. Tobasco Sauce
1/2 tsp. Paprika

Preparation:

Place shrimp in a bowl, add garlic powder, brown sugar and Tobasco Sauce and mix well. Marinate shrimp for 1/2 hour in refrigerator.

Beat egg and add water, blend well, set aside. Mix flour, cracker meal, bread crumbs paprika and creole seasoning together and blend well.

Assemble for frying of shrimp, one bowl for corn starch, one bowl for egg wash, and one bowl for cracker mixture.

Heat oil for frying, use your favorite form of deep frying.

One piece at a time dust shrimp with corn starch, then place lightly in egg wash then roll in cracker crumb mixture. Fry until done. Shrimp will float to top when cooked through, remove when done and place on paper towels.

Serve with your favorite tarter or sea food sauce.

K.C. Masterpiece Original Barbecue Sauce

2 cups water

3/4 cup light corn syrup

1/2 cup tomato paste

1/2 cup vinegar

3 tablespoons molasses

3 tablespoons brown sugar

1 teaspoon liquid smoke

1/2 teaspoon salt

1/4 teaspoon onion powder

1/8 teaspoon pepper

1/8 teaspoon paprika

1/8 teaspoon garlic powder

1. Combine all ingredients in a medium saucepan over high heat and whisk until smooth.

2. Bring mixture to a boil, then reduce heat and simmer for 45 to 60 minutes or until mixture is thick.

3. Cool then store in a covered container in the refrigerator overnight so that flavors can develop.

Makes 1 1/2 cups.

Kenny Rogers BBQ Sauce

1 cup Applesauce

1/2 cup Heinz ketchup

1 1/4 cups Light brown sugar, packed

6 tablespoons Lemon juice

Salt and pepper

1/2 teaspoon Paprika

1/2 teaspoon Garlic salt

1/2 teaspoon Cinnamon

In heavy saucepan bring mixture to boil. Stir constantly about 4 to 5 minutes. Turn heat to low and continue to stir (about 3 to 5 minutes) making sure sugar is completely dissolved. Allow to cook without stirring for 15 minutes on lowest possible heat, uncovered. Transfer to top of double boiler over simmering water if to be used as a basting sauce for ribs or chicken during baking; or cool sauce and refrigerate covered to use in 30 days. Sauce freezes well.

Kenny Rogers Fire-And-Ice Chili

1 20-ounce can pineapple chunks in syrup
2 pounds lean boneless pork roast cut into 1-inch cubes
2 tablespoons olive oil
1 medium yellow onion chopped (1/2 cup)
1 clove garlic minced
1 28-ounce can tomatoes cut up
1 6-ounce can tomato paste
1 4-ounce can diced green chili peppers drained
1 green pepper chopped 3/4 cup)
1 medium yellow onion chopped (1/2 cup)
2 cloves garlic minced
1/4 cup chili powder
4 teaspoons ground cumin
1 to 3 tablespoons seeded and finely chopped jalapeno pepper
1/2 teaspoon salt

Chili toppers: sliced onions, sour cream, shredded cheddar cheese

1. Drain pineapple, reserving syrup.
2. In a Dutch oven, cook pork, half at a time, in hot olive oil till brown. Return all the meat to the pot. Add the first chopped onion and 1 clove garlic. Cook over medium heat till onion is tender, stirring occasionally.
3. Add the reserved pineapple syrup, undrained tomatoes, tomato paste, green chili peppers, the green pepper, 1 onion, 2 cloves garlic, chili powder, cumin, jalapeno pepper and salt.
4. Bring to boiling. Reduce heat. Cover and simmer the chili for 1 1/2 hours, stirring occasionally. Add the pineapple chunks. Cover and simmer for 30 minutes more.

5. Let diners add their own toppers. Makes 8 to 10 servings.

Note: To increase the spiciness of the chili, add 2 more tablespoons of the jalapeno pepper.

KFC BBQ Baked Beans

1 can (28 oz.) Bushes Baked beans

1/3–1/2 cup BBQ sauce (depending on how tangy you like it)

1/4 cup brown sugar

1/4 cup finely diced onions

1/2 cup hickory smoked bacon

Fry bacon lightly (until heated through but still soggy). Then put everything in a casserole dish and bake for about 20–30 min at 350. It can be done in a saucepan but will not be quite as flavorful.

KFC Cole Slaw

Ingredients:

1-2 heads of Cabbage
1- Green Pepper
1- Small Onion
1- Medium to Large Carrot
2- C. of Miracle Whip Light
1/2 C. Sugar
1/4 C. Vinegar
1/4 C. Vegetable oil

Preparation:

In a Food Processor - Cut up Cabbage, while cutting up Cabbage Cut small slices of Green Pepper and Onion, or Carrot and add to Processor. This will help distribute flavor throughout slaw. You should only use 1/4 to 1/2 of Onion and Green Pepper but use all of the Carrot. If you truly love green pepper or onion you can add all but I do not recommend it.

Now mix Miracle whip, vinegar, and oil, Sugar. Mix smooth. Taste should be sweet with just a hint of vinegar. Amount of slaw dressing may be increased or decreased according to the amount of slaw you are making.

Add to cut up cabbage and Mix well. Let stand 1-hour if possible to let flavors mix. You will be happy with the results.

Kentucky Fried Chicken - Extra Tasty Crispy Chicken

Marinade

4 cups water

1 tablespoon salt

1/2 teaspoon MSG (see Tidbits)

Coating

1 egg, beaten

1 cup milk

2 cups all-purpose flour

2 1/3 teaspoons salt

3/4 teaspoon pepper

3/4 teaspoon MSG

1. Trim any excess skin and fat from the chicken pieces. Preheat the oil in a deep-fryer to 350 degrees.
 2. Combine the water, salt and MSG for the marinade in a large bowl. Add the chicken to the bowl and let it sit for 20 minutes. Turn the chicken a couple times as it marinates.
 3. Combine the beaten egg and milk in a medium bowl. In another medium bowl, combine the remaining coating ingredients (flour, salt, pepper and MSG).
 4. When the chicken has marinated, transfer each piece to paper towels so that excess liquid can drain off. Working with one piece at a time, first coat the chicken with the dry flour mixture, then the egg and milk mixture, and then back into the flour. Be sure that each piece is coated very generously. Stack the chicken on a plate or cookie sheet until each piece has been coated.
 5. Drop the chicken, one piece at a time into the hot oil. Fry half of the chicken at a time (4 pieces) for 12-15 minutes, or until it is golden brown. You should be sure to stir the chicken around halfway through the cooking time so that each piece cooks evenly.
 6. Remove the chicken to a rack or towels to drain for about 5 minutes before eating.
- Serves 3-4 (8 pieces of chicken).

KFC Honey BBQ Wings

Sauce

1 1/4 cup ketchup
1/3 cup white vinegar
1/4 cup molasses
1/4 cup honey
1 teaspoon liquid smoke flavoring
1/2 teaspoon salt
1/3 teaspoon onion powder
1/4 teaspoon chili powder

6-8 cups vegetable oil
20 chicken wing pieces
1 egg, beaten
1 cup milk
2 cups all-purpose flour
2 1/2 teaspoons salt
3/4 teaspoon pepper
3/8 teaspoon MSG

1. Combine the sauce ingredients in a small saucepan over medium heat. Stir until ingredients are well-combined and bring to a boil. Then reduce heat and simmer uncovered for 15-20 minutes.
2. As sauce is simmering, heat up 6 to 8 cups of oil in a deep fryer set to 350 degrees.
3. Combine the beaten egg with the milk in a small bowl.
4. In another small bowl, combine the flour, salt, pepper and MSG.
5. When oil is hot, dip each wing first in the flour mixture, then into the milk and egg mixture, and back into the flour. Arrange wings on a plate until each one is breaded.
6. Fry the wings in the oil for 9-12 minutes or until light, golden brown. If you have a small fryer, you may wish to fry 10 of the wings at a time. Drain on paper towels or a rack.
7. When the sauce is done, brush the entire surface of each wing with a light coating of sauce. Serve immediately.

Makes 2-4 servings (20 wings).

KFC Macaroni & Cheese

6 cups water
1 1/2 cups elbow macaroni
4 ounces Velveeta cheese
1/2 cup shredded cheddar cheese
2 tablespoons whole milk
1/4 teaspoon salt

1. Bring water to a boil over high heat in a medium saucepan. Add elbow macaroni to the water and cook it for 10 to 12 minutes or until tender, stirring occasionally.
2. 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.
3. When the macaroni is done, strain it and then pour it back into the same pan, without the water.
4. Add the cheese sauce to the pan and stir gently until the macaroni is well-coated with the cheese. Serve immediately while hot.

Makes about 3 servings

KFC Macaroni Salad

7 ounces Box elbow macaroni, cooked

2 Ribs celery minced fine

1 tablespoon Dry minced onion

1/3 cup Diced sweet pickles

1 1/2 cups Miracle whip

1/2 cup Kraft mayonnaise

1/4 teaspoon Black pepper

1/4 teaspoon Dry mustard

1 teaspoon Sugar

Salt to taste

Combine everything just as listed. Refrigerate salad tightly covered several hours before serving.

KFC ORIGINAL RECIPE FRIED CHICKEN

6 cups CRISCO cooking oil

1 egg beaten

2 cups milk

2 cups all-purpose flour

2 teaspoons black pepper

1 teaspoon MSG or Accent Flavor Enhancer

2 frying chickens with skin. Each cut into 6 pieces

4 tablespoons salt

1. Pour the oil into the pressure cooker and heat over medium heat to about 400 degrees.

2. In a small bowl, combine the egg and milk.

3. In a separate bowl, combine the remaining four dry ingredients.

4. Dip each piece of chicken into the milk until fully moistened.

5. Roll the moistened chicken in the flour mixture until completely coated.

6. In groups of four or five, drop the covered chicken pieces into the oil and lock the lid in place.

7. When steam begins shooting through the pressure release, set the timer for 10 minutes.

After 10 minutes, release the pressure according to manufacturer's instructions, and

remove the chicken to paper towels or metal rack to drain. Repeat with the remaining chicken. Makes 12 pieces.

KFC Potato Salad

2 pounds russet potatoes
1 cup mayonnaise
4 teaspoons sweet pickle relish
4 teaspoons sugar
2 teaspoons minced white onion
2 teaspoons prepared mustard
1 teaspoon vinegar
1 teaspoon minced celery
1 teaspoon diced pimentos
1/2 teaspoon shredded carrot
1/3 teaspoon dried parsley
1/4 teaspoon pepper
dash salt

1. Lightly peel the potatoes (you don't have to get all of the skin off) then chop them into bite-size pieces and boil in 6 cups of boiling, salted water for 7-10 minutes. The potato chunks should be tender, yet slightly tough in the middle when done. Drain and rinse potatoes with cold water.
 2. In a medium bowl, combine remaining ingredients and whisk until smooth.
 3. Poured drained potatoes into a large bowl. Pour the dressing over the potatoes and mix until well-combined.
 4. Cover and chill for at least 4 hours. Overnight is best.
- Makes 6 cups (about 8 servings).

Koo Koo Roo
Santa Fe Pasta

Dressing

1 1/3 cups V-8 juice
1 1/2 tablespoons olive oil
1 tablespoon red wine vinegar
1 1/2 teaspoons chili powder
3/4 teaspoon paprika
1/2 teaspoon salt
1/4 teaspoon black pepper

1/2 cup grated Parmesan cheese
1/2 cup cooked yellow corn kernels
1/3 cup chopped cilantro
1/4 cup chopped green onion
2 tablespoon diced red bell pepper
2 tablespoon diced green bell pepper
1 boneless, skinless chicken breast, cooked and diced

1. Prepare the pasta by bringing 4-5 quarts of water to a rolling boil in a large saucepan. Add pasta to the pan, and when water begins to boil again, cook for 8-11 minutes. Pasta should be al dente, or mostly tender but with a slight toughness in the middle.
2. Whisk all of the dressing ingredients together in a small bowl. Cover and chill the dressing until you're ready to use it.
3. When pasta is done, pour it into a large bowl. Add the dressing, then toss.
4. Add the remaining ingredients to the pasta, and toss until combined. Cover and chill for several hours before serving.

Serves 8.

Kraft Deluxe Original
Macaroni & Cheese Dinner

8 cups water

2 cups uncooked elbow macaroni

1/3 cup shredded cheddar cheese

1/2 cup Cheez Whiz

2 tablespoons whole milk

1/3 teaspoon salt

1. Bring 8 cups (2 quarts) of water to a boil over high heat in a large saucepan. Add elbow macaroni to water and cook for 10 to 12 minutes or until tender, stirring occasionally

2. As macaroni boils, prepare sauce by combining cheddar cheese, Cheez Whiz, and milk in a small saucepan over medium/low heat. Stir cheese mixture often as it heats, so that it does not burn. Add salt. When all of the cheddar cheese has melted and the sauce is smooth, cover pan and set aside until macaroni is ready.

3. When macaroni is ready, strain water, but do not rinse the macaroni.

4. Using the same pan you prepared the macaroni in, combine the macaroni with the cheese sauce, and mix well.

Makes about 4 cups.

Kraft
Shake'n Bake
(Original)

1/2 cup plus 1 tablespoon corn flake crumbs
2 teaspoons all-purpose flour
1 teaspoon salt
1/3 teaspoon paprika
1/4 teaspoon sugar
scant 1/4 teaspoon garlic powder
scant 1/4 teaspoon onion powder

1. Combine all ingredients in a small bowl and stir to combine.
2. Prepare chicken following the same technique as described on the box of the original mix using 2 1/2 lb. of bone-in chicken (6 to 8 pieces, with or without skin) or 2 lb. boneless skinless chicken breast halves Preheat your oven to 400 degrees, then moisten the chicken with water. Use a large plastic bag for the coating and use the same steps as described on the original package:

"Shake moistened chicken, 1 to 2 pieces at a time, in shaker bag with coating mixture. Discard any remaining mixture and bag. Bake at 400 degrees in ungreased or foil-lined 15x10x1-inch baking pan until cooked through --
BONE-IN: 45 minutes/BONELESS: 20 minutes"

Serves 4.

Kraft Thousand Island Dressing

1/2 cup mayonnaise
2 tablespoons ketchup
1 tablespoon white vinegar
2 teaspoons sugar
2 teaspoons sweet pickle relish
1 teaspoon finely minced white onion
1/16 teaspoon salt
dash of black pepper

1. Combine all of the ingredients in a small bowl. Stir well.
 2. Place dressing in a covered container and refrigerate for several hours, stirring occasionally, so that the sugar dissolves and the flavors blend.
- Makes about 3/4 cup.

Kripy Kreme Doughnuts

Yield: 1 Servings

2 pkg yeast
1/4 c warm water (105-115 degrees)
1 1/2 c lukewarm milk (scalded
then cooled)
1/2 c sugar
1 ts salt
2 eggs
1/3 c shortening
5 c all-purpose flour
Vegetable oil

Dissolve yeast in warm water in 2 1/2-quart bowl. Add milk, salt, eggs, shortening and 2 cups flour. Beat on low speed scraping bowl constantly, 30 seconds. Beat on medium speed scraping bowl occasionally, 2 minutes. Stir in remaining flour until smooth. Cover and let rise in warm place, until double, 50-60 minutes. (Dough is ready when indentation remains when touched.) Turn dough onto floured surface; roll around lightly to coat with flour. Gently roll dough 1/2-inch thick with floured rolling pin. Cut with floured doughnut cutter. Cover and let rise until double, 30-40 minutes. Heat vegetable oil in deep fryer to 350 degrees. Slide doughnuts into hot oil with wide spatula. Turn doughnuts as they rise to the surface. Fry until golden brown, about 1 minute on each side. Remove carefully from oil (do not prick surface); drain. Dip the doughnuts into creamy glaze set on rack then when slightly cooled spread chocolate glaze on top. Can dip in sprinkles or other toppings after chocolate if desired.

Creamy Glaze:

1/3 cup butter 2 cups powdered sugar
1 1/2 teaspoons vanilla 4-6 tablespoons hot water

Heat butter until melted. Remove from heat. Stir in powdered sugar and vanilla until smooth. Stir in water, 1 tablespoon at a time, until desired consistency.

Chocolate glaze:

1/3 cup butter 2 cups powdered sugar
1 1/2 tsp. vanilla 4-6 tbsp. hot water 4-oz milk chocolate or
semi-sweet chips

Heat butter and chocolate over low heat until chocolate is melted; remove from heat. Stir in powdered sugar and vanilla until smooth. Stir in water 1 tablespoon at a time, until desired consistency.

Lawry's
Seasoned Salt

2 tablespoons salt

2 teaspoons sugar

1/2 teaspoon paprika

1/4 teaspoon turmeric

1/4 teaspoon onion powder

1/4 teaspoon garlic powder

1/3 teaspoon cornstarch

1. Combine all ingredients in a small bowl and mix well.

2. Pour blend into an empty spice bottle to store.

Makes 1/4 cup

Lawry's
Taco Spices & Seasonings

1 tablespoon flour
1 teaspoon chili powder
1 teaspoon paprika
3/4 teaspoon salt
3/4 teaspoon minced onion
1/3 teaspoon cumin
1/4 teaspoon cayenne pepper
1/4 teaspoon garlic powder
1/4 teaspoon sugar
1/8 teaspoon ground oregano

1. Combine all of the ingredients in a small bowl.
2. To prepare the meat filling for the tacos as described on the original package instructions:

"In large skillet, brown 1 pound ground beef until crumbly; drain fat.

Add spices & seasonings and 2/3 cup water; mix thoroughly.

Bring to a boil: reduce heat to low and cook, uncovered, 7 to 10 minutes, stirring occasionally.

Spoon meat filling into warmed taco shells or tortillas.

Top with shredded lettuce, grated cheddar cheese and chopped tomato. Use fresh salsa and guacamole if desired."

Makes meat filling for 12 tacos (about 3 tablespoons each).

Little Caesar's Pizza Sauce

1 12 ounce can Hunts tomato paste

1-1/2 cups water

1/2 teaspoon dried oregano

1/4 teaspoon dried basil

1/4 teaspoon salt

1/4 teaspoon ground black pepper

1/4 teaspoon sugar

1/8 teaspoon garlic powder

1/8 teaspoon onion powder

1/8 teaspoon Accent (optional, but if you want it exact, use it.)

Premix the dry ingredients, mix, and set aside. In a small saucepan, combine tomato paste and water. Over medium high heat, bring to a simmer. Add the premixed spice, stir in well. Reduce heat to low, and simmer 35-40 minutes, stirring occasionally.

Cover sauce and refrigerate until needed. Makes about 2 1/2 cups.

(4 - 12" pizzas)

Little Debbie Oatmeal Creme Pies

Cookies

1 cup margarine
3/4 cup dark brown sugar
1/2 cup sugar
1 tablespoon molasses
1 teaspoon vanilla
2 eggs
1 1/3 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/8 teaspoon cinnamon
1 1/2 cups 1-minute Quaker Oats

Creme Filling

2 teaspoons very hot water
1/4 teaspoon salt
2 cups marshmallow creme (1 7-ounce jar)
1/3 cup shortening
1/3 cup powdered sugar
1/2 teaspoon vanilla

1. Preheat oven to 350 degrees.
2. In a large bowl, cream together margarine, sugars, molasses, vanilla and eggs.
3. In a separate bowl combine the flour, salt, baking soda and cinnamon.
4. Combine the dry ingredients with the wet ingredients. Mix in the oats.
5. Drop dough by tablespoonfuls onto an ungreased baking sheet. Bake for 10-12 minutes, or until cookies are just starting to darken around the edges. They will still appear moist in the center. Be careful not to overcook -- when cooled, the cookies should be soft and chewy.
6. While the cookies bake, prepare the filling. Use a small bowl to dissolve the salt in 2 teaspoons of very hot water. Set this solution aside to cool.
7. Combine the marshmallow creme, shortening, powdered sugar, and vanilla in a medium bowl and mix well with an electric mixer on high speed until fluffy. Add the cooled salt solution to the filling mixture and combine with the mixer.
8. Assemble each creme pie by spreading the filling over one side of a cookie (the flat side) and press another cookie on top, making a sandwich. Repeat for the remaining cookies and filling.

Makes 2 dozen creme pies.

Lone Star Steakhouse Baked Sweet Potato

4 garnet yams

3 tablespoons granulated sugar

1 1/2 teaspoons cinnamon

1/2 cup whipped butter

1. Preheat oven to 400 degrees. Bake yams for 1 1/2 to 2 hours. When they are done, they will be very soft in the center, and you will see liquid from the potato oozing out and charring. When the potato is sliced open, the inside of the skin will be charred black from the caramelizing sugar in the potato. This is a perfectly cooked potato.

3. To serve, slice a potato down the center. Add two tablespoons of whipped butter, then sprinkle some cinnamon/sugar over the top.

Makes 4 servings.

LONE STAR STEAKHOUSE & SALOON CHICKEN POT PIE SOUP

1 large stewing hen
6 C. water
2 cans mixed vegetables, minus liquid from one can
4 T. chicken bouillon
2 tsp. poultry seasoning
1/2 tsp. sage
1 small jar pickled pearl onions
Salt, to taste
Pepper, to taste
2 Pillsbury pie crusts, per package directions
1/4 cup flour
1 T. cornstarch
1 C. milk
1 T. Kitchen Bouquet browning sauce

Cook chicken, in water, for about 4-5 hours. Turn often and keep covered. Skim fat as needed but don't remove all fat. Transfer chicken to a plate to cool, Keep broth simmering on low. Add two small cans of mixed vegetables, minus the liquid from one can. When chicken is cool, tear into small bites and add to broth. Add chicken bouillon, poultry seasoning, sage, pearl onions, pepper and salt. Bake two Pillsbury pie crusts according to package directions and let cool. Set aside.

In a shaker jar, mix flour, corn starch and milk. Shake until smooth. Add slowly to the broth, stirring constantly. Add Kitchen Bouquet and stir until smooth, adding more milk if necessary. Pour into bowls over the top of crumbled pie crust. Add a bit more crust on top. This makes about 4 quarts of soup, which can be frozen. Defrost and bake pie crust at the time of serving.

Lone Star Steakhouse Chili

1 pound ground beef
1 diced onion
1 tablespoon diced fresh jalapeno pepper
1 15-ounce can kidney beans with liquid
1 14.5-ounce can peeled diced tomatoes
1 8-ounce can tomato sauce
1 cup water
1 tablespoon white vinegar
1 teaspoon salt
1 teaspoon chili powder
1/4 teaspoon garlic powder
1 bay leaf

Garnish

grated cheddar cheese
diced onion
canned whole jalapeno chili peppers

1. Brown ground beef in a large saucepan over medium heat. Drain fat.
2. Add onion and pepper and sauté for about two minutes.
3. Add remaining ingredients and simmer for 1 hour, stirring occasionally. Serve one cup in a bowl with the optional cheese, diced onion and whole jalapeno garnish on top.

Makes 4 servings.

LongHorn Steakhouse Grilled Lime Shrimp With Guacamole Ranch Dipping Sauce

20 Large easy-peel shrimp, peeled with tails intact

3 Limes (2 for juice, 1 for wedges)

4 Bamboo Skewers

Marinade:

1/4 cup salad oil

Juice from 1 lime

1/4 tsp. each salt and chili powder

2 Tbsp. chopped cilantro

1/2 tsp. cumin

Guacamole Ranch Dipping Sauce:

1/2 cup ranch dressing

1 ripe avocado

Juice from 1 lime

1/4 cup chopped cilantro

1/2 tsp. cumin

1/2 tsp. salt

Soak bamboo skewers in water for 30 minutes, cut lime into 6 wedges.

Take each skewer and put a lime wedge on first, followed by 5 shrimp in a U-shape; repeat for next 3 skewers.

Whisk together the ingredients for the marinade in a bowl. Reserve half marinade. Brush both sides of the shrimp skewers with the remaining marinade.

Blend together the ingredients for the guacamole ranch dipping sauce in a blender or food processor and refrigerate.

Place the shrimp skewers on a medium heat grill. Grill 3 minutes on each side till the shrimp are firm and pink.

Transfer shrimp to platter, pour some reserved marinade and squeeze the grilled limes on the skewers. Serve with dipping sauce.

Source: LongHorn Steakhouse

Long John Silver's Batter

Bisquick
Pancake mix
Club soda

With wire whisk whip together equal parts Bisquick & boxed pancake mix with club soda till it's the consistency of buttermilk. Moisten fish fillets in water & then coat lightly but evenly in flour. Let dry on waxed paper 5 minutes. Spear pieces one at a time with tip of sharp knife & coat in batter. Deep fry in 385F oil, about 4 minutes each side, till crispy and browned. Do not use tongs or coating will break apart.

Lundy's Angry Lobster

3 cloves roasted garlic
1/2 ounce chopped garlic
2 ounces white wine
1 rosemary sprig
1 pound lobster, cut into 6 pieces
3 ounces clam juice
1/2 teaspoon crushed pepper
1/4 ounce dried oregano
1/2 tablespoon butter
1/2 ounce Chiffonade basil
8 ounces linguini
1/2 ounce chopped parsley
Salt and pepper

Place sauté pan in oven to heat. When hot, add lobster and put back in oven for 3 minutes. Add garlic, dried oregano and red pepper. When garlic is lightly caramelized, deglaze with white wine and clam juice. Season, then place back in oven.

Finish lobster sauce with butter.

Heat pasta in boiling water for 1 minute, strain and place in fresh sauté pan

Arrange lobster putting body back together. Pour sauce over all and garnish with rosemary and Chiffonade basil.

Chopped Parsley - 6 bunches = 12 ounces chopped

Soak parsley in ice water. Remove and shake off excess water. Gather leaves together and twist. Julienne from top until you reach edge of stems. Dice until fine. Put wet towel and rinse. Let dry slightly. Store in refrigerator.

Cook Pasta - 1 pound = 3 portions

Place pasta in salted boiling water for 7-9 minutes or until al dente. Shock in ice water to stop cooking. Toss with blended olive oil to coat and prevent sticking.

Luby's Coconut Meringue Pie

Ingredients:

5 C. Half-and-half
1/4 C. (1/2 stick) Butter
1 C. Sugar
3 extra-large eggs
1/4 C. Cornstarch
1 tsp. Vanilla
1/4 tsp. Salt
1 C. miniature Marshmallows
1 1/4 C. flaked Coconut
2 baked 9-inch pie shells

Meringue:

1 1/4 C. Egg Whites (from 8 to 9 extra-large eggs)
1 tsp. Cream of Tartar
1 1/2 C. Sugar

Preparation:

For filling combine half-and-half and butter in saucepan. Bring just to boil over medium heat.

In medium bowl, whisk together sugar, eggs, cornstarch, vanilla and salt until cornstarch is completely dissolved and mixture is well-blended. Gradually add to mixture in saucepan, stirring constantly with wire whisk. Cook, stirring constantly, about 1 minute or until thickened. Add marshmallows and 3/4 cup of the coconut. Cook and stir until marshmallows melt and mixture is well-blended. Pour into pie shells. Refrigerate at least 2 hours.

Heat oven to 350 degrees.

For meringue, in large bowl, beat egg whites and cream of tartar until soft peaks form. Add sugar, a small amount at a time, beating constantly until stiff peaks form. Spread half the meringue over each pie to edge of crust. Sprinkle each with 1/4 cup of the remaining coconut on each pie.

Bake 12-15 minutes or until lightly browned. Refrigerate until served.

Luby's Liver and Onions

2 1/4 lbs beef liver, sliced 1/4 inch thick
2 tablespoons butter or margarine
1 large onion, sliced 1/4 inch slices
1/2 teaspoon seasoning salt
1 cup milk
2 extra large eggs
3 cups fine dry breadcrumbs
2 tablespoons vegetable oil

Soak liver in cold salted water for 15 to 20 minutes.

In 10-inch skillet, melt butter over medium heat. Add onion and cook, stirring occasionally, until tender and lightly browned. Sprinkle with salt. Keep warm.

In a shallow bowl, whisk together milk and eggs until well blended. Place bread crumbs in separate shallow bowl. Rinse liver under cool running water. Pat dry with paper towels.

Dip into milk mixture, then into bread crumbs, coating evenly.

Heat oil in large skillet over medium heat. Add liver and cook 2 to 3 minutes on each side or until cooked through. Top with onions.

Luby's Cafeteria - Mixed Squash Casserole

Ingredients:

1 C. carrots sliced 1/8-inch thick
4 c. yellow squash slices, 1/4-inch thick
4 C. zucchini slices, 1/4-inch thick
1/2 C. chopped onion
1 can (10 1/2 ounces) condensed cream of chicken soup
1/2 C. sour cream
1 tsp. salt
1/2 tsp. pepper
2/3 C. crumbled corn bread
2/3 C. torn or chopped dry white bread in 1/4-inch pieces
2 Tbsp. butter or margarine, melted

Preparation:

Heat oven to 350 degrees. In medium saucepan, bring about 4 cups water to a boil. Add carrots. Reduce heat, cover and simmer 6 minutes. Add squash, zucchini and onion. Continue simmering uncovered 3-4 minutes or until carrots are tender crisp.

Drain and transfer to a large bowl. In a small bowl whisk together soup, sour cream, salt and pepper until well blended. Pour over vegetables and mix well. Transfer to a 2. quart baking dish. Cover with foil. Bake 30 minutes.

In medium bowl combine corn bread and torn white bread. Drizzle with butter. Toss lightly to coat evenly. Remove foil. Top vegetable mixture with corn bread mixture. Continue baking 5 minutes.

Serves 8.

Luby's Cafeteria ROCKY ROAD CHEESECAKE

Ingredients:

1 ½ c Graham cracker crumbs
¼ c Granulated sugar
¼ c Butter or margarine, melted
1 ¼ lbs Cream cheese, softened
¾ c Granulated sugar
Extra large eggs
3 T Unsweetened cocoa
2 T All-purpose flour
1 T Vanilla
½ c Miniature marshmallows
1/3 c Pecan pieces
Whipped cream, chocolate sauce, and pecan halves for garnish

Directions: Heat oven to 350° . For crust, in small bowl, combine crumbs, sugar and butter. Mix well. Press onto bottom and 1-inch up sides of 9-inch springform pan. Bake 10 minutes or until golden brown. Cool completely. For filling, in large bowl, beat together cream cheese and sugar until smooth. Add eggs, one at a time, mixing well after each addition. Add cocoa, flour and vanilla. Mix just until blended. Fold in marshmallows and pecans. Pour into crust. Bake 25 minutes or until wooden pick inserted near center comes out clean. Refrigerate at least 2 hours. Garnish with whipped cream, chocolate sauce, and pecan halves, if desired.

Luby's Shredded Carrots

2 lbs. raw peeled carrots shredded
1 C. drained chunk pineapple
1 C. mayonnaise
1 C. raisins (soaked in water to plump) and drain
1/2 C. powered sugar

Combine carrots, Pineapple, mayonnaise , raisins, and sugar; mix well. Chill till ready to serve.

Makes 8 servings

Luby's Spanish Indian Baked Corn

1/4 lb. bacon, chopped into 1/2-inch pieces
1/3 C. onion, diced
1/3 C. celery, diced
1/3 C. green bell pepper, diced
1 stick, butter, plus 2 T. melted
1/4 C. milk
1 can (13.5 oz) cream style corn
1 can (13.5 oz.) whole kernel corn
2 T. jalapenos, chopped fine
2 T. pimentos, chopped fine
1 t. salt
1 T. sugar
2 C. corn bread muffins, crumbled

In a large skillet over medium heat, cook bacon until crisp. Add onion, celery and bell pepper and sauté 2 minutes over low heat; set aside.

In medium-size pan, melt 1/4 pound butter; add milk, corn, jalapenos, pimentos, salt and sugar; heat over low heat. Add bacon-vegetable mixture and 1 C. corn bread crumbs to corn mixture. Heat well, stirring frequently.

Transfer to an 8 x 8 x 1 1/2-inch pan. Moisten remaining corn bread crumbs with remaining margarine and sprinkle on top of corn mixture. Bake at 350°F. until crumbs are light brown.

Luchow's German Potato Salad

1 pound (3 medium) potatoes

6 slices bacon, diced

1 medium sized onion, diced

1/2 cup vinegar

1/2 cup stock or bouillon

1 tsp. salt

1/4 tsp. pepper

1 tsp. sugar

1 egg yolk, beaten

Scrub potatoes; rinse. Boil in jackets; let cool. Peel and cut in 1/4-inch slices. Cook bacon in hot pan until crisp. Add onion; stir and cook until transparent. Add vinegar, stock or bouillon, and seasonings. Stir; let come to a boil. Stir in egg; remove from heat and pour over potatoes. Serves 2–4.

Lum's Ollie burger

3 Tbsp Lemon Juice

1 1/2 tsp Seasoned Salt

1 Tbsp Worcestershire Sauce

1 Tbsp Soy Sauce

1 Tbsp A-1 Steak Sauce

1 Tbsp Corn Oil

1/2 Cup Beef Broth

1 tsp Heinz 57 Sauce

1/4 tsp Garlic Salt

1 tsp Vinegar

1. Mix the above ingredients.

2. Take 1 1/2 to 2 lbs. of ground round and shape meat into round patties, 3/4" thick and 3 1/2" round.

3. Place in a covered container and pour the marinade mixture over them.

Cover tightly and refrigerate 12 hours or overnight.

Turn the patties frequently.

4. Remove from marinade and sear over high heat to seal in the juices, then turn down heat and cook to your desired doneness.

Lundy's Lobster Fra Diavolo

1 pound lobster, in 6 pieces
5 clams
10 mussels
1/4 tablespoon crushed red pepper
8 ounces linguini
6 ounces marinara sauce
1 sprig thyme
1/2 tablespoon basil
1/2 ounce parsley
1/2 tablespoon chopped garlic

(Add 2 clams and 4 mussels per additional 1 pound for larger lobsters.)

In 1 ounce of oil, sauté lobster, clams and mussels. Add chopped garlic and season. Add marinara sauce and cook 7 minutes per pound of lobster. Adjust seasoning.

Place pasta in bottom of clean sauté pan. Arrange lobster in middle of pan garnished with clams, mussels and fresh herbs. Serve in sauté pan.

