

# *10 Best Restaurant Recipe Hacks:* **Make Your Restaurant Favorites at Home**



Part

One



In today's busy world, it seems like many families turn to restaurants for their meals but who can afford the high prices of eating out all the time? The recipes in this cookbook will turn your life around. They taste almost the same as restraint versions but better. Your children and even your teenagers will show up for dinner and bring a friend, too. You won't have to say "dinner's ready" more than once and they'll all come running to eat any of the recipes in this book.

Even though these are "copy cat" recipes, they're not exactly like the "real thing" in that they have less fat, less salt, and fresher ingredients than their restaurant counterparts. So, in many ways these will be even better than the so called, "real thing." Next time you do go out to eat you'll be sad that you didn't just make it yourself.

**Bring Your Family Back to Your Dinner Table with  
[DinnerPlanner.com!](http://DinnerPlanner.com)**

**Try Our Free Sample Weekly Menu Today at [DinnerPlanner.com](http://DinnerPlanner.com).**

# Cheesy Garlic Biscuits (Red Lobster Cheddar Bay Biscuits)

Yield: 12 biscuits

One thing that everyone loves when they go out is bread service.

Red Lobster makes it extra special by bringing you biscuits with cheese in them. You can do this at home so easily and so inexpensively you'll never need to go back to an expensive restaurant again.

You can even pass this job off to your 12 year old – with supervision of course. Since they're drop biscuits there is no need to flour a rolling pin or board.

## **Ingredients**

- 2 1/2 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 4 Tablespoons cold butter
- 1 cup cheddar cheese, grated
- 1 1/4 cup whole milk, cold
- 1/4 teaspoon garlic powder
- *To brush on top-*
- 2 Tablespoons melted butter
- 1/2 teaspoon garlic powder
- 1/4 teaspoon dried parsley flakes
- Salt to taste



## **Instructions**

Preheat your oven to 400 degrees Fahrenheit.

Using a fork or pastry cutter; combine baking mix and cold butter in a medium mixing bowl. Make sure not to mix it too thoroughly, allowing for small chunks of butter to remain in mixture. With your hands, mix in cheese, milk and garlic powder, until just combined.

Drop portions onto an ungreased baking sheet, using a 1/4 cup measuring cup. Bake in preheated oven until golden brown, about 15 to 17 minutes.

Remove the biscuits from the oven after they finish baking.

Combine melted butter, garlic powder, parsley and salt in a small bowl. Using a kitchen brush, smear all of the garlic butter on top of the biscuits.

Adapted from: <http://www.sixsistersstuff.com/2012/11/red-lobster-cheddar-bay-biscuits.html>

# Bloomin' Onion Appetizer (Outback Steakhouse Bloomin' Onion)

Yield: 4 servings

If you've never tried a big giant fried onion, you're missing out. Not only are they fun to eat, but they're fun and simple to make too. Plus, you'll get joy out of the fact that it won't cost you 7 bucks to make it at home. All you need is a deep fat fryer with hot oil and typical pantry ingredients you have on hand to make this delicious and notorious onion appetizer.

If you'd rather not deep fry, you can spray it with oil bake it at 425 F for about 45 minutes (as show in the photo). It won't be as crispy, but you don't have to use so much oil.

## ***Ingredients***

- 2 tablespoons mayonnaise
- 2 tablespoons sour cream
- 1 1/2 teaspoons ketchup
- 1/2 teaspoon Worcestershire sauce
- 1 tablespoon horseradish, drained
- 1/4 teaspoon paprika
- Cayenne pepper, to taste
- Kosher salt
- Black pepper, freshly ground
- 1 large 1 pound sweet onion
- 2 1/2 cups flour, all-purpose
- 1 teaspoon cayenne pepper
- 2 tablespoons paprika
- 1/2 teaspoon thyme, dried
- 1/2 teaspoon oregano, dried
- 1/2 teaspoon ground cumin
- 2 eggs, large
- 1 cup whole milk
- 1 gallon soy or corn oil



## ***Instructions***

In a big bowl, combine mayonnaise, sour cream, ketchup, Worcestershire sauce, horseradish, paprika, Cayenne pepper, Kosher salt and black pepper. Cover bowl and place in refrigerator.

To slice the onion, cut off 1/2 inch from the pointy stem end of the onion, then peel. Placing the onion cut-side down, start 1/2 inch from the root, and make a downward cut all the way through to the cutting board. Repeat each step to make four evenly spaced cuts around the onion. Continue slicing between each section to make 16 evenly spaced cuts.

Turn the onion over and using your fingers, gently separate the outer pieces.

