



Copycat
RECIPES



The Best Copycat Recipes E-Book



Meet Alyssa

Welcome to my kitchen! I am Alyssa Rivers, published cookbook author of '**The Tried and True Cookbook**' and I am the foodie behind **The Recipe Critic**. This website launched in 2012 as a place to share my passion for cooking.

The Recipe Critic is home to thousands of recipes that have been tried, tested, and approved by the world's most honest critics...kids and families from all over the world.

My goal is to provide families with quick and easy meals that don't sacrifice taste. From slow cooker meals to one-pot meals, air fryer recipes, baked casseroles, grilled delights, and desserts galore, my recipes are everything that you need! Your family and guests will keep coming back for more!

Copycat Red Lobster Cheddar Bay Biscuits

Making copycat Red Lobster Cheddar Bay biscuits only requires a few simple ingredients! I love that I can recreate the amazing flavor and texture of these biscuits with just pantry staples.



PREP TIME: 10 minutes
COOK TIME: 10 minutes
TOTAL TIME: 20 minutes
SERVINGS: 11



INGREDIENTS

2 cups all purpose flour
1 Tablespoon Sugar
1 Tablespoon baking powder
2 teaspoons garlic powder
 $\frac{3}{4}$ teaspoon salt
1 cup buttermilk
 $\frac{1}{2}$ cup unsalted butter, melted
2 cups shredded cheddar cheese

Garlic Butter Topping:

3 Tablespoons unsalted butter, melted
 $\frac{1}{2}$ teaspoon garlic powder
1 Tablespoon fresh parsley finely chopped

INSTRUCTIONS

- Preheat oven to 450 degrees. Line a [baking sheet](#) with parchment paper and set it aside.
- In a large mixing bowl, combine flour, sugar, baking powder, garlic powder, and salt. Whisk together the melted butter and buttermilk. Combine with the dry ingredients until incorporated. It will make a thick dough. Fold in the cheddar cheese.
- Measure out each biscuit in a $\frac{1}{4}$ cup [measuring cup](#). The measuring cup worked great for packing the dough into the cup and spooning the dough out onto the baking sheet. It made perfect round biscuits.
- Bake for 10–12 minutes in preheated oven until golden brown. Combine garlic butter topping ingredients and [brush](#) onto each biscuit. Makes 11 biscuits.



TIPS

Cheeses: Cheddar is a classic addition in this recipe, but you can mix and match other cheeses to your liking! I love switching these up with fresh parmesan or gouda. For a little kick, add shredded pepper jack!

Additional Flavors: If you want a bit of heat in your biscuits, add a pinch of cayenne pepper to your dough! And if you are a lover of fresh herbs like me, add a little Italian seasoning to your butter glaze! This is my personal blend of basil, oregano, marjoram, rosemary, and thyme. I love the aromatic, flavorful finish it adds to the biscuits.

Copypcat Olive Garden Salad

Copypcat Olive Garden Salad is one of my all time favorite restaurant salads ever!

And now you can have this bright zingy incredible salad at home!



PREP TIME: 15 minutes
TOTAL TIME: 15 minutes
SERVINGS: 4



INGREDIENTS

1 24 ounce bag Garden Salad Mix*
3 medium sized roma tomatoes
sliced
1 cup pepperoncini
1 small red onion sliced
1 cup large black olives
1 cup croutons
½ cup shredded Parmesan Cheese
Olive Garden Salad Dressing
Recipe

INSTRUCTIONS

- In a large bowl combine the salad mix, tomatoes, pepperoncini, red onion, black olives, croutons and Parmesan Cheese.
- Toss with [Olive Garden salad dressing recipe](#).



TIPS

Perfect for any occasion, whip up this favorite in no time for a true crowd pleaser.

- **Salad:** Using an Iceberg mix from the store matches what they serve, but you can cut in romaine as well. I like the iceberg because it makes it nice and crunchy and holds up well to the dressing.
- **Pepperoncini:** Olive Garden serves them whole in the salad, which not everyone always loves. You can substitute it with the jarred sliced pepperoncini to get the same great taste, but it will be easier to eat.
- **Red Onion:** Keep the red onion slices thin. If you have one a mandolin works perfectly to slice them. I also cut them into bite-sized pieces (about an inch) to also make them easier to eat.
- **Tomatoes:** You can also use halved grape or cherry tomatoes for the salad. This can also make it easier to eat as they are a bit smaller than the Roma tomatoes.