Macaroni Grill Baked Creamy Seafood

Ingredients:

4 Tbsp. Butter
1 C. baby scallops, rinsed and drained (about 8 ounces)
3 Tbsp. flour
2 C. half and half
1 1/2 C. Asiago cheese
2 C. medium, peeled, shelled and deveined cooked shrimp
6 oz. can chopped clams, well drained
1 to 2 Tbsp. grated Parmesan cheese
Oil for deep frying
1/2 of a 12 ounce package
Won ton skins

Preparation:

In a large skillet, melt 1 tablespoon butter. Add scallops and stir fry over high heat until just cooked through; set aside in bowl. In same skillet, melt remaining 3 tablespoons butter over medium heat. Whisk in flour until smooth and bubbly. Cook and stir 1 minute. Whisk in half-and-half and continue whisking until mixture comes to a boil. Boil 1 minute, whisking, until bubbly. Turn off the heat. Add Asiago cheese, stirring until melted. Stir in the scallops, shrimp and clams. Spoon into a 9 inch glass pie plate. Sprinkle with the Parmesan cheese. Bake in a preheated 350 degree oven for about 15 minutes, until the top is golden brown. Meanwhile, heat plenty of oil in a wok or deep fryer to 375 degrees. Fry 3 or 4 won ton skins at a time, a few seconds on each side, until just golden. Drain on paper towels. Use wantons as chips for dipping into baked sea-food appetizer. NOTE: If you don't feel inclined to fry the wanton skins to make chips, the seafood appetizer is also delicious served with tortilla or pita chips or crackers of your choice.

Macaroni Grill Chick L'Orange

8 to 10 ounces sliced thin boneless, skinless chicken breast

1/4 ounce diced Andouille or smoked sausage

1/4 ounce diced carrots

1/4 ounce diced red bell pepper

1/4 ounce diced celery

1/4 ounce diced onion

1 clove crushed garlic

1/2 ounce olive oil

2 ounces soy sauce

1 splash white wine

1 cup orange juice

Cut whole breast in half, and then from side to side, yielding 4 breast shaped slices of chicken. Dip in the soy sauce.

In a hot pan, start with olive oil, then add carrots, red bell peppers, and andouille; sauté for 2 minutes.

Add celery and onion; sauté for 2 minutes. Look for clear onions, and slight burning on edges of vegetables.

Add chicken to pan, searing both sides, while scraping the bottom of the pan to prevent burning. Add garlic.

De-glaze with white wine; add orange juice and reduce by half. The sauce should have a rich brown color, with a slight hint of orange. Serve with white rice and steamed broccoli.

Servings: 4

Macaroni Grill Chicken Pasta Milano

1 tablespoon butter

2 cloves garlic, minced

1/2 cup sun-dried tomatoes, chopped

1 cup chicken broth, divided

1 cup heavy cream

4 boneless skinless chicken breasts, cut in 1 inch strips

1 teaspoon salt

1 teaspoon pepper

2 tablespoons olive oil

2 tablespoons fresh basil, chopped

8 ounces angel hair pasta, cooked and drained

In a large saucepan, melt butter over low heat. Add the minced garlic and cook for about a minute. Add tomatoes and 3/4 cup of chicken broth. Increase heat to medium and bring mixture to a boil.

Reduce heat and simmer uncovered, for about 10 minutes. Add cream and bring to a boil again, stirring frequently. Simmer over medium heat until sauce is thick.

Sprinkle salt and pepper over chicken. Heat the olive oil in a skillet, then add chicken and saute until chicken is no longer pink inside. Remove chicken from skillet. In the same skillet, stir 1/4 cup chicken broth into the pan juices and bring to a boil; reduce slightly and add to the cream sauce; stir in basil. Serve chicken atop the pasta with the cream sauce over all.

Macaroni Grill's Chicken Scaloppini

Lemon Butter Sauce:

- 4 oz. lemon juice
- 2 oz. white wine
- 4 oz. heavy cream
- 1 lb. butter, (4 sticks)
- 6-8 chicken breasts, (3-ounces each) pounded thin
- Oil and butter for sautéing chicken
- 2 3/4 Cups flour, seasoned with salt and pepper, for dredging
- 6 oz. pancetta, cooked
- 12 oz. mushrooms, sliced
- 12 oz. artichoke hearts, sliced
- 1 tablespoon capers
- 1 lb. cappellini pasta, cooked
- chopped parsley, for garnish

To make the sauce: Heat the lemon juice and white wine in a saucepan over medium heat. Bring to a boil and reduce by one-third. Add cream and simmer until mixture thickens (3 to 4 minutes). Slowly add butter until completely incorporated. Season with salt and pepper. Remove from heat and keep warm.

To make chicken and pasta: Cook pasta and drain. Heat a small amount of oil and two tablespoons butter in a large skillet. Dredge chicken in flour and saute in pan, turning once, until brown and cooked through. Remove chicken from pan. Add remaining ingredients to pan. Heat until mushrooms soften and are cooked. Add chicken back to pan.

To serve: Place cooked pasta on each plate. Add half of butter sauce to chicken mixture and toss. Taste and adjust. Add more sauce if needed. Place chicken mixture over pasta. Add a little more sauce to each. Garnish with parsley.

Macaroni Grill Fonduta Gamberi

Ingredients:

2 C. half-and-half
1 Tbsp. clam juice
2 Tbsp. dry white wine
3 Tbsp. butter
1 shallot, finely chopped
2 Tbsp. flour
4 C. rough chopped spinach
1 C. canned artichoke hearts, chopped
8 large shrimp, peeled, cleaned and chopped
1/8 tsp. cayenne pepper (more to taste)
1/8 tsp. freshly ground black pepper
1/2 C. shredded Mozzarella cheese, optional

Preparation:

In a large saucepan over medium heat, combine half-and-half, clam juice and white wine. In a separate saucepan, melt butter. Add shallots and sauté until translucent. Add flour to butter mixture, stirring until flour is absorbed. Cook, stirring constantly, 2-3 minutes. Add heated half-and-half mixture all at once to the shallot mix, stirring constantly with a wire whip to remove any lumps. Add spinach, artichokes, shrimp, cayenne and black pepper and bring to a boil. Reduce heat and simmer 3 minutes, stirring occasionally, so the mixture does not scorch. Remove mixture from heat, and stir in cheese, if desired. Pour dip into bowl and serve hot.

Macaroni Grill Gemberetti Noci E De Pino

Ingredients:

24 Jumbo Shrimp -- peeled and deveined
3 C. sliced mushrooms -- washed and sliced -- 1/4 inch thick
1 1/2 Tbsp. roasted pine nuts
6 handfuls fresh spinach leaves
6 C. cooked vermicelli pasta
4 Tbsp. Butter
2 Tbsp. fresh Garlic -- minced, up to 4
Lemon Butter Sauce
1 Tbsp. shallots -- minced
1 Tbsp. fresh garlic minced
1/2 C. dry white wine
1 C. Heavy Cream
1/2 C. Lemon juice -- freshly squeezed
1/8 tsp. White pepper
1 lb. lightly salted butter -- cut into -- tablespoons

Preparation:

Preheat oven to 350 degrees. Wash spinach and remove stems before drying leaves between paper towels. Set aside. Spread pine nuts over bottom of sheet pan and place pan in oven on top rack. Roast until golden brown, approximately 2 to 4 minutes. Remove from oven and set aside.

Peel and devein shrimp. Set aside. Wash and slice fresh mushrooms. Set aside. Boil pasta in large pot of water to al dente stage according to directions on package. Set Aside.

Prepare lemon butter sauce: Melt 1 tablespoon butter in large skillet over medium-high heat. Sauté shallots and garlic until translucent. Add white wine and reduce slightly more than 1/2, whisking occasionally. Add cream and reduce by 1/2. Add lemon juice and reduce by 1/2. Add white pepper. Reduce heat to low. Add remaining butter 2 tablespoons at a time, whisking continuously after each addition to completely incorporate butter. Continue to simmer, whisking until sauce just coats spoon.

In large skillet over medium-high heat melt the 4 tablespoons of butter. Add garlic and sauté until garlic is translucent. Stir in mushrooms, shrimp, and pine nuts. Sauté several minutes or until shrimp are done and show color. Remove skillet from heat and gently stir in spinach. Place warm pasta on plate with shrimp mixture to the side. Pour lemon sauce over pasta, permitting a bit of sauce onto shrimp.

Macaroni Grill Pasta Di Pollo

Ingredients:

Pasta :

1/2 stick butter
1/2 C. red onions, diced
1/2 C. pancetta (Italian smoked bacon), drained and chopped
1 Tbsp. garlic, chopped
3/4 C. green onion, tops only
3/4 lb sliced grilled chicken
2 lb. farfalle (bow-tie pasta), cooked
8 oz. heavy whipping cream
1 Tbsp. chopped parsley

Asiago sauce :

4 C. heavy whipping cream
1/8 tsp. paste or dried chicken base
1 1/4 C. Asiago cheese
1 Tbsp. cornstarch
2 oz water

Preparation:

1. To make the sauce, heat cream to very hot and just bubbly (but not a boil).
2. Add chicken base and cheese.
3. Stir constantly with a wire whisk and bring temperature back to just bubbly.
4. Dissolve cornstarch in the cold water and add to sauce.
5. Bring to a slow simmer to cook out starch.
6. Transfer sauce to a container, cover and refrigerate until needed.

Pasta directions:

1. Sauté red onion in butter for a few seconds then add pancetta and garlic.
2. Add chicken, green onions and pasta. Deglaze the pan with the cream.
3. Add Asiago cream sauce.
4. Heat thoroughly.
5. Garnish with parsley and serve

Macaroni Grill Penne Rustica

The penne is easy, the sauce is the key: heavy cream, parmesan cheese, wine, etc. with chicken & shrimp.

Cut the recipe in half and it was still way too much. I made this recipe and it filled a 13X9, 11X7 and 6X4 casserole dishes. When I made this I left out the pimentos, substituted green onions for shallots, and used red cooking wine instead of marsala.

Gratinata Sauce

2 T Butter
2 T chopped garlic
1 T Dijon mustard
1 tsp salt
1 tsp chopped rosemary
1 cup Marsala wine
1/4 tsp 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 oz pancetta or bacon
18 each shrimp peeled and deveined
12 oz grilled chicken breast, sliced
4.5 cups of granita sauce
48 oz Penne Pasta, precooked
3 T pimentos
6 oz butter
1 T chopped shallots
1 pinch of salt and pepper
1 cups parmesan cheese
1/2 tsp 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.

Macaroni Grill Pesto and Garlic Shrimp

2 ounces garlic butter
6 shrimp
2 ounces diced red bell peppers
1 ounce pine nuts
1 ounce white wine
3 ounces pesto
2 ounces heavy cream
2 ounces Parmesan cheese
6 ounces angel hair pasta

Sauté shrimp, bell peppers, pine nuts, and white wine until cooked, approximately 2 to 3 minutes.

Add pesto, heavy cream and Parmesan cheese and cook for 1 minute.

Place the cooked pasta in the center of the plate.

Stand the 6 shrimp around the pasta and top with the garlic/pesto sauce.

Garnish pasta with parsley.

Servings: 1

Macaroni Grill ravioli Di Gamberi

Ingredients:

Pasta:

1 lb. Flour

4 Eggs

1 Tbsp. Olive Oil

1 Tbsp. Water

1 tsp. Salt

Shrimp Stuffing

1 Tbsp. Olive Oil

1 Tbsp. Butter

1 ½ lbs. Shrimp, cleaned and deveined

2 leeks, white portion, chopped

½ tsp. Salt

¼ tsp. Ground White Pepper

1 lb. Ricotta cheese

1 Egg

¼ C. Heavy Cream

1 Tbsp. Fresh Basil, chopped fine

½ Tbsp. Fresh Thyme, chopped fine

Lemon Butter Sauce

2 ½ C. Butter

¼ C. Dry White Wine

½ Tbsp. Garlic chopped

½ tsp. Saffron - you can substitute with turmeric

¼ tsp. Ground White Pepper

Juice from ½ lemon

1 C. Heavy Cream

½ lb. Cooked Shrimp

Preparation:

Place the flour in a mound on a clean, dry surface. Form a well or hole in the center of the flour. Beat eggs into the center of the flour and add the oil, water, and salt. Use your hands to mix the ingredients together and slowly mix in the flour. Knead until well mixed. Cover with a clean towel, and let it rest for 30 minutes. Cut the dough into quarters. Begin to pass the dough through a pasta machine and continue to run it through until the dough is smooth. Run the dough through the thinnest setting to form 4 sheets of dough.

Shrimp Filling

Place olive oil and butter in a sauté pan. Warm. Add shrimp, leeks, salt, and pepper. Cook

for 4 minutes. Remove ½ of shrimp and set aside. In a bowl combine ricotta cheese, egg, cream, basil and thyme, and mix together. Combine cooled shrimp mixture and leek mixture.

Filling the ravioli

Brush each sheet of pasta with beaten egg. Place 1 tablespoon mounds of shrimp/leek mixture 3 inches apart along 1 side of pasta. Fold the pasta over to form pockets. Gently press an indentation into the dough between the mounds of shrimp/leek mixture. Cut the ravioli into pieces along these lines.

Lemon Butter Sauce

Melt butter in a sauté pan. Add garlic, saffron, and pepper. Sauté for 2 minutes. Add white wine and cook for 1 minute. Add lemon juice and cream. Cook until well mixed. Add cooked shrimp and cook for 1 minute.

Serve by cooking ravioli for about 2 -3 minutes in a pot of boiling salted water. Remove from water and drain. Place ravioli in a bowl and cover with sauce.

Macaroni Grill Marsala Chicken Ravioli

24 chicken ravioli, thawed if frozen ravioli

4 oz. butter flavored oil

8 oz. fresh sliced mushrooms

2 oz. smoked prosciutto, diced total

4 oz. asparagus, bias sliced

1 teaspoon sea salt or to taste

1 teaspoon ground black pepper or to taste

24 oz. (3 cups) heavy (whipping) cream

4 oz. Marsala cooking wine

2 teaspoons julienne cut basil

2 oz. parmesan cheese, grated total

4 basil sprigs (for garnish)

Make sure that your water is boiling hot and remember that ravioli is a pasta and should be prepared as such. Place ravioli in boiling water for 2 1/2 to 3 minutes.

In a heated saute pan, add butter flavored oil, mushrooms, smoked prosciutto, asparagus, sea salt, black pepper and saute for about 30 seconds, or until mushrooms are cooked through.

Add marsala wine, heavy cream and julienne basil to the mushroom mixture and simmer for about 2 to 4 minutes.

Remove ravioli from water and drain well. Add ravioli to saute pan and toss until coated.

Macaroni Grill Roasted Garlic Lemon Vinaigrette

1/4 cup red wine vinegar
3 tablespoons honey
1/2 teaspoons salt
1/2 ounces roasted garlic
3/4 cup extra virgin olive oil
1/2 lemon, juice of

Place vinegar, honey, salt and roasted garlic in a food processor. Puree until the garlic is chopped very fine. With the food processor still running, add olive oil and lemon juice. Refrigerate until ready to use.

MACARONI GRILL'S SCALOPPINE di POLLO -

Serves 10+

Ingredients:

Lemon Butter Sauce:

4 ounces lemon juice
2 ounces white wine
4 ounces heavy cream
1 pound (4 sticks) butter
6 to 8 (3-ounce) chicken breasts, pounded thin
Oil and butter for sautéing chicken
1/2 to 3/4 cup flour, seasoned with salt and pepper, for dredging
6 ounces pancetta, cooked
12 ounces mushrooms, sliced
12 ounces artichoke hearts, sliced
1 tablespoon capers
1 pound cappellini pasta, cooked
Chopped parsley, for garnish

Instructions:

To make the sauce: Heat the lemon juice and white wine in a saucepan over medium heat. Bring to a boil and reduce by one-third. Add cream and simmer until mixture thickens (3 to 4 minutes). Slowly add butter until completely incorporated. Season with salt and pepper. Remove from heat and keep warm.

To make chicken and pasta: Cook pasta and drain. Heat a small amount of oil and two tablespoons butter in a large skillet. Dredge chicken in flour and saute in pan, turning once, until brown and cooked through. Remove chicken from pan and add to pan remaining ingredients. Heat until mushrooms soften and are cooked; add chicken back to pan.

To serve: Place cooked pasta on each plate. Add half of butter sauce to chicken mixture and toss. Taste and adjust, adding more sauce if needed. Place chicken mixture over pasta. Garnish with parsley. Alternately, mix pasta and chicken mixture together. Toss with butter sauce.

Macaroni Grill's Shrimp Artichoke Dip

2 cups half-and-half
1 tablespoon clam juice
2 teaspoons dry white wine
3 tablespoons butter
1 shallot -- finely chopped
2 tablespoons flour
4 cups rough chopped spinach
1 cup canned artichoke hearts -- chopped
8 large shrimp -- peeled, cleaned, chopped
1/8 teaspoon cayenne pepper (more to taste)
1/8 teaspoon freshly ground black pepper
1/2 cup shredded Mozzarella cheese -- optional

In a large saucepan over medium heat, combine half-and-half, clam juice and white wine. In a separate saucepan, melt butter. Add shallots and saute until translucent. Add flour to butter mixture, stirring until flour is absorbed. Cook, stirring constantly, 2-3 minutes. Add heated half-and-half mixture all at once to the shallot mix, stirring constantly with a wire whip to remove any lumps. Add spinach, artichokes, shrimp, cayenne and black pepper and bring to a boil. Reduce heat and simmer 3 minutes, stirring occasionally, so the mixture does not scorch. Remove mixture from heat, and stir in cheese, if desired. Pour dip into bowl and serve hot.

Magnolia Bar and Grill Crawfish Etouffée

Ingredients:

1 lb. cleaned Crawfish Tails
1 tsp. Salt
1/4 tsp. Cayenne Pepper
1 stick Butter
1 medium Onion, chopped fine
1 tsp. Flour
2 thin slices lemon
1 Tbsp. Tomato Paste
1 Tbsp. Green Onion
1 Tbsp. Parsley

Preparation:

Use a saucepan with a tight fitting lid to "Etouffée". Season crawfish tails with salt and pepper; set aside. Melt butter, add chopped onion, and cook over medium heat until onions are tender. Stir in flour, blend well, and add 3/4 cup water, lemon, tomato paste, and cook slowly for about 20 minutes, and add a little more water occasionally. When sauce is done, add crawfish tails; cover with lid. Cook 8 minutes. Season again, to taste. Add green onion, parsley, cook 2 minutes longer. Serve over steamed rice.

Cheeseburger in Paradise

Recipe courtesy Jimmy Buffett's Margaretville Restaurant, 2000

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

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. In a mixing bowl, combine the kosher salt, pepper, garlic salt, onion salt and celery salt. Mix well. 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. Place 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 toothpick. Place pickle next to the burger. Place fries on the plate.

Yield: 4 servings

Marie Callender's Banana Cream Pie

Ingredients:

9 inch Pie Crust Baked and Cooled
2 Sliced Bananas
1/4 C. Soft Beaten Cream Cheese
2/3 C. Sugar
1/4 C. Cornstarch
1/2 tsp. Salt
1 1/2 C. Evaporated Milk
1 1/2 C. Whole Milk
4 Beaten Egg Yolks
2 Tbsp. Butter Softened
1/8 C. Sliced Almonds
1 Tbsp. Vanilla

Preparation:

Mix in a 2 quart sauce pan sugar, cornstarch, salt, evaporated milk and whole milk. Cook over medium heat stirring constantly until mixture thickens and boils for 1 minute. Remove from heat slowly pour half of the hot mixture in to eggs and stir until that mixture is completely incorporated. Then pour the egg mixture in to the pot with the other half of pudding and continue to cook on medium heat until it reaches boiling stage again. Add cream cheese and mix thoroughly.(use a hand mixer) it will dissolve the cream cheese better and make the pudding lighter and creamier. Remove from heat and add vanilla and butter, keep using the hand mixer until all is blended. Let pudding stand for 15 minutes but while still warm pour half of pudding in pie shell and layer with bananas then pour remainder of pudding on top.

When pie is completely cooled top with fresh whipped cream and garnish with sliced almonds.

Fresh Whipped Cream Topping

3/4 C. Chilled Whipping Cream
2 Tbsp. Powdered Sugar
1 tsp. Vanilla
Chilled glass or metal mixing bowl

Pour cream in to a glass or metal bowl and beat until soft peaks form gradually add powder sugar until all has been blended and then add vanilla slowly until it has also been blended . Mixture should have stiff peaks. The whipped cream may be put into a pastry bag and used for that added effect.

Marie Callender's Corn Bread

1 (9 oz.) box Jiffy Corn Muffin Mix

1 (9 oz.) box Jiffy Yellow Cake Mix

Prepare each box according to package directions and gently fold together. Pour into a greased (with strained bacon fat) 9 x 13 pan. (You can sprinkle with a little crisp bacon.) Bake according to box directions for the yellow cake mix.

Here's the Honey Butter Recipe:

1/4 pound BUTTER

1/4 cup strained bacon drippings

4 slices bacon, cooked crisp and crumbled

Beat butter until light and creamy. Add drippings and bacon. Take equal amount of honey (approx. 2/3 cup) and beat into butter mixture until light and fluffy (almost floats out of the bowl) Can be frozen (will last up to a year).

Marie Callender's Lemon Cream Cheese Pie

Ingredients:

Graham Cracker Crust

1 1/4 C. Graham Crackers Crumbs

1/4 C. Sugar

4 Tbsp. Butter Melted

Mix all ingredients together and shape in a 9" greased pie pan. Bake at 375 for 6 - 8 minutes remove from oven and cool.

Cream Cheese Layer

12 oz. Cream Cheese

1/3 C. Sugar

1/3 C. Sour Cream

1/4 tsp. Salt

1 tsp. Vanilla

1/2 tsp. Knox Gelatin

1 Tbsp. Cold Water

Preparation:

Combine cream cheese, sugar, sour cream and salt in medium sized pan and cook on a very low heat stirring constantly until mixture starts to boil lightly. Mix gelatin with water and dissolve. When dissolved add to mixture along with vanilla and stir well. Cook until mixture reaches a light boil and cook for 2 minutes. Remove from heat and cool off. When its lukewarm layer cream cheese on crust and refrigerate until cooled.

Lemon Topping

1 1/2 C. Water

1 C. Sugar

1/2 C. Fresh Lemon Juice

4 Egg Yolks Beaten

5 Tbsp. Cornstarch

1 Tbsp. Grated Lemon Peel

1/4 tsp. Salt

2 Tbsp. Butter

Place water, sugar, lemon juice, cornstarch, salt and lemon peel in a sauce pan and whisk until mixture comes to a boil at medium heat. Cook for 2 minutes until thick. Pour 1/2 hot mixture in beaten eggs slowly and stir constantly. When the mixture is completely blended pour egg mixture in to the hot pudding stir and cook until the pudding reaches boiling stage. Stir and let boil slowly for about 5 minutes. Remove from heat add butter and vanilla stir and set aside until cooled off. When lemon mixture reaches room temperature gently smooth it over the cream cheese mixture and chill for several hours before serving.

Fresh whipped cream may be added for garnish.

Marie Callender's Pie Crust

1/4 cup butter
1/4 cup shortening
1 1/4 cups all-purpose flour
1 tablespoon sugar
1/4 teaspoon salt
1 egg yolk
2 tablespoons ice water
1/2 teaspoon vinegar

Beat together butter and shortening until smooth and creamy; chill until firm. Sift together flour, sugar and salt in medium bowl. Using fork, cut butter and shortening into dry ingredients until mixture has a consistent texture. Mix egg yolk, ice water and vinegar into dough, then form into ball and refrigerate about 1 hour.

Preheat oven to 450 . When dough has chilled, roll it out and press into pie plate. Press parchment paper or aluminum foil into crust and weight crust down with ceramic pie weight or another pie plate filled with dried beans. Bake 15 minutes, then remove weight or pan filled with beans and prick crust with fork to allow steam to escape. Bake another 5–10 minutes or until crust is golden brown. Let crust cool.

Makes enough dough for one 8– to 10–inch single crust pie.

Marie Callender's Potato Cheese Soup

8 Cups potatoes; peeled and cubed

2 Cups chopped onion

4 Cups chopped celery

2 Teaspoons salt

4 Cups water

4 Cups Half-and-half

6 Tablespoons butter or margarine

1 Cup shredded sharp cheddar cheese

Place potatoes, onions, celery, and salt in the 4 c of water in a large pot. Simmer about 15 minutes until vegetables are tender. Put in blender and puree until chunky. Return soup to pot and add half-and-half, butter, and cheese. Simmer until hot. Do NOT Boil.

Marie Callender's Sour Cream and Blueberry Pie

Ingredients:

1 9" Baked and Cooled Pie Shell

Blueberry Apple Filling

1 15oz Can Blueberries in Heavy Syrup Drained reserve juice in one bowl and berries in another bowl

1 1/2 C water

1 C Apple's (delicious) Pealed, Cored, and Diced, Large Pea Size

1/4 tsp. Salt

3 Tbsp. Cornstarch

1/4 C Water

3/4 C Sugar

1/2 tsp. Lemon Juice

1/4 tsp. Cinnamon

Preparation:

In a 2 quart saucepan combine diced apples with water, sugar, and salt at medium temperature until the apples are done but not mushy, about 10 minutes. While apples are cooking mix cornstarch with 1/4 cup water and dissolve cornstarch. When apples are done add lemon juice and berry juice, cook and stir until blended. While stirring on medium heat add dissolved cornstarch slowly and stir constantly until thickened. Add berries and cinnamon mix through. Remove from heat and cool before placing into cooled prepared pie shell. Refrigerate until thoroughly chilled.

Sour Cream Topping

1C. Sour Cream

1 tsp. Vanilla

1/2 C Sugar

1 Tbsp. Cream Cheese

1/2 tsp. Knox Gelatin

2 Tbsp. Cold Water

Dissolve gelatin in 2 Tbsp. water and set aside. Mix the sour cream, sugar, cream cheese, dash of salt in a pan warm on low heat until sugar is dissolved and everything is mixed thoroughly, stir and watch that mixture does not burn or dry out. When all is smooth and blended add vanilla and stir. Then gradually add gelatin until mixture has a firm consistency of soft pudding, remove from heat. Sour Cream topping may be smoothed over Blueberries while lukewarm and chill. May be garnished with whipped cream.

If you are on a tight schedule you may use Blueberry Pie Filling but this will taste a much sweeter.

Martha Stewart's Macaroni and Cheese

Serves 12

Note: You can easily divide this recipe in half: Use a one-and-a-half-quart casserole dish.

8 tablespoons (1 stick) unsalted butter, plus more for dish
6 slices good white bread, crusts removed, torn into 1/4- to 1/2-inch pieces
5 1/2 cups milk
1/2 cup all-purpose flour
2 teaspoons salt
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon freshly ground black pepper
1/4 teaspoon cayenne pepper, or to taste
4 1/2 cups grated sharp white cheddar cheese (about 18 ounces)
2 cups grated Gruyère cheese (about 8 ounces)
or 1 1/4 cups grated Pecorino Romano cheese (about 5 ounces)
1 pound elbow macaroni

1. Heat the oven to 375°. Butter a 3-quart casserole dish; set aside. Place bread in a medium bowl. In a small saucepan over medium heat, melt 2 tablespoons butter. Pour butter into the bowl with bread, and toss. Set bread crumbs aside.

2. In a medium saucepan set over medium heat, heat milk. Melt remaining 6 tablespoons butter in a high-sided skillet over medium heat. When butter bubbles, add flour. Cook, whisking, 1 minute.

3. While whisking, slowly pour in hot milk. Continue cooking, whisking constantly, until the mixture bubbles and becomes thick.

4. Remove pan from heat. Stir in salt, nutmeg, black pepper, cayenne pepper, 3 cups cheddar cheese, and 1 1/2 cups Gruyère or 1 cup Pecorino Romano; set cheese sauce aside.

5. Fill a large saucepan with water; bring to a boil. Add macaroni; cook 2 to 3 minutes less than manufacturer's directions, until the outside of pasta is cooked and the inside is underdone. (Different brands of macaroni cook at different rates; be sure to read the instructions.) Transfer macaroni to a colander, rinse under cold running water, and drain well. Stir macaroni into the reserved cheese sauce.

6. Pour mixture into prepared dish. Sprinkle remaining 1 1/2 cups cheddar cheese, 1/2 cup Gruyère or 1/4 cup Pecorino Romano, and bread crumbs over top. Bake until browned on top, about 30 minutes. Transfer dish to a wire rack to cool 5 minutes.

Mason Jar Mesquite Chicken

Ingredients:

4 Boneless Chicken Breast Flattened

1 large can Pineapple Chunks

1 jar Broiled Mushroom pieces or fresh mushrooms sliced and sautéed in butter

1 lb. Deli Sliced Honey Ham

4 thick slices of Monterey Jack Cheese

12 oz. Mesquite Cooking sauce and Marinade

Preparation:

In a large skillet pour in the jar of pineapples with juices and add chicken breast. Cook over medium high heat until the breast are no longer pink in the middle. Remove meat from skillet and discard juices. Arrange breast in a large casserole. Pour mesquite marinade over all the breasts. Evenly divide first mushrooms and then ham onto the top each breast. Top each breast with a thick slice of Monterey Jack cheese. Bake in oven at 350 degrees about 10 min. or until cheese is melted. (You can also do this step in the microwave. It takes about 2 minutes on high!).

Mason Jar Tortilla Soup

Ingredients:

1 each, cut into chunks:
small green bell pepper
medium-size yellow onion
½ lb. celery cut into 1 inch pieces
½ lb. carrots, cut into 1-inch pieces
1/3 C. cilantro leaves
1 Tbsp. minced garlic
2 tsp. each: chili powder
2 tsp. cumin
1½ tsp. cracked black pepper
2 sticks plus 2 Tbsp. butter,
divided 1/3 C. olive oil
10 ounces corn tortillas
3 quarts water
4 ounces chicken-seasoned stock base
1/3 C. flour
1¼ pounds tomatoes, peeled and coarsely chopped
2 pounds skinless, boneless chicken breasts, grilled and diced into ¼-inch cubes
Fried corn tortilla strips (1/8-by-1-inch) and grated Cheddar cheese for garnish

Preparation:

Place bell pepper, onion, celery, carrots and cilantro in food processor and finely chop; set aside in a large bowl.

In a small bowl, combine garlic, chili powder, cumin and black pepper and stir into chopped vegetables. Melt 1 stick plus 2 tablespoons butter and olive oil in large pan over medium heat. Add vegetable mixture and sauté, stirring often, until vegetables are transparent and lightly browned.

Finely chop the 10 ounces of tortillas in food processor and add to vegetable mixture; sauté over medium heat until soft. Transfer mixture to a large pot over medium heat. Add water and chicken base, mixing until chicken base is dissolved.

In a large skillet over medium-high heat, melt remaining 1 stick butter and whisk in flour. Cook 2 to 3 minutes, while whisking, to make a roux. Add roux to soup; stir and let simmer 20 minutes. Stir in chopped tomatoes, then diced chicken; cook until heated through.

Ladle soup into bowls and sprinkle with tortilla strips and grated cheese. Makes 1 gallon.

McDonald's Arch Deluxe

- 1 tablespoon mayonnaise
- 1/2 teaspoon brown mustard (French's "Hearty Deli" is good)
- 1 sesame seed hamburger bun
- 1/4 pound ground beef
- 1 slice American cheese
- 1-2 tomato slices
- 1-3 lettuce leaves, chopped
- 1/2 tablespoon ketchup
- 2 tablespoons chopped onion

1. In a small bowl, mix together the mayonnaise and the brown mustard. Set aside.
2. Grill the face of each of the buns on a griddle or frying pan over medium heat.
3. Roll the ground beef into a ball and pat it out until it's approximately the same diameter as the bun.
4. Cook meat on hot griddle or frying pan for about 5 minutes per side or until done. Be sure to lightly salt and pepper each side of the patty.
5. Build the burger in the following order, from the bottom up:

On Bottom Bun

- beef patty
- American cheese slice
- 1-2 tomato slices
- lettuce

On Top Bun

- mayo/mustard
- ketchup
- onions

6. Slap the top onto the bottom and serve hot.
- Makes one burger.

MCDONALD'S BIG MAC

1 sesame seed hamburger bun
Half of an additional hamburger bun
2 100% ground beef patties
Dash of salt
1 teaspoon finely diced onion
1/2 cup chopped lettuce
2 slices American cheese
2 to 3 dill pickle slices
1 tablespoon Special Sauce, recipe follows

1. With a serrated knife, cut the top off the extra bun half, leaving about a 3/4 inch slice. This will be the middle bun in your sandwich.
 2. Place the three bun halves on a hot pan or griddle face down and toast them to a light brown. Set aside, but keep the pan hot.
 3. Cook the patties in the hot pan over medium heat for 2 to 3 minutes on each side. Salt lightly.
- Build the burger in the following stacking order from the bottom up: bottom bun, half of dressing, half of onion, half of lettuce, American cheese, beef patty, middle bun, remainder of dressing, onion, lettuce, pickle slices, American cheese, beef patty and top bun. Makes 1 hamburger.

"Special Sauce"

1/2 cup mayonnaise
2 tablespoons French dressing
4 teaspoons sweet pickle relish
1 tablespoon finely minced white onion
1 teaspoon white vinegar
1 teaspoon sugar
2 pinches salt (1/16th tsp)

1. Combine all of the ingredients in a small bowl. Stir well.
 2. Place sauce in a covered container and refrigerate for several hours, or overnight, so that the flavors blend. Stir the sauce a couple of times as it chills.
- Makes about 3/4 cup.

McDonald's Biscuits

2 tablespoons margarine, melted & divided

2 cups Bisquick baking mix

2/3 cups buttermilk

2 teaspoons sugar

1/4 teaspoon salt

1. Preheat oven to 450 degrees.

2. Combine the baking mix, buttermilk, sugar, salt, and half of the melted margarine in a medium bowl. Mix until well-blended.

3. Turn dough out onto a floured surface and knead for about 30 seconds, or until dough becomes elastic.

4. Roll dough to about 3/4-inch thick and punch out biscuits using a 3-inch cutter.

Arrange the punched-out dough on an ungreased baking sheet, and bake for 10-12 minutes or until the biscuits are golden on top and have doubled in height.

5. Remove the biscuits from the oven and immediately brush each one with a light coating of the remaining melted margarine. Serve warm.

Makes 8 biscuits.

McDonald's Chicken McNuggets

vegetable oil for frying

1 egg

1 cup water

1 cup all-purpose flour

2 teaspoons salt

1 teaspoon onion powder

1/2 teaspoon MSG (Accent)

1/4 teaspoon pepper

1/8 teaspoon garlic powder

4 chicken breast filets, each cut into 6–7 bite sized pieces

Beat the egg and then combine it with 1 cup water in a small, shallow bowl. Stir.