Using another bowl; mix the flour, cayenne, paprika, thyme, oregano, cumin and 1/2 teaspoon black pepper, using a whisk.

Whisk the eggs, milk and 1 cup water in yet another small but deep bowl.

After placing the onion in a separate bowl with the cut-side up, pour all of the flour mixture on top. Covering the bowl with a plate; shake back and forth to distribute the flour. Make sure the onion is fully coated, especially between the flower petals from the cutting.

Lifting the onion by the core; turn over and pat off the excess flour. Save this bowl of flour.

Fully submerge the onion in the egg mixture with a slotted spoon. Remove onion, letting the excess egg drip off, and then repeat the flouring process.

Place onion in refrigerator while heating the oil.

In a large deep pot over medium-high heat, heat the oil until a deep-fry thermometer registers 400 degrees Fahrenheit. Pat excess flour off of the onion. Carefully lower the onion into the oil, cut-side down, using a wire skimmer.

Adjust the heat of the oil temperature, as necessary, so that it stays close to 350 degrees Fahrenheit. Cook onion until golden, about 3 minutes on each side. Drain on paper towels.

Salt to taste and serve with the dip.

Adapted from: <http://www.foodnetwork.com/recipes/food-network-kitchens/almost-famous-bloomin-onion-recipe/index.html>

## **Crab Alfredo With Pasta (Red Lobster's Crab Alfredo)**

What can be better than butter, cream, and fresh crab legs?

Nothing. Well, not if you use this combination of ingredients. Want the secret to super creamy Alfredo sauce? It's using great ingredients, and the real thing.

There is plenty of the "real thing" in this recipe and your family is sure to enjoy it.

Don't skimp here, it's OK it's a special treat. Enjoy.



### ***Ingredients***

- 1 pint of Half & Half
- 1 stick of butter, unsalted
- 2 tablespoons cream cheese
- 1/2 to 3/4 cup Parmesan cheese
- 1 teaspoon garlic powder
- 4 to 6 Crab legs
- Pasta of your choice

### ***Instructions***

Melt butter in a saucepan. Add the cream cheese once butter is melted. Add the heavy cream and the Parmesan cheese once the cream cheese is softened. Add garlic powder to the mix and stir well. Set burner to low and simmer concoction for 15 to 20 minutes. Salt and pepper to your taste.

In a large stock pot or pan, bring water to boil. Add the crab legs and cook until done. Remove from pot and crack open the crab legs. Blot with paper towel to get the excess water off.

Meanwhile, cook the pasta according to package directions until just done, or el dente. Drain and rinse pasta. In a large bowl, add the cooked pasta and Alfredo sauce. Stir until combined.

Place Alfredo pasta on a plates or in serving bowls. Place the cooked crab on top of the pasta.

Adapted from: <http://bestcopycatrestaurantrecipes.blogspot.com/2008/02/red-lobsters-alfredo-sauce-and-cookbook.html>

## **The Best Goey Cinnamon Rolls (Cinnabon Cinnamon Rolls)**

Yield 12 rolls

Cinnabon has made a huge multimillion dollar business selling delightful cinnamon rolls.

You can probably already smell the sugar, cinnamon, butter and bread cooking just thinking about it. All you have to do is go to your local mall and buy one, but why spend that much money on something you can easily make at home?

You'll become the place to go for after school snacks and your kids will run home fast.

## **Ingredients**

- 1 cup milk, warm
- 2 room temperature eggs
- 1/3 cup melted butter
- 4 1/2 cups bread flour
- 1 teaspoon salt
- 1/2 cup white sugar
- 1 1/4 ounce package yeast

## **Filling Ingredients**

- 1/4 cup brown sugar
- 1 tablespoon ground cinnamon
- 1/4 cup softened butter

## **Icing Ingredients**

- 3 ounces softened cream cheese (about 1/3 of package)
- 1/4 cup softened butter
- 1 1/2 cups confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt



## **Instructions**

Heat the milk for 45-60 seconds in the microwave. In a large bowl, dissolve the yeast in warmed milk. Mix sugar, butter, salt, eggs, and flour into the yeast and milk concoction.

Using your hands dusted lightly with flour; knead dough into a large ball. Spray a bowl with cooking spray, add the ball and cover tightly with plastic wrap. Let rise in a warm place until dough has doubled in size, about 1 hour.

Meanwhile, thoroughly combine brown sugar and cinnamon in a small bowl.

After 1 hour, coat the rolling surface with cooking spray or sprinkle flour on it. Roll dough to about 1/4 inch thickness into a 16 X 21 inch rectangle. Spread 1/3 cup softened butter over dough and sprinkle sugar/cinnamon mixture evenly over dough. Starting with the longer side, roll up dough. Cut into 12 large rolls. Lightly grease a 9 X 13 inch glass baking dish and place rolls in it.