Chick Fil A Copycat Frosted Lemonade

A delicious and creamy frozen lemonade that tastes just like Chick-fil-A! This drink is so refreshing and perfect for summer!



PREP TIME: 5 minutes
TOTAL TIME: 5 minutes
SERVINGS: 4



INGREDIENTS

1 cup lemon juice fresh squeezed
½ cup sugar
1½ cups water
4 cups vanilla ice cream

INSTRUCTIONS

- Add lemon juice, sugar, and water to a blender.
- Add the vanilla ice cream. I used about the equivalent to 4 cups.
- Blend until smooth.
- Pour into four cups and enjoy!



TIPS

This Chick Fil A Frosted Lemonade is one of the simplest recipes you can make. That being said, here are some ways to make it perfect!

- **Blender:** Because everything is essentially a liquid for this refreshing drink, you do not have to have a fancy blender. Even an immersion blender will work. Just blend till desired consistency.
- **Sugar:** Make sure the sugar is dissolved as much as possible before adding the ice cream for a creamy texture.
- **Lemonade:** Out of lemons, you can use already-made lemonade. You will need 2 cups of lemonade for this recipe instead of the freshly squeezed lemon juice, sugar, and water. I highly recommend using a good-quality, all-natural lemonade.
- **Ice Cream:** I love using ice cream full of ingredients I can pronounce and nothing artificial if I can help it. If you need a dairy alternative or something different, go for it! The taste and texture might be a bit different, but it should still be amazing.
- **Add-ins:** Vary this refreshing lemonade by adding in frozen berries, peaches, or other fruit of choice.
- **Mix it Up:** Use Chocolate ice cream instead of vanilla, or use orange juice and reduce or omit the sugar. For extra zip use lime juice instead of lemons for a frozen limeade.

Avocado Egg Rolls (Cheesecake Factory Copycat)

Avocado Egg Rolls are crispy on the outside with an avocado mixture inside that is bursting with flavor!



PREP TIME: 15 minutes
COOK TIME: 5 minutes
TOTAL TIME: 20 minutes
SERVINGS: 8



INGREDIENTS

- 1 cup vegetable oil for frying
- 3 avocados diced
- ¼ cup red onion diced
- 1 Roma tomato diced
- 3 tbsp chopped fresh cilantro leaves
- 1 teaspoon garlic powder
- Juice of 1 lime
- salt and pepper to taste
- 8 egg roll wrappers

INSTRUCTIONS

- In a large skillet heat the olive oil to medium high heat.
- In a medium bowl, add the avocado and mash to desired consistency. Add the onion, tomato, cilantro, garlic powder, lime juice and salt and pepper to taste.
- **To make the egg rolls:** Place the avocado mixture in the center of each wrapper. Using your finger, rub the edges with water. Bring the bottom edge of the wrapper and roll it tightly over the filling. Fold in the sides and continue to roll up the wrapper and press to seal. Repeat until you have used all of the wrappers.
- Add the egg rolls to the hot oil and fry until they are golden brown on all sides for about 2-3 minutes. Remove with a metal tong onto a paper towel lined plate.
- Serve immediately with favorite dipping sauce.