Combine the flour, salt, MSG, pepper, onion powder and garlic powder in a one gallon size zip lock bag.

Pound each of the breast filets with a mallet until about 1/4–inch thick. Trim each breast filet into bite sized pieces.

Coat each piece with the flour mixture by shaking in the zip lock bag. Remove and dredge each nugget in the egg mixture, coating well. Then return each nugget to the flour/seasoning mixture. Shake to coat. Put nuggets, bag and all, in the freezer for at least an hour.

Cover and refrigerate remaining egg mixture.

After freezing, repeat the above coating process.

Deep fry the McNuggets at 375F for 10–12 minutes or until browned and crispy. (cook only about 9 at a time.)

Drain on brown paper bags (NEVER drain fried foods on paper towels unless you want them to be soft and soggy!).

Serve with your favorite sauce.

McDonald's Egg McMuffin

1 jumbo grade A egg

1 Thomas's english muffin

butter

1 slice American cheese (real...not processed cheese food)

1 slice Canadian bacon

1 "12x12" sheet of wax paper

Non Stick Cooking Spray

Egg Ring, or a tuna can with the top and bottom off

1– Preheat an electric griddle to 275 degrees. Toast your english muffin by laying both sides face down on the griddle and applying pressure. This takes

1 to 1½ minutes. (they should be medium brown) Set aside.

2– Lay your egg ring on the preheated grill. Spray with Pam to prevent sticking. Crack the egg and pour into egg ring on the grill. Poke the yolk with a sharp instrument so it flows.

3– Butter both toasted halves of the english muffin liberally with melted butter. Put a slice of American cheese on the bottom half.

4– 2 to 2½ minutes after you started cooking the egg, the whites should firm up, and the yolk should still be a bit "liquid-y". Carefully remove the ring, leaving the egg on the griddle. You may have to "slice" around the edges if it sticks.

5– Very carefully turn the egg over, and lay one slice of Canadian bacon on the griddle. Cook the egg 45–60 seconds after turning.

6– After about 30–45 seconds, "flip" the Canadian bacon, and remove the egg, placing it on the bottom half (cheesed half) of the english muffin. 20–30 seconds after flipping the Canadian bacon, remove.

7– Put the Canadian bacon on top of the cooked egg, and cover with the top of the toasted english muffin.

McDonalds Hamburgers

1 pound ground chuck (80% lean)

10 hamburger buns (local grocery type)

10 hamburger dill slices (more or less to taste)

10 teaspoons dried, chopped (not minced) onions

Mustard

Ketchup

Salt, Pepper, and MSG

Divide 1 lb of beef into 10 equal sized balls. Form a patty out of each ball about 4 inches in diameter and 1/4 inch thick. Do this on waxed paper. Now freeze the patties for at least an hour (this keeps them from falling apart when grilled).

Combine dried onions with water in a small container. Add enough water so the onions can hydrate (You can't add too much, just be sure to drain well before using).

Preheat a griddle or skillet to medium-high. In the meantime, toast the hamburger buns until just golden.

Lay the frozen patties on the hot surface. After about 20 seconds, "sear" them by applying even pressure with the back of a metal spatula; do this only for about 2 seconds. After searing them, sprinkle generously with salt, pepper, and MSG to taste.

After about one minute since searing the patties, turn them over. Careful, don't tear the side you seared. Add about a teaspoon of your prepared onions on top.

Quickly dress your buns. On the crown part of buns (top), Mustard first....five "kisses" the diameter of a pencil evenly spaced in a circle about a half inch from the edge. Then the Ketchup, five squirts the size of a nickel.. in the pattern found on dice.

Place the pickle in the middle.

By the time you finish that, the meat will be done (about 1 minute or 1:10 after turning). Remove the meat and tilt to the side to allow excess fat to drain off. Use your free hand to hold down the onions. Place patties onion side up on the dressed crown, top with toasted heels (the burger will be upside-down). Flip upright and serve.

McDonald's Hotcakes

2/3 cup 7-Up

1 egg

1 tablespoon sugar

1 tablespoon oil

1-1/2 cups Bisquick baking mix

Put all ingredients into blender on high speed for a few seconds until smooth. Let stand 10 minutes before using 1/4 cup batter for each pancake on hot, oiled griddle, browning each side.

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 Lobster Sandwich

1½ cup cooked Maine Lobster (fresh is best)

1½ tablespoon mayonnaise

pinch salt

1 lettuce leaf

small hoagie roll

1. Mix together lobster, mayonnaise and salt.

2. Slice hoagie roll length wise, and spread the lettuce leaf on the bottom half.

3. Spread lobster over lettuce. Top off sandwich with top half of the roll.

Makes 1 sandwich.

McDonald's McRib Sandwich

- 1 JTM Brand "Grillin' Ribs" pork patty*
- 1 6 inch long sandwich bun
- 2 tablespoons Bulls-eye barbecue sauce
- 1 tablespoon chopped white onion
- 3 sour dill pickle slices

* JTM is a brand of pressed and formed pork patties that are shaped like a rack of ribs. Look for them at Wal-Mart in the frozen meat section near the pre-formed hamburger patties.

Preheat your griddle to 400F.

Cook the pork patty following package directions.

Toast the faces of both halves of the bun. On the toasted crown (top) half, apply the barbecue sauce and follow that with the dill pickle slices, spread out evenly. Put the cooked "rib" patty on next, then add the onions, followed by the heel (bottom). Wrap the sandwich in a 12"x16" sheet of waxed paper, let sit 5 minutes, then microwave on high about 15 seconds, still wrapped.

McDonald's Shakes

Vanilla Shake

2 cups vanilla ice cream

1 1/3 cups low fat milk

3 tablespoons sugar

Chocolate Shake

2 cups vanilla ice cream

1 1/3 cups low fat milk

2 tablespoons chocolate flavor Nestle Quik Powder

Strawberry Shake

2 cups vanilla ice cream

1 1/3 cups low fat milk

3 tablespoons strawberry flavor Nestle Quik Powder

1. Combine all ingredients for the shake flavor of your choice in a blender and mix on high speed until smooth. Stop blender, stir and blend again, if necessary to combine ingredients.

2. Pour into two 12-ounce cups.

Serves 2.

McDonald's Special Sauce

1 cup (300g) mayonnaise
1 tbs gherkin relish
2 tsp white vinegar
Pinch of white pepper
2 tsp mild mustard
1 ½ tsp onion powder
1 ½ tsp garlic powder
½ tsp sweet smoked paprika

Method:

Combine all the ingredients in a bowl, season with salt to taste. Chill and store until ready to use.

McDonald's Sweet & Sour Dipping Sauce

1/4 cup peach preserves
1/4 cup apricot preserves
2 tablespoons light corn syrup
5 teaspoons white vinegar
1 1/2 teaspoons corn starch
1/2 teaspoon soy sauce
1/2 teaspoon yellow mustard
1/3 teaspoon salt
1/8 teaspoon garlic powder
2 tablespoons water

1. Combine all ingredients except the water in a food processor or a blender and puree until the mixture is smooth. 2. Pour mixture into a small saucepan over medium heat. Add water, stir, and bring mixture to a boil. Allow it to boil for five minutes, stirring often. When the sauce has thickened, remove it from the heat and let it cool. Store sauce in a covered container in the refrigerator. Makes about 3/4 cup.

Ninfa's Green Sauce

Ingredients:

3 medium Avocados

3 medium Green Tomatoes

4 fresh Tomatillos (find in your specialty fresh produce section of a grocery store)

3 cloves Garlic

2-3 Sprigs Cilantro

1-2 Jalapenos

1 1/2 C. Sour Cream

Salt to Taste

Preparation:

Peel avocados and place them in a blender. In a medium saucepan, boil tomatoes, tomatillos, garlic, and jalapenos for 15 minutes. Remove from saucepan and place all ingredients in a blender with the avocados. Add sour cream and blend until smooth.

Old Town Mexican Cafe Carnitas

Recipe courtesy Old Town Mexican Cafe

- 1 (3 pound) boneless pork butt
- 1 cup water
- Flour or corn tortillas
- 2 cups refried beans
- 1 lime, cut into 6 wedges
- 1/4 cup chopped cilantro
- 1 small onion, chopped
- 1 cup salsa
- 1 avocado, peeled, pitted, and sliced

Cut the pork into 4 pieces and place in a deep pot. Add the water to the pot, cover, and cook over medium-high heat until the meat is tender, about 45 minutes to 1 hour.

Remove the pork from the pot and chop into bite-sized pieces.

Warm the flour or corn tortillas. Spread some of the beans on each tortilla and top with some of the pork. Squeeze a wedge of lime over each tortilla. Add the cilantro, onion, salsa, and avocado.

Yield: 6 servings

Olive Garden Alfredo Sauce

Let the sauce simmer as long as you can!

Ingredients:

1 pint of Heavy Cream
1 stick of butter
2 Tbsp. Cream Cheese
1/2 - 3/4 C. Parmesan cheese
1 tsp. Garlic powder

Preparation:

In a saucepan combine butter, heavy cream, and cream cheese. Simmer this until all is melted, and mixed well. Add the Parmesan cheese and Garlic powder. Simmer this for 15 - 20 minutes on low. You may wish to season with a little salt and pepper. I have done this with half and half, but we prefer the heavy cream. But I wouldn't try it with plain milk

Olive Garden Apple Carmelina

Topping:

3/4 cup flour

5 tablespoons butter, softened

1/4 teaspoon salt

1/2 cup brown sugar

1/4 cup sugar

Filling:

2 (20 oz.) cans sliced apples, drained

1/2 cup sugar

1/2 teaspoon apple pie spice

1/4 cup brown sugar

1/4 cup flour

1/4 teaspoon salt

Mix apples, 1/2 cup sugar, apple pie spice, 1/4 cup 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.

Olive Garden Berries and Zabaione

Ingredients

8 extra large egg yolks
Instant-read thermometer
4 red wine glasses
1/4 cup granulated sugar
1/4 cup amaretto or Frangelico liqueur
1 cup whipping cream
4 scoops orange sorbet or sherbet
2 cups fresh strawberries cut in half lengthwise
1 cup fresh blueberries

Whip egg yolks in the top of a double boiler (upper pan should not touch hot water).

Stir in sugar and liqueur, at about 165 degrees F.

Cool until below 40 degrees F; fold in whipped cream and mix well; set completed zabaione aside.

Place one scoop of orange sorbet or sherbet inside each wine glass.

Add 1/2 cup of fresh strawberries and 1/4 cup of fresh blueberries to each wine glass; top with zabaione.

Serves 4.

Source: Giacomo Ciabattini, executive chef and director of culinary development - Olive Garden Restaurants

Olive Garden Brownie Banana Funtastico

Brownies

1 package brownie mix
Bananas, as needed
Chocolate topping
Pineapple topping
Maraschino cherries
Chopped walnuts
Whipped cream

Directions

Banana Mousse

1 envelope whipped topping mix
1/2 cup milk
1 package banana instant pudding mix
(can use chocolate or strawberry)
1 cup milk

Prepare the brownie mix according to package directions.

Beat whipped topping mix and 1/2 cup milk at high speed with an electric mixer for 5 minutes. Transfer topping to a separate bowl and reserve. Do not wash mixer bowl. Add pudding mix and 1 cup milk to bowl. Mix on low speed for 2 minutes.

Fold whipped topping into pudding, by hand or on very low speed until well mixed. Chill while assembling banana splits.

Place a brownie in the bottom of a large bowl. Spread brownie with pineapple topping. Split a banana in half lengthwise and place it next to the brownie on either side. Place desired amount of banana mousse on top of the brownie. Top with whipped cream, chocolate topping, nuts and a cherry.

Olive Garden Bruschetta

The Olive Garden's recently redesigned bruschetta recipe improves on the Italian chain's previous version. The tomato salad is now served in a separate serving dish rather than on the bread. The tomatoes are finely diced before mixing with the other ingredients, and the ciabatta bread (thinly sliced Italian loaf bread will do) is sprinkled with a little parmesan cheese before it's toasted. Try to find a nice, chewy loaf of bread for this dish -- get the best bread in the store. The better your bread, the better your bruschetta.

3 firm roma tomatoes, finely diced (about 1 1/2 cups)

1 tablespoon minced fresh basil

2 teaspoons minced garlic

1 teaspoon extra virgin olive oil

1 teaspoon balsamic vinegar

1/4 teaspoon salt

9 to 10 slices ciabatta bread (or Italian bread)

1 tablespoon grated parmesan cheese

pinch dried parsley flakes

1. Toss diced tomatoes with basil, garlic, olive oil, vinegar, and salt in a medium bowl. Cover and chill 1 hour.
2. When you are ready to serve the dish, preheat oven to 450 degrees.
3. 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.
4. Pour tomato mixture into a serving dish, and serve alongside the toasted bread slices. (<http://www.topsecretrecipes.com>)

Serves 4.

Olive Garden Cappellini 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 Chicken Marsala

- 4 Chicken half-breasts (skinless/boneless pound 1/4" thick)
- 1/4 cup Wondra flour
- 1/2 teaspoon Salt
- 1/2 teaspoon Oregano
- 4 tablespoons Oil
- 4 tablespoons Butter/margarine
- 1 cup Fresh mushrooms -- sliced
- 1/2 cup Marsala wine

Combine flour, salt, pepper and oregano and blend well. Heat the oil and butter in a skillet until bubbling lightly. Dredge the chicken in the flour and shake off the excess. Cook the chicken on medium heat for about 2 minutes on the first side, until lightly brown.

As you turn the breasts to the second side to cook, add the mushrooms around the chicken pieces. Cook about 2 more minutes, until lightly browned on the second side. Stir the mushrooms. When the second side is lightly browned, add the wine around the pieces, cover the pan and simmer for about 10 minutes.

Olive Garden Chicken Formaggio Pizza

Ingredients:

4 oz. Chicken Breast boneless, skinless
1 Tbsp. Olive Oil
2 Tbsp. diced Onions
1 C. Tomatoes, diced and drained
1 tsp. chopped Garlic
1/8 tsp. Salt
1/2 tsp. Dried Basil
1/2 C. Fontinella Cheese - shredded
1/2 C. Mozzarella Cheese - shredded
1/2 C. Mushrooms - sliced
1 Tbsp. Parmesan Cheese - shredded
1 12 inch pre - baked pizza crust

Preparation:

Preheat oven to 450 degrees. Sauté or bake chicken breast. Cool. Cut into 1/4-inch wide strips. Spray or grease a 12-inch pizza pan. Sauté onions and garlic briefly in the olive oil and add them to the tomatoes, salt and basil. Spread the tomato mixture over the top of the crust. Lay the chicken strips down over the tomatoes. Top with Fontinella and mozzarella cheeses. Add the sliced mushrooms and sprinkle with Parmesan cheese. Bake at 450 degrees for 8 minutes or until cheese is melted and the crust is piping hot.

Olive Garden Chicken Spiedies

Marinade:

- 1/4 cup olive oil
- 1/4 cup red wine vinegar
- 2 teaspoons granulated sugar
- 10 garlic cloves, minced
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon dried tarragon
- 1/2 teaspoon dried oregano
- 1 1/2 pounds chicken breasts, boned and skinned

Add all ingredients except the chicken to a non-aluminum mixing bowl and mix thoroughly until the sugar and salt are completely dissolved. Pound the chicken breast between sheets of wax paper until an even thickness of 3/16 inch overall. Cut the chicken breast meat into 1-inch squares and add to the marinade, covering completely. Allow to marinate for 2 hours, refrigerated. Remove from the marinade after 2 hours and drain.

Dipping Sauce:

- 1 cup mayonnaise
- 2 teaspoons Dijon mustard
- 1 teaspoon garlic, minced
- 2 teaspoons dried tarragon
- 1/2 cup pineapple juice

Mix all ingredients together just until blended. Chill 1 to 2 hours to blend flavors. Serve cold.

Vegetables:

- 3 large red bell peppers, cut 1/2 x 1 inch, 72 strips
- 2 large green bell peppers, cut 1/2 x 1-inch, 48 strips
- 1 large yellow onion, cut 1/2 x 1-inch
- 24 (8-inch) bamboo skewers, soaked in water

Assemble Spiedies in the following order: red bell pepper, onion, chicken (folded into "C" shape on the skewer), green bell pepper, onion, chicken, alternately, finishing with a red pepper strip after the 4th piece of chicken on each skewer. Spread the skewered items out on each skewer, so they will cook quickly. Place the Spiedies on a grill or a griddle and cook approximately 1 minute per side, turning 4 times. Adjust the timing according to your equipment's heat output.

Serve immediately, 4 per guest, with dipping sauce, about 1/4 cup per serving.

Olive Garden Chicken & Sausage Mixed Grill

Marinade:

- 2 tsp red pepper oil
- 2 Tbsp fresh rosemary, chopped
- 1/2 cup fresh lemon juice
- 1 tsp salt
- 3 bay leaves, broken into pieces
- 2 large garlic cloves, pressed
- 1/4 cup extra virgin olive oil

Skewer:

- 2 lbs skinless, boneless chicken breasts (4 oz each)
- 1 lb Italian sausage links, mild
- 1 pt cherry tomatoes
- 1 bag bamboo skewers
- 3 lemons, cut in half
- Rosemary sprigs (2)

Marinade:

Mix olive oil, pepper oil, rosemary, lemon juice, salt, bay leaves and pressed garlic in a large baking dish.

Skewer:

Cut each piece of chicken in half length-wise. Thread each chicken piece onto a skewer; add a cherry tomato to the end of each skewer. Place chicken skewers in the marinade and marinate for at least 3 hours.

Bake sausage at 350°F for 20 minutes. Cut each link into three pieces and set aside.

Grill chicken until juices run clear and pieces are completely cooked.

Thread sausage pieces on skewer. Grill until sizzling and juices are running.

Place cooked skewers on large platter. Garnish with rosemary sprigs, lemon halves and any remaining cherry tomatoes.

Olive Garden Apple Praline Cheesecake

Ingredients:

1 C. Graham cracker crumbs

2 Tbsp. Sugar

2 Tbsp. Butter

APPLE MIX

1/4 C. Butter

1/2 C. Light brown sugar

2 lbs. Red delicious apples; peeled - cored, dice 1/2" pieces

1 tsp. Cinnamon

1/2 tsp. Nutmeg

1/2 tsp. Allspice

PRALINE TOPPING

1 1/2 C. Dark brown sugar

1/2 C. Butter - softened

1 C. Pecan pieces

APPLE CHEESECAKE

16 oz. Cream cheese - softened

1/2 C. Granulated sugar

3 large Eggs

1 C. Heavy whipping cream

Preparation:

CRUST-Melt butter. Stir in the crumbs and sugar until thoroughly blended. Press into the bottom of a 9" spring form pan. Set aside. **APPLE MIX**-In a Dutch oven, melt butter over low heat, add brown sugar, apples, cinnamon, nutmeg and allspice. Simmer over low heat until apples are soft, but still hold their shape. Cool mixture to room temperature and reserve.

TOPPING-In a small bowl, mix all ingredients together with a fork until well incorporated. Reserve.

CHEESECAKE-In a large bowl with an electric mixer cream together sugar and cream cheese on medium speed until light and fluffy. Beat in the eggs one at a time until smooth. Add the cream and continue beating until the mixture is thick and creamy.

Gently stir in the cooled apple mix by hand. Pour into the prepared spring form pan.

Spread praline topping over the top. Bake at 350~ for 1 hour and 20 minutes. Allow cooling to room temperature before removing the sides of the pan. Refrigerate until ready to serve. Garnish with whipped cream.

Olive Garden Cookie Dough Cheesecake

Ingredients:

2 Tbsp. Margarine
2 1/2 C. Chocolate cookie crumbs
2 lbs. Cream cheese - softened
1 C. Sugar
4 Eggs
1 tsp. All-purpose flour
1 tsp. Vanilla
1 C. Sour cream
1 lb. Refrigerated chocolate chip cookie dough
2 oz. Chocolate chips

TOPPINGS

1 pt. Heavy whipping cream - whipped
Chocolate chips
Chopped walnuts

Preparation:

Preheat oven to 325~.

CRUST-Generously grease the bottom and sides of a 10" spring form pan. Combine the margarine with the chocolate cookie crumbs. Press onto the bottom and sides of the pan.
FILLING-Using an electric mixer on high speed, combine cream cheese, sugar, eggs and flour and mix until smooth. Add vanilla and sour cream and mix just until blended. Pour 1/2 of the batter into prepared crust. Cut cookie dough into golf ball sized chunks and drop into batter. Sprinkle in chocolate chips. Pour over remaining batter. Bake for 60 minutes. Turn off the oven and open the door to the broil position. Allow cake to remain in the oven 30 more minutes. Refrigerate until ready to serve. To serve, remove the sides of the pan and top with fresh whipped cream. Sprinkle with additional chocolate chips and chopped walnuts.

Olive Garden's Chianti Braised Short Ribs

3 lbs. boneless beef short ribs

Salt to taste

Pepper to taste

1/4 cup extra virgin olive oil

1 medium yellow onions, chopped

4 large garlic cloves, minced

2 cups Chianti wine

1 (32 oz.) can crushed tomatoes

3 cups beef broth

2 teaspoons fresh rosemary, chopped

Pat short ribs dry and season with salt and pepper. Coat a large, nonstick pan with olive oil. Sear the short rib pieces over medium-high heat for about 2-3 minutes on each side or until brown. Transfer short ribs to a bowl.

Add onions to pan and cook over medium heat for approximately 3 minutes. Once onions are translucent, add garlic and cook for 1 minute; do not brown. Add Chianti, rosemary, beef broth and tomatoes to the pan one at a time, allowing liquid to partially evaporate before each addition (about 2 minutes).

Return short ribs to pan, including any juices that might have accumulated in the bowl. Cover and let simmer for 3 hours on low heat to complete the braising process. Remove short ribs from pan and boil the liquid until it is reduced by half, about 10 minutes. Return short ribs to pan and heat thoroughly.

Olive Garden Chocolate Lasagna

Pasta:

1-3/4 cup Flour
2 Tbsp Unsweetened cocoa powder
pinch of salt
2 extra large eggs
2 tsp vegetable oil

Filling:

4 cup Whole Milk Ricotta Cheese
2 cup heavy cream
6 Tbsp sugar
1 Tbsp orange zest
2 Tbsp Grand Marnier
a pinch of salt
12 oz bittersweet chocolate, chopped

Combine the flour, cocoa, and salt in a bowl and make a well in the center. Add the eggs and oil in the center of the well and mix with a fork to form the dough. Knead the dough for 15 minutes until it is smooth and shiny, adding more flour if necessary to keep the dough from sticking. Wrap in plastic wrap and let rest for half an hour. Roll the pasta out by hand or with a machine and cut into eight 4-1/2 x 11-inch strips. Cook two strips at a time in boiling salted water. Cook just 20 seconds after the water returns to a boil. Plunge the noodles into cold water to stop the cooking. When cooled, place on towels in a single layer to drain. Combine all filling ingredients and mix until smooth. To assemble: Preheat oven to 425F with the rack in the upper third of the oven. Generously butter an 8"x11"x2" pan. Alternate layers of noodles, cheese filling, and chocolate, ending with a cheese layer. Bake for 20-25 minutes until the top is lightly colored. Let the lasagna stand for 10 minutes to solidify, then serve warm.

Olive Garden Eggplant Parmigiana

2 Eggplants; peel; slice 1/4" circles

Flour

Oil

Seasoned salt

1 lb. jar meat flavored Prego

1/4 cup grape jelly

14 oz. can sliced-style stewed tomatoes

1/2 lb. shredded mozzarella cheese

1/4 cup grated parmesan cheese

Moisten eggplant (milk) and coat lightly in flour. Quickly brown slices in hot oil, dusting each side generously with seasoned salt.

When fork tender and golden brown transfer to a 9 X 13 X 2 pan.

Cover loosely with foil and bake at 375 F. about 20 to 25 minutes or until tender.

SAUCE—

Combine sauce, jelly and tomatoes that have been broken up with a fork. Heat on medium until hot, but do not boil.

Spread mozzarella cheese over eggplant, then add sauce. Top with parmesan cheese and return to oven for 5–10 minutes to melt mozzarella. Serve immediately.

Olive Garden Fettuccine Alfredo

8 ounces Cream cheese -- cut in bits

3/4 cup Parmesan cheese -- grated

1/2 cup Butter or margarine

1/2 cup Milk

8 ounces Fettuccine; cook -- drain

In large saucepan combine cream cheese, Parmesan, butter and milk, stirring constantly until smooth. Toss pasta lightly with sauce, coating well. Leftovers freeze well.

Olive Garden 5-Cheese Lasagna

Ingredients:

CREAM SAUCE:

1/4 C. Butter

1/4 C. Flour

2 C. Milk

CHEESE FILLING:

1/4 C. Sun-dried tomatoes -- oil Packed -- minced

1 tablespoon Fresh garlic -- minced

3 1/2 C. Ricotta cheese

3 Eggs

1 C. Grated Parmesan cheese

1/2 C. Grated Romano cheese

1/2 tsp. Salt

1 tsp. Black pepper

OTHER:

4 C. Mozzarella cheese -- shredded

1 C. Spinach lasagna noodles or Regular if unavailable

Marinara sauce -- as desired

Extra Parmesan cheese

Freshly grated

Preparation:

To make sauce melt butter with medium heat in heavy, 1 quart saucepan. Add flour and stir until well blended; cook until frothy. Add milk, stirring constantly with wire whisk as mixture comes to a simmer. Cook and stir until thickened (3-4 minutes). Chill while mixing other ingredients. Drain and mince tomatoes and garlic. Place other cheese filling ingredients in 3-quart mixing bowl with tomatoes and garlic. Add 1-1/2 cups of cooled cream sauce and mix until well blended. Refrigerate, reserving 1/2-cup for later use.

Cook lasagna noodles according to package directions. Cool under cold water and drain. Place 3 lasagna noodles in a 9x13x2 lightly oiled baking dish, overlapping slightly. Spread 1-1/2 cups cheese filling over noodles; sprinkle with one cup mozzarella and 1/4-cup fontina cheese. Repeat pasta and cheese layering three more times; top with remaining three lasagna noodles. Spread 1/2-cup of reserved cream sauce over top and cover lightly with foil. Preheat oven to 350~ and bake for 1 hour. Remove from oven and keep warm at least 30 minutes before serving.

Serve topped with hot marinara and Parmesan cheese. (Can be refrigerated a day before baking if desired.)

Olive Garden Florentine Lasagna

Ingredients:

1 lb. Fresh spinach
1 lb. Fresh mushrooms -- chop coarse
1 C. Onion -- chopped
10 milliliters Garlic -- mined
2 Tbsp. Olive oil
3 C. Ricotta cheese
1 2/3 C. Parmesan cheese -- divide
1 Egg
1/2 tsp. Salt
1/2 tsp. Black pepper
3/4 tsp. Dried basil
3/4 tsp. Dried oregano
16 Lasagna noodles
4 1/2 C. Mozzarella cheese -- shredded
Mariana sauce or tomato-Cream sauce as desired
Extra Parmesan cheese

Preparation:

Steam spinach until tender; press out excess moisture and chop coarsely. Chop mushrooms and onions and mince garlic over medium-high heat until onions are tender; drain excess liquid and cool. Mix ricotta cheese, 2/3 cup Parmesan, egg, salt, pepper, basil and oregano in large bowl. Add cooled spinach and mushroom-onion mixture and mix on low speed until just blended. Cook lasagna according to package directions; rinse under cool water and drain thoroughly. Place four lasagna strips in bottom of lightly oiled 9x13" pan, overlapping slightly. Top with 2 c of spinach filling.

Sprinkle with 1-1/2 c shredded cheese and 1/3 c Parmesan. Repeat layering two more times and top with remaining four lasagna strips. Spread 1 cup of Mariana or tomato-cream sauce over top and cover tightly with foil. Preheat oven to 350~ and bake, covered, for 1 hour. Remove from oven and keep warm at least 30 minutes before cutting. Top with extra Parmesan cheese. (Can be refrigerated a day in advance of baking if desired.)

Olive Gardens Fried Mozzarella

Ingredients:

16 oz Package of Mozzarella Cheese
2 Eggs Beaten
1/4 C. Water
1 1/2 C. Italian Bread Crumbs
1/2 tsp. Garlic Salt
1 tsp. Italian Seasonings
2/3 C. Flour
1/3 C. Corn Starch

Preparation:

If your cheese is in a brick, slice it thick, and cut the cheese crossways to make triangles. Beat the eggs with water and set aside. Mix the bread crumbs, garlic salt, and Italian seasonings and set aside. Blend the flour with corn starch and set aside. Heat your vegetable oil for deep frying to 360 degrees. Dip cheese in flour then in egg wash and then coat with bread crumbs. Place carefully in hot oil and fry until golden, this takes just a few seconds so watch carefully. When golden remove from hot oil and drain. Serve with your favorite Italian Spaghetti Sauce and enjoy.

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.

Olive Garden Lasagna

Alfredo Sauce:

1/2 lb. sweet or salted butter

12 oz. heavy cream

Fresh ground white pepper

1 1/2 cups fresh Parmesan, grated

Ricotta Cheese Mix:

1 pint Ricotta cheese

2 oz. Romano, grated

3 oz. Mozzarella, shredded

2 tbs. green onions, sliced

2 teas. fresh parsley, chopped

1/2 teas. salt

1/8 teas. black pepper

1/4 teas. dried basil

1/4 teas. dried oregano

1 1/4 cups Alfredo sauce, cooled

Vegetable Mix:

4 cups broccoli florets

2 cups carrots, sliced 1/4"

4 cups fresh mushrooms, sliced 1/4"

2 cups red bell peppers, diced

1 cup green bell pepper, diced

1 cup yellow onion, diced

2 cups zucchini, sliced

Lasagna noodles

18 slices Mozzarella cheese, 1/2 oz. each

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 MIX: 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 375F oven for about an hour or until the internal temp is 165F. 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.

Olive Garden Parmesan Crusted Chicken

Ease of Cooking: Medium Difficulty

Serving Size: 2

Ingredients:

1 C. Plain Bread Crumbs
2 Tbsp. Flour
1/4 C. Kraft Parmesan Cheese
1 C. Milk
6 (1/2") Thick Pieces of Chicken Breast Strips (chicken tenders)
Vegetable Oil (frying)
2 C. dry Bowtie Pasta
2 Tbsp. Butter
3 Tbsp. Olive Oil
2 tsp. Crushed Garlic
1/2 C. White Table Wine (Chablis)
1/4 C Water
2 Tbsp. Flour
3/4 C. Half and Half
1/4 C. Sour Cream
1/2 tsp. Salt
1/8 tsp. Basil Leaves
3/4 C. Mild Asiago Cheese (finely grated)

Preparation:

Prepare pasta according to package directions. Wash and drain chicken strips. Mix bread crumbs, flour, and parmesan cheese together. Place milk in dish for dipping. Dip chicken in bread crumb mixture than in milk and then back in bread crumbs. Place in fry pan that the oil has bee heated and fry at medium to medium low temperature until golden.

Remove and drain chicken. In a sauce pan on medium heat melt butter, add olive oil.

With a whisk stir in flour until mixture is blended. Quickly add garlic, whisk. Add wine and blend. Immediately add Half and Half and sour cream stir. When mixture is smooth add grated cheese stir until melted. Finally sprinkle in basil and stir lightly and remove from heat.

Garnish

4 Broccoli Florets (lightly steamed)
2 White Mushrooms (quartered lightly steamed)
1/4 tsp. Crushed Red Pepper

Assembly:

Place 2 cups pasta in individual a pasta dish. Spoon about 1/2 - 3/4 cup sauce over pasta, add broccoli and mushrooms. Place Parmesan Chicken on pasta and sprinkle red crushed pepper and add grated Parmesan cheese if desired.

Olive Garden Pasta e Fagiole

1 pound ground beef
1 small onion, diced (1 cup)
1 large carrot, julienned (1 cup)
3 stalks celery, chopped (1 cup)
2 cloves garlic, minced
2 14.5-ounce cans diced tomatoes
1 15-ounce can red kidney beans (with liquid)
1 15-ounce can great northern beans (with liquid)
1 15-ounce can tomato sauce
1 12-ounce can V-8 juice
1 tablespoon white vinegar
1 1/2 teaspoons salt
1 teaspoon oregano
1 teaspoon basil
1/2 teaspoon pepper
1/2 teaspoon thyme
1/2 pound (1/2 pkg.) ditali pasta

Brown the ground beef in a large saucepan or pot over medium heat. Drain off most of the fat.

Add onion, carrot, celery and garlic and saute for 10 minutes.

Add remaining ingredients, except pasta, and simmer for 1 hour.

About 50 minutes into simmer time, cook the pasta in 1 1/2 to 2 quarts of boiling water over high heat. Cook for 10 minutes or just until pasta is al dente, or slightly tough.

Drain.

Add the pasta to the large pot of soup.

Simmer for 5-10 minutes and serve.

Pasta Roma Soup

2 (15 oz) cans Garbanzo beans, drained
6 slices Bacon, cook, drain, chop
1/3 c Olive oil
3/4 c Onions, diced
1c Celery, diced
1/4 ts Garlic, minced
1c Carrots, julienned
1 1/2 c Canned diced tomatoes, drained
1 qt Chicken broth
1/2 ts Black pepper
1/8 ts Ground rosemary
2 tb Fresh parsley, chopped
1/2 c Miniature pasta dry bowties, cooked

Add beans to food processor and process using on/off pulse until beans are well mashed. Scrape down sides as necessary. Reserve.

Heat oil in a Dutch oven. Add carrots, onions, celery and garlic and saute for 5 minutes on medium heat.

Add remaining ingredients except pasta and bring to a boil. Reduce heat to a simmer and cook stirring occasionally for 20 minutes. Keep warm.

Add pasta to finished soup and serve immediately.

Olive Garden Pollo Limone

4 boneless skinless chicken breasts
3 tablespoons flour
1 1/2 tablespoons olive oil
1/4 cup finely chopped green onions
2 minced cloves of garlic
1/2 cup chicken broth
1/4 cup dry white wine
2 tablespoons fresh lemon juice
2 tablespoons chopped fresh parsley
1 tablespoon grated lemon peel
salt and pepper

Pound chicken to 1/4 inch thick and sprinkle with salt and pepper. Place flour in a bowl. Heat 1 teaspoon 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 teaspoon olive oil in same skillet over low heat. Add green onions and garlic; saute until tender. Stir in broth and wine scraping browned bits from pan. Add lemon juice and 2 tablespoons 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.