Cover and let rise about 30 minutes, until nearly doubled.

While waiting for rolls to rise, preheat oven to 350 degrees Fahrenheit. Bake rolls in preheated oven about 18-20 minutes, or until golden brown.

Meanwhile, mix up the cream cheese, butter, confectioners' sugar, vanilla extract and salt and combine well. Once the rolls are done, while still warm, spread the frosting on so that it melts into the roll.

Adapted from: <http://www.the-girl-who-ate-everything.com/2008/12/christmas-morning-breakfast.html>

# Decadent Chocolate Mousse Cake (Longhorn Steakhouse Chocolate Mousse Cake)

Yield: 12 servings

Admit it, sometimes you go out to eat just to get that gooey chocolate fix at your favorite steak house. You don't even care about the steak; it's all about bringing on the chocolate. After all, chocolate is good for you, right? It's amazingly easy to make this decadent chocolate mousse cake, and you can make 12 servings for the price of one eating out. That's got to make you super happy, if not the chocolate soon will.

## ***Ingredients***

### ***For the cake and mousse:***

- 1 18.25 ounce box devil's food cake mix – cook as directed
- 14 ounces chopped bittersweet chocolate
- 1 1/2 sticks unsalted butter, diced
- 1/4 cup strong coffee
- 10 separated large eggs
- 1 1/2 cups plus 6 tablespoons sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 2 cups heavy cream, cold



### ***For the shell and sauce:***

- 12 ounces chopped bittersweet chocolate
- 3/4 cup heavy cream
- 5 tablespoons corn syrup, light
- 2 tablespoons butter, unsalted
- To serve:
- 1 1/2 cups heavy cream, cold
- 1 tablespoon sugar
- 1 pint ice cream, vanilla

## ***Instructions***

Prepare a 9 x 13 inch cake as directed on the label of the cake mix box. Bake and let it cool slightly in the pan. Invert onto a rack to cool completely.

Cleaning out the used cake pan, line it with plastic wrap. Cut the cake in half lengthwise, and then in thirds crosswise, making 6 rectangles. Slice each rectangle in half to make two layers, using a serrated knife. Arrange half of the pieces snugly in the cake pan.



Crumble the remaining pieces and press tightly into 6 small balls. Arrange 1 cake ball in the center of each cake rectangle in the pan.

**To make the mousse:** In a heatproof bowl set over a saucepan of simmering water, heat the chocolate, butter, coffee and 1/4 cup water. Do not let the bowl touch the water. Stir often, until melted.

After removing the bowl from the pan, stir until cooled off. Reserve the simmering water.

Fill a large bowl with ice water.

Mix the egg yolks, 1 1/2 cups sugar and 2 tablespoons water in a separate large heatproof bowl, using a whisk. Place this bowl over the saucepan of simmering water, whisking for 6 to 8 minutes, or until pale yellow. Pour in the chocolate-coffee mixture and the vanilla. Mix with a whisk about 2 minutes, or until combined.

Remove the bowl from the pan and set in the bowl of ice water. Whisk for about 4 minutes or until slightly cool but not thick.

Using a mixer; beat the egg whites and salt in a bowl until foamy. Adding 2 tablespoons of sugar; beat until almost stiff. Gently fold into the chocolate-yolk mixture to make a dark chocolate mousse.

Spread 5 cups over the cake and cake balls. Freeze for about 30 minutes or until firm on top.

Beat the heavy cream and the remaining 4 tablespoons sugar until soft peaks form. Fold this mixture into the remaining mousse.

Remove the cake from the freezer. Spread with the light chocolate mousse.

Cover with plastic wrap and freeze at least 6 hours or overnight, until firm.

**To make the chocolate shell:** In a heatproof bowl set over a saucepan of simmering water, stir the chocolate, heavy cream and 4 tablespoons corn syrup, until melted. Do not let the bowl touch the water. Spread half of the shell mixture over the frozen mousse, a spoonful at a time. Return to the freezer.

To make the chocolate sauce - Add the remaining 1 tablespoon corn syrup and the butter to the remaining chocolate shell mixture. Put in microwave 30 seconds. Stir until glossy.

For serving the cake, beat the heavy cream with a mixer until foamy. Add the sugar and beat until soft peaks form. Remove the cake from the freezer. Invert it onto a baking sheet and unmold. Invert again onto a platter, with the chocolate shell-side up.

Using a warm knife; cut the cake in half lengthwise. Then cut into thirds crosswise to make 6 rectangles. Cut each rectangle in half diagonally to make 2 triangles.