TIPS

Prepare the Egg Rolls Ahead of Time

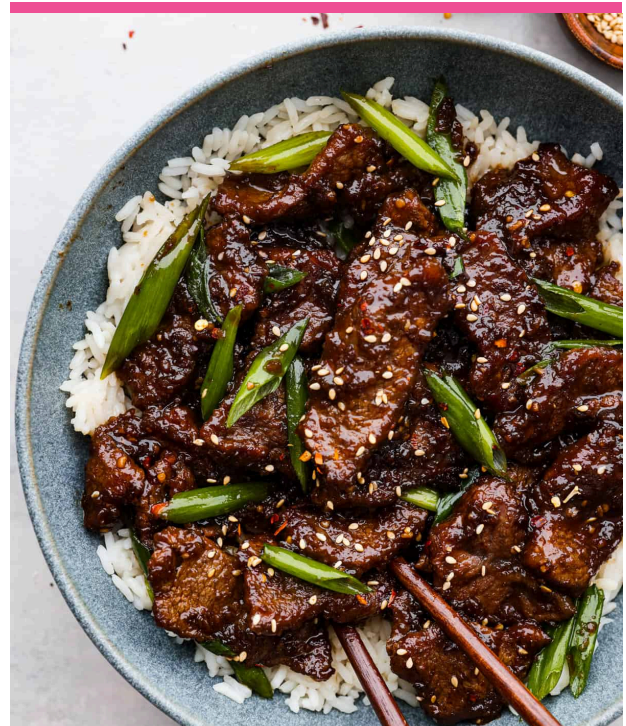
Freezing both uncooked and cooked egg rolls is pretty easy but in the case of the latter, once cooked, you'll need to give them at least 1-2 hours to cool down before freezing. Generally, you can just take frozen egg rolls out of the freezer and drop them into a deep fryer straight away.

Super Easy Mongolian Beef (P.F. Chang's Copycat)

This Mongolian beef is crazy tender with a crispy seared edge that gets coated in a bold sticky sauce. It's way better than P.F. Chang's and so easy to make at home!



PREP TIME: 10 minutes
COOK TIME: 15 minutes
TOTAL TIME: 25 minutes
SERVINGS: 4



INGREDIENTS

- 1 ½ pounds flank steak, sliced thin
- ¼ cup cornstarch
- 3 tablespoons vegetable oil
- ½ cup low-sodium soy sauce
- ½ cup brown sugar
- ¼ cup water
- 1 teaspoon minced ginger
- 3 garlic cloves, minced
- pinch of red pepper flakes
- green onions, sliced for garnish

INSTRUCTIONS

- In a large ziplock bag add the sliced flank steak and cornstarch. Toss the beef to coat evenly.
- Heat a large skillet to high heat and add the vegetable oil. Add the steak in a single layer and cook on each side for about a minute until the edges just start to brown. Once the steak is cooked, remove and set aside on a plate.
- In a small mixing bowl combine soy sauce, brown sugar, water, ginger, and garlic. Add the sauce to the pan and bring to a boil.
- Add the steak to the sauce and allow the sauce to thicken for a couple of minutes.
- Toss with the chopped green onions and sprinkle with red pepper flakes.



TIPS

Tips and Tricks for the Perfect Mongolian Beef

- **Slicing Your Beef:** When slicing your flank steak make sure to slice it against the grain. I like to slice mine about 1/4 inch thick.
- **Use a Hot Pan:** Since the beef is so thin, you want to avoid overcooking. To get that crispy edge and tender center, make sure the pan is on hot heat so that it can quickly sear the edges of the beef and leave a nice and tender inside.
- **Don't Overcrowd the Pan:** In order to cook the beef evenly and quickly in the hot pan, be sure to have the beef in single layers. You may have to work in smaller batches. You do not want the meat to steam which will make it lose that crispy signature edge.
- **Make the Sauce Thicker:** The cornstarch on the beef should thicken up the sauce, but if you would like a thicker sauce, just add a teaspoon of cornstarch at a time.

Panera Bread Broccoli Cheese Soup

This copycat Panera Bread Broccoli Cheese Soup is a thick, rich, and creamy soup with tender broccoli, shredded carrots, and a hint of nutmeg, all cooked together with melted cheese. It's so delicious and easy to make!