Olive Garden Salad Mix

Ingredients:

1 bag American Blend Dole Salad
4-5 slices Red Onion
4-6 Black Olives
2-4 Banana Peppers
1/2 C. Croutons
1 small Tomato Quartered
Freshly grated Parmesan Cheese

Preparation:

Chill one salad bowl in freezer for at least 30 minutes. Place bag of salad in bowl. Place on top of lettuce the red onion, black olives, banana peppers, tomatoes, and croutons. Add some freshly grated Parmesan cheese if you like, and add plenty of Olive Garden Salad Dressing on top.

Olive Garden Sam Remo

Ingredients:

1 1/2 lbs. Green bell peppers - Cut into strips
8 oz. Yellow onion - Cut into 1/2" strips
1 lb. Mushrooms - halved
1/4 C. Olive oil
4 tsp. garlic - minced
32 oz. Canned tomatoes w/juice - cut 1/2" pieces
16 oz. Tomatoes - crushed in puree
1 1/2 tsp. Thyme
1/2 tsp. Marjoram
3/4 tsp. Black pepper
1/4 tsp. Crushed red pepper
1/2 C. White wine
4 tsp. chicken bouillon granules
Flour for dredging
2 lbs. boneless skinless chicken breast halves
Olive oil as needed
1 lb, Fresh spaghetti

Preparation:

Heat oil in Dutch over medium high heat. Add peppers, onions and mushrooms and saute, stirring constantly for 15 to 20 minutes. Add garlic and cook 2 more minutes. Stir in tomatoes, herbs, wine and bouillon. Lower heat and let simmer while preparing chicken. Heat 1-tablespoon olive oil in a large non-stick skillet. Dredge chicken in flour and saute until golden. Do not crowd skillet; add more olive oil as necessary. As pieces are browned, add to tomato-pepper sauce. When all pieces have been added, cover and simmer 10 minutes to finish cooking chicken. Serve sauce over pasta.

Olive Garden Shrimp Primavera

SAUCE:

6 tbsp. butter or margarine
1 tbsp. garlic, fresh, minced
1 oz. package Knorr Newburg Sauce Mix (or similar)
32 oz. crushed tomatoes, canned
1–1/2 tbsp. lemon juice, fresh
1/4 tsp. (or to taste) red pepper, crushed
1/2 tsp. basil, dry
1/4 tsp. marjoram, dry
1/2 tsp. black pepper

VEGETABLES:

1/2 lb. mushrooms, halved (or quartered if large)
1 cup green bell peppers, cut into 1" squares
1 cup red bell peppers, cut into 1" squares
1/2 cup yellow onion, cut into 1" squares
2 Tbsp. butter for sautéing

PASTA:

1 lb. fresh Olive Garden Linguine (or quality dry pasta)

SHRIMP:

1 lb. medium to large fully cooked shrimp, thawed and drained

Melt butter in 3–quart saucepan over medium heat. Add garlic and cook one minute. Add remaining spice and tomato ingredients, stir well and simmer for 10 minutes.

Meanwhile, in a large saute pan, melt 2 tbsp. butter. Saute vegetables about 3 minutes until crisp – tender. Add to the sauce and simmer 5 minutes more.

Cook pasta according to directions. When pasta is almost done, stir shrimp into sauce to heat through. Do not boil. Spoon Primavera over hot linguine. Pass Parmesan cheese.

Olive Garden Spaghetti Carbonara

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 Tbsp. scallions, finely minced
1 lb. spaghetti, uncooked
2 tsp. fresh parsley, finely chopped
1/2 C. Parmesan cheese, freshly grated

Preparation:

Melt butter in 4-quart 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.

Olive Garden Stuffed Mushrooms

Ingredients:

8 - 12 Fresh Mushrooms
1 (6 oz.) Can Clams (drained and finely minced) (save 1/4 cup of clam juice for stuffing)
1 Green Onions (chopped finely, about 1 Tbs)
1 Egg (beaten)
1/2 tsp. Minced Garlic
1/8 tsp. Garlic Salt
1/2 C. Italian Style Bread Crumbs
1tsp. Oregano Leaves
1 Tbsp. Melted Butter (cool)
2 Tbsp. Finely Grated Parmesan Cheese
1 Tbsp. Finely Grated Romano Cheese
2 Tbsp. Finely Grated Mozzarella Cheese (for stuffing)
1/4 C. Finely Grated Mozzarella Cheese (for garnish)
1/4 C. Melted Butter

Preparation:

Wash and remove stems from mushrooms, pat dry. Save stems for another recipe. In mixing bowl place clams, onions, garlic salt, minced garlic, butter and oregano. Mix through and blend well. Add Italian bread crumbs, egg, clam juice and blend. Stir cheeses in clam stuffing and mix well.

Place clam mixture inside mushroom cavity and slightly mound clam mixture. You should be able to stuff between 8 - 12 mushrooms depending on the size of mushrooms. Place mushrooms in slightly oiled baking dish. Pour butter over mushrooms. Cover and place in a preheated oven at 350 decrease for about 35 - 40 minutes. Remove cover and sprinkle freshly grated mozzarella cheese on top and pop back in oven just so the cheese melts slightly, garnish with freshly diced parsley.

Olive Garden Toasted Ravioli

Ingredients:

16 oz Package of 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

Preparation:

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.

Olive Garden® Tiramisu

by Todd

In Italian, tiramisu means "pick me up" or "cheer me up." And when you taste the delicious combination of mascarpone cheese (sometimes referred to as Italian cream cheese), cream cheese, lady fingers, espresso and Kahlua it will be hard not to smile. The Olive Garden's tiramisu is very dense, which sets it apart from most tiramisu recipes that require the cheese mixture to be folded into whipped cream. This technique, however, makes a tiramisu that is too fluffy and light to be a decent clone. Besides, the whipped cream hides the cheese flavors, and that's just not a good way to make tiramisu. So get out your double boiler for the egg yolks (a metal bowl over a saucepan of simmering water will also do) and snag some lady fingers (lady fingers are miniature cakes about the size of two fingers side-by-side). You can either make your own espresso, use extra strong coffee as a substitute, or, next time you're at Starbucks, order up a double shot of espresso to go.

3 egg yolks
1/4 cup whole milk
1 cup granulated sugar
3 cups mascarpone cheese
8 ounces cream cheese
1/4 teaspoon vanilla extract
20 to 24 lady fingers
1/4 cup cold espresso
1/4 cup Kahlua coffee liqueur
2 teaspoons cocoa powder

1. Fill a medium saucepan halfway with water and bring it to a boil over medium/high heat, then reduce heat so that the water is simmering. Whisk egg yolks, milk and sugar together in a medium metal bowl, then place the bowl on top of the saucepan (you can also use a double boiler for this step). Stir the mixture often for ten minutes. After the sugar dissolves the mixture should begin to thicken and turn light yellow. Remove it from the heat to cool.
2. Use an electric mixer to combine mascarpone, cream cheese and vanilla in a large bowl. Mix until mostly creamy, but with a few small chunks remaining.
3. Add egg yolk mixture to the cheese mixture and mix just until well-combined.
4. Combine espresso and Kahlua in a small bowl. Pour this mixture onto a dinner plate. One-by-one touch the bottom of each lady finger in the espresso. The lady finger will quickly soak up the espresso/Kahlua mixture, but you don't want the entire lady finger soaked -- just a dab will do ya. The top half of each lady finger should still be dry. Arrange the soaked lady fingers side-by-side on the bottom of an 8x8-inch serving dish or baking pan.
5. Spoon about half of the cheese mixture over the lady fingers, then add another layer of soaked lady fingers on top of the cheese mixture.
6. Spoon the remaining cheese mixture over the second layer of lady fingers and spread it

evenly.

7. Put two teaspoons of cocoa powder in a tight-mesh strainer and gently tap the side of the strainer to add an even dusting of cocoa powder over the top of the dessert.

8. Cover and chill for several hours. To serve, slice the dessert twice across and down creating 9 even portions (the first serving is always the hardest to get out).

(<http://www.topsecretrecipes.com>)

Makes 9 servings.

Tomato & Mozzarella Caprese

ingredients

8 thick slices of vine-ripened tomatoes
2 Tbsp balsamic vinegar
8 medium fresh basil leaves
*12 oz fresh mozzarella cheese, sliced into 8 slices
Dry oregano leaves to taste
Sea salt or kosher salt to taste
Fresh ground pepper to taste
2 Tbsp extra-virgin olive oil

Procedures

ARRANGE sliced tomatoes on a large platter.
PLACE one basil leaf on top of each tomato slice.
PLACE one slice of mozzarella on top of each basil leaf.
SPRINKLE oregano, salt and black pepper on cheese and drizzle with extra-virgin olive oil. Finish with drizzle of balsamic vinegar.

Olive Garden Toscana Soup

3/4 cup onions, diced 1/8 inch

1 slice bacon, 1/4-inch diced

1 1/4 teaspoon garlic cloves, minced

1 ounce chicken bouillon

1 quart water

2 medium potatoes, cut in half lengthwise,
then cut in 1/4-inch slices

2 cups cavalla greens (kale can be substituted),
cut in half, then sliced into 1/16-inch strips

1 1/2 cups sausage link – spicy, precooked, cut in half
lengthwise, then cut at an angle into 1/2-inch slices

3/4 cup heavy whipping cream

Place sausage link onto sheet pan and bake in 300 degree oven for
15 to 20 minutes or until done.

Place onions and bacon into 3 to 4 quart saucepan and cook onions
over medium heat until the onions are almost clear. Add garlic and
cook for 1 minute.

Add chicken bouillon, water and potatoes, bring to a simmer for 15 minutes.

Add remaining ingredients then simmer for 5 more minutes and serve.

Orange Julius

Serves/Makes:2

Ready in: < 30 minutes

Difficulty: 2

(1=easiest :: hardest=5)

1 can (6 oz size) frozen orange juice

1 cup water

1 cup milk

1/2 cup sugar

1 teaspoon vanilla

12 ice cubes

Mix together in blender at high speed for 30 seconds. Serve immediately.

Otis Spunk Meyer Banana Nut Muffins

Ingredients:

1 C. Mashed Ripe Bananas (about 2 average size)
1 Box Banana Cake Mix
1 small Box Instant Banana Pudding
4 Eggs
1/2 C. Vegetable Oil
3/4 tsp. Ground Cinnamon
1/2 C. Water
1 tsp. Banana Extract
1 C. Finely chopped Walnuts

Preparation:

Preheat oven to 350 degrees. Blend all ingredients together until smooth, about 3-4 minutes. Fill baking cups 3/4 full and bake in a preheated oven about 20 minutes until done. Check for doneness with a toothpick inserted into top of muffin, if the toothpick comes out clean the muffin is done.

Store muffins if there are any left in an airtight container. I use the extra large cups and this will make about 9.

Otis Spunkmeyer Blueberry Muffins

Ingredients:

1 15 oz. Blueberry's in Liquid (rinse lightly and drain)
1 Package White Cake Mix
1 Package of Instant Vanilla Pudding 4 serving size
4 Eggs (beaten)
1/2 C. Vegetable Oil
3/4 C. Milk
1 tsp. Vanilla

Preparation:

Rinse Blueberry's lightly and drain well. In mixing bowl beat eggs until light. To the eggs add cake mix, pudding, vegetable oil, vanilla, and milk. Beat until smooth but do not over beat. About two to two and half minutes. Batter will be thick.

Carefully fold blueberry's in batter with a spoon or spatula. try not to break the berry's, they can be very tender.

Fill muffin cups 3/4 full and place in a preheated oven at 350 degrees for 20 - 30 minutes depending on the size of you muffin cups. Test with a tooth pick and taking care not to over bake.

Will make about 9 large muffins or 12 - 15 small muffins.

Store muffins in a air tight container.

Outback Steakhouse Alice Springs Chicken

Ingredients:

4 Chicken Breast 1/2" thick(maybe frozen)
Chicken Breast should be skinless and boneless
Honey Mustard
6 Pieces of Bacon Sliced in Half and Fried Crisp
1/2 tsp McCormick Season All
1 C. Sliced Mushrooms (Canned or In Jar) drained
3 C. Shredded Colby/Monterey Jack Cheese
Parsley for Garnish

Preparation:

Rub chicken breast with Seasonal All and set aside to marinated for 1 hr. While the breast is marinating fry bacon crisp and drain. Shred cheese and set aside.
Gather all other items together and make ready for the preparation.

Take chicken from marinate and sauté on medium heat in pan with just enough oil to prevent sticking. Cook on both sides until a slight golden color and cooked in the middle but not dry. Remove from pan.

Spread chicken breast with honey mustard, cover with a layer of mushrooms, three slices of bacon and then sprinkle with shredded Colby/jack cheese, chicken should be covered with shredded cheese. Pop in heated oven at 350 degree's or a micro just until the cheese melts. Sprinkle with parsley and extra honey mustard may be served on the side.

Honey Mustard

1/2 C. Prepared Salad Mustard
1/4 C. Honey
1/4 C. Light Corn Syrup
1/4 C. Mayonnaise

Blend all together until completely until smooth and free from lumps. The corn syrup may be adjusted depended on how sharp the mustard might be or to your taste.

Outback Steakhouse Aussie Fries

Ingredients:

1 - 2 lb. bag of Frozen French Fries

1 C. shredded Colby Jack cheese (An excellent suggestion is to use the cheese that is labeled as "Taco Cheese", cheese for Tacos.)

6 pieces of Bacon, cooked

Preparation:

Divide the fries into half, and use the other half later. Heat oil to 350 degrees. If you do not have a thermostat, make sure the oil is hot enough, so that when you set a French fry in there it will cook immediately. If the French fry sinks to the bottom, and barely bubbles, it is not hot enough. Fry the potatoes in small batches, they are done when they are golden brown, and float to the top of the skillet. (I like to use a Dutch oven). Be sure to drain the potatoes on paper towels. You can keep them warm in the oven while the other fries are done. When all French fries are done cooking, and drained place them onto a platter. Salt the French fries if you like, and sprinkle on cheese and cooked bacon. Pop these back into a warm oven until the cheese begins to melt.

Here is what Jane Coyle Suggested

1 16 oz bottle Ranch Dressing

2 tsp. Paprika

1 tsp. Cayenne Pepper

1 tsp. dried thyme

1 tsp. dried oregano

1 tsp. white pepper

1 tsp. black pepper

1 Tbsp. kosher salt

1 Tbsp. garlic powder

1 Tbsp. onion powder

combine all ingredients

* let refrigerate overnight for the best flavor

Outback Steakhouse Bloomin Onion

Ingredients:

1/3 C. Cornstarch
1 1/2 C. Flour
2 tsp. Garlic -- minced
2 tsp. Paprika
1 tsp. Salt
2 tsp. Pepper
24 oz. Beer
4 Vidalia or Texas Sweet Onion
Seasoned Flour

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

Combine and mix well.

Preparation:

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. You may want to separate the onion petals slightly, do not do this too much, you will destroy the onion. Dip onion in seasoned flour removes excess by shaking. Separate petals to coat thoroughly with batter. Dip in batter. Dip in flour mixture again. 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.

Outback Steakhouse Honey Wheat Bushman Bread

Along with an entree at this popular steakhouse chain, comes a freshly baked loaf of this dark, sweet bread, served on it's own cutting board with soft whipped butter. One distinctive feature of the bread is its color. How does the bread get so dark? While you may notice the recipe includes instant coffee and cocoa, these ingredients will not give it it's deep dark chocolate brown color - not even close. Usually breads that are this dark -- such as pumpernickel or dark bran muffins -- contain caramel color, an ingredient often used in the industry to darken foods. Since your local supermarket will not likely have this mostly commercial product, we will make the caramel color from a mixture of three food colorings -- red, yellow and blue. Just be sure to get the food coloring in the little droppers so that you can count the drops as you measure. That's very important to getting the color just right. You may also opt to keep the color out. The bread will certainly taste the same, but will look nothing like the real deal. I suggest using a bread machine for the mixing and kneading, if you have one.

Dough

1 1/2 cups warm water
2 tablespoons butter, softened
1/2 cup honey
2 cups bread flour
1 2/3 cups wheat flour
1 tablespoon cocoa
1 tablespoon granulated sugar
2 teaspoons instant coffee
1 teaspoon salt
2 1/4 teaspoons (1 pkg.) yeast

Coloring

1/4 cup water
75 drops red food coloring
45 drops blue food coloring
30 drops yellow food coloring

cornmeal for dusting

1. If using a bread machine, add all of the ingredients for the dough in the exact order listed into the pan of your machine. Set it on "knead" and when the machine begins to mix the dough, combine the food coloring with 1/4 cup of water and drizzle it into the mixture as it combines. After the dough is created let it rest to rise for an hour or so. Then remove it from the pan and go to step #3.
2. If you are not using a bread machine, combine the flours, cocoa, sugar, coffee and salt in large bowl. Make a depression or "well" in the middle of the dry mixture. Pour the warm water into this "well," then add the butter, honey and yeast. Combine the food coloring drops with 1/4 cup of water and add that to the "well." Slowly mix the ingredients with a spoon, drawing the dry ingredients into the wet. When you can handle the dough, begin to combine it by hand, kneading the dough thoroughly for at least ten

minutes, until it is very smooth and has a consistent color. Set the dough into a covered bowl in a warm place for an hour, to allow it to rise.

3. When the dough has risen to about double in size, punch it down and divide it into 8 even portions (divide dough in half, divide those halves in half, and then once more).

Form the portions into tubular shaped loaves about 8 inches long and 2 inches wide.

Sprinkle the entire surface of the loaves with cornmeal and place them on a cookie sheet, or two. Cover the cookie sheet(s) with plastic wrap and let the dough rise once more for another hour in a warm location.

4. Preheat the oven to 350 degrees. Uncover the dough and bake it for 20-24 minutes in the hot oven. Loaves should begin to darken slightly on top when done. Serve warm with a sharp bread knife and butter on the side. If you want whipped butter, like you get at the restaurant, just use an electric mixer on high speed to whip some butter until it's fluffy. Makes 8 small loaves.

Tidbits

It is normal for this dough to be a bit tacky and to seem somewhat thin. Just be sure to add plenty of flour to your hands and work surface when working with the dough to prevent sticking.

If you are able to find caramel color, you can use that rather than the food coloring formula described in the recipe. Just measure 1 tablespoon of caramel color into the dough mixture where the recipe uses food coloring and water.

Outback Steakhouse Caesar Salad Dressing

1 cup mayonnaise
1/4 cup egg substitute
1/3 cup grated parmesan cheese
2 tablespoons water
2 tablespoons olive oil
1 1/2 tablespoons lemon juice
1 tablespoon anchovy paste
2 cloves garlic, pressed
2 teaspoons sugar
1/2 teaspoon coarse ground pepper
1/4 teaspoon salt
1/4 teaspoon dried parsley flakes, crushed fine

1. Combine all ingredients in a medium bowl. Use an electric mixer to beat ingredients for about 1 minute.
 2. Cover bowl and chill for several hours so that flavors can develop.
- Makes approximately 2 cups.

Outback Steakhouse Coconut Shrimp

1 1/2 lb large raw shrimp
1/2 cup all-purpose flour
1/2 cup cornstarch
1 Tbsp salt
1/2 Tbsp white pepper
2 Tbsp vegetable oil
1 cup ice water
oil for deep frying
2 cup short shredded coconut
1/2 cup orange marmalade
1/4 cup Grey Poupon country mustard
1/4 cup honey
3-4 drops Tabasco sauce

Peel, devein and wash shrimp. Dry well on paper towels. Set aside. In a bowl, mix all dry ingredients for batter. Add 2 Tbsp oil and ice water. Stir to blend. To fry: heat oil to 350 in deep fryer or electric skillet. Spread coconut on a flat pan a little at a time, adding more as needed. Dip shrimp in batter, then roll in coconut.

Fry in hot oil until lightly browned, about 4 minutes.

Bake at 300 5 minutes to finish cooking of the shrimp.

Serve with sweet and sour sauce or the following sauce: Combine marmalade, Grey Poupon mustard, honey and Tabasco sauce to taste.

Outback Creamy Onion Soup

1 1/4 cups chicken broth
3 tablespoons cornstarch
1 teaspoon ground sage
1 (10 3/4 ounce) can cream of onion soup
1 (10 3/4 ounce) can cream of chicken soup
1 (10 3/4 ounce) can cream of celery soup
1/4 cup mozzarella cheese, shredded
1/4 cup colby cheese, shredded
1/4 cup provolone cheese, shredded

6-8 servings

20 minutes 5 mins prep

Combine broth, cornstarch, and sage in blender/food processor.
In the top pan of a double boiler, combine broth mixture with canned soups.
Mix well over medium heat.
When warmed through, stir in cheese and heat until melted.
Pour into oven-proof bowls.
Broil in oven until tops are lightly browned.

Outback Steakhouse Marinade

1 Cup Scottish (or similar) Ale

2 tsp. Brown Sugar

1/2 tsp. McCormick Seasonal

1/4 tsp. Ground Black Pepper

1/4 tsp. MSG

Place your favorite cut of steak in a shallow pan and pour ale on steak and marinate for 1 hour in refrigerator. Remove steak from ale and mix dry ingredients together and rub steak on both sides. Let marinate with dry ingredients for 1/2 hour.

Preheat a skillet or grill to med high heat add vegetable spray or vegetable oil and braise to perfection.

Outback Steakhouse Sautéed Mushrooms

Ingredients

1 (10 ½ ounce) can beef broth
½ c. onions, small dice
1 1/2 lbs. small button mushrooms
1/2 c. Burgundy wine

Directions

Place beef broth in a saucepan and simmer onion for 15 minutes.
Add mushrooms and wine.
Simmer another 15 minutes.
Serve with steak.

Outback Steakhouse Queensland Chicken and Shrimp

Ingredients:

1/2 C. milk
2 Tbsp butter
1/2 pint cream
1/4 tsp poultry seasoning
1/8 - 1/4 tsp cayenne (adjust to taste)
1/8 tsp white pepper
1/8 tsp onion powder
1/2 C. white wine
1 Tbsp garlic powder
1 lb. linguine
4 chicken breasts
8 oz shrimp
1 Tbsp olive oil

Preparation:

Mortar spices well. Put cream and milk in pan with butter and 1/2 spice mixture. Thicken and reduce, and set aside. Cook linguine to the al dente stage. Sauté chicken breasts with wine and remaining spices until done. Remove and set aside. Sauté shrimp in pan, adding wine if necessary. Serve each breast on a bed of linguine with shrimp. Cover with sauce. Serves 4.

Outback Steakhouse Ranch Dressing

1/2 Cup Sour Cream
1 Tbsp. prepared Horseradish
Dash cayenne pepper
Dash salt
Dash black pepper
Combine all ingredients and mix well.

Outback Steakhouse Steak Seasoning

Mix together:

1 envelope Taco Seasoning Mix

1 envelope Good Seasonings Italian Dressing Mix

Pierce steaks in several places with tines of fork. Rub in oil and dust in seasoning mixture. Then pour Coca Cola (Diet or Regular) around steaks in deep plastic or glass container and seal with plastic wrap. Refrigerate for 24 hours. Drain, and grill or broil as you wish.

Outback Steakhouse
Sydney's Sinful Sundae

1 cup shredded coconut
4 large scoops vanilla ice cream
1/2 cup Hershey chocolate syrup
whipped cream (in a can)
4 large, ripe strawberries

1. Preheat the oven to 300 degrees.
 2. Spread the coconut over the bottom of the inside of a large oven pan. Shake the pan a little to spread the coconut evenly.
 3. Bake the coconut for 25-30 minutes or until the coconut is a light, golden brown. You may have to stir or shake the coconut in the last 10 minutes to help it brown evenly.
 4. When the coconut has cooled, pour it onto a plate, or into a large bowl. Roll each scoop of ice cream in the coconut until it is well coated. Press down on the ice cream to help the coconut stick. Put the ice cream into four separate bowls.
 5. Heat up the chocolate syrup for 10-15 seconds in the microwave. Pour about two tablespoons over each scoop of ice cream. Try to completely cover the ice cream with chocolate.
 6. Spray some whipped cream on the top of each scoop of ice cream.
 7. Cut the stems from the strawberries and place one on each serving; upside down on the whipped cream. Serve with a spoon.
- Serves four.

Outback's The Wallaby Darned

8 ounces frozen sliced peaches
1/2 cup Bacardi frozen fuzzy navel mix
1/2 cup ice
1/2 cup champagne
2 shots water
1 shot peach schnapps
1 shot vodka
1 tablespoon sugar

1. Combine all of the ingredients in a blender. Blend on high speed for approximately 30 seconds or until ice is completely crushed and the drink is smooth.
 2. Pour into two 10-ounce glasses and serve immediately.
- Makes 2 drinks.

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 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 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 1/2 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.

Outback Steakhouse Sweet Potato

1 lg. sweet potato
2 T. shortening
2-3 T. kosher salt
3 T. softened butter
3 T. honey
1 tsp. cinnamon

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

Serves 1.

Pace Picante Sauce
(Medium)

1 10.75-ounce can tomato puree
1 can full of water (1 1/3 cups)
1/3 cup chopped Spanish onion
1/3 cup chopped fresh jalapeno peppers, with seeds (3-4 peppers)
2 tablespoons white vinegar
rounded 1/4 teaspoon salt
1/4 teaspoon dried minced onion
1/4 teaspoon dried minced garlic

1. Combine all ingredients in a saucepan over medium/high heat.
 2. Bring to a boil then reduce heat and simmer for 30 minutes or until thick.
 3. When cool, bottle in 16-ounce jar and refrigerate overnight.
- Makes 2 cups (16 oz.).

Pal's Sauceburger

1/8 pound ground beef

1 small sesame seed bun

salt

2 tablespoons ketchup

1 teaspoon sweet pickle relish

1/3 teaspoon yellow mustard

1. Pat out the ground beef until about the same diameter as the bun. If you like, you can freeze this patty ahead of time to help keep the burger from falling apart when you cook it.

2. Brown or toast the faces of the top and bottom buns. You can do this in a frying pan over medium heat or by toasting them in the oven (or toaster oven).

3. As the buns are browning, grill the hamburger patty, either in a hot frying pan over medium heat...or you can use a barbecue grill. Salt the meat generously.

4. Combine the ketchup, relish and mustard in a small bowl.

5. When the meat is cooked to your liking, place it on the face of the bottom bun.

6. Slather the sauce on the face of the top bun and place it onto the meat. Ta-da...Sauceburger!

Makes 1 burger.

Panda Express

Orange Flavored Chicken

Sauce

1 1/2 cups water
2 tablespoons orange juice
1 cup packed dark brown sugar
1/3 cup rice vinegar
2 1/3 tablespoons soy sauce
1/4 cup plus 1 teaspoon lemon juice
1 teaspoon minced water chestnuts
1/2 teaspoon minced fresh ginger
1/4 teaspoon minced garlic
1 rounded teaspoon chopped green onion
1/4 teaspoon crushed red pepper flakes
5 teaspoons corn starch
2 teaspoons arrowroot

Chicken

4 chicken breast fillets
1 cup ice water
1 egg
1/4 teaspoon baking soda
1/4 teaspoon salt
1 1/3 cups unsifted cake flour

2-4 cups vegetable oil

1. Combine all of the sauce ingredients -- except the corn starch and arrowroot -- in a small saucepan over high heat. Stir often while bringing mixture to a boil. When sauce reaches a boil, remove it from heat and allow it to cool a bit, uncovered.
2. Slice chicken breasts into bite-size chunks. Remove exactly 1 cup of the marinade from the pan and pour it over the chicken in a large resealable plastic bag or other container which allows the chicken to be completely covered with the marinade. Chicken should marinate for at least a couple hours. Cover remaining sauce and leave it to cool until the chicken is ready.
3. When chicken has marinated, preheat 2-inches of vegetable oil in a wok or skillet to 350 degrees.
4. Combine corn starch with arrowroot in a small bowl, then add 3 tablespoons of water. Stir until corn starch and arrowroot have dissolved. Pour this mixture into the sauce and set the pan over high heat. When sauce begins to bubble and thickens cover and remove from heat.
5. Beat together the ice water and egg in a medium bowl. Add baking soda and salt.
6. Add 3/4 cup of the flour and stir with a fork just until the flour is blended into the mixture. The batter should still be lumpy.
7. Sprinkle another 1/4 cup of flour on top of the batter and mix with only one or two

strokes. Most of this flour will still floating on top of the mixture. Put the remaining flour (1/2 cup) into a medium bowl.

8. Dip each piece of chicken first into the flour, then into the batter. Let some of the batter drip off and then slide the chicken into the oil. Fry up to 1/2 of the chicken pieces at a time for 3-4 minutes, or until golden brown. Flip the chicken over halfway through the cooking time. Remove the chicken to a rack or paper towels to drain.

9. As the chicken cooks, reheat the sauce left covered on the stove. Stir occasionally.

10. When all of the chicken is done, pour it into a large bowl, and cover with the thickened sauce. Stir gently until all of the pieces are well coated.

Serves four.

Panda Express Sweet Fire Chicken

1/2 lb Frozen Chicken Nugget pieces
1/3 cup Diced Red Bell Peppers (1/2" x 1/2")
1/3 cup Diced Onions (1/2" x 1/2")
1 cup Pineapple Chunks
1 Tbsp Cooking Oil
1/3 cup Thai Sweet Chili Sauce

Bake chicken nuggets according to package instructions.

Heat clean cooking pan and add 1 tbsp. of cooking oil.

Add red bell peppers, onions, and pineapple chunks into the pan. Cook for about 2 minutes.

Stir in sweet chili sauce and bring to a boil. Add chicken nugget pieces into pan.

Mix until all ingredients are well covered.

Serves: 2-3

Pappadeaux Crawfish Bisque

Ingredients:

3 lb. Crawfish
2 oz Olive Oil
1 tsp. Paprika
1/8 tsp. Cayenne Pepper
2 qt. water
1/2 C. each, chopped: onion & green bell pepper
1 Tbsp. Tomato Paste
3 C. Whipping Cream
1/2 C. Chopped Tomato
2 oz Brandy (4 Tbsp.)

Preparation:

1. Boil crawfish in a large pot of water. Drain & cool until crawfish can be handled easily, remove tail & save shells. Refrigerate tail meat.
2. Heat oil in large sauce pan or Dutch oven. Add crawfish shells, paprika & cayenne. Sauté 5 minutes. Add water & bring to boil. Reduce heat & simmer 30 minutes.
3. Strain liquid into another pan. Crush shells to remove remaining liquid & add that liquid. Discard shells.
4. Return to heat and add onion, bell pepper, tomato paste, cream & tomato. Simmer 1 hour, stirring frequently. Add brandy and crawfish tail meat. Simmer 10 minutes. Serve hot.

Servings: 8

Pappadeaux's Garlic bread

Sauce:

2 tablespoons butter
2 tablespoons flour
1/4 onion, chopped
1 cup shrimp stock or water
1/2 cup white wine
Pinch of cayenne
1 teaspoon salt
1 cup whipping cream

.

Make Sauce and set aside. Season shrimp and oysters with blackened seasonings. Melt butter in hot saute pan. Saute shrimp and oysters, about 2 minutes per side. Add spinach, mushrooms, crab meat and green onion. Saute until mushrooms and spinach soften. Fold in Sauce, and bring to a simmer. Pour into heatproof dish; top with cheese. Place under a broiler until cheese melts. Use garlic bread pieces as dippers. Makes 4 servings.

Sauce:

Melt butter in a saucepan; whisk in flour and chopped onion. Cook over medium heat until onion is tender. Slowly stir in stock and wine; whisk until smooth. Add cayenne and salt; simmer 10 minutes. Add cream; simmer 5 minutes. Remove from heat and set aside. Use as directed.

Pappadeaux Seafood Fondeaux

4 shrimp, peeled and deveined

4 oysters

Blackened seasonings to taste (available at most supermarkets in the spice section)

Melted butter as needed

1 cup chopped spinach

4 mushrooms, sliced

2 ozs. lump crab meat

2 tablespoons chopped green onion

4 to 5 ozs. Monterey Jack cheese, grated

Garlic bread

Sauce:

2 tablespoons butter

2 tablespoons flour

1/4 onion, chopped

1 cup shrimp stock or water

1/2 cup white wine

Pinch of cayenne

1 teaspoon salt

1 cup whipping cream

.

Make Sauce and set aside. Season shrimp and oysters with blackened seasonings. Melt butter in hot saute pan. Saute shrimp and oysters, about 2 minutes per side. Add spinach, mushrooms, crab meat and green onion. Saute until mushrooms and spinach soften. Fold in Sauce, and bring to a simmer.

Pour into heatproof dish; top with cheese. Place under a broiler until cheese melts. Use garlic bread pieces as dippers. Makes 4 servings.

Sauce:

Melt butter in a saucepan; whisk in flour and chopped onion. Cook over medium heat until onion is tender. Slowly stir in stock and wine; whisk until smooth. Add cayenne and salt; simmer 10 minutes. Add cream; simmer 5 minutes. Remove from heat and set aside. Use as directed.

Papa Johns Pizza Sauce

Pizza Sauce

1 10 3/4-ounce can of tomato puree

1/4 cup water

1 tablespoon sugar

1 teaspoon olive oil

1/4 teaspoon lemon juice

1/4 teaspoon salt

1/4 teaspoon oregano

1/8 teaspoon basil

1/8 teaspoon thyme

1/8 teaspoon garlic powder

1. Combine ingredients in a small saucepan over medium heat. Bring to a boil.
2. Reduce heat and simmer for 15-20 minutes.

Makes 1 cup.

Papa John's Pizza Dipping Sauces

Special Garlic Sauce

1/2 cup margarine spread

1/3 teaspoon garlic powder

1. Combine ingredients in a small bowl.
2. Microwave on 1/2 power for 20 seconds. Stir.

Makes 1/2 cup.

Cheese Sauce

1/2 cup milk

2 teaspoons cornstarch

1/3 cup Cheez Whiz

2 teaspoon juice from canned jalapenos (nacho slices)

1. Combine cornstarch with milk in a small bowl and stir until cornstarch has dissolved.
2. Add Cheez Whiz and stir to combine. Microwave on high for 1 minute, then stir until smooth.
3. Add juice from jalapeno slices, and stir.

Makes 1/2 cup.