Top each triangle with whipped cream, ice cream and the prepared chocolate sauce.

Adapted from: <http://www.foodnetwork.com/recipes/food-network-kitchens/almost-famous-chocolate-mousse-cake-recipe/index.html>

# Shredded Beef Tacos with Avocado (Cafe Rio Shredded Beef Tacos)

Yield: 8 servings

Avocado is a healthy, delicious, creamy way to get your lycopene and beta-carotene. The healthy fats found in an avocado make absorbing all the healthy vitamins and minerals in other food much smoother for your body. Plus, they taste great. They give a great feeling of fullness and just the right mouth feel to any recipe. Don't skip the avocado in this recipe, you'll be glad you didn't.

## ***Ingredients for Tomatillo Dressing***

- 1/2 Hidden Valley Ranch mix
- 1/2 cup buttermilk
- 1/2 cup mayonnaise
- 2 medium tomatillos, husks removed and rinsed well
- 1 garlic clove
- 1/2 small bunch cilantro
- juice of 1/2 a lime
- 1/2 small jalapeno with seeds removed.

## ***Ingredients for Tacos***

- 1 onion, small
- 2 pounds beef chuck roast, boneless
- 1 cup beef broth, low-sodium
- 1 Tablespoon ground cumin plus extra to taste
- 3 to 5 minced garlic cloves
- 1 (8 ounce) can tomato sauce
- 1 (14 ounce) can green enchilada sauce
- 1 to 2 Tablespoons tomato paste
- Salt, to taste



## ***Ingredients for Serving***

- Soft tortillas, corn or flour
- Black or pinto beans
- Spanish rice
- Tomato, diced
- Salsa
- Cilantro, chopped
- Feta cheese

- Shredded Monterey or Cheddar cheese
- Avocado

### ***Instructions for Tomatillo Dressing***

Blend all ingredients for the dressing in a blender or food processor, until smooth and creamy. Taste and adjust any flavors as needed. Refrigerate until ready to use.

### ***Instructions for Tacos***

Cut the onion into large, chunky slices. Place onion slices on the bottom of slow-cooker. Place the roast on top of the onions. In a bowl, combine broth, 1 Tablespoon cumin, garlic and tomato sauce. Pour over the top of the roast. Covering the slow-cooker, cook on LOW for 6 to 8 hours.

Transfer meat to a cutting board. Using two forks; shred the beef. Strain the juices from the slow-cooker and save the juice. Transfer shredded meat back to the slow-cooker. Pour some of the strained juices over the shredded beef. Add the enchilada sauce and tomato paste. Add salt and extra cumin, to taste, for seasoning.

Serve in taco shells with desired toppings.

Adapted from: <http://eatcakefordinner.blogspot.com/2013/01/copycat-cafe-rio-shredded-beef-tacos.html>

## **Strawberry Cheesecake Pancakes (IHOP Cheesecake Pancakes)**



Yield: 8 pancakes

Don't feel like piling the family into the car and paying 9 dollars a plate to enjoy delicious strawberry cheesecake pancakes? Well, worry no more because you don't have to. This recipe will blow your mind and while this is supposed to be a "copycat" recipe, it's just so much more and so much better because you're going to use the freshest ingredients available. Your family will think it is Christmas.

### ***Ingredients***

- 1 cup sliced strawberries
- 3 tablespoons strawberry jam
- 1 tablespoons warm water
- 1 1/4 cups flour, all-purpose
- 1 1/4 cups buttermilk
- 1 egg, large

- 1/4 cup vegetable oil
- 1/4 cup granulated sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- Salt to taste
- 2 cups frozen cheesecake, chopped
- Cooking spray
- Whipped cream topping

### ***Instructions***

In a bowl; mix the strawberries, jam and 2 tablespoons warm water. Once mixed, set aside.

Preheat the oven to 200 degrees Fahrenheit.

Using a blender; pulse the flour, buttermilk, egg, vegetable oil, granulated sugar, baking powder, baking soda and salt until smooth. Transfer to a bowl. Gently stir in the cheesecake pieces, keeping them whole.

Use the cooking spray to coat a large nonstick skillet or griddle. Heat it up over medium heat. Pour about 1/4 cup batter into the skillet for each pancake, working in batches. Cook about 4 minutes or until bubbly on top, then flip and cook about 2 more minutes or until the other side is golden brown.

Transfer the finished pancakes to a baking sheet and keep warm in the pre-heated oven. Serve the pancakes topped with the strawberry sauce and top with whipped cream.