PREP TIME: 15 minutes
COOK TIME: 30 minutes
TOTAL TIME: 45 minutes
SERVINGS: 8



INGREDIENTS

1 tablespoon unsalted butter
½ medium white onion, chopped
¼ cup unsalted butter, melted
¼ cup all purpose flour
3 cups half-and-half
3 cups chicken stock
2 cups fresh broccoli florets
1 cup carrots, shredded
½ teaspoon nutmeg
3 cups sharp cheddar cheese, grated
salt and pepper to taste

INSTRUCTIONS

- Sauté the onion in 1 tablespoon melted butter and set aside. In a large pot whisk together the melted butter and flour over medium heat for about 3–4 minutes.
- Slowly whisk in the half and half and chicken stock. Let it simmer for about 20 minutes.
- Add the broccoli, carrots, and onions. Let them simmer on medium low for about 25 minutes until the broccoli and carrots are tender.
- Add nutmeg, salt, pepper, and sharp cheddar cheese. Let the cheese melt and then serve. For a smoother soup puree the soup.



TIPS

Variations and Substitutions

- **Fresh or Frozen Broccoli:** Fresh broccoli is preferred, but frozen broccoli will also work. Frozen tends to cook faster because it is already blanched.
- **Change the Broth:** If you want to make this recipe vegetarian or don't have chicken broth, vegetable broth also works well.
- **Cream Substitute:** You can substitute the half and half for heavy cream or even whole milk. Heavy cream will make the soup a bit thicker, and whole milk will make it a bit thinner.
- **Shred Cheese from the Block:** Pre-shredded cheese has a coating on it that makes it more difficult to melt. When you shred your cheese directly from the block, it gives the soup a very creamy and smooth consistency with no lumps.

Copycat Olive Garden Breadsticks

These copycat Olive Garden Breadsticks are insanely delicious! Fresh, buttery, and garlicky you can still have unlimited breadsticks, only these taste better!



PREP TIME: 40 minutes
COOK TIME: 15 minutes
RISE: 1 hr 10 minutes
TOTAL TIME: 2 hrs 5 minutes
SERVINGS: 8



INGREDIENTS

1 Cup warm water
1 packet active dry yeast
2 Tablespoons granulated sugar
3 Tablespoons Extra Virgin Olive oil
1 teaspoon salt
3 ½ Cups Flour
Garlic Butter
6 Tablespoons unsalted butter melted
1 teaspoons salt
1 teaspoons garlic powder
1 Tablespoon fresh parsley, chopped, optional

INSTRUCTIONS

- Mix water, yeast, and sugar in bowl or mixer. Let stand for 5 minutes until frothy.
- Add olive oil, salt and flour. Mix with the dough hook for 6–8 minutes on medium low speed until smooth. Transfer to an oiled bowl and cover with plastic wrap sprayed with cooking spray.
- Let rise until doubled in size, about an hour.
- Preheat oven to 425.
- Punch down and turn dough out onto a lightly floured surface. Cut into 12 even portions, about 2 oz each. Roll out into 8–9 inch logs and set on baking sheet. Let rest for 10–15 minutes.
- While dough is resting, mix together the garlic butter: melted butter, garlic powder, salt, and parsley.
- Bake for 12–15 minutes, until golden brown. Brush immediately with garlic butter.



TIPS

Double and Store:

If I were you, I'd probably double this batch of breadsticks. They are so addictive you are going to want the extras, trust me. And if you do have leftovers they store in a plastic bag at room temperature for 3 days, or in the freezer for up to 3 months. Warm the leftovers in foil in the oven till warm and tender on the inside.

Copycat Chick-fil-A Nuggets and Sauce

These Chick-fil-A Nuggets taste just like the real thing! They are crispy and salty with the slightest hint of sweetness. Pair them with the Chick-fil-A sauce and make the perfect family meal!



PREP TIME: 20 minutes
COOK TIME: 15 minutes
TOTAL TIME: 35 minutes
SERVINGS: 6



INGREDIENTS

Nugget Ingredients

2 pounds chicken breasts
2 cups flour
2 cups panko breadcrumbs
2 teaspoons garlic powder
1 teaspoon onion powder
1 teaspoon salt
½ teaspoon pepper
1 cup buttermilk
¼ cup pickle juice
1 egg
Oil for frying

Chick-fil-A Sauce

½ cup Mayo
2 tsp Prepared Mustard
1 tsp lemon juice
2 Tbsp Honey
1 Tbsp Smokey BBQ sauce