Pappasito's Cantina Frijoles a la Charra

Ingredients:

1 1/2 lbs.. Pinto Beans, uncooked
1 gallon cold water
3/4 lb. Bacon pieces, chopped into 1 inch squares
1/2 C. plus 1 Tbsp. fresh Garlic, chopped fine
4 Tbsp. Cilantro plus 1/8 C. Cilantro, chopped fine
1 C. White onions, chopped
1 Tbsp. Cumin
1 Tbsp. Chili Powder
1/2 gallon cold water
1 1/2 Tbsp. Salt
2 C. Roma Tomatoes, chopped

Preparation:

Soak beans in 1 gallon cold water for 8 hours. Drain when ready to use. In a 2 galleon heavy pot cook the bacon pieces until well done. Do not undercook the bacon. Add 1/2 C. chopped garlic, 3 Tbsp. cilantro, and chopped onions to hot bacon. Cook until onions are transparent. When onions are ready add beans, cumin, and chili powder. Stir and add 1/2 gallon cold water. Turn heat to medium low. Add salt and stir. Cook beans slowly until fork tender (approximately 1 hour). Stir constantly to avoid burning the bottom. Add tomatoes, remaining garlic, and cilantro, and serve.

Pappasito's Mixed Grill

Ingredients:

12 jumbo shrimp (16- to 20- count)
6 uncooked bacon slices
12 (2-by-2-inch) pieces, each: seeded red and green bell peppers,
and red onion wedges
2 Tbsp. black pepper
2 Tbsp. cayenne pepper
2 Tbsp. paprika
1/2 lb. unsalted butter (2 sticks), softened to room temperature
2 tsp. granulated garlic
1/2 C. white wine
12 each, 1-by-4-inch: beef fajita meat and chicken-breast fajita
slices
6 (1 1/2-inch) pineapple cubes
2 C. bottled Italian dressing or your favorite marinade

Preparation:

Rinse shrimp in strainer or colander. Remove three-fourths of shell of each shrimp, leaving the last section and tail intact. With small, sharp paring knife, cut shrimp along the vein underneath, but do not cut completely through. Both veins should now be exposed. Wash veins out of the shrimp. Repeat for all shrimp. Drain shrimp and refrigerate, covered.

With kitchen shears or sharp knife, cut bacon in half all at once; set aside with red peppers, green peppers and onion wedges. Combine black pepper, cayenne and paprika; stir until well-blended; set aside. Whip softened butter with garlic and wine until well-combined. Set aside until needed. Wrap 1/2 piece bacon around each shrimp body (not tail).

On each of 6 (12-inch) wooden or metal skewers, place, in order: 1 green pepper piece, 1 slice beef, red onion wedge, 1 chicken strip, 1 red bell pepper piece, 1 bacon-wrapped shrimp (skewer through main body), 1 pineapple cube, another bacon-wrapped shrimp, red bell pepper piece, chicken strip, red onion wedge, beef strip and green pepper piece. Do not shove vegetables, meat and shrimp too close together, or they will cook evenly. Refrigerate skewers while preparing a medium fire (or low flame on gas grill with the lid open). A high flame will cause bacon grease to flare up and burn wooden skewers. Keep a small cup of water at hand to sprinkle over fire if this happens.

Soak skewers of food in Italian dressing(or marinade) 2 to 3 minutes before starting to cook. Place on grill , sprinkle with pepper-paprika mixture and baste with reserved butter mixture (about 1/2 cup total). Slightly melt remaining butter and serve with mixed grill . Makes 6 servings.

Slice onions and bell peppers. Sauté in 2 tablespoons vegetable oil over low heat until onions are mild yet not browned. Add sausage until heated. Add spices while cooking.

Philadelphia Cheese Steak - Pat's King of Steaks®

Recipe By :Pat's King of Steaks®; South Philadelphia via Jacqui @ RQ

Serving Size : 4 Preparation Time :0:10

14 ounces beef rib eye, R-T-C -- thinly sliced

OR: eye roll steak

6 tablespoons soybean oil -- vegetable oil ok

Cheez Whiz® -- as desired, warmed

OR: use American or Provolone

4 each crusty Italian Rolls

1 large Spanish onion

1 medium sliced, green bell pepper -- sauteed in oil

1 medium sliced, red bell pepper -- sauteed in oil

sliced mushrooms -- sauteed in oil

For all the people who can not get to South Philadelphia to get the Original. here is the recipe for you home chefs.

Heat an iron skillet or a non stick pan over medium heat.

Add 3 tablespoons of oil to the pan and sauté the onions to desired doneness; remove the onions.

Add the remaining oil and sauté the slices of meat quickly on both sides. (if you lightly freeze the meat, it will be easier to slice thinly.)

Melt the Cheez Whiz® in a double boiler or in the microwave.

Place 6oz. of the meat into the rolls; add onions, and pour the Cheez Whiz® over top.

Garnish with the sauteed red & green sweet peppers, mushrooms, ketchup if desired.

Put on the theme song to the first Rocky movie and enjoy!

P.F. Chang's Bbq Sauce

Recipe By: P.F. Chang

Published in: P.F. Chang

3 cup Heinz Ketchup
1 1/2 ounce Hoisin Sauce
2 ounce Sake
1 teaspoon Ginger (Finely Minced)
1 teaspoon Garlic (Finely Minced)
2 1/2 ounce Soy Sauce
2 ounce Water
2 teaspoon Five Spice Powder
1 teaspoon Ground Star Anise
1 1/2 cup Sugar

Place all ingredients in a bowl and mix well

P.F. Chang's China Bistro Shrimp Dumplings

Mix:

1 pound peeled and deveined medium shrimp, washed and dried
2 tablespoons minced fine carrot
2 tablespoons minced fine green onion
1 teaspoon minced fresh ginger
2 tablespoons oyster sauce
1/4 teaspoon sesame oil
1 package wonton wrappers

Sauce:

1 cup soy sauce
1 ounce white vinegar
1/2 teaspoon chile paste
1 ounce granulated sugar
1/2 teaspoon minced fresh ginger
Sesame oil to taste
1 cup water
1 tablespoon cilantro leaves

Take 1/2 pound of the shrimp and mince fine in a food processor.
Take the other 1/2 pound and small dice.

Combine remaining ingredients. With a small spoon, place approximately 1/2 ounce of the mixture into the skin. Moisten the outside edge. Fold corner to corner (opposite) and seal. The top should look like a cross. Place on a plate covered in refrigerator until ready to serve. Combine sauce ingredients and mix very well. Prepare garnishes.

For service

Have a soup pot filled with water. Bring to a boil, then down to a slight boil. Line the bottom of a Chinese steamer with a light coat of vegetable oil or a nonstick spray. Place dumplings in steamer. Cover and steam for 7 to 10 minutes. Dumplings should be firm with an internal temperature of 160 degrees F.

Either serve in steamer or remove to serving plate. Place 2 ounces of sauce in a small dish or bowl.

Servings: 4

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 chillies, (optional)
8 Ounce can bamboo shoots, minced
8 Ounce can water chestnuts, 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

Iceburg 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, chillies(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.

PF Chang's Mongolian Beef

Sauce

2 tsp veg oil
1/2 tsp. minced ginger
1 tbsp. chopped garlic
1/2 c. soy sauce
1/2 c. water
3/4 c. dark brown sugar

Meat

1 c. vegetable oil (I would use less oil)
1 pound flank steak
1/4 c. cornstarch
1 large green onions

1. Make the sauce by heating 2 tsp. veg oil in med saucepan over med/low heat. Don't get the oil too hot or you'll get a major splatter when adding liquids. Add ginger and garlic to the pan and quickly add the soy sauce and water before the garlic scorches. Dissolve the brown sugar in the sauce, then raise the heat to med and boil the sauce for 2-3 min. or until the sauce thickens. Remove from heat.

2. Slice the flank steak against the grain into 1/4 inch thick slices. Tilt the blade of you knife at about a 45 deg angle to the top of the steak so that you get wider cuts.

3. Dip the steak pieces into the cornstarch to apply a very thin dusting to both sides of each piece. Let the beef sit for about 10 min. so that the cornstarch sticks.

4. As the beef sits, heat up one cup of oil in a wok or skillet. Add the beef to the oil and saute for just 2 min. or until the beef just begins to darken on the edges. Stir the meat around a little so that it cooks evenly. After a couple mins, use a large slotted spoon to take the meat out onto paper towels, then pour the oil out of the wok. Put the pan back over the heat, dump the meat back into it and simmer for one minute. Add the sauce, cook for one min while stirring, then add all the green onions. Cook for 1 more min., then remove the beef and onions with slotted spoon to serving plate. Leave excess sauce behind in the pan.

Serve over jasmine rice.

P.F. Chang's Orange Peel Chicken

Sauce:

1 tablespoon vegetable oil
2 tablespoons minced garlic
4 green onions, sliced
1 cup tomato sauce
1/4 cup granulated sugar
2 tablespoons chili garlic sauce
1 tablespoon soy sauce

Chicken:

1/2 cup vegetable oil
4 boneless, skinless chicken breasts
1 egg, beaten
1 cup milk
1 cup flour
peel from 1/4 orange, julienned (into 1/8"-thick strips)
cooked white or brown rice, to serve

Directions

1. Prepare the sauce: In medium saucepan, heat oil; add garlic and onions; do not let the garlic burn; add tomato sauce; bring to boil.
2. Add sugar, chili sauce and soy sauce; bring to boil; simmer 5 to 6 minutes or until sauce thickens; remove from heat.
3. Prepare chicken: In wok or large skillet, heat oil. Meanwhile cut chicken breasts into bite-sized pieces.
4. In medium bowl combine egg and milk; mix well. Place flour in shallow dish.
5. Coat chicken pieces - first in the flour, then the egg wash and back into the flour. Cook in 2 or 3 batches until all chicken is cooked.
6. When chicken is done, remove oil and rinse out wok with water; reheat pan. When hot, add orange peel and chicken; heat through - about a minute - stirring gently. Add sauce; heat through.
7. Serve with white or brown rice.

Serves 4

Roasted Chicken Cantonese Style

1 (4 pound) whole fresh chicken
4 ounces ginger root
2 tablespoons five spice powder
3 green onions (whole)
5 star anise
3 ounces ground bean sauce
1 orange peel
Chicken Bath
3 tablespoons baking soda
4 cups water

Glaze

2 tablespoons honey
3 tablespoons white vinegar

Rinse and clean cavity of chicken.

Peel and dice fresh ginger root.

Mix together diced ginger, five spice powder, green onion, star anise, ground bean sauce and orange peel.

Fill cavity of chicken with mixed ingredients. Then truss the chicken with a skewer.

Hang the chicken on hook in refrigerator.

"Bath" the chicken with water and baking soda.

Brush with honey and vinegar.

Hang the chicken in the refrigerator for three days, brushing twice daily with honey and vinegar.

Bake at 325 degrees F for 1 1/2 to 2 hours, until 165 to 170 internal degrees F.

Cut and serve.

P.F. Chang's Stir-Fried Spicy Eggplant

1 pound eggplant, peeled, cut into 1-inch dice

1 teaspoon garlic, minced

1 tablespoon cornstarch mixed with 2 tablespoons water to make a paste

Canola oil for deep-frying

Spicy Sauce:

2 tablespoons oyster sauce

2 tablespoons soy sauce

2 tablespoons water

1 tablespoon white vinegar

1 tablespoon granulated sugar

1 teaspoon chili paste (Sambal Oleck preferred)

1/2 teaspoon ground bean sauce (Koon Chun preferred)

1/2 teaspoon sesame oil

Combine all Spicy Sauce ingredients and mix well.

In a wok, deep-fry eggplant at 350F for 1 minute. Remove eggplant and drain on paper towels.

Meanwhile remove all but 1/2 teaspoon of oil from wok. On high heat, Stir-fry garlic for 5 seconds then add Spicy Sauce. Reduce heat and let sauce simmer 20 seconds. Add eggplant and simmer for another 10 seconds. Stir in cornstarch paste a little at a time until desired consistency. Serve immediately.

Perkins Potato Pancakes - Copycat Recipe

Ingredients:

1 cup all-purpose flour
1 cup whole milk
4 eggs
3 tablespoons butter, melted
3 tablespoons sugar
1/4 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon chopped fresh parsley
1 tablespoon minced onion
2 1/2 cups frozen hash browns (defrosted)
OR
4 shredded fresh potatoes

Directions:

Combine all of the ingredients, except the potatoes, in a large mixing bowl. Beat by hand or with an electric mixer until smooth.

Add the potatoes to the batter and mix by hand until the potatoes are well combined.

Let the batter rest while you preheat a skillet or griddle to about medium heat. Grease the pan with a little butter.

Ladle 1/4 cup dollops of batter into the pan. Cook as many at a time as will fit comfortably into your pan. Cook each pancake for 1 1/2 to 2 minutes per side until brown. Serve in a fanned out stack with a pat of butter on top.

Piccadilly Carrot Soufflé

3 1/2 lbs. peeled Carrots

1-1/2 lbs. Sugar

1 Tbsp. Baking powder

1 Tbsp. vanilla

1/4 Cup flour

6 eggs

1/2 lb. Margarine

Powdered sugar

1. Steam or boil carrots until extra soft. Drain well. 2. While carrots are warm, add sugar, baking powder, and vanilla. 3. Whip with mixer until smooth. 4. Add flour and mix well. 5. Whip eggs and add to flour mixture, blend well. 6. Add softened margarine to mixture and blend well. 7. Pour mixture into baking dish about half full as the soufflé will rise. 8. Bake in 350-degree oven about 1 hour or until top is a light golden brown. 9. Sprinkle lightly with powdered sugar over top before serving.

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 Creamy Italian Dressing

2 teaspoons dried oregano
2 teaspoons dried basil
1/2 teaspoon dried thyme
1/2 teaspoon dried rosemary
1 teaspoon salt
1/2 teaspoon coarsely ground black pepper
1/4 cup red wine vinegar
1 tablespoon fresh lemon juice
1/4 cup mayonnaise
3/4 cup extra-virgin olive oil
1/3 cup freshly grated Parmesan cheese

Crumble the oregano, basil, thyme and rosemary into a medium bowl. Stir in the salt, pepper, vinegar and lemon juice. Whisk in the mayonnaise and then the gradually whisk in the olive oil. Stir in the Parmesan cheese. Transfer to a jar with a tight fitting lid and store in the refrigerator. Shake well before using.

Pizza Hut Pizza Crust

Yield: 6 Servings

1 1/3 c Warm water
1/2 ts Salt
4 c Flour
1/3 ts Oregano
1 tb Sugar
1 pk Dry yeast
1/3 ts Garlic salt
2 tb Olive oil

Mix 1 c flour and remaining ingredients in food processor; beat 1 min. Add flour gradually and process until dough leaves the side of the container. Place in greased bowl, turn to grease top, and cover with plastic wrap. Let rise in refrigerator overnight. Divide dough in thirds. Press with heel of hand onto greased pizza pan until crust fills pan. (Unless, of course, you are talented enough to toss it into the air.) Bake in 350F oven for 5 minutes. Freeze. When ready to make pizza, remove from freezer and quickly cover with pizza sauce and toppings. Bake on oven rack without pan.

Pizza Hut Dessert Pizza

Pizza Crust:

1 cup warm (105F) water
2 cups flour
1–1/2 tablespoons vegetable oil
3/4 cup cake flour
1 teaspoon salt
1/4 teaspoon active dry yeast

Fruit Filling:

1 – 21 oz. can pie filling (cherry, blueberry, or apple)

Crumb Topping:

1/2 cup flour
1/2 cup brown sugar
1/2 cup quick oats
1/2 cup firm butter or margarine
1 teaspoon cinnamon

Vanilla Glaze:

2 cups powdered sugar
3 tablespoon Milk
1 tablespoon Melted margarine or butter
1 teaspoon vanilla

Combine yeast and warm water and let proof for 3 minutes. Add to other crust ingredients in a large bowl and knead for 10 minutes.

Cover with plastic wrap, and allow to rise for about 12 hours.

Preheat oven to 500F. Roll the dough on a floured surface until it is about the diameter for your 16 inch pizza pan. Place in pan and form the dough to the edge. Brush with vegetable oil and prick with fork. Pre-bake for 3 minutes. Remove from the oven and spread with pie filling. Mix crumb topping ingredients with a fork or pastry blender. Spoon over pie filling. Return pizza to the oven and continue to bake for 10–15 minutes or until crust is light golden brown. Remove and drizzle with vanilla glaze.

Pizza Hut Original Pan Pizza

1 1/3 cups Warm water (105F)
1/4 cup Non-fat dry milk
1/2 tsp Salt
4 cups Flour
1 Tbsp. Sugar
1 pkg. Dry yeast
2 Tbsp. 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 outer edge of dough with Pam. Cover with a plate. Place in warm area and allow to rise for 1 to 1 1/2 hours.

Pizzeria Uno's Chicago Deep Dish Pizza

Pan Dough:

- 1 cup Warm tap water (110–115ø)
- 1 pkg. Active dry yeast
- 3 1/2 cups Flour
- 1/2 cup Coarse ground cornmeal
- 1 teas. Salt
- 1/4 cup Vegetable oil

Pizza Topping:

- 1 lb. Mozzarella, sliced thin
- 1 lb. Italian Sausage, removed from the Casing and crumbled
- 1 can Whole tomatoes, drained and Coarsely crushed
- 2 cloves Garlic, peeled and minced
- 5 Fresh basil leaves, chopped fine
- 4 tbls. Freshly grated Parmesan Cheese

Pour the warm water into a large mixing bowl and dissolve the yeast with a fork. Add 1 cup of flour, all of the cornmeal, salt, and, and vegetable oil. Mix well with a spoon. Continue stirring in the rest of the flour 1/2 cup at a time, until the dough comes away from the sides of the bowl. Flour your hands and the work surface and knead the ball of dough until it is no longer sticky.

Let the dough rise in an oiled bowl, sealed with plastic wrap, for 45 to 60 minutes in a warm place, until it is doubled in bulk. Punch it down and knead it briefly. Press it into an oiled 15–inch deep dish pizza pan, until it comes 2 inches up the sides and is even on the bottom of the pan. Let the dough rise 15–20 minutes before filling.

Preheat the oven to 500 degrees.

While the dough is rising, prepare the filling. Cook the crumbled sausage until it is no longer pink, drain it of it's excess fat.

Drain and chop the tomatoes.

When the dough has finished its second rising, lay the cheese over the dough shell. Then distribute the sausage and garlic over the cheese.

Top with the tomatoes. Sprinkle on the seasonings and Parmesan cheese.

Bake for 15 minutes at 500 degrees. Then lower the temperature to 400 degrees and bake for 25 to 35 minutes longer. Lift up a section of the crust from time to time with a spatula to check on its color. The crust will be golden brown when done. Serve immediately.

Pizzeria Uno's Rattlesnake Pasta

Chicken:

2 skinless, boneless chicken breast halves, cut into cubes
2 tablespoons butter
2 cloves garlic, minced
1 tablespoon Italian seasoning

Pasta:

1 pound penne pasta

Sauce:

4 tablespoons butter
2 cloves garlic, minced
1/3 cup all-purpose flour
1 tablespoon salt
3/4 teaspoon ground white pepper
2 cups milk
1 cup half-and-half
3/4 cup grated Parmesan cheese
8 ounces shredded Colby / Monterey Jack cheese
4 oz. jar jalapeno peppers (in juice), sliced

In a large skillet over medium heat combine chicken, 2 tablespoons butter, garlic and Italian seasoning. Cook until chicken is no longer pink inside. Remove from skillet and set aside.

Cook pasta for 8 to 10 minutes; drain.

Meanwhile, start making a roux: Melt 4 tablespoons butter in the skillet. Add garlic. Stir in flour, salt and pepper; cook 2 minutes stirring constantly. Slowly add milk and half-and-half, continue to stir until smooth and creamy. Stir in Parmesan and Colby / Monterey Jack cheeses; stir until cheese is melted. Add jalapeno peppers and stir in chicken. Add alfredo mixture to cooked penne pasta and serve.

PLANET HOLLYWOOD CAPTAIN CRUNCH CHICKEN

INGREDIENTS:

2 cups Captain Crunch Cereal, crushed
1 1/2 cups Cornflakes, crushed
1 Egg,
1 cup Milk,
1 cup All purpose flour
1 teaspoon Onion powder,
1 teaspoon Garlic powder
1/2 teaspoon Black pepper,
2 pounds boneless skinless Chicken breasts, cut into tenders
Vegetable oil for frying

DIRECTIONS:

Beat the egg with milk and set aside. Stir together the flour, onion and garlic powders and black pepper. Set this aside also. Dip the chicken pieces into the seasoned flour. Move around to coat well, then shake off the excess flour. Dip into the egg wash, coating well, then dip into the cereal mixture, coating well. Heat oil in a large heavy skillet to 325 degrees. Drop coated chicken tenders carefully into the hot oil and cook until golden brown and fully cooked, 3 to 5 minutes depending on size. Drain and serve immediately with hot mustard.

Yield: 2 Servings

Cool Running

1/2 ounce Captain Morgan spiced rum

1/2 ounce Malibu rum

1/2 ounce Bacardi Limon

2 ounces pineapple juice

1 ounce cranberry juice

1 ounce orange juice

splash of grenadine

splash of Rose's lime juice

splash of Bacardi 151

1. Combine crushed ice with all ingredients, except Bacardi 151, in a tumbler.

2. Shake.

3. Pour a splash of Bacardi 151 on top and serve with a straw.

Serves one.

Planet Hollywood

Pot Stickers

1/4 pound ground turkey
1/2 teaspoon minced fresh ginger
1 teaspoon minced green onion
1 teaspoon minced water chestnuts
1/2 teaspoon soy sauce
1/3 teaspoon ground black pepper
1/4 teaspoon crushed red pepper flakes (no seeds)
1/4 teaspoon salt
1/16 teaspoon garlic powder
1 egg, beaten
Vegetable oil for frying
12 wonton wrappers (3 x 3-inch size)

On the side

Hoisin sauce

1. In a small bowl, combine all the ingredients except the egg, wrappers and oil. Add 1 tablespoon of the beaten egg. Save the rest of the egg for later. Preheat oil in a deep fryer or a deep saucepan to 375 degrees. Use enough oil to cover the pot stickers -- 1 to 2 inches should be enough.
 2. Invert a small bowl or glass with a 3-inch diameter on the center of a wonton wrapper and cut around it to make a circle. Repeat for the remaining wrappers.
 3. Spoon 1/2 tablespoon of the turkey filling into the center of one wrapper. Brush a little beaten egg around half of the edge of the wrapper and fold the wrapper over the filling. Gather the wrapper as you seal it so that it is crinkled around the edge. Repeat with the remaining ingredients.
 4. Deep-fry the pot stickers, six at a time in the hot oil for 3 to 5 minutes or until they are brown. Drain on a rack or paper towels. Serve with hoisin sauce for dipping. If you want some crushed red pepper or cayenne pepper to the sauce.
- Serves 3 to 4 as an appetizer.

The Terminator

1/2 ounce vodka
1/2 ounce white rum
1/2 ounce gin
1/2 ounce Grand Marnier
1/2 ounce Kahlua
2 ounces sweet and sour mix
1 ounce cranberry juice
splash of beer

Combine crushed ice with all ingredients, except beer, in a tumbler.

2. Shake.

3. Pour a splash of beer on top and serve with a straw.

Serves one.

Planet Hollywood Thai Shrimp Pasta

1/2 cup Thai sauce (see recipe)
1 teaspoon butter (about)
1 teaspoon chopped garlic 16 jumbo shrimp,
peeled and deveined (16 to 20 or 26 to 30 count)
1 cup julienne cut vegetables
(celery, carrots, bell pepper and/or onion)
1 tablespoon freshly chopped cilantro (divided)
1 tablespoon chopped peanuts (divided)
10 ounces uncooked linguine, cooked

2 tablespoons chopped green onion to garnish
Prepare Thai sauce and set aside. Place butter and garlic in clean,
heated saute pan. Cook 1 minute. Add shrimp, cook 3 minutes,
turning occasionally to cook evenly. Add additional butter if pan
becomes too dry. Add cut vegetables, half of the cilantro and half
of the peanuts. Add 1/2 cup Thai sauce (or more to taste) and mix.
Add shrimp/vegetable mixture to pasta, tossing well to coat. Remove
shrimp from mixture. Divide pasta with vegetables and sauce between
2 serving bowls. Place reserved shrimp, tails up, around rims of
bowls, facing toward middle. Garnish center of each bowl with the
onions, remaining peanuts and cilantro.

Thai sauce:

2 tablespoons ketchup
3/4 teaspoon rice vinegar
1 1/2 teaspoon sesame oil
1/2 teaspoon hot and spicy oil (chili oil can be substituted)
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1 1/2 teaspoons hoisin sauce
1/2 teaspoon fresh chopped garlic
1/2 teaspoon freshly chopped ginger root
1/8 cup lemon juice
1/2 teaspoon Chinese mustard powder
2 tablespoons soy sauce
1 1/2 teaspoons water
1/2 teaspoon crushed red pepper
1/4 cup sweet chili sauce
1/2 teaspoon peanut butter

Place all ingredients except crushed red pepper in blender and blend
well. Place in storage container. Mix in crushed pepper. Use 1/2 cup
or more to make Thai Shrimp Pasta, and refrigerate remaining sauce.
Sauce keeps 4 to 5 days.

Ponderosa Steakhouse Twice Baked Potatoes

Ingredients:

1 c. Sour Cream
1/2 c. Cheddar Cheese
1/2 c. Bacon bits
2 tsp Garlic Powder
2 tsp Black Pepper
1/2 c. (heaping) Chopped Onions
2 tbsp. Parsley
1 1/2 c. Instant Mashed Potatoes
1/2 C. Butter

Preparation:

Prepare potatoes as directed. add 1/2 c. butter. Let Cool slightly. Mix all ingredients together and place in SPRAYED pan. Bake 20-30 minutes at 350 Degrees.

Ponderosa's Steak Sauce

1/3 cup	Heinz 57 sauce
1/3 cup	Worcestershire sauce
1/3 cup	A-1 steak sauce
2 Tbsp	Light corn syrup

Combine as listed and funnel into bottle with tight fitting cap. Keep refrigerated to use in a few months. Shake well before using.

Ponderosa Steakhouse Seafood Penne Pasta Salad

1 pound imitation crab meat
1/2 cup onions, chopped
1/2 cup green peppers, chopped
1/2 cup celery, chopped
1 1/2 pound penne pasta (cooked)
1 pound sour cream
16 ounces bottle ranch salad dressing
1/4 cup milk

Cook and cool pasta. Mix sour cream, dressing and milk (let sit 2 hours).
Mix together onions, peppers, celery, crabmeat and pasta. Mix well with dressing. Chill at least 2 hours.

Popeye's Cajun Gravy Recipe

1 tablespoon vegetable oil
1 chicken gizzard
2 tablespoons minced green bell pepper
1/4 cup ground beef
1/4 cup ground pork
2 cups water
1 (14 ounce) can beef broth
2 tablespoons cornstarch
1 tablespoon all-purpose flour
2 teaspoons milk
2 teaspoons distilled white vinegar
1 teaspoon granulated sugar
1 teaspoon salt
1/2 teaspoon coarse ground black pepper
1/4 teaspoon cayenne pepper
1/8 teaspoon garlic powder
1/8 teaspoon onion powder
Dash dried parsley flakes

Heat vegetable oil in a large saucepan over medium heat. Sauté chicken gizzard in the oil for 4 to 5 minutes until cooked. Remove gizzard from the pan and let cool. Finely mince the gizzard after it has cooled.

Combine ground beef and ground pork. Mix with your hands until well mixed.

Add bell pepper to the saucepan and sauté it for 1 minute. Add ground beef and pork to the pan and cook brown. Mash meat into tiny pieces as it browns.

Add water and beef broth to the saucepan, then immediately whisk in cornstarch and flour.

Add remaining ingredients and bring to a boil. Reduce heat and simmer gravy until thick - about 30 to 35 minutes.

Popeye's Crawfish Boss Sauce

Ingredients

Dash or so of fine ground dry mustard

A dash or two of garlic powder

1/2 Tsp. Horseradish

1 Tsp. Catsup

1/4 cup mayo

Directions

Mix all ingredients.

Popeye's Dirty Rice

1 Pound Spicy bulk breakfast sausage

14 Ounce Can clear chicken broth

1/2 cup Long grain rice

1 Teaspoon Dry minced onion

Brown sausage in skillet until pink color disappears, crumbling with fork.

Stir in broth, rice and minced onion. Simmer gently, covered, 18 to 20 minutes or until rice is tender and most of broth is absorbed.

Popeye's Fried Chicken

3 cups Self-rising flour
1 cup Cornstarch
3 tbl. Seasoned salt
2 tbl. Paprika
1 teas. Baking soda
1 pk. Italian Salad Dressing Mix Powder
1 pk. Onion Soup Mix -- (1 1/2 Ounces)
1 pk. Spaghetti sauce mix -- (1/2 Ounce)
3 tbl. Sugar
3 cups Corn flakes -- crushed
2 Eggs -- well beaten
1/4 cup Cold water
4 lb. Chicken -- cut up

Combine first 9 ingredients in large bowl. Put the cornflakes into another bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a heavy roomy skillet to fill it 1" deep. Get it HOT! Grease a 9x12x2 baking pan. Set it aside. Preheat oven to 350~. Dip chicken pieces 1 piece at a time as follows: 1-Into dry coating mix. 2-Into egg and water mix. 3-Into corn flakes. 4-Briskly but briefly back into dry mix. 5-Drop into hot oil, skin side down and brown 3 to 4 minutes on medium high. Turn and brown other side of each piece. Don't crowd pieces during frying. Place in prepared pan in single layer, skin side up. Seal in foil, on 3 sides only, leaving 1 side loose for steam to escape. Bake at 350~ for 35-40 minutes removing foil then to test tenderness of chicken. Allow to bake uncovered 5 minutes longer to crisp the coating. Serves 4. Leftovers refrigerate well up to 4 days. Do not freeze these leftovers. Leftover coating mix (1st 9 ingredients) can be stored at room temp in covered container up to 2 months.

Popeye's Red Beans and Rice

Ingredients:

3 Cans Red Beans 15.5-16 OZ (2 cans with liquid 1 can drained)

1/2 lb - 3/4 lb Smoked Ham Hock

1 1/4 C. Water

1/2 tsp Onion Powder

1/2 tsp Garlic Salt

1/4 tsp Red Pepper

1/2 tsp Salt or To Taste

1/4 C. Lard + 1 Tbsp.

1/4 tsp fresh ground pepper

4 - 5 C. Premium Long Grain Rice Cooked and Drained

Preparation:

Pour 2 cans of beans in a 2 quart pan add smoked ham hock and water. Simmer on medium heat for an hour until the meat starts to loosen from the bone. Remove from heat and cool until the hock is cool enough so the meat may be removed from the bone. Place the meat, beans and liquid in a food processor. To the mixture add onion powder, garlic salt, red pepper, salt, and lard. Process for only 4 seconds. beans should be chopped and liquid thick. Now add the 3rd can of beans that have been drained of their liquid. Process just for a second or two you want these beans to remain almost whole.

Pour bean mixture back into to pan and cook slowly on low heat stirring often until ready to serve.

Serve over a premium cooked and drained long grain rice .

Prudhomme's Cajun Seasoning Mix

1 Tablespoon Paprika

2 1/2 Teaspoons Salt

1 Teaspoon Onion powder

1 Teaspoon Garlic powder

1 Teaspoon Ground red pepper (cayenne)

3/4 Teaspoon White pepper

3/4 Teaspoon Black pepper

1/2 Teaspoon Dried thyme leaves

1/2 Teaspoon Dried oregano leaves

Mix all ingredients well.

Rainforest Cafe

COCONUT BREAD PUDDING WITH DRIED APRICOTS

1 1-pound loaf firm white bread, crusts trimmed, bread cut into 1-inch cubes

1/2 cup sweetened shredded coconut

1/3 cup dried apricots, thinly sliced (about 2 ounces)

2 cups canned cream of coconut (such as Coco López)

2 cups milk (do not use low-fat or nonfat)

1/2 cup sugar

1 tablespoon vanilla extract

6 large eggs

Powdered sugar

Whipped cream (optional)

Preheat oven to 350°F. Arrange half of bread cubes in 13x9x2-inch glass baking dish.

Sprinkle with half of coconut and all of apricots. Arrange remaining bread over. Top with remaining coconut. Combine cream of coconut, milk, 1/2 cup sugar and vanilla in heavy large saucepan. Stir over medium heat until sugar dissolves and mixture is just warm.

Remove from heat. Whisk eggs in large bowl to blend. Whisk in warm milk mixture.

Pour mixture over bread in baking dish. Using back of spoon, push bread gently into milk mixture. Let stand 15 minutes.

Bake until pudding is set and golden brown, about 50 minutes. Transfer to rack and cool slightly.

Sift powdered sugar over bread pudding. Serve warm, topped with whipped cream, if desired.

Serves 10.

Caribo Coconut Chicken

1-1/2 pounds Chicken Breast (boneless, skinless, 1/3" - 1/2" thick)
2 teaspoons Salt
2 teaspoons Sugar
2 cups Flaked Coconut
1 cup Corn Starch
1/4 cup Flour
2 Eggs (beaten)
1/4 cup Water
Deep fryer or deep skillet
Vegetable Oil (for deep frying)
Rainforest Cafe Honey Mustard Dressing0

Trim chicken breast so the pieces will measure 4" long and about 2 1/2" wide. Sprinkles sugar and salt over chicken breast and place in a zip lock bag and marinate in refrigerator for 4 hours. When chicken breast are ready to be prepared, rinse lightly and drain.

Place coconut, corn starch, and flour in a bowl and mix well. In separate bowl place beaten eggs and add water, blend well. Have oil hot and ready to fry chicken breast. Dip chicken breast in egg wash and then place chicken breast in coconut mixture, coated well. Carefully place chicken in hot oil and cook until lightly golden. Remove and place on a paper towel.

When frying chicken do not crowd and keep a check on the oil so it does not burn. The coconut chicken was served with the honey mustard on top of the chicken pieces, we have elected to serve the sauce on the side.

For presentation and tasty side compliment, slice a ripe pineapple in 1/8" pieces and cut the round slices in half. Lightly saute the pineapple in a non stick sauce pan that has been sprayed with a non stick spray just until heated through. The pineapple will turn more intense yellow.

Serving fresh sauteed pineapple is also great with a pork entree.

Makes 4 servings.