Adapted from: <http://www.foodnetwork.com/recipes/food-network-kitchens/almost-famous-cheesecake-pancakes-recipe/index.html>

## **Bing Cherry and Chocolate Ice Cream (Ben & Jerry's Cherry Garcia Ice Cream)**

Nothing can make most people happier than chocolate. But when you add cherry to the delightful sensation just makes it all the better adding ice-cream is really an experience to be sought after. It is full of healthy, wholesome ingredients that can make you feel good about feeding it to your family for an occasional treat. You and your family will be in ecstasy eating this tasty and easy to make dessert. All you need is an ice-cream maker.

### ***Ingredients***

- 1/4 cup semi-sweet chocolate bars, shaved
- 1/4 cup fresh halved and pitted Bing cherries
- 2 eggs, large
- 3/4 cup sugar
- 2 cups heavy or whipping cream
- 1 cup milk



### ***Instructions***

Using two separate bowls, place the shaved chocolate flakes in one and the cherries in the other. Cover bowls firmly and place in refrigerator.

In a mixing bowl, whisk the eggs for 1 to 2 minutes, or until light and fluffy. Whisking in the sugar, a little at a time, continue to mix about 1 minute more, or until completely blended. Whisk in the cream and milk and stir well to blend.

In an ice cream maker, transfer the mixture. Following the manufacturer's instructions to freeze concoction. Once the ice cream stiffens, add the chocolate and the cherries.

Put back to freezing until the ice cream is ready.

<http://bestcopycatrestaurantrecipes.blogspot.com/search/label/Ben%20and%20Jerry%27s>

## **Bourbon Street Dark Meat Chicken (Golden Corral's Bourbon Street Chicken)**

Want to bring a little New Orleans into your home without having to spend 12 dollars a plate? Well, with the recipe you can. One thing Golden Corral does well is Bourbon Street Chicken and this recipe captures the same intensity of flavor that people have come to know and love. And why yes, you can enjoy a shot of your favorite Bourbon Whiskey while you're cooking, of course.

### ***Ingredients***

- 1 pound pulled apart or bite sized chunks of chicken leg or thigh meat
- 4 ounces Soy sauce
- 1/2 cup sugar, brown

- 1/2 teaspoon garlic powder
- 1 teaspoon ginger, powdered
- 2 tablespoons onion, dried minced
- 1/2 cup Bourbon Whiskey
- 2 tablespoons white wine



### ***Instructions***

Place chicken pieces in large bowl. Mix Soy sauce, brown sugar, garlic powder, ginger, onion, and Bourbon Whiskey. Pour over chicken pieces in bowl. Marinate by covering and refrigerating for several hours or overnight, stirring often.

When ready, drain off juices and save for basting.

Preheat oven to 350 degrees Fahrenheit and bake chicken in a single layer, for one hour, basting every 10 minutes.

Remove chicken. Scrape pan juices with all the brown bits into a frying pan and heat, adding the white wine. Stir well and add the chicken, cooking for another minute.

Adapted from: <http://bestcopycatrestaurantrecipes.blogspot.com/search/label/Golden%20Corral>

## **Yummy & Easy Cole Slaw (KFC Coleslaw)**

Yield: 12 servings

Looking for an easy side, or even something to take to a BBQ? Why not make Cole Slaw. It's simple to make, has ingredients most people have already, and people love putting it on their hamburgers, hot dogs, and eating just as it is. Plus, you can easily make it the night before, getting one more thing out of your way.

### **Ingredients**

- 1 head finely shredded cabbage
- 1/4 cup finely diced or shredded carrots
- 2 Tablespoons minced onion
- 1/3 cup sugar
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 cup whole milk
- 1/2 cup mayonnaise
- 1/4 cup buttermilk
- 1 1/2 Tablespoons white vinegar
- 2 1/2 Tablespoons lemon juice



### **Instructions**

Combine cabbage, carrots, and onion in a large bowl. Toss all well.

Mix all the other ingredients in a separate bowl.

Pouring mixture over cabbage; mix thoroughly. Cover bowl and place in refrigerator for 5 hours.

Adapted from <http://www.sugar-n-spicegals.com/2012/11/copycat-kfc-coleslaw.html>

## **Bon Appetit!**

Don't say you weren't warned about unexpected guests showing up when you start cooking these meals. Your children and your spouse will try to sneak in extra "family members" because the food is so good. If you're not careful, your dining room table will become the neighborhood's favorite family restaurant. If you want to cook in peace and eat only with your family maybe, they'll keep your secret. But it'll be hard.

**Try Our Free Sample Weekly Menu Today at [DinnerPlanner.com](http://DinnerPlanner.com).**