Rainforest Cafe Monkey Business

1 pound firm white bread, cut into 1-inch cubes
1/3 cup dried apricots, thinly sliced
1/2 cup sweetened coconut, shredded
2 cups whole milk
2 1/2 cups canned cream of coconut, such as Coco Casa or Coco Lopez
1 tablespoon vanilla extract
1 1/2 cups granulated sugar
6 large eggs

Garnish

Vanilla ice cream
Whipped cream
Toasted coconut
Chocolate shavings
Powdered sugar

Preheat oven to 350 degrees F. Line bottom of 9 x 13 x 2-inch pan with half of bread.

Evenly sprinkle half of apricots and shredded coconut over bread.

Top with remaining bread cubes, apricots and coconut.

Distribute evenly.

Red Lobster's Bacon-Stuffed Shrimp

Ingredients

Seasoning

1/4 teaspoon salt
1/4 teaspoon paprika
dash ground black pepper
dash cayenne pepper
dash allspice

Directions

Dipping Sauce

1/3 cup ranch dressing
1/4 teaspoon dried cilantro
(or 1/2 teaspoon fresh minced cilantro)

5 pieces bacon
5 large shrimp
3 slices fresh jalapeno
1 ounce pepper jack cheese

Preheat oven to broil. Make the seasoning blend by combining the ingredients in a small bowl. Set this aside. Make the dipping sauce by combining the ranch dressing with cilantro in a medium bowl. Cook the bacon in a frying pan over medium/high heat, but don't cook it all the way to crispy. You want undercooked bacon that, when cool, will easily wrap around the shrimp. Cook the bacon about 3 minutes per side, and don't let it brown. When the bacon is done lay it on paper towels to drain and cool. Shell the shrimp, leaving the last segment of the shell and the tail. Remove the dark vein from the back of the shrimp, and then cut down into the back of the shrimp, without cutting all the way through, so that the shrimp is nearly butterflied open. This will make a pocket for the pepper and cheese. Pour 1 cup of water into a small bowl. Add the shrimp and jalapeno peppers and microwave for 60 to 90 seconds. Shrimp should be starting to firm up and change color. Immediately pour the water out of the bowl, remove the jalapeno slices and pour cold water over the shrimp. Place the the shrimp and jalapeno pepper slices onto paper towels to drain off excess water. Build the appetizer by cutting the jalapeno slices in half and removing the seeds. You should now have 6 jalapeno slices - you'll need 5 of these. Place one slice into the slit on the back of a shrimp. Cut an inch-long chunk of cheese (about 1/4-inch thick), and place it on the jalapeno slice. Wrap a piece of bacon around the shrimp, starting where the cheese is. Start wrapping with the thinnest end of the bacon. Go 1 1/2 times around the shrimp and then cut off the excess bacon and slide a skewer through the shrimp, starting with the end where the cheese is and piercing the cut end of the bacon on the other side. Repeat with the remaining shrimp and slide them onto the skewer with the tails facing the same direction. Put the skewer onto a baking sheet or broiler pan and sprinkle a very light coating of the seasoning blend over the shrimp, then broil for 3 to 4 minutes or until the bacon begins to brown and the cheese begins to ooze. Serve over a bed of rice if desired. Serves 2 as an appetizer.

Red Lobster Basil Shrimp Stuffed Zucchini

4 zucchini (2- to 3-inch diameter)
2 tablespoons butter or margarine
1 tablespoon minced onion
1/2 pound tomatoes, peeled, seeded and chopped
1 pound small shrimp, peeled, deveined
(cut shrimp if they are larger than a quarter)
1 tablespoon minced fresh basil
1/2 teaspoon salt
1/4 teaspoon freshly-ground black pepper
1 cup breadcrumbs
2 tablespoons melted butter

Preheat oven to 350 degrees F.

Wash the zucchini and trim off the ends. Cut zucchini in half lengthwise and scoop out the seeds. Be sure to leave some by the ends to create a boat-like shape.

Saute onions in butter until clear, add tomatoes and simmer until soft.

In a mixing bowl combine tomato and onion mixture, shrimp, basil, salt and pepper and half of the bread crumbs. Fill the zucchini boats with the mixture. Place boats in a greased baking dish. Sprinkle with remaining breadcrumbs and drizzle with butter. Bake for 15 minutes or until shrimp are pink and clear.

Yields 8 servings.

Red Lobster Batter-Fried Shrimp

1 1/2 pounds shrimp, peeled and deveined

1/2 cup oil

1 egg, beaten

1 cup all-purpose flour

1/2 cup milk

3/4 teaspoon seasoned salt

1/4 teaspoon salt

Oil for deep frying

Preheat oil to 350F. Combine 1/2 cup oil and egg; beat well. Add remaining ingredients except oil for frying and stir until well blended.

Dip shrimp into batter to coat. Drop shrimp into hot oil and fry for 30–60 seconds or until golden brown. Remove with slotted spoon; drain on paper towel.

Red Lobster's Bruschetta

Ingredients

1 med. red bell pepper - seeded, minced fine
1 med. green bell pepper - seeded, minced fine
1 sm. red onion - grated
1/2 Lb. sm. shrimp - canned OR fresh
1 1/2 cups grated Fontina cheese
1 1/2 cups grated white cheddar cheese
1/2 loaf French bread - cut in 1/2" slices

Directions

Combine all ingredients, except bread. Spread mixture onto bread slices. Bake in 350 degree oven for 6 minutes, or until cheese melts.

Red Lobster Cheddar Bay Biscuits

Ingredients:

2 C. Bisquick

1/2 C. cold water

3/4 C. grated, sharp cheddar cheese

1/4 C. butter

1 tsp. parsley flakes

1/2 tsp. garlic powder

1/2 tsp. Italian seasoning

Preparation:

Bake 450 for 8-10 minutes, brush with the butter and spices - you know the drill.

However, you cannot make the EXACT biscuits, because they have a special butter/garlic sauce that is not available to the general public. See how they are!!

Red Lobster Cheddar Bay Crab Bake

2 cups Bisquick baking mix
1 3/4 cup finely shredded cheddar cheese
2/3 cups milk
2 tablespoons butter, melted and divided
1/3 teaspoon garlic powder
1/2 teaspoon fine parsley flakes
1/3 cup crab meat (fresh or canned lump)

1. Preheat oven to 450 degrees.
2. Combine baking mix, 1 cup of the cheddar cheese, milk, and 1 half of the melted butter in a medium bowl. Mix by hand until well-combined.
3. Pat out the dough into circle approximately 8 inches in diameter, with a slight lip around the edge, like a pizza crust.
4. Sprinkle the parsley over the top of the dough. Be sure the dried parsley flakes are crushed fine. You can easily crush the flakes in a small bowl with your thumb and forefinger.
5. Sprinkle the crab over the top of the dough.
6. Sprinkle the remaining cheese over the crab. Don't go all of the way to the edge of the dough; leave a margin of a half-inch or so around the edge.
7. Bake for 14-16 minutes or until the cheese on top begins to slightly brown.
8. Combine the remaining butter with the garlic powder and brush it over the top of the bake as soon as it comes out of the oven. Slice it like a pizza into 8 pieces and serve hot. Makes 8 pieces.

Red Lobster Maryland Crab Cakes

"Dense yet flaky, firm yet delicate, Maryland crab cakes are a seafood staple. Serve them a' la carte, in a sandwich or beside a salad."

1 lb lump crab meat (make sure you check for shells before preparing)

1/2 teaspoon minced garlic

1 tablespoon minced onions

1 tablespoon diced celery

2 tablespoons mayonnaise

1 egg

1 teaspoon Dijon mustard

1 teaspoon Old Bay Seasoning

1/4 cup bread crumbs

Salt and Pepper to taste

Olive Oil for sauteing

To start, in a bowl combine all ingredients except for the crab and the bread crumbs. Mix the ingredients together and then carefully mix in the crab meat.

Spread out the bread crumbs on the counter. Role crab mixture into a ball about 2 inches or so in diameter. Put the ball in the bread crumbs flattening it out into a patty about 1 inch thick by 3 inches in diameter. Refrigerate the crab cakes until you are ready to cook them.

To cook, in a skillet, heat about 2 tbsp of olive oil, brown the crab cake on each side for about 2-3 minutes, then reduce heat to low and cook for an additional 8 minutes.

Serves 4

Source: Red Lobster

Red Lobster's Cheesecake

Crust:

10 oz. package Lorna Doone cookies, crushed

1/4 lb. melted butter

1/4 cup sugar

1 envelope Knox gelatin

Filling:

16 oz. cream cheese

8 oz. sour cream

2 eggs

2 tablespoons butter

2 tablespoons cornstarch

1 cup sugar

1 teaspoon vanilla

crushed cookie crumbs for garnish

Crust; mix crumbs with butter, sugar, and gelatin. Pat out evenly over bottom of a greased 9" springform pan. Bake at 350, for exactly 8 min.

Filling; beat with electric mixer: cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla.

When filling is perfectly smooth and creamy, pour into crust. Return to 350 oven and bake 30–35 min. or until knife inserted in the center comes out clean. Cool 20 min. before cutting. Sprinkle top with cookie crumbs.

Red Lobster's Clam Chowder

2 tablespoons butter
1 cup diced onion
1/2 cup diced celery
1/2 cup diced leeks
1/4 teaspoon chopped garlic
2 tablespoons flour
1 quart milk
1 cup clams in juice
1 cup diced potatoes
1 tablespoon salt
1/4 teaspoon white pepper
1 teaspoon dry thyme
1/2 cup heavy cream

- 1) In a soup pot, melt butter over medium heat. Add onion, celery, leeks and garlic. Saute for 3 minutes mixing often.
- 2) Remove from heat and add flour, mixing well.
- 3) Add milk and whisk vigorously.
- 4) Drain clams and add juice to soup.
- 5) Slowly bring to a boil, mixing often. Reduce heat to a simmer.
- 6) Add potatoes and seasonings, simmer 10 minutes.
- 7) Add clams and simmer 5 – 8 minutes.
- 8) Finish with heavy cream. Serve.

Red Lobster's Crab Au Gratin

8 tablespoons (1 stick) butter
1/2 cup onion, minced
2 tablespoons all-purpose flour
1 cup milk, scalded
1/2 teaspoon salt
dash of white pepper
1/4 cup sherry
12 ounce crab meat

1 cup crackers, finely crumbled
1/2 cup cheddar cheese, finely grated

- 1) Crumble crackers between waxed paper with a rolling pin. Reserve just enough crumbs and cheese to top the casserole.
- 2) Melt 4 tablespoons of the butter in a large heavy skillet.
- 3) Add onion and sauté for about 5 minutes or until golden.
- 4) Slowly add flour, stirring constantly over low heat.
- 5) When flour is blended, gradually add hot milk (scalded) and blend with a whip.
- 6) Continue stirring over low heat until the sauce begins to thicken.
- 7) Add salt, pepper, and sherry, and continue stirring in a bowl.
- 8) Mix crab meat, sauce, and the extra cracker crumbs and cheese.
- 9) Place in a lightly greased baking dish.
- 10) Sprinkle reserved cracker crumbs and cheese on the top of the casserole.
- 11) Dot the top with the remaining 4 tablespoons butter.
- 12) Bake uncovered at 350F for about 15 minutes or until the top is golden brown.

Red Lobster's Coconut Shrimp

Ingredients

2 cups plain bread crumbs
1 Lb. large uncooked shrimp - peeled, deveined, butterflied
1/3 cup sour cream
vegetable oil - for deep frying
1 1/2 cup corn starch - divided
1/3 cup canned crushed pineapple - drained
2 cups sweetened coconut flakes
1 1/2 cup pina colada drink mix - divided
2 Tbls. powdered sugar
1/3 cup Captain Morgan Spiced Rum

Directions

Combine bread crumbs, 1/2 cup cornstarch, and coconut flakes in a bowl and set aside. Combine 1 cup pina colada drink mix, powdered sugar, and rum in another bowl and set aside. Place 1 cup corn starch in a separate bowl. Coat shrimp in cornstarch, then dip in pina colada mixture, then in coconut mixture, back into pina colada mixture, and back into coconut mixture. Carefully drop each coated shrimp into 375 degree oil. Fry until golden brown, remove from fryer, and drain. Combine 1/2 cup pina colada drink mix, sour cream, and pineapple. Dip fried shrimp in sauce.

Red Lobster's Crab Bake

Ingredients

2 cups biscuit baking mix
1 3/4 cup finely shredded cheddar cheese
2/3 cups milk
2 tablespoons butter, melted and divided
1/4 teaspoon garlic powder
1/2 teaspoon fine parsley flakes
1/3 cup crab meat (fresh or canned lump)

Directions

Preheat oven to 450 degrees. Combine baking mix, 1 cup of the cheddar cheese, milk, and 1 half of the melted butter in a medium bowl. Mix by hand until well-combined. Pat out the dough into circle approximately 8 inches in diameter, with a slight lip around the edge, like a pizza crust. Sprinkle the parsley over the top of the dough. Be sure the dried parsley flakes are crushed fine. You can easily crush the flakes in a small bowl with your thumb and forefinger. Sprinkle the crab over the top of the dough. Sprinkle the remaining cheese over the crab. Don't go all of the way to the edge of the dough - leave a margin of a half-inch or so around the edge. Bake for 14-16 minutes or until the cheese on top begins to slightly brown. Combine the remaining butter with the garlic powder and brush it over the top of the bake as soon as it comes out of the oven. Slice it like a pizza into 8 pieces and serve hot. Makes 8 pieces.

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.

Red Lobster Creamy Caesar Dressing

3/4 cup Bottled Italian dressing

1 tablespoon Parmesan, grated

1 tablespoon Sugar

1/3 cup Mayo

1 teaspoon Anchovy paste, or Soy sauce

Combine all with wire whisk. Keep refrigerated. Use in a week.

Red Lobster Fried Catfish & Hushpuppies

4 catfish fillets, 8 oz. each

1 cup milk

1/8 teaspoon salt

1/8 teaspoon black pepper

1/8 teaspoon paprika

1 cup cornmeal

vegetable oil

HUSH PUPPIES:

1 cup cornmeal

2 tablespoons baking powder

1/2 teaspoon salt

1/4 teaspoon pepper

1/8 teaspoon white pepper

1/3 cup minced onion

1 egg, beaten

1/4 cup milk

Rinse and pat catfish dry.

In a shallow dish, mix together milk, salt, pepper, and paprika.

Dip pieces of fish in milk mixture. Roll fish in cornmeal and set pieces on waxed paper to dry. Heat 1 1/2 inches of vegetable oil to 350F. Deep fry fish, turning once, until golden brown.

Drain on paper towels and keep warm. Use the same oil for:

Hushpuppies:

Mix cornmeal with baking powder, salt, pepper, and onion. Mix egg with milk and whisk into cornmeal. Spoon hush puppies into hot oil and fry until golden brown.

Citrus Rum Glazed Mahi-Mahi

1 tsp olive oil
1 tsp garlic, chopped (1 clove)
1/4 cup sweet chili sauce (this is usually found in the Asian section at the grocery store)
1/4 cup rum (Regular or Dark)
1/2 cup orange marmalade
4 Mahi-Mahi fillets, skinless
Salt and pepper to taste
4 orange slices
2 cups cooked white rice
1/4 cup finely diced cilantro

In a small saucepan, over medium heat, sauté the olive oil and garlic for 3-5 minutes.

Mix in the sweet chili sauce, rum, and orange marmalade and stir often until a syrup is formed and all the marmalade is melted, remove from heat.

Adjust seasoning with salt and pepper as needed. Meanwhile, heat 2 tsp olive oil in a large non-stick sauté pan over medium high heat, season the mahi fillets and sear until a nice crust is formed, flip the fish and reduce heat to medium and cook the fish until desired doneness is achieved.

Place rice in center of plate and top with seared mahi, glaze with citrus rum and garnish with chopped cilantro.

Serves 4

Red Lobster Pina Colada Dipping Sauce

4 oz. pina colada mix

3 oz. sour cream

3 oz. crushed pineapple, drained

Mix well and enjoy.

Red Lobster Seafood Chili

- 1/4 cup olive oil
- 2 cups chopped onions
- 2 leeks, white only, trimmed
- 1 large celery stalk, chopped
- 8 garlic cloves, minced
- 5 teaspoons dried oregano
- 35 oz. Italian plum tomatoes, chopped
- 16 oz. clam juice
- 2 cups dry red wine
- 1/2 cup red chili paste
- 5 teaspoons freshly toasted cumin seed
- 1 tablespoon salt
- 1 teaspoon cayenne pepper
- 2 red bell peppers, seeded and chopped
- 12 littleneck clams
- 12 mussels, scrubbed
- 1 1/2 pounds scrod or lean white fish
- 12 large shrimp, peeled and deveined
- 3/4 pound bay scallops
- 1/2 cup minced fresh cilantro

Heat oil in heavy Dutch oven over low heat. Add onion, leeks, and celery. Cover and cook until tender, about 15 minutes. Add garlic and oregano, cook another 10 minutes then add tomatoes, breaking up with a spoon. Blend in the clam juice, wine, chili paste, cumin, salt and cayenne. Bring to a boil, skimming occasionally.

Reduce heat and simmer, partially covered, for about 1 hour, skimming. Mix in bell peppers. Simmer uncovered for 20 minutes.

Cool. refrigerate overnight. Bring chili to a boil. Adjust heat so that liquid simmers briskly. Stir well and adjust seasonings. Add clams and mussels. Cover and cook until shellfish open, 5 to 10 minutes. Discard any that do not open. Gently stir in scrod and shrimp. Cover and simmer for a minute. Add scallops, cover and simmer until fish is just opaque, about 2 minutes. ladle chili into bowls. Top with cilantro.

Spicy Pineapple Glazed Salmon

Serves 4

Spicy Pineapple Glaze Ingredients:

1/2 Cup Sweet Chili Sauce
1 ea 8 oz can Crushed Pineapple in Pineapple Juice
1/2-1 Tsp Cajun Seasoning

Fish Ingredients:

4 ea 5-6 oz Salmon Fillets
Salt and Pepper, to taste
Nonstick Cooking Spray

Preparation:

1. Preheat the oven to 400 degrees and place the Salmon in a 9X13 baking dish sprayed with Nonstick Cooking Spray. Season the Salmon with Salt and Pepper.
2. In a small bowl, combine all the Glaze ingredients and mix well. Generously top each piece of Salmon with a scoop of the Spicy Pineapple Glaze.
3. Bake the Salmon for 15-20 minutes or until the fish flakes easily with a fork.

Source: Red Lobster

Red Lobster's Shrimp Diablo

3 lb. Large Uncooked Shrimp In the Shells (no heads)

Milk

1/2 lb. Unsalted Butter

1 Jar Kraft BBQ Sauce

1/2 Cup Ketchup

1 Tablespoon Fresh Ground Pepper

1/4 Cup Frank's Red Hot Sauce

Wash shrimp in cool water and remove heads if needed.

Soak shrimp in milk overnight.

Mix all sauce ingredients in a sauce pan and stir until boiling.

Remove from heat and refrigerate for at least four hours.

Drain milk from shrimp, place them in a baking pan, and cover evenly with the sauce. Let stand 1 hour.

Bake uncovered in preheated oven (450F) for 15 minutes (less time for smaller shrimp).

Red Lobster Shrimp Pasta

Ingredients:

1/3 C. olive oil
3 cloves garlic, minced
1 lb. shrimp, peeled, deveined and remove tails
2/3 C. clam juice or chicken broth
1/3 C. dry white wine
1 C. heavy cream
1/2 C. freshly grated Parmesan cheese
2 Tbsp. each lemon juice and chopped parsley
1/4 tsp. each dried basil leaves and dried oregano leaves, crushed
1 package linguine pasta (8 ounces) cooked and drained

Preparation:

Heat oil in large skillet over medium-high heat. Add garlic; reduce heat to low. Simmer until garlic is tender. Add shrimp in same skillet and cook over medium-low heat until opaque. Remove; reserve liquid in pan. Add clam juice (I use the chicken broth when I'm out of clam juice); bring to a boil. Add wine; cook over medium-high heat 3 minutes, stirring constantly. Reduce heat to low; add cream, stirring constantly. Add cheese; stir until smooth. Cook until thickened.

Add shrimp to sauce. Heat through. Add remaining except linguine. Pour over linguine in large bowl; toss gently to coat. Serve with additional grated Parmesan cheese, if desired. Makes 6 servings.

Red Lobster Shrimp Scampi

1 lb medium shrimp, peeled and deveined

1 tablespoon pure olive oil

2 tablespoons garlic, finely chopped

1 1/2 cups white wine, I use chardonnay

1/2 fresh lemon, Juice only

1 teaspoon Italian seasoning

1/2 cup softened butter

1 tablespoon parsley

1/2 cup grated parmesan cheese

Directions:

Heat cast iron skillet and add olive oil.

Add shrimp and cook until tender and no longer translucent, reduce heat. Remove Shrimp and set aside.

Add garlic and cook 2-3 minutes. Do not allow garlic to brown - it will make it bitter.

Add white wine, and lemon juice.

Cook until wine is reduced by half. After it is reduced, add Italian seasoning.

Reduce heat to low, and add butter. If pan is too hot, the butter will separate.

Add shrimp back into sauce, add parsley, and season to taste with salt and pepper.

Sprinkle with grated Parmesan Cheese.

Red Lobster Shrimp Stuffed Zucchini

Ingredients

4 zucchini (2- to 3-inch diameter)

1/2 t. salt

1 c. breadcrumbs

1/4 t. freshly-ground black pepper

2 T. butter or margarine

2 T. melted butter

1 T. minced onion

1/2 pound tomatoes, peeled, seeded and chopped

1 pound small shrimp, peeled, deveined (cut shrimp if they are larger than a quarter)

1 tablespoon minced fresh basil

Directions

Preheat oven to 350F. Wash the zucchini and trim off the ends. Cut zucchini in half lengthwise and scoop out the seeds. Be sure to leave some by the ends to create a boat-like shape. Saute onions in butter until clear, add tomatoes and simmer until soft. In a mixing bowl combine tomato and onion mixture, shrimp, basil, salt and pepper and half of the bread crumbs. Fill the zucchini boats with the mixture. Place boats in a greased baking dish. Sprinkle with remaining breadcrumbs and drizzle with butter. Bake for 15 minutes or until shrimp are pink and clear.

Red Lobster Tartar Sauce

1 1/2 tablespoons finely minced onion
1 tablespoon sweet pickle relish
1 1/2 teaspoons shredded & chopped carrot (bits the size of rice)
1 1/2 teaspoons sugar

1. Combine all ingredients in a small bowl.
2. Cover and chill.

Makes 4 servings.

Red Lobsters Ultimate Fondue

Ingredients

1 cup Velveeta, cubed
1 cup Swiss cheese in small pieces
1 can Campbell's condensed cream of shrimp soup
1 cup milk
1/2 teaspoon cayenne
1/2 teaspoon paprika
1 broiled lobster tail or 1-1/2 cups imitation chopped

Directions

Combine everything but the lobster in a medium saucepan and cook over low heat until melted, stirring occasionally. When melted, stir in the lobster meat. Garnish with diced red pepper, if desired, and serve with french bread.

Rib Shack Bar-B-Q Sauce

1 Cup Catsup

1 Tablespoon Worcestershire Sauce

1 Cup Water

1/4 Cup Vinegar

1 Tablespoon Sugar

1 Teaspoon Salt

1 Teaspoon Celery Seed

3 Dash Bottled Hot Pepper Sauce

Combine all of the ingredients in a small saucepan. Heat to boiling, then reduce the heat and simmer for 30 minutes. Makes enough sauce for basting pork loin back ribs, pork chops or roast, chicken or hamburgers.

Rondelé Garlic & Herbs Cheese Spread
by Todd Wilbur

Here's an easy clone that copies the taste and texture of the well-known cheese spread found in the deli section of your market. The real thing is often used on crackers; as a dip for raw vegetables; or even as a spread on sandwiches, burgers, and wraps. I've come up with an easy way to recreate the brand version using a 12-ounce tub of whipped cream cheese (which means you'll happily get 3 times the amount of the 4-ounce original!). Just be sure when mixing your version, that you don't over mix, or you will destroy the fluffiness of the whipped cheese. The Italian seasoning included here is a dried herb blend (usually marjoram, thyme, rosemary, savory, sage, oregano, and basil) found near the other bottled herbs and spices. I used McCormick brand for this clone, but any brand should work fine. Since the herbs are dry, the flavor is more subtle than fresh, even after the herbs soak up moisture from the cheese. And that's just what we want.

1 12-ounce tub Philadelphia whipped cream cheese

1 1/2 teaspoons finely minced fresh garlic

3/4 teaspoon Italian seasoning

1/4 teaspoon plus 1/8 teaspoon salt

1/8 teaspoon onion powder

Gently stir garlic, Italian seasoning, salt, and onion powder into whipped cream cheese. Store the spread in your fridge for at least a couple hours. Overnight is even better. Stir once more before serving.

Ruby Tuesday Apple Pie

1 (9-inch) frozen deep dish apple pie (double crust or old fashioned)

1 stick Butter

1 Cup Light Brown Sugar

3 1/2 tsp. Cinnamon

1/4 tsp. Allspice

1/4 tsp. Ground Clove

1 1/2 tsp. Lemon Juice

3/4 Cup flour

1/2 Cup sugar

10 Tbsp. frozen butter

1 1/3 Cups chopped walnuts

Ice cream (optional)

Let pie thaw at room temperature for 30 to 45 minutes.

Preheat oven to 350 degrees. In a small saucepan, melt the stick of butter over medium heat. Add 1/2 cup brown sugar, 1 1/2 teaspoons cinnamon, allspice, cloves and lemon juice. Stir until well blended and sugar is melted, about 3 minutes. Make an X in the center of the top crust of the pie and fold back the crust.

Pour the butter mixture evenly into the pie and then replace the crust.

Leave 4 vent holes, sealing the rest of the pastry.

Bake for 30 minutes.

Remove from the oven and set aside. Reduce heat to 325 degrees.

Grate frozen butter into a medium sized bowl. Toss the grated butter with flour, remaining sugars, remaining cinnamon and walnuts.

Carefully wrap an aluminum foil band around the edge of the pie, creating a lip to hold topping. Sprinkle topping evenly over pie.

Bake for 30 to 40 minutes. Let rest for 10 minutes then serve with ice cream, if desired.

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.

Ruby Tuesday's Killer Cool Aide

Ingredients:

1 jigger Southern Comfort

1 jigger Amaretto

Cranberry Juice

Preparation:

Fill a highball glass with ice add Southern Comfort and Amaretto. Fill to top with cranberry juice

Ruby Tuesday's Pasta Salad

Salad:

8 ounces macaroni, cooked and drained

8 ounces ham, 1/4" cubed, about 2 cups

8 ounces sharp cheddar cheese, 1/4" cubed

1 (10-ounce) package frozen peas, cooked and drained

Dressing:

3/4 cup sour cream

3/4 cup mayonnaise (not salad dressing)

1/4 cup lemon juice

1/2 cup grated parmesan or Romano cheese

2 teaspoons dried tarragon

1/2 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

In a large bowl combine salad ingredients.

In a smaller bowl, mix dressing ingredients. Pour dressing over macaroni mix and toss to blend well. Cover and refrigerate several hours or overnight.

Remove from refrigerator 30 minutes before serving. (More mayonnaise or sour cream may be needed.)

Ruby Tuesday's Sonoran Chicken Pasta

1 lb Velveeta cheese spread, or 1-16 oz jar Cheez Whiz

1/2 cup heavy cream

2 tbs minced red chili pepper

4 tbs minced green chili pepper, 1/2 pepper

4 tbs minced onion

1 clove garlic, minced

2 tsp olive oil

2 tbsp water

1/2 tsp salt

2 tsp sugar

1/2 tbsp vinegar

1/4 tsp cumin

1-15 oz can black beans

dash paprika

4 boneless, skinless chicken breast halves

vegetable oil

dash thyme

dash summer savory

1-16 oz box penne pasta

1 tbsp butter

2 roma (plum) tomatoes, chopped

2-4 green onions, chopped

Prepare the barbecue or preheat a stovetop grill.

Combine the cheese spread with the cream in a small saucepan over medium/low heat.

Stir the cheese often until it melts and becomes smooth.

Saute the red chili pepper and 2 tbsp green chili pepper, 2 tbsp onion and 1/2 clove garlic in the olive oil for a couple of minutes then add the water to the pan so that the peppers do not scorch. Simmer another 2 minutes or until the water has cooked off.

When the cheese is smooth, add the sauteed vegetables, 1/4 ts salt, sugar, vinegar, and cumin. Leave on low heat, stirring occasionally, until the other ingredients are ready.

Pour the entire can of beans with the liquid into a small saucepan over medium heat. Add the remaining green chili pepper, onions, garlic, a pinch of salt, and a dash of paprika.

Bring the beans to a boil, stirring often, then reduce the heat to low and simmer until everything else is ready. By this time the beans will have thickened and the onions will have become translucent.

Rub the chicken breasts lightly with oil, then season with salt, thyme and savory.

Cook the breasts on a hot grill for 5 minutes per side or until done. When they have cooked thoroughly, remove them from the grill and use a sharp knife to slice each breast into 1/2 inch slices, so that they are easier to eat. Retain the shape of the chicken breast by keeping the slices in order with one hand as you slice.

As the chicken cooks, prepare the pasta in a large pot filled with 3-4 quarts of salted boiling water. Cook the pasta for 12-14 minutes or until tender. Drain the pasta in a colander, and toss with the butter.

When everything is ready, spoon one-fourth of the pasta onto each plate.

Pour about 1/3 cup of cheese sauce over pasta.

Carefully add a sliced breast of chicken, being sure to maintain the shape as you lay the slices on the bed of pasta.

Spread 1/3 cup of the black beans over the chicken. Sprinkle 1/4 cup of chopped tomatoes on the beans. Sprinkle about 1 tbsp green onions on the tomatoes and serve immediately. Salt to taste.

Ruby Tuesday's Spicy Sesame-Peanut Noodles

8 oz. spaghetti

2/3 cup chunky style peanut butter

2 teaspoons grated peeled fresh ginger

2 small garlic cloves

1/2 teaspoon salt

1/4 teaspoon crushed red pepper flakes

2 tablespoons toasted sesame oil

2 scallions, thinly sliced

2 teaspoons sesame seeds

Cook spaghetti according to directions. Drain, reserving 1/4 cup cooking liquid. Rinse spaghetti with cold water until cooled. Drain well.

In a blender, add reserved cooking liquid, peanut butter, sesame oil, ginger, garlic, salt, and crushed red pepper flakes. Blend on med-high until well mixed.

In bowl, toss spaghetti with peanut sauce and scallions. Cover and refrigerate until chilled (about 1 hour).

Heat dry skillet over low heat. Add sesame seeds and cook stirring constantly until lightly browned (about 2 minutes). Sprinkle over spaghetti just before serving.

RUTH'S CHRIS STEAK HOUSE DUTCH APPLE

Servings: 8

1 3/4 c water
2 T. brown sugar, packed
dash nutmeg
1/4 tsp. ground cinnamon
1/4 oz. orange liqueur
4 med. apples
3 T. raisins
2 1/2 T. cornstarch
6 T. granulated sugar
1 9-10" partially baked pie shell

Peel, core, and slice the apples into wheels. Combine 1 1/2 c. water, sugars, nutmeg, cinnamon and liqueur in large saucepan. Bring almost to a boil, add apple and cook 4 minutes. Add raisins, cook 2 minutes more or until apples are no longer crisp, but not mushy. Mix cornstarch into remaining water, and add to apple mixture. Continue cooking, stirring until slightly thickened and clear. Pour into pie shell making a slight mound.

Crumb Topping:

1/2 c. brown sugar, packed
1 3/4 c. self-rising flour
1/2 tsp. ground cinnamon
1/2 c. + 2 T. butter, softened
1/2 c. granulated sugar
3/4 tsp. ground nutmeg
1/4 tsp. vanilla

Combine sugars, flour, nutmeg and cinnamon, mixing thoroughly. In another bowl, combine vanilla and butter, then add to first mixture. Consistency should be moist but not wet, and dry but not powdery. Crumble on top of pie. Bake at 350F for 45-50 minutes or until browned.

Sabrett's
Onions in Sauce
(for hot dogs)

1 1/2 teaspoons olive oil
1 medium onion, sliced thin & chopped
4 cups water
2 tablespoons tomato paste
2 teaspoons corn syrup
1 teaspoon cornstarch
1/3 teaspoon salt
1/4 teaspoon crushed red pepper flakes
1/3 cup vinegar

1. Heat the oil in a large saucepan over medium heat.
 2. Sauté sliced onion in the oil for 5 minutes, until onions are soft, but not brown.
 3. Add water, tomato paste, corn syrup, cornstarch, salt and red pepper flakes, and stir.
 4. Bring mixture to a boil, then reduce heat and simmer for 45 minutes. Add vinegar. Continue to simmer for an additional 30 to 45 minutes or until most of the liquid has reduced and the sauce is thick.
- Makes about 1 cup.

Sbarro Baked Ziti

2 lbs. Ziti (uncooked)

2 lbs. Ricotta Cheese

3 Oz. Grated Romano Cheese

3 Cups Tomato Sauce

1/2 Teas. Black Pepper

1 1/2 lbs. Shredded Mozzarella Cheese

1. Cook Ziti according to package directions – 12 to 14 minutes until al dente stirring often. After cooking, drain ziti well, but **DO NOT RINSE OFF UNDER WATER!**

2. While Ziti is cooking preheat oven to 350F. Combine ricotta, Romano, tomato sauce (reserve 1/4 cup) and pepper in large mixing bowl.

3. Gently combine cooked ziti with cheese/sauce mixture.

In a 13"x9"x2" pan, spread the 1/4 cup reserved sauce.

Add ziti and top with mozzarella cheese. Cover loosely with aluminum foil and bake until mozzarella is thoroughly melted (about 12–15 minutes). Serve with garlic bread and additional sauce if desired.

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.

Sbarro Tomato Sauce

2 – 1 lb. 12 oz. Cans Crushed Tomatoes
1 – Tomato Can Cold Water
4 Oz. Grated Romano Cheese
12 oz. Olive Oil
10 oz. Diced Onions
1 oz. Chopped Fresh Garlic
1/2 oz. Chopped Fresh Italian Parsley
3 oz. Sherry Cooking Wine

****SPICES****

2 Tbls. Salt
2 tsp. Oregano
1/2 tsp. Crushed Red Pepper
1/2 tsp. Black Pepper
2 tsp. Basil
1. Heat oil until hot but not smoking. Add onions and saute until almost browned. Add garlic.
2. When garlic is brown, de-glaze pan with sherry. Add parsley and stir.
3. Add tomatoes, water, cheese, and spices. Mix well.
4. Bring just to boil and simmer one hour.

Shoney's Beef Cabbage Soup

1 lb lean ground beef
1/2 head medium cabbage shredded/chopped
2 ribs of celery sliced
1 small bell pepper (cut up into small pieces)
1 medium onion diced
1 16 Ounce can kidney beans
1 28 oz. can tomatoes (chop the tomatoes if whole)
4 beef bullion cubes
1/4 tsp. garlic powder
1/4 tsp. garlic salt
salt and pepper to taste

Brown ground beef and drain. Add to ground beef remaining ingredients adding 28 oz. of water using the 28 oz. tomato can. Bring to boil and simmer for at least one hour or until veggies are tender.

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.

Shoney's Broccoli Casserole

6 Cup broccoli florets, coarsely chopped

1 1/4 lbs. Velveeta cheese

2 eggs

3 Cup cooked rice

3 Cup half and half

1/2 Teaspoon salt

1/2 Teaspoon black pepper

Cooking spray

1 Cup Ritz crackers, crushed

1 Cup shredded cheddar cheese

Place eggs in mixing bowl and lightly whip for approximately 20 seconds. Add broccoli florets, cooked rice, salt and pepper. Mix well to incorporate ingredients. Dice Velveeta into 1/4-inch pieces. Place diced cheese and half-and-half in microwave safe container. Cover and microwave for 2 minutes or until cheese is melted. Add to ingredients in bowl. Blend well to mix all ingredients. Spray 9-inch pan with cooking spray. Pour casserole mixture into pan. Place in a 350 oven and bake for 30 minutes. Top casserole with Ritz crackers and cheddar cheese and cook for 5 minutes more, or until cheese melts and crackers brown.

Sonic Cherry Limeade

1 cup Sprite

1/4 cup cherry juice (Libby is good)

2-3 lime wedges (each 1/8 lime)

1. Pour Sprite into a glass over ice.

2. Add cherry juice.

3. Add 2-3 lime wedges, squeezing slightly before dropping each one in.

Serves 1.

Sonic
Ocean Water

3 tablespoons water
2 tablespoons sugar
1 1/16teaspoon imitation coconut extract
2 drops blue food coloring
2 12-ounce cans cold Sprite
ice

1. Combine the water and the sugar in a small bowl. Microwave for 30-45 seconds, then stir to dissolve all of the sugar. Allow this syrup to cool.
 2. Add coconut extract and food coloring to the cooled syrup. Stir well.
 3. Combine the syrup with two 12-ounce cans of cold Sprite. Divide and pour over ice.
- Makes two 12-ounce servings.

Sonic Onion Rings

Ingredients:

Onion

Cracker Meal

Flour

Ice Cream Milk (substitute whole milk)

Oil

Preparation:

Cut the onion into rings and separate the rings. In separate bowls put cracker meal, flour and milk. Put the onion rings in the bowl of milk then into the bowl of flour, back into the bowl of milk then into the bowl of cracker meal. Fry them up!

Helpful hint: use one hand for the wet and the other hand for the dry
. This helps to not get too much paste on your hands.

Starbucks Frappuccino

1/2 cup fresh espresso
2 1/2 cups low-fat milk (2 percent)
1/4 cup granulated sugar
1 tablespoon dry pectin*

Combine all of the ingredients in a pitcher or covered container. Stir or shake until sugar is dissolved. Chill and serve cold.

Makes 24 ounces.

Tidbits

To make the "Mocha" variety:

Add a pinch (1/16 teaspoon) of cocoa powder to the mixture before combining.

To fake espresso with a drip coffee maker and standard grind of coffee:

Use 1/3 cup ground coffee and 1 cup of water.

Brew once then run coffee through machine again, same grounds.

Makes about 1/2 cup fresh espresso to use in the above recipe.

Run a pot of water through machine, without grounds, to clean.

Steak & Ale's Burgundy Mushrooms

1 1/4 pounds mushrooms

2 quarts water

1/4 cup lemon juice

4 tablespoons margarine

3/4 cup yellow onions, diced

1/2 cup Burgundy

1 tablespoon beef bouillon granules

1/4 teaspoon garlic powder

1/3 teaspoon ground white pepper

Clean and thoroughly dry mushrooms.

Combine water and lemon juice in covered saucepan. Bring to boil.

In another saucepan, melt margarine and saute onions until glassy (about 5 minutes).

In a bowl, add spices and bouillon to Burgundy. Whisk until bouillon is dissolved. Add wine mixture to onions. Simmer over medium heat about 10 minutes (until alcohol has evaporated). Remove from heat.

Add mushrooms to boiling lemon water. Return to boil. Remove blanched mushrooms from heat and thoroughly drain. Add mushrooms to wine sauce and stir until blended.

Steak & Ale's Bourbon Street Steak

2 Tbls. yellow onion, diced

1/2 cup bourbon

1/2 cup soy sauce

1/2 cup brown sugar

1/2 cup lemon juice

1 1/2 tsp. chopped garlic (about 2 cloves)

4 (10-ounce) New York strip steaks

Mix onion, bourbon, soy sauce, brown sugar, lemon juice and garlic in a small bowl. Stir until sugar is dissolved. Place steaks in a shallow dish large enough for them to be in a single layer. Pour marinade over steaks. Cover and refrigerate for 4 to 8 hours. You may turn steaks occasionally. Remove steaks and discard marinade.

Grill to desired doneness. Makes 4 steaks.

Steak & Ale Cajun Chicken Pasta

Cajun Cream Sauce:

- 2 tablespoons butter
- 1/4 cup all-purpose flour
- 1/2 cup milk
- 3 cups heavy cream
- 6 tablespoons freshly grated Parmesan cheese
- 3 tablespoons Cajun seasoning

For the pasta:

- 4 (6 oz.) boneless chicken breasts
- 2 tablespoons Cajun seasoning
- 4 cups Cajun Cream Sauce
- 1 1/2 lb. linguini, cooked
- 1 cup diced tomatoes
- 1/4 cup sliced green onions
- 1/2 cup shredded Parmesan cheese

To prepare the sauce, melt butter over medium heat. Add all-purpose flour, stirring until blended. Continue stirring for 3 minutes.

Remove pan from the heat. Add milk and cream and whisk until well-blended. Return pan to medium heat. Heat mixture, stirring frequently until the mixture just begins to bubble up the sides of the pot. Remove from heat and mix in the 6 tablespoons of Parmesan and 3 tablespoons of Cajun seasoning.

Sprinkle chicken breasts with the Cajun seasoning. Grill for 6 to 8 minutes, or until an internal temperature of 165F is reached.

Pour 4 cups of Cajun Cream Sauce into a large saute pan. Add linguini and toss with tongs until pasta is evenly coated with the sauce. Cook over medium heat for about 30 seconds.

Divide pasta among 4 large serving plates or bowls, mounding up pasta. Slice cooked chicken on the bias into 1/4-inch strips and place on top of pasta. Sprinkle tomatoes, green onions and Parmesan over each portion.

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.

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 muenster or provolone cheese and broil just until cheese starts to melt.

Steak and Ale Meat Marinade

Ingredients:

3.5 C. Pineapple Juice

1 C. Soy Sauce

1 C. Dry White Wine

1/2 C. Red Wine Vinegar

3/4 C. Sugar

2 tsp. Garlic, minced fine

Preparation:

Simply mix all together. You can let the meat sit in here for up to 24 hours. I would highly suggest a grilling, or even a pan-frying of the meat of your choice. Add a little bit of butter to the pan if you are going to cook it in a skillet.

Stouffer's Corn Soufflé

2 Eggs

2 Tablespoon Cornstarch

2 Tablespoon Sugar

Salt and pepper

Dash Nutmeg

1 Pound Can cream style corn

1/2 Cup Sour cream

1/2 Cup Milk

With electric mixer beat eggs until foamy. Beat in remaining ingredients as listed. Pour into Pam-sprayed 8" square baking dish. Bake on center rack of preheated 400F oven 35 minutes or until knife inserted comes out clean.

Stouffer's Macaroni and Cheese

2 – 10 ounce packages Stouffer's Frozen Welsh Rarebit
(defrosted)

1 cup elbow macaroni

2 teaspoons salt

1 cup sour cream

1/4 cup grated Cheddar cheese

Preheat oven to 400 degrees.

Heat Welsh Rarebit in top of double boiler over rapidly
boiling water for 15 to 20 minutes just until hot.

Cook macaroni following package directions. Drain well.

Pour Welsh Rarebit into a 2-quart casserole; add cooked
macaroni, salt and sour cream. Stir to combine. Sprinkle with
grated cheese. Bake at 400 degrees for 20 minutes.

Stove Top Stuffing Mix

Recipe By : Selma

1/3 cup minced fresh celery
4 slices white bread -- to 5
3 slices wheat bread -- to 4
3 chicken bouillon cubes -- crushed
2 teaspoons dried chopped onions
1 1/2 teaspoons dried parsley
1/8 teaspoon sugar
1/8 teaspoon onion powder

--TO MAKE STUFFING--

1 2/3 cups water
1/4 cup margarine

1. Arrange the celery pieces on a plate and set the plate in a warm place -- a sunny window is best -- for 24 hours or until the celery is thoroughly dry. This is the best way to dry the tiny pieces of celery for the instant stuffing mix. You must be sure to remove all moisture from the celery. You should end up with 2 teaspoons of dried celery for every 1/3 cup of freshly minced.
2. Prepare bread crumbs by stacking the bread slices on top of each other and squishing them down flat with the palms of your hands. This will create denser bread crumbs that will not become soggy and pasty when cooking. Use a sharp knife to dice the bread into little pieces. You should have about 2-1/2 cups of white bread and 1-1/2 cups of wheat for a total of around 4 cups of bread.
3. Preheat oven to 250 degrees. Spread the bread crumbs on a cookie sheet. Bake for 30 to 40 minutes or until bread is completely dry. You should now have around 2-2/3 cups of dry bread crumbs.
4. To make the vegetable/seasoning mix, combine the dried celery with chicken bouillon powder, onions, parsley, sugar, and onion powder in a small bowl. You now have a stuffing mix that can be sealed up and stored in a dry place until you are ready to use it.
5. To make the stuffing, mix the vegetable/seasoning mix with 1 2/3 cups water in a medium saucepan over medium heat. Bring the mixture to a boil, then reduce heat to low, cover, and simmer for 10 minutes. Stir in the bread crumbs, cover, and remove from heat. Let stuffing stand 5 to 7 minutes. Fluff it with a fork before serving. Makes 6 servings.

The Soup Nazi's Crab Bisque

4 pounds snow crab clusters (legs)
4 quarts water (16 cups)
1 small onion, chopped
1 1/3 stalks celery, chopped
2 cloves garlic, quartered
2 potatoes, peeled and chopped
1/4 cup fresh chopped Italian parsley
2 teaspoons mustard seed
1 tablespoon chopped pimento
1/2 teaspoon coarse ground pepper
2 bay leaves
1/3 cup tomato sauce
2 tablespoons half and half
1/4 cup unsalted butter
1/4 teaspoon thyme
1/8 teaspoon basil
1/8 teaspoon marjoram

1. Remove all the crab meat from the shells and set it aside.
 2. Put half of the shells into a large pot with 4 quarts of water over high heat. Add onion 1 stalk of chopped celery, and garlic, then bring mixture to a boil. Continue to boil for 1 hour, stirring occasionally (The white part of the shells will start to become transparent), then strain stock. Discard the shells, onion, celery and garlic, keeping only the stock.
 3. Measure 3 quarts (12 cups) of the stock into a large sauce pan or cooking pot. If you don't have enough stock, add enough water to make 3 quarts.
 4. Add potatoes, bring mixture to a boil, then add 1/2 of the crab and the remaining ingredients to the pot and bring it back to boiling. Reduce heat and simmer for 4 hours, uncovered until it reduces by about half and starts to thicken. Add the remaining crab and simmer for another hour until the soup is very thick.
- Makes 4-6 servings.

The Soup Nazi's
Cream of Sweet Potato Soup

4 sweet potatoes (about 1 pound each)
8 cups water
1/4 cup butter
1/2 cup tomato sauce
2 tablespoons half and half
2 teaspoons salt
1/8 teaspoon pepper
dash thyme
1 cup cashews (split in half)

1. Preheat oven to 375 degrees. Bake the sweet potatoes for 45 minutes or until they are soft. Cool the potatoes until they can be handled.
 2. Peel away the skin, then put the potatoes into a large bowl. Mash the potatoes for 15-20 seconds, but you don't need to mash them until they are entirely smooth.
 3. Spoon the mashed sweet potato into a large saucepan over medium/high heat, add the remaining ingredients and stir to combine.
 4. When the soup begins to boil, reduce the heat and simmer for 50-60 minutes. Cashews should be soft. Serve hot with an attitude.
- Makes 6-8 servings.

The Soup Nazi's
Indian Mulligatawny Soup

4 quarts water (16 cups)
6 cups chicken stock
2 potatoes, peeled & sliced
2 carrots, peeled & sliced
2 stalks celery, with tops
2 cups peeled & diced eggplant (about 1/2 of an eggplant)
1 medium onion, chopped
1 cup frozen yellow corn
2/3 cup canned roasted red pepper, diced
1/2 cup tomato sauce
1/2 cup shelled pistachios
1/2 cup roasted cashews
1/3 cup chopped fresh Italian parsley
1/4 cup lemon juice
1/4 cup butter
3 tablespoons sugar
1/2 teaspoon curry powder
1/2 teaspoon pepper
1/4 teaspoon thyme
1 bay leaf
dash marjoram
dash nutmeg

1. Combine all ingredients in a large pot over high heat.
2. Bring to a boil, then reduce heat and simmer for 4-5 hours or until soup has reduced by more than half, and is thick and brownish in color. It should have the consistency of chili. Stir occasionally for the first few hours, but stir often in the last hour. The edges of the potatoes should become more rounded, and the nuts will soften. Serve hot.
Makes 4-6 servings.

The Soup Nazi's
Mexican Chicken Chili

1 pound chicken breast fillets (4 fillets)
1 tablespoon olive oil
10 cups water
2 cups chicken stock
1/2 cup tomato sauce
1 potato, peeled & chopped
1 small onion, diced
1 cup frozen yellow corn
1/2 carrot, sliced
1 celery stalk, diced
1 cup canned diced tomatoes
1 15-ounce can red kidney beans, plus liquid
1/3 cup diced canned pimento
1 jalapeno, diced
1/4 cup chopped Italian parsley
1 clove garlic, minced
1 1/2 teaspoons chili powder
1 teaspoon cumin
1/4 teaspoon salt
dash cayenne pepper
dash basil
dash oregano

On the side
Sour cream
Pinch chopped Italian parsley

1. Sauté the chicken breasts in the olive oil in a large pot over medium/high heat. Cook the chicken on both side until done -- about 7-10 minutes per side. Cool the chicken until it can be handled. Do not rinse the pot.
 2. Shred the chicken by hand into bite-sizes pieces and place the pieces back into the pot.
 3. Add the remaining ingredients to the pot and turn heat to high. Bring mixture to a boil, then reduce heat and simmer for 4-5 hours. Stir mixture often so that many of the chicken pieces shred into much smaller bits. Chili should reduce substantially to thicken and darken (less orange, more brown) when done.
 4. Combine some chopped Italian parsley with sour cream and serve it on the side for topping the chili, if desired.
- Makes 4-6 servings.

Soup Nazi's Seafood Bisque

2 cups dry white wine

1 bay leaf

1 onion, roughly chopped

1 clove garlic

2 ribs celery

1 lobster, 1 1/2 to 2 pounds

12 medium-sized shrimps, in shell

24 mussels, well scrubbed

12 sea scallops

4 cups heavy cream

1 cup milk

1 teaspoon dried thyme

1 tablespoon minced fresh parsley

1/4 teaspoon dried rosemary

1 cup fresh spinach, well rinsed and chopped

1/2 cup grated carrot

salt and freshly ground black pepper to taste

1/2 teaspoon fresh lemon juice

1. Combine the white wine, bay leaf, onion, garlic and celery in a large stock pot over medium heat. Boil. Add the lobster, cover the pot and steam for 10 minutes. Remove the lobster, set aside and cool.

2. Add the shrimps to the boiling broth, cover the pot and steam for 5 minutes. Remove the shrimps with tongs, set aside and cool.

3. Add the mussels, cover the pot and steam until they open, about 5 minutes. Remove the mussels with the tongs, extract the meat and discard the shells.

4. Add 2 cups of water to the liquid in the pot, bring to a boil and add the scallops. Cover the pot, and steam for 3 minutes. Remove the scallops with the tongs.

5. Extract the lobster meat, reserving the shells. Peel and devein the shrimps, reserving the shells. Chop the meat into bite-sized pieces, cover and set aside.

6. Return the lobster and shrimp shells to the broth and add 2 more cups of water. Bring to a boil, then reduce heat to simmer for 30 minutes. Strain the broth and return it to the pot. Discard shells.

7. Bring the broth to a simmer over low heat. Add the cream, milk and herbs and simmer until mixture thickens slightly, about 5 minutes. Add the seafood and simmer for 2 minutes. Stir in the spinach and carrots and simmer another 2 minutes to just wilt the spinach. Season with salt, pepper, and lemon juice. Serve hot.

Subway Sweet Onion Sauce

1/2 cup light corn syrup
1 tablespoon minced white onion
1 tablespoon red wine vinegar
2 teaspoons white distilled vinegar
1 teaspoon balsamic vinegar
1 teaspoon brown sugar
1 teaspoon buttermilk powder
1/4 teaspoon lemon juice
1/8 teaspoon poppy seeds
1/8 teaspoon salt
pinch cracked black pepper
pinch garlic powder

Combine all ingredients in a small microwave-safe bowl. Heat mixture uncovered in the microwave for 1 to 1 1/2 minutes on high until mixture boils rapidly.

Whisk well, cover and cool.

Taco Bell Border Sauce

One 6-ounce can tomato paste
3 cups water
3 tablespoons vinegar
3 tablespoons finely minced canned jalapeno slices
1 tablespoon chili powder
1 tablespoon dried minced onion
2 teaspoons salt
2 teaspoons corn starch
1 teaspoon cayenne pepper
1 teaspoon sugar
1/3 teaspoon onion powder
dash garlic powder

1. Combine the tomato paste with the water in a medium saucepan and whisk until smooth.
 2. Add remaining ingredients and stir until combined.
 3. Heat mixture over medium/high heat until it begins to boil. Continue to cook for about 3 minutes, stirring often. Remove from heat.
 4. When sauce has cooled, poured it into a sealed container and refrigerate.
- Makes 3 cups.

Taco Bell
Burrito Supreme

1 pound lean ground beef
1/4 cup all-purpose flour
1 tablespoon chili powder
1 teaspoon salt
1/2 teaspoon dried minced onion
1/2 teaspoon paprika
1/3 teaspoon onion powder
dash garlic powder
1/2 cup water
1 16-ounce can refried beans
eight 10-inch flour tortillas
1/2 cup enchilada sauce
3/4 cup sour cream
2 cups shredded lettuce
2 cups shredded cheddar cheese
1 medium tomato, diced
1/2 cup diced yellow onion

1. In a medium bowl, combine the ground beef with the flour, chili powder, salt, minced onion, paprika, onion powder, and garlic powder. Use your hands to thoroughly mix the ingredients into the ground beef.
 2. Add the seasoned beef mixture to the water in a skillet over medium heat. Mix well with a wooden spoon or spatula, and break up the meat as it cooks. Heat for 5 to 6 minutes, or until browned. The finished product should be very smooth, somewhat pasty, with no large chunks of beef remaining.
 3. Heat up the refried beans in a covered container in the microwave set on high temperature for 1 1/2 to 2 minutes.
 4. Place the flour tortillas on a plate and cover with plastic wrap. Heat the tortillas for 30 to 45 seconds in the microwave on high temperature.
 5. Build each burrito by first spreading about 1/4 cup of refried beans on the center of a heated flour tortilla. Spread one-eighth of the meat mixture over the beans, then pour about a tablespoon of the enchilada sauce over the meat.
 6. Stir the sour cream well, so that it is smoother, then spread about 1 1/2 tablespoons onto the burrito. Arrange some of the lettuce, cheese, tomato and onion onto the tortilla, and then you're ready to roll.
 7. Fold the end of the tortilla closest to you over the filling ingredients. Fold either the left or right end over next. Then fold the top edge over the filling. You will be leaving one end of the burrito open and unfolded. Repeat with the remaining ingredients and serve immediately.
- Makes 8 burritos.

Taco Bell Chalupa Supreme

1 pound ground beef
1/4 cup flour
1 tablespoon chili powder
1 teaspoon paprika
1 teaspoon salt
1 tablespoon dried minced onion
1/2 cup water
Flat bread (pita will work)
Oil for deep-frying
Sour Cream
Shredded lettuce
Shredded Cheddar/Jack cheese
Diced Tomatoes

Mix dried onion with water in a small bowl and let stand for five minutes. Combine ground beef, flour, chili powder, paprika, and salt. Mix well. Add onions and water. Mix again. In a skillet, cook beef mixture until browned. Stir often while cooking so no large chunks form; it should be more like a paste. Remove from heat and keep warm.

In a deep fryer (or you can use a skillet) deep fry the bread for 30 seconds. Let drain on absorbent towels.

Build Chalupas starting with meat, then sour cream, lettuce cheese, and tomatoes in that order. Top with hot sauce or salsa if desired.

Taco Bell Chicken Fajita! Seasoning Mix

1 tablespoon corn starch
2 teaspoons chili powder
1 teaspoon salt
1 teaspoon paprika
1 teaspoon sugar
3/4 teaspoon crushed chicken bullion cube
1/2 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 teaspoon cayenne pepper
1/3 teaspoon cumin

1. Combine all of the ingredients in a small bowl.
2. Prepare fajitas using the following ingredients:
4 boneless, skinless chicken breasts (1 to 1 1/4 lb.), cut into thin strips 2 tablespoons oil
1/3 cup water 1 green bell pepper, cut into strips 1 medium onion, sliced
Prepare the fajitas using the same directions found on the package of the original seasoning mix:

"1. COOK and stir chicken in hot oil in a large nonstick skillet 5 minutes on medium-high heat. Add TACO BELL Fajita Seasoning Mix, water, green pepper and onion; cook and stir on medium heat 5 minutes or until chicken is cooked through and the vegetables are tender. 2. PLACE tortillas on microwavable plate. Cover with plastic wrap. Microwave on high 1 minute. 3. SPOON chicken mixture onto each tortilla. Top as desired with TACO BELL salsa. Roll up tortillas."

Taco Bell Crispitos

1/8 Cup Cinnamon

1/2 Cup Sugar

10 Flour Tortillas

Oil to fry with

Mix together cinnamon and sugar very well. In a dutch oven, or large skillet heat the oil to 350 degrees. If you do not have a thermometer, you can set it on medium high, but be careful to watch that it doesn't get too hot and begin to smoke. Quarter the tortillas and deep fry 2-4 at a time. Allow them to cook on one side for about 30 seconds or until golden brown, turn over, and repeat. When both sides are brown take out, and place on paper towels to drain. While the tortillas are draining liberally sprinkle with cinnamon and sugar mixture. These are really great with honey.

TACO BELL ENCHIRITO

1 pound ground beef
1/4 teaspoon salt
1 teaspoon chili powder
1/2 tablespoon dried minced onion
1-30oz can refried beans
1 pack 10 inch flour tortillas
1/4 onion, diced
1 - 10oz can La Victoria enchilada sauce
2 1/2 cups shredded cheddar cheese
1-2oz can sliced black olives

1. Slowly brown the ground beef in a skillet with a spatula separate the beef into peas size pieces. Add salt, chili powder, and minced onion.
 2. Beat the refried beans until smooth with a mixer. Heat the refried beans in a saucepan.
 3. Warm the tortillas individually in a skillet over low heat 2 - 3 minutes each side.
 4. Spoon 3 tablespoons of beef into the center of each tortilla. Sprinkle on 1/2 teaspoon diced onion. Add 1/3 cup refried beans.
 5. Fold the sides of each tortilla over the beans and meat. Flip the tortilla over onto a plate. Spoon 3 tablespoons of enchilada sauce over the tortilla. Sprinkle on 1/4 cup shredded cheese. Top with 3 olive slices.
- Makes 10.

Taco Bell Green Sauce

1 lb. fresh tomatillos

3 large jalapeno peppers, seeded

1 medium onion, chopped

2 cloves garlic

6 sprigs of cilantro, stems removed

2 cups chicken broth

1 Tbl. vegetable oil

Husk tomatillos and cut in half. Stem and half peppers. Boil tomatillos and peppers in chicken broth for 10 minutes. Strain, reserving broth.

Combine tomatillos, peppers and remaining ingredients, except for the oil, in a blender and mix until almost smooth. Heat oil in frying pan until very hot. Add the Tomatillo mixture and cook for 4–5 minutes, stirring constantly until dark and thick. Add reserved broth to mixture and bring to a boil. Reduce heat and cook until thickened, about 10 minutes, stirring occasionally.

Taco Bell Mexican Pizza

1/2 lb. ground beef
2 tablespoons all-purpose flour
1 1/2 teaspoons chili powder (Spanish blend is best)
3/4 teaspoon salt
1/4 teaspoon dried, minced onion
1/3 teaspoon paprika
dash garlic powder
dash onion powder
2 tablespoons water
8 small (6" diameter) flour tortillas
1 cup Crisco shortening or cooking oil
1 16-ounce can refried beans
1/3 cup diced tomato
2/3 cup mild Picante salsa
1/2 cup shredded cheddar cheese
1/2 cup shredded Monterey jack cheese
1/4 cup chopped green onions
1/4 cup sliced black olives

1. In a medium bowl, combine the ground beef with the flour, chili powder, salt, dried onion, paprika, garlic powder and onion powder. Use your hands to thoroughly incorporate everything into the ground beef.
 2. Preheat a skillet over medium heat. and add the ground beef mixture to the pan along with the water. Brown the beef mixture for 5-6 minutes, using a wooden spoon or spatula to break up the meat as it cooks.
 3. Heat oil or Crisco shortening in a frying pan over medium-high heat. If oil begins to smoke, it is too hot. When oil is hot, fry each tortilla for about 30-45 seconds per side and set aside on paper towels. When frying each tortilla, be sure to pop any bubbles that form so that tortilla lays flat in oil. Tortillas should become golden brown.
 4. Heat up refried beans in a small pan over the stove or in the microwave. Preheat oven to 400 degrees.
 5. When meat and tortillas are done, stack each pizza by first spreading about 1/3 cup refried beans on the face of one tortilla. Next spread 1/4 to 1/3 cup of meat, then another tortilla. Coat your pizzas with two tablespoons of salsa on each then split up the tomatoes and stack them on top. Next divide up the cheese, onions and olives, stacking in that order.
 6. Place pizzas in your hot oven for 8-12 minutes or until cheese on top is melted.
- Makes 4 pizzas.

Taco Bell Santa Fe Gorditas

Santa Fe Sauce:

2 Tbs. mayonnaise

2 Tbs. chili sauce

1 tsp lemon juice

2 tsp vinegar

Mix all ingredients together and chill.

Black Bean and Corn Salsa:

1 can black beans drained

1 small can whole kernel corn; drained

1 large red bell pepper; finely diced

1/2 onion; finely diced

2 tbs fresh cilantro; finely chopped

Mix all ingredients together and chill.

Slice cooked chicken breasts (leftovers!) into thin strips.

Pan grill flat bread (pita) on both sides until hot and flexible (microwave will work, but slightly drier).

Spread Santa Fe sauce on bread. Add Chicken.

Top with Bean Salsa, and cheese of your choice.

Taco Bell

Taco

1 pound lean ground beef
1/4 cup all-purpose flour
1 tablespoon chili powder
1 teaspoon salt
1/3 teaspoon dried minced onion
1/2 teaspoon paprika
1/4 teaspoon onion powder
dash garlic powder
1/2 cup water
12 taco shells
2 cups shredded lettuce
1 cup shredded cheddar cheese

1. In a medium bowl, combine the ground beef with the flour, chili powder, salt, minced onion, paprika, onion powder, and garlic powder. Use your hands to thoroughly mix the ingredients into the ground beef.
 2. Add the seasoned beef mixture to the water in a skillet over medium heat. Mix well with a wooden spoon or spatula, and break up the meat as it cooks. Heat for 5 to 6 minutes, or until browned. The finished product should be very smooth, somewhat pasty, with no large chunks of beef remaining.
 3. Heat up the taco shells in a 375 degree oven for about 5 minutes.
 4. Build each taco by spooning 2 to 3 tablespoons of the meat into a warm shell. Spread some of the shredded lettuce over the meat and then sprinkle some cheese over the top. Repeat with the remaining ingredients and serve immediately.
- Makes 12 tacos.

Seasoning Mix

2 tablespoons flour
2 teaspoons chili powder
1 1/2 teaspoons dried minced onion
1 1/3 teaspoons salt
1 teaspoon paprika
3/4 teaspoon crushed beef bullion cube
1/4 teaspoon sugar
1/4 teaspoon cayenne pepper
1/4 teaspoon garlic powder
dash onion powder

1. Combine all of the ingredients in a small bowl.
2. Prepare taco meat using 1 pound of ground beef and following the same spunky directions as on the original package:
 1. BROWN ground beef; drain. Add seasoning mix and 3/4 cup of water. Bring to a boil; reduce heat. Simmer uncovered, 10 minutes, stirring occasionally.
 2. HEAT taco shells or tortillas as directed on package.
 3. SERVE bowls of seasoned ground beef, lettuce, tomato and cheese. Pass the taco shells and PILE IT ALL ON!

Teriyaki Sauce

1 cup soy sauce

5 Tablespoons ketchup

1 cup sugar

1/3 cup cornstarch dissolved in 1/3 cup water

1 cup sake or dry sherry

3 Tablespoons apple juice

one pinch black pepper

Combine all ingredients in a saucepan, except cornstarch mixture.

Cook for 10 minutes over medium heat. Gradually stir in dissolved cornstarch solution until mixed well. Continue cooking until thickened.

Stir well before serving.

Taste of Texas Shrimp and Pasta Salad

Ingredients:

6 oz. dry Vermicelli, cooked
6 Green Onions, thinly chopped
4 tsp. Pickapeppa Sauce
1 lb. Cooked Bay Shrimp
3 Hard Cooked Eggs, chopped (optional)
1 C. Light Mayonnaise
Salt and Pepper to taste

Preparation:

Drain cooked Vermicelli, rinse with cool water and set aside to cool. Toss lightly with green onion. Add Pickapeppa sauce, shrimp, eggs, mayonnaise, salt, and pepper. Toss again lightly. Refrigerate for 24 hours before serving.

Texas Roadhouse Cactus Blossom

canola oil

1 extra large onion

Chili-Horseradish Dipping Sauce:

1 cup mayonnaise

1 cup sour cream

1/4 cup prepared chili sauce

1/4 teaspoon cayenne pepper

2 tablespoons horseradish sauce

Seasoned Flour:

1 cup flour

2 teaspoons paprika

1 teaspoon sugar

1 teaspoons garlic powder

1/2 teaspoon black pepper

Onion Batter:

3/4 cup flour

1 teaspoons garlic powder

1 tablespoon paprika

3/4 teaspoon pepper

1/8 teaspoon cayenne pepper

1 1/2 cups cornstarch

1/2 teaspoon salt

1 teaspoon garlic salt

12 ounces beer

Mix mayonnaise, sour cream, chili sauce, cayenne pepper and horseradish sauce in a medium mixing bowl until well combined.

Refrigerate until ready to serve.

Heat the oil in a deep fryer or large stock pot to 375-400 degrees Fahrenheit.

Prepare the seasoned flour mix by combining flour with garlic powder, paprika, sugar and pepper in a large mixing bowl. Whisk seasonings and flour to incorporate well.

Slice 3/4 inch off the root end of the onion.

Make 12-16 slices into the trimmed end working in a clockwise manner. Do not cut completely through the onion, leaving about an inch of uncut onion near the opposite root end.

Remove about 1 inch of the center petals from each onion.

Toss the onions in the seasoned flour to coat well. Peel back the petals slightly to allow the flour to reach between each petal, but do not remove.

Combine remaining flour, paprika, pepper, cornstarch, salt, garlic salt and beer in a second large mixing bowl. Whisk well until smooth.

Dip the floured onion in the batter. Allow excess batter to drip off the onion.

Use a fryer basket to carefully place the battered onions, one at a time, into the hot oil. Cook for about 90 seconds, flip and cook for an additional 90 seconds.

Transfer onion to a plate lined with paper towel to drain.

Place on a serving platter and insert the cup of dipping sauce in the center of the onion.

Serves 4-6

TEXAS ROADHOUSE RIBS

Scoring the Ribs for Legendary Tenderness

With a serrated knife, score the backside of each Rib by running the knife down the rib in a diagonal pattern cutting and separating the membrane on the backside of the bone.

Score from end-to-end, the long way several times as well.

Note: Be careful when scoring the ribs as to not cut too deeply causing the Ribs to break apart when cooking. Seasoning, Panning And Cooking

In a deep baking pan, add water and some type of Liquid Smoke.

Mix well.

Take Ribs, use a shaker and thoroughly coat each Rib with seasoning until thoroughly coated. It may be necessary to rub seasoning onto bare spots only.

Place Ribs in the pan -- alternating -- bone side / meat side / bone side ... -- with bone side against the pan.

Cover full pan tightly with plastic wrap, making sure that pan is sealed.

Cover again tightly with foil.

The pan must be tightly sealed to maintain the moisture of the Ribs.

Place pans in 250 F oven and bake slowly until done, approximately five hours.

Ribs are fully cooked when the bone in the center pulls freely from the meat. At this point, remove from the oven.

Drain pans of liquid.

Allow Ribs to cool slightly before starting this process.

Warm Bacon Grease to in oven.

Fully submerge a single full Rib rack into warmed Bacon Grease.

Lift the Ribs out of the Bacon Grease.

Allow the excess Bacon Grease to drain.

Place the rack of ribs onto a sheet of plastic.

Fold the plastic wrap over the rack of ribs to seal.

Place vertically into a full pan. Re-Heating

Pick your favorite BBQ sauce for re-heating and basting the Ribs.

Pre-heat grill.

Brush and season the grill before use.

Unwrap product, placing the Rack of Ribs vertically, with the underside down to the grates. Heat until sizzling hot.

Turn Ribs over and baste the underside of the Ribs, and heat until sizzling hot.

Turn the product over again for 1 minute, caramelizing the underside.

Baste the top.

Turn the product over again, caramelizing the top for 1 min. Turn product over one last time and baste with a final coat.

Texas Roadhouse Sirloin Beef Tips

Salt and pepper

Garlic powder

2 tablespoons all-purpose flour

1 tablespoon olive oil

4 to 6 ounces sirloin steak, cut into large dice

1 small onion, diced

2 tablespoons butter

4 large mushrooms, sliced

1/4 cup white wine

1/2 cup beef broth

1 tablespoon cornstarch

Seasoned rice or mashed potatoes, for serving

1. Mix the salt, pepper, and garlic powder together and combine with the flour. Heat the oil in a skillet. Dredge the steak pieces with the flour mixture then saute the meat until it is medium-rare. Add the onions and cook until it is softened.
2. Add the butter to the pan and then add the mushrooms. Cook until the mushrooms begin to color, then remove the meat, onions, and mushrooms to a platter and keep warm.
3. Deglaze the skillet with the wine, making sure to loosen any browned bits, and let it reduce a little. Add the beef broth and bring to a boil, then return the reserved meat and vegetables back to the pan and simmer, covered, for about 1 hour, or until the meat is tender.
4. Mix the cornstarch with a little of the cooking liquid to make a paste and add it to the simmering broth. When the sauce is thickened, serve the tips with rice or mashed potatoes, and a vegetable of your choice.

Serves 1

T.G.I.F.'s Signature Drinks

B-1B

1 oz Vodka
1 oz Kahlua®
1 oz Bailey's Irish Cream®
1 oz Amaretto

Fill a shaker half full with ice cubes. Pour all ingredients into shaker and shake well. Fill a Highball glass almost full with ice cubes and strain drink into Highball glass. Garnish with a Maraschino Cherry.

B-52

1 oz Kahlua®
1 oz Bailey's Irish Cream®
1 oz Amaretto

Pour the Kahlua into a Cocktail glass. Take a teaspoon, touch the edge of the spoon to the inside side of the glass right near the surface of the Kahlua, round back side of the teaspoon up. Gently pour the Bailey's onto the round backside of the spoon.

T.G.I. Friday's Blarney Blaster

3/4 oz. Irish Whiskey
3/4 oz. Bailey's Irish Cream
3/4 oz. Green Crème de Menthe
2 scoops vanilla ice cream
1/2 cup crushed ice

Glass:
Tall Specialty

Garnish: aerosol whip and drizzle 1/4 ounce of green crème de menthe on top.

Add ingredients into blender and blend until smooth. Garnish and enjoy!

DREAMSICLE

1 1/2 cups Bailey's Irish Cream®
3 1/2 cups Orange Juice

In a lowball glass combine the two and stir.

FROZEN MUDSLIDE

2 oz Vodka
2 oz Kahlua®
2 oz Bailey's Irish Cream®
6 oz Vanilla Ice Cream

Blend alcohol with ice cream. Serve in frosted glass.

FROZEN KAHLUA MUDSLIDE

3/4 oz Vodka
1/5 oz Kahlua®
1/5 oz Bailey's Irish Cream®
1 oz Vanilla Ice Cream
1/4 cup Crushed Ice

Pour all ingredients into a Blender. Blend well at High speed. Pour drink into a Collins glass and garnish with a Maraschino Cherry

Twisted Lemonade Twist

1 ounce vodka
1/2 ounce triple sec
1/3 cup sweet & sour mix
lemon wedge

1. Fill a glass with crushed ice and add vodka and triple sec.
2. Top off the drink with sweet & sour mix
3. Add a lemon wedge for garnish and serve.

Serves 1.

Tidbits

You can also add a splash of cranberry juice to make this a pink lemonade twist

MUDSLIDE

1 1/2 Ounces Vodka

1/5 Ounce Kahlua

1/5 Ounce Bailey's Irish Cream

Fill with Cola

Build in a highball glass over ice.

MUDSLIDE (MUD BOY RECIPE)

5 Ounces Kahlua

5 Ounces Bailey's Irish Cream

5 Ounces Absolut Vodka

2 Ounces Chocolate Syrup

Pour ingredients into a blender filled with ice.

Blend on high until smooth.

ORANGE CREAM

6 oz Orange Juice 2 tsp Grenadine 1 scoop

Vanilla Ice Cream

1/4 cup Crushed Ice

Pour all ingredients into a Blender. Blend well at

High speed. Pour drink into a Collins glass and

garnish with a Pineapple Slice and a Maraschino Cherry.

Sex on the Beach

Ingredients:

3/4 oz. Vodka

3/4 oz. Midori (Melon liqueur)

3/4 oz. Chambord (Raspberry liqueur)

1 1/2 oz. Pineapple Juice

1 1/2 oz. Cranberry Juice

Preparation:

Pour over ice.

T.G.I. Friday's Au Gratin Potatoes

4 Large baking potatoes

3 Cups Bechamel sauce (see following recipe)

1 teaspoon salt

1/4 teaspoon white pepper

3/4 cup grated Mozzarella cheese

1/4 cup grated Colby cheese

Bake potatoes in oven at 400 degrees until completely cooked. Cool for 30 minutes at room temperature, then slice into 1/2" thick rounds. Mix together the Bechamel sauce, salt and white pepper. Add remaining ingredients.

Fold in potatoes. Place mixture in covered baking dish in a 300F oven for 1 hour, or until potatoes are hot all the way through. Remove the cover and allow potatoes to brown.

Bechamel Sauce

1 quart half & half

2 ounces flour

2 ounces clarified butter

salt and pepper to taste

In a saucepan, combine the flour and butter. Cook over a low flame, for about 15 minutes until the mixture begins to bubble. Stir frequently so the roux does not color.

Gradually add the half & half, stirring out the lumps as it thickens. After the entire amount of half & half has been added, cook for 45 minutes over a low flame, stirring occasionally to keep the mixture from sticking to the saucepan. Season to taste with salt and pepper.

TGIFs Cajun Angels

Wrap a slice of bacon around a large shrimp and roll in cajun seasonings - broil until bacon is crisp. Serve with:

Dipping Sauce

1 part Creole Mustard (must be creole according to TGIF)

1 part mayonnaise

Cajun seasoning to taste and heat desired

Horseradish (drained), to taste

TGIF' s SPICY CAJUN PASTA

(Serves three to four)

Ten ounces cooked fettuccine
One cup spicy Cajun pasta sauce(See following recipe)
One tablespoon Parmesan cheese
One boneless chicken breast, cooked and sliced in strips
One teaspoon chopped parsley

Place pasta and sauce in pan and heat until hot. Arrange in serving dish and top with chicken breast. Garnish with Parmesan cheese and parsley.

SPICY CAJUN PASTA SAUCE

Two ounces olive oil
One tablespoon fresh chopped garlic
One-half cup onion, cut in large chunks
One-half cup green peppers, diced in large pieces
One-half cup red peppers, diced in large pieces
One-eighth teaspoon cayenne pepper
One cup chicken stock
One cup V-8 juice
Cornstarch (mix about a tablespoon with a couple of tablespoons of cold water to form a slurry)
Salt and pepper to taste

Heat oil in saute pan. Add garlic and saute for 30 seconds. Add onions, saute one minute, then add peppers and continue to saute another minute. Deglaze with chicken stock, reducing by half. Add V-8 juice and cayenne pepper. Bring to a boil and simmer for 10 minutes.

Thicken with cornstarch to desired consistency. Season with salt and pepper.

HONEY MUSTARD DRESSING

(Yields one cup and one-half)

Two tablespoons mustard
Four tablespoons honey
One tablespoon white vinegar
One-half cup mayonnaise
One-half cup sour cream

Mix together in a bowl with wire whisk and serve.

TGI Friday's 9 Layer Dip

Ingredients:

2 Strip Lean Bacon
1 16 Oz Can Refried Beans Plain
1/2 C. Sour Cream
1/2 tsp. Taco Seasoning
3/4 C. Shredded Cheddar Cheese
3/4 C. Guacamole (Frozen or Prepared is Fine)
1/3 C. Diced Tomatoes (about 1 Romano Tomato)
1 Tbsp. Fresh Cilantro Chopped Finely
2 Tbsp. Sliced Black Olives
2 Tbsp. Finely Sliced Green Onions

Preparation:

Fry diced bacon until done, add refried beans and cook slowly and stirrer frequently until the bacon and bacon drippings are mixed through about 15 minutes, remove from heat.

Mix taco seasoning with sour cream and set aside.

To built 9 layer dip place ingredients in this order.

Place refried beans on serving platter spread out to 1 - 1 1/2 inches thick.

1/2 C. shredded cheese
1/2 C. prepared sour cream
3/4 C. guacamole
diced tomatoes
diced cilantro
black olives
sliced green onion
1/4 C. cheese for garnish

Serve with crisp corn chips and a very cold beverage of choice. Makes a great snack or light lunch.

TGI Friday's Baked Potato Skins

Ingredients:

10 Baked Potato Skins Halves (empty of potato)

1 Tbsp.. Melted Butter

Seasoned Salt

1 Green Onion Diced

1/2 C. Fried Bacon Diced and Crispy Fried (about 5 strips)

3/4 C. Shredder Cheddar Cheese

Preparation:

Heat oven to 375, brush potato shells with melted butter and sprinkle season all to taste and bake for 15 - 20 minutes until crisp but not dry and hard. Remove and sprinkle with cheese, bacon and onion, place back in oven until cheese is melted.

Serve with sour cream. For a bit of variety try Ranch dressing.

T.G.I. Friday's Black Bean Soup

Serving Size : 6

- 2 tablespoons vegetable oil
- 3/4 cup diced onion -- white onion
- 3/4 cup diced celery
- 1/2 cup diced carrot
- 1/4 cup diced green bell pepper
- 2 tablespoons minced garlic
- 4 15-oz cans black beans -- rinsed and drained
- 4 cups chicken stock
- 2 tablespoons apple cider vinegar
- 2 teaspoons chili powder
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon cumin
- 1/2 teaspoon salt
- 1/4 teaspoon liquid Barbecue Smoke -- optional
- shredded Jack and cheddar cheese -- for accompaniment
- chopped green onions -- for garnish
- sour cream -- for garnish

Heat 2 tablespoons of oil in a large saucepan over medium/low heat. Add onion, celery, carrot, bell pepper, and garlic to the oil and simmer slowly (or "sweat" as it's called), for 15 minutes or until the onions are practically clear. Keep the heat low enough that the veggies don't brown and be careful not to burn the garlic or it will be bitter. While you cook the veggies, pour the canned beans into a strainer and rinse them under cold water. Measure 3 cups of the drained and strained beans into a food processor with 1 cup of chicken stock. Puree on high speed until smooth. When the veggies are ready, pour the pureed beans, the whole beans, the rest of the chicken stock, and every other ingredient in the list (down to liquid smoke), to the pot. Bring mixture to a boil, then reduce heat and simmer uncovered for 50 to 60 minutes or until soup has thickened and all the ingredients are tender. Serve topped with the cheese blend, chopped green onions and a dollop of sour cream, if desired.

T.G.I. Friday's French Onion Soup

2 Tablespoons butter or margarine

4 cups sliced onion

3 cups beef broth

1-1/2 cups water

1 Tablespoon cooking sherry

1 Tablespoon Worcestershire sauce

1/4 teaspoon black pepper

1 dash dried thyme

1 cup soft croutons

1/2 cup shredded mozzarella cheese

Melt butter in saucepan over low heat. Add onions and cook 20 minutes, stirring occasionally. Add beef broth, water, sherry, Worcestershire sauce, pepper, and thyme to pot. Increase heat and bring to boil, then reduce heat. Cover and simmer for 5 minutes. Divide into bowls. Top with croutons, then mozzarella. Broil until cheese melts and begins to brown.

Crispy Green Bean Fries (TGI Friday's)

4 servings

Wasabi Cucumber Ranch Dip

1/2 cup bottled ranch dressing (Hidden Valley is best)

1/4 cup cucumbers, peeled, seeded, minced

1 tablespoon milk

1 1/2 teaspoons prepared horseradish

1 teaspoon cider vinegar

1 teaspoon wasabi powder (Japanese mustard - also comes

prepared)

1/8 teaspoon salt

1 pinch cayenne pepper

Green Beans

1 egg, beaten

1 cup milk

4 cups vegetable broth or chicken broth

6-8 ounces fresh green beans

1 cup flour

1 cup plain breadcrumbs or seasoned dry bread crumbs

3/4 teaspoon salt

1/4 teaspoon onion powder

1/8 teaspoon garlic powder

vegetable shortening, for frying or vegetable oil

Combine dip ingredients in blender. Blend until smooth. Place in bowl; cover and chill till ready to use. Dip will thicken as it chills.

Place beans in the broth. Bring to a boil and cook 15 minutes, then place in cold water to stop cooking process.

Mix beaten egg with milk in a shallow bowl. Measure 1 cup of flour into another shallow bowl. Combine bread crumbs, 3/4 teaspoons salt, black pepper, onion powder and garlic powder into a third bowl.

Take a handful of beans out of the water and shake off excess liquid. Coat the beans with the flour, shaking to remove excess flour. Dip the beans, one at a time, into egg/milk mixture, then dip in breadcrumb mixture. Place the beans on a plate until all are coated.

Heat the shortening or oil to 350°F in a heavy skillet (or use deep fryer). Use enough to cover the beans, about 1 1/2 inches. Fry until golden brown, about 1 1/2 minutes. Drain on paper towels.

To serve, place on a large platter and serve with the wasabi cucumber ranch dip.

TGI FRIDAY'S HOT ARTICHOKE AND SPINACH DIP

1/2 cup sour cream
1/2 cup mayonnaise
1/2 cup parmesan cheese (grated)
1/2 cup mozzarella cheese (cubed)
1 to 2 tsp minced garlic
1 package frozen spinach, thawed and
squeezed of its juices
1 (14 ounce) can artichoke hearts, chopped
(can also use frozen) and (thawed)
Combine all ingredients. Place in shallow casserole dish.

You can either bake the dip for about 15 to 20 minutes at 325°F, but I have also found that you can just heat it in the microwave for a few minutes. I think it is better baked but if you are pressed for time, microwave.

T.G.I. Friday's Jack Daniels Grill Glaze

1 head of garlic
1 tablespoon olive oil
2/3 cup water
1 cup pineapple juice
1/4 cup teriyaki sauce
1 tablespoon soy sauce
1 1/3 cups dark brown sugar
3 tablespoons lemon juice
3 tablespoons minced white onion
1 tablespoon Jack Daniels Whiskey
1 tablespoon crushed pineapple
1/4 teaspoon cayenne pepper

Cut about 1/2-inch off of top of garlic. Cut the roots so that the garlic will sit flat. Remove the papery skin from the garlic, but leave enough so that the cloves stay together. Put garlic into a small casserole dish or baking pan, drizzle olive oil over it, and cover with a lid or foil. Bake in a preheated 325F oven for 1 hour. Remove garlic and let it cool until you can handle it.

Combine water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar in a medium saucepan over medium/high heat.

Stir occasionally until mixture boils then reduce heat until mixture is just simmering.

Squeeze the sides of the head of garlic until the pasty roasted garlic is squeezed out.

Discard remaining skin and whisk to combine.

Add remaining ingredients to the pan and stir.

Let mixture simmer for 40-50 minutes or until sauce has reduced by about 1/2 and is thick and syrupy. Make sure it doesn't boil over.

Makes 1 cup of glaze.

T.G.I. Friday's Sizzling Vegetable Fajitas

8 oz. chopped cilantro, for pesto
3 cloves garlic, for pesto
1/2 cup olive oil, for pesto
salt and pepper, to taste, for pesto
2 oz. freshly grated Parmesan cheese, for pesto
1 medium onion, sliced
1/2 tbsp. margarine
carrots, zucchini and yellow summer squash, cut julienne style
broccoli and cauliflower, cut into small florets
green pepper and mushrooms, thinly sliced
snow peas, whole
juice of 1/2 lemon
3 flour tortillas, warmed
lime wedge, for garnish

To make pesto, put cilantro and garlic in a food processor and process until finely chopped. With machine on, gradually add olive oil. Season and blend in cheese.

Slice enough onion to equal about 1/2 cup. Saute with margarine in a small cast-iron skillet over medium-high heat. Cook past translucent stage until browned, about six to eight minutes.

Prepare about 2 cups of vegetables -- the combination depends on personal taste. Cook all vegetables except mushrooms in lemon juice and 2 tablespoons of pesto over medium to medium-high heat. When almost at al dente stage, add sliced mushrooms. Continue cooking for about one minute. (The remaining pesto can be refrigerated for future use.)

Place vegetable mixture over sizzling onions, then spoon vegetable onion mixture into center of warmed tortillas. Top with condiments (guacamole, sour cream, shredded Cheddar cheese, salsa) to taste, then roll up tortillas.

T.G.I. Friday's Soy Dressing

1/3 Cup Peanut Oil

1/3 Cup Cider Vinegar

1/3 Cup Water

2 Tbsp. Soy sauce

2 Tbsp. Green Onion stems

1 Tbsp. Honey

1/2 Tsp. Prepared hot mustard

Combine all ingredients in a jar with a tight-fitting lid;
shake the jar vigorously to combine ingredients thoroughly.

Keep refrigerated and covered to use within a few weeks.

Shake before using.

TONY ROMA'S ORIGINAL BABY BACK BARBECUE SAUCE

1 c ketchup
1 c vinegar
1/2 c dark corn syrup
2 ts sugar
1/2 ts salt
1/4 ts garlic powder
1/4 ts onion powder
1/4 ts Tabasco

1. Combine all of the ingredients for the barbecue sauce in a saucepan over high heat. Use a whisk to blend the ingredients until smooth.
2. When the mixture comes to a boil, reduce the heat and simmer uncovered.
3. In 30 to 45 minutes, when the mixture thickens, remove it from the heat. If you want a thicker sauce, heat it longer. If you make the sauce too thick, thin it with more vinegar

Tony Roma's Baby Back Ribs

Begin the day before, by preheating the oven to 500 degrees (that's right). I normally use two racks of baby back pork ribs (they may be dry rubbed or just use salt and pepper). Take a 2-piece broiling pan, pour about 1/2 inch of water in the lower portion and put the upper half, the part with the drain holes, in place. Now, lay the two racks of ribs side by side on top. Avoid overlapping them or hanging them off the edge of the pan. Form a tent and seal tightly around the perimeter of the broiler with extra heavy-duty aluminum foil. You may need to fold two sheets together to get enough width. It is crucial that the seal is tight! If the water evaporates, the end product will suffer (not to mention you and your guests). Also, make sure that the foil does not lay on the ribs.

Bake for one hour, exactly. This essentially steams the ribs at high temp. Cool the ribs, still covered, remove them from the pan, then wrap tightly and chill overnight in the fridge. This step is important. The ribs must be cold for the next phase. You can reserve the liquid, which is basically rib stock, reduce/strain and add to the barbecue sauce if you like. It adds a unique, meaty flavor.

Start your grill. I prefer charcoal, you may prefer wood or gas. You want a hot grill for this and you'll need to be attentive because timing is of the essence here. Place the racks on the grill and when they reach a golden, bubbly stage (3–4 min.), turn them and coat with a good barbecue sauce. Bull's-eye Original works well, but I've found that any quality sauce will do fine, so use your favorite. After the other side has browned, turn and coat it. Cook the sauce into the ribs for a couple of minutes on each side, then remove, slice and serve. A word of caution: The ribs will be so tender that the meat will literally fall off the bone when you try to turn the racks on the grill. It is helpful to have two sets of large tongs and be very, very gentle.

Tony Roma's Baby Back Ribs 389

Tony Roma's Baked Potato Soup

2 medium potatoes (about 2 cups chopped)

3 tablespoons butter

1 cup diced white onion

2 tablespoons flour

4 cups chicken stock

2 cups water

1/4 cup cornstarch

1 1/2 cups instant mashed potatoes

1 teaspoon salt

3/4 teaspoon pepper

1/2 teaspoon basil

1/16 teaspoon thyme

1 cup half and half

Garnish

1/2 cup shredded cheddar cheese

1/4 cup crumbled cooked bacon

2 green onions, chopped (green part only)

1. Preheat oven to 400 degrees and bake the potatoes or 1 hour or until done. When potatoes have cooked remove them from the oven to cool.

2. As potatoes cool prepare soup by melting butter in a large saucepan, and sauté onion until light brown. Add the flour to the onions and stir to make a roux.

3. Add stock, water, cornstarch, mashed potatoes, and spices to the pot and bring to a boil. Reduce heat and simmer for 5 minutes.

4. Cut potatoes in half lengthwise and scoop out contents with a large spoon. Discard skin. Chop baked potato with a large knife to make chunks that are about 1/2-inch in size.

5. Add chopped baked potato and half-and-half to the saucepan, bring soup back to a boil, then reduce heat and simmer the soup for another 15 minutes or until it is thick.

6. Spoon about 1 1/2 cups of soup into a bowl and top with about a tablespoon of shredded cheddar cheese, a half tablespoon of crumbled bacon and a teaspoon or so of chopped green onion. Repeat for remaining servings.

Serves 6 to 8.

Tony Roma's Blue Ridge Smokies Sauce

1 cup ketchup
1 cup red wine vinegar
1/2 cup brown sugar
1/4 cup molasses
1 1/2 teaspoons liquid smoke
1/2 teaspoon salt
rounded 1/4 teaspoon black pepper
1/4 teaspoon garlic powder
1/8 teaspoon onion powder

1. Combine all of the ingredients in a medium saucepan over high heat, and whisk until smooth.
2. Bring sauce to a boil, then reduce heat and simmer uncovered for 30-40 minutes or until sauce has thickened.

Makes 1 1/2 cups.

Tony Roma's Dry Rub Ribs

1 cup Brown sugar
1/2 cup Paprika
2 1/2 Tbsp Fresh ground pepper
2 1/2 Tbsp Salt
1 1/2 tsp Chili powder
1 1/2 Tbsp Garlic powder
1 1/2 Tbsp Onion powder
1 tsp Cayenne pepper
2 large Racks baby back ribs
Your favorite barbecue sauce

Combine all dry ingredients in bowl. There will be more of this mix than you need. Save it in a zip lock bag in a cool dark place. You can use it on any pork with wonderful results. The night before you intend to serve the ribs, coat the ribs in all the spice mix you can (until it falls off). Place ribs in zip lock bag and put in refrigerator. The day you wish to serve the ribs, remove them from the refrigerator seven hours before you want to eat and add more spice mix as above. Preheat your oven to 225 degrees F. Six hours before serving, place ribs on a shallow pan and place in oven fat side up. After five hours, coat both sides of the ribs with your favorite sauce. Continue cooking, adding more sauce in another half hour. After six hours of "low and slow" cooking, you should be able to pull a rib bone right out of the rack of ribs with no meat attached. This is when they are done. If you can't do this yet, put on more sauce, continue to cook until they are done.

Tony Roma's Onion Rings

6 each White onions

1 cup Milk

3 each Eggs, beaten

Salt

2 cups Pancake mix

Slice the onions crosswise and separate into rings.

Combine milk, eggs, and salt to taste in mixing bowl.

Soak the onions in the mixture about 30 minutes.

Place pancake mix in a shallow bowl.

Heat oil for frying in skillet to 375 degrees.

Remove the onion rings from milk mixture, dip in pancake mix and place in hot oil. Fry rings until golden brown and drain on paper towels. Pack fried onion rings solidly, but loosely, without pressing, into an 8x4" loaf pan. Bake at 400 degrees 10 to 15 minutes. Turn onto serving plate.

Tony Roma's World Famous Ribs

4 lb baby back ribs or 4 lbs pork spareribs

1 batch barbecue sauce, separate recipe

1. Often when you buy ribs at the butcher counter, you get a full rack of ribs that wouldn't fit on a plate. Usually you just have to cut these long racks in half to get the perfect serving size (about 4 to 6 rib bones per rack). You'll likely have 4 of these smaller racks at about a pound each.

2. Preheat the oven to 300F.

3. Tear off 4 pieces of aluminum foil that are roughly 6 inches longer than the ribs.

4. Coat the ribs, front and back, with your choice of barbecue sauce. Place a rack of ribs, one at a time, onto a piece of foil lengthwise and wrap it tightly.

5. Place the ribs into the oven with the seam of the foil wrap facing up. Cook for 2 to 2-1/2 hours, or until you see the meat of the ribs shrinking back from the cut ends of the bones by about 1/2 inch. This long cooking time will ensure that the meat will be very tender and fall off the bone.

6. Toward the end of the cooking time, prepare the grill.

7. Remove the ribs from the foil and smother them with additional barbecue sauce. Be sure to save some sauce for later.

8. Grill the ribs over hot coals for 2 to 4 minutes per side, or just until you see several spots of charred blackened sauce. Watch for flames and do not burn!

9. When the ribs are done, use a sharp knife to slice the meat between each bone about halfway down. This will make it easier to tear the ribs apart when they are served.

If you have the time to marinate these ribs in advance, do it. These ribs are wonderful when they've been soaking in barbecue sauce for 24 hours before cooking. Just prepare the ribs in the foil described in the recipe and keep them in your refrigerator. Toss them, foil and all, into the oven the next day, 2 to 2-1/2 hours before you plan to eat.

Trader Vic's Grog

Dash of bitters

2 oz. Pineapple juice

1 oz. Lemon juice

1 oz. Trader Vic's Passion Fruit

2 oz. Trader Vic's Premium Dark Rum

Place ingredients in a tall glass with ice and shake well.

Waldorf Astoria Fresh Pea Soup

2 pounds fresh pea pods shucked
which should yield 1–1/2 cups fresh peas

2 1/2 tablespoons butter

1/2 onion, diced

3 cups water

salt and pepper to taste

2 tablespoons extra virgin olive oil

juice of one lemon

Shuck peas and reserve the pods. Bring 3 cups of salted water to a boil and cook peas for 1 minute. Strain peas, reserving water and place peas in ice water.

In a two quart sauce pan, melt 1 tablespoon butter and gently cook onion until translucent. Add the pods, pea cooking liquid and salt and pepper.

Simmer for two minutes. Strain liquid into a blender. Add cooked peas and puree. Add 1 tablespoon butter and 2 tablespoons olive oil, salt, pepper and lemon juice and blend. Serve immediately, or chill and reheat when ready to serve.

Waldorf Hotel's Waldorf Salad

1 cup walnut halves

1/2 cup mayonnaise

1/4 cup plain yogurt

1 teaspoon prepared mustard

Pinch of dry mustard

Juice of 1/2 lemon

4 to 6 tart apples, peeled, cored, and diced (2 cups)

1 to 2 cups finely diced inner ribs celery

(white part only), leaves reserved

Salt and freshly ground black pepper

2 bunches tender greens, such as arugula, baby kale,
or pepper cress, washed and dried

2 tablespoons olive oil

1 tablespoon fresh lemon juice

Preheat the oven to 325F.

Spread the walnuts on a baking sheet and toast in the oven
for 4 to 5 minutes, until aromatic and lightly toasted.

Let cool.

Combine the mayonnaise, yogurt, both mustards, and the lemon juice
in a large bowl. Fold in the apples and diced celery and
season with salt and pepper.

Put the salad greens in a large bowl. Add the olive oil and lemon juice,
season with salt and pepper, and toss well. Divide the greens among four
plates. Spoon the apple mixture onto the greens and sprinkle with the
toasted walnuts and reserved celery leaves.

**Wendy's
Chicken Caesar
Fresh Stuffed Pita**

Dressing

**1/2 cup water 1/8 teaspoon dry, unflavored gelatin
1/3 cup white vinegar 1/2 cup olive oil
1/3 teaspoon finely minced red bell pepper
1/2 teaspoon salt 1/4 teaspoon garlic powder
1/4 teaspoon Worcestershire sauce
1/8 teaspoon coarse ground black pepper
dash parsley dash oregano
dash thyme dash basil
1 tablespoon grated Romano cheese
1 tablespoon grated Parmesan cheese
2 tablespoons egg substitute**

2 boneless, skinless chicken breasts

salt pepper

6 cups romaine lettuce, chopped

1/4 cup red cabbage, shredded

1/3 cup carrot, shredded

4 pita breads

4 teaspoons shredded, fresh parmesan

1. Make the dressing by first dissolving the gelatin in the water. Heat the mixture in the microwave on high for two minutes or until it begins to rapidly boil. Add the vinegar, then whisk while adding the oil. Add bell pepper, salt, garlic powder, Worcestershire, black pepper, parsley, oregano, thyme and basil. Let dressing cool for about 15 minutes before adding cheeses and egg substitute. Whisk until slightly thicker, then chill. Overnight refrigeration makes the dressing thicker.

2. Preheat a barbecue or indoor grill to medium heat. Salt and pepper the chicken, then grill it for 5 minutes per side, or until done. Remove chicken from the grill and dice it.

3. While chicken cooks, prepare the salad by combining the romaine lettuce, red cabbage and shredded carrot in a large bowl and toss.

4. Prepare the sandwiches by first microwaving each pita for 20 seconds.

5. Fold each pita in half like a taco, then add 1 to 1 1/2 cups of the romaine salad into the bread.

6. Add about 1/3 cup of diced chicken on top of the salad in the pita.

7. Pour about a tablespoon of dressing over each sandwich.

8. Sprinkle about a teaspoon of shredded fresh parmesan on top of each one and serve.

Serves 4.

WENDY'S CHILI

**2 pounds ground beef
1 29 oz can tomato sauce
1 29 oz can kidney beans with liquid
1 cup diced onion
1/2 cup diced green chili
2 cups of water
1/4 cup diced celery
3 medium tomatoes, chopped
2 teaspoons cumin powder
3 tablespoons chili powder
1 teaspoon black pepper
2 teaspoon salt
1 tablespoon cayenne peppers**

Brown ground beef in a skillet over medium heat; drain off the fat. Using a fork,

crumble the cooked beef. In a large pot, combine the beef plus all the remaining

ingredients and simmer over low heat. Cook. Stirring every 15 minutes for 2 to 3

hours. If desired serve with grated cheese and chopped green onion on top. Makes 12 servings.

Wendy's
Greek Fresh Stuffed Pita

Dressing

1/2 cup water 1/8 teaspoon dry, unflavored gelatin
1/4 cup white vinegar 1/2 cup olive oil
1/2 teaspoon finely minced red bell pepper
1/2 teaspoon salt 1/4 teaspoon garlic powder
1/4 teaspoon Worcestershire sauce
1/8 teaspoon coarse ground black pepper
dash parsley
dash oregano
dash thyme
dash basil
1 tablespoon grated Romano cheese
1 tablespoon grated Parmesan cheese
2 tablespoons egg substitute

1 cup (4-ounce package) crumbled feta cheese
1/2 cup tomato, seeded and diced
1/4 cup cucumber, thinly sliced and chopped
1/4 cup red onion, diced
6 cups romaine lettuce, chopped
1/3 cup red cabbage, shredded
1/4 cup carrot, shredded
4 pita breads

1. Make the dressing by first dissolving the gelatin in the water. Heat the mixture in the microwave on high for two minutes or until it begins to rapidly boil. Add the vinegar, then whisk while adding the oil. Add bell pepper, salt, garlic powder, Worcestershire, black pepper, parsley, oregano, thyme and basil. Let dressing cool for about 15 minutes before adding cheeses and egg substitute. Whisk until slightly thicker, then chill. Overnight refrigeration makes the dressing thicker.
 2. Make the Greek topping for the sandwiches by combining the crumbled feta cheese, tomato, cucumber, and red onion in a small bowl.
 3. Prepare the salad by combining the romaine lettuce, red cabbage and shredded carrot in a large bowl and toss.
 4. Prepare the sandwiches by first microwaving each pita for 20 seconds.
 5. Fold each pita in half like a taco, then add 1 to 1 1/2 cups of the romaine salad into the bread.
 6. Add 1/2 to 1/3 cup of the greek topping to each sandwich.
 7. Pour about a tablespoon of dressing over each sandwich and serve.
- Serves 4.

Wendy's Sesame Dressing

1/2 cup corn syrup
3 tablespoons white distilled vinegar
2 tablespoons pineapple juice
4 teaspoons granulated sugar
1 tablespoon light brown sugar
1 tablespoon rice wine vinegar
1 tablespoon soy sauce
1 teaspoon sesame oil
1/4 teaspoon ground mustard
1/4 teaspoon ground ginger
1/8 teaspoon salt
1/8 teaspoon paprika
dash garlic powder
dash ground black pepper
1/2 cup vegetable oil
1/2 teaspoon sesame seeds

Blend well and serve

Wendy's
Spicy Chicken Fillet Sandwich

6-8 cups vegetable oil
1/3 cup Frank's Original Red Hot Pepper Sauce
2/3 cup water
1 cup all-purpose flour
2 1/2 teaspoons salt
4 teaspoons cayenne pepper
1 teaspoon coarse ground black pepper
1 teaspoon onion powder
1/3 teaspoon paprika
1/8 teaspoon garlic powder
4 chicken breast fillets
4 plain hamburger buns
8 teaspoons mayonnaise
4 lettuce leaves
4 tomato slices

1. Preheat 6-8 cups of oil in a deep fryer to 350 degrees.
 3. Combine the pepper sauce and water in a small bowl.
 4. Combine the flour, salt, cayenne pepper, black pepper, onion powder, paprika and garlic powder in another shallow bowl.
 5. Pound each of the chicken pieces with a mallet until about 3/8-inch thick. Trim each breast fillet if necessary to help it fit on the bun.
 6. Working with one fillet at a time, coat each piece with the flour, then dredge it in the diluted pepper sauce. Coat the chicken once again in the flour mixture and set it aside until the rest of the chicken is breaded.
 7. Fry the chicken fillets for 8-12 minutes or until they are light brown and crispy. Remove the chicken to a rack or to paper towels to drain.
 8. As chicken is frying, prepare each sandwich by grilling the face of the hamburger buns on a hot skillet over medium heat. Spread about 2 teaspoons of mayonnaise on the face of each of the inverted top buns.
 9. Place a tomato slice onto the mayonnaise, then stack a leaf of lettuce on top of the tomato.
 10. On each of the bottom buns, stack one piece of chicken.
 11. Flip the top half of each sandwich onto the bottom half and serve hot.
- Makes 4 sandwiches.

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.

Zaxby's Chicken Fingers Dipping Sauce

1/2 cup mayonnaise (the lemony the better, I use Hellman's)

1/4 cup Heinz ketchup

1/2 teaspoon garlic powder

1/4 teaspoon Worcestershire sauce

lots of black pepper (I've never measured it, you'll see why...)

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