INSTRUCTIONS

- Dice the chicken breast into 1 inch pieces.
- Heat 2 inches of oil in a large skillet or heat up a deep fryer if you have one.
- In a large bowl, whisk together the flour, panko, garlic powder, onion powder, salt and pepper. Set aside.
- Whisk together the buttermilk, pickle juice, and egg in a large ziplock bag, place the diced chicken into the bag and seal it. Shake the bag to evenly coat the chicken in the liquid.
- Pull the chicken out of the bag a few pieces at a time and allow any excess liquid to drip off. Place the chicken into the breading bowl and toss to coat each piece evenly.
- Place the breaded chicken into the hot oil and fry for 6-8 minutes, turning occasionally to evenly cook. The chicken should be golden brown and cooked through completely, the internal temperature should reach 165 degrees fahrenheit.
- Remove the cooked pieces and place them on a paper towel lined plate to soak up any excess oil. Continue these steps with the remaining chicken until it is all cooked.
- Stir together the Chick-fil-A dipping sauce ingredients, and serve with the hot chicken bites.



TIPS

Do I have to add the pickle juice?

There is some debate over whether or not to add the pickle juice. Some people say that is the secret to the signature flavor and ultra-moist texture. Others, however say that it makes no difference.

Beef and Cheddar Sliders (Arby's Copycat)

These copycat Arby's beef and cheddar sliders are a must-make for your next gathering. Soft Hawaiian buns topped with sliced roast beef, melty American cheese, onion flakes, and [homemade Arby's sauce](#), brushed with a buttery glaze.



PREP TIME: 15 minutes
COOK TIME: 25 minutes
TOTAL TIME: 40 minutes
SERVINGS: 12



INGREDIENTS

12 Hawaiian dinner rolls
¼ cup Arby's sauce, homemade or storebought
12 ounces deli roast beef
6 slices American cheese
3 tablespoons butter, melted
1 teaspoon dried onion flakes
dash poppyseeds

INSTRUCTIONS

- Preheat the oven to 350 degrees Fahrenheit.
- Cut the rolls in half so you have a top and bottom piece. Place the bottom half in a baking dish.
- Spread the Arby's sauce on the bottom half of the slider rolls.
- Add the sliced roast beef on top of the sauce in an even layer.
- Add the cheese slices on top of the roast beef.
- Place on the top half of the buns.
- Add the butter to a small microwavable bowl. Heat until melted then mix in the onion flakes and poppyseeds. Brush the butter mixture over the buns using a basting brush.
- Cover the baking dish with foil then bake for 15 minutes. Remove the foil and bake for another 5 minutes, or until the sliders are hot, the cheese is melted, and the tops of the buns are golden.
- Cut into individual sliders and serve immediately.



TIPS

These beef and cheese sliders are such a huge hit when entertaining. It's a family favorite! I've added some tips and ideas below that you'll find helpful when making these sliders.

Cheese: Swapping out the cheese is an easy way to make these sliders feel different. I used Kraft singles to recreate the melty cheese on the Arby's sliders, but any cheese that melts well will work great. Use shredded cheddar cheese if you don't love processed cheese. Put an extra layer of cheese underneath the meat for extra cheesy sliders if you like!

Roast Beef: Layer on that roast beef! That's how Arby's does it, so don't skimp on the meat.

Arby's Sauce: Arby's now bottles and sells their yummy sauce at most grocery stores. If you don't have access to buying it then make my homemade recipe! For a punch of flavor, you could also make some horseradish sauce, similar to Arby's horsey sauce!

Copycat Starbucks Lemon Loaf

Bring the irresistible taste of Starbucks Lemon Loaf to your home with this easy-to-make recipe. A perfect blend of zesty lemon and moist texture, topped with a simple lemon icing – enjoy the homemade version of this beloved Starbucks treat!



PREP TIME: 15 minutes
COOK TIME: 1 hr
TOTAL TIME: 1 hr 15 minutes
SERVINGS: 12 slices



INGREDIENTS

1 ½ cups all purpose flour
¼ teaspoon salt
2 teaspoons baking powder
1 cup granulated sugar
2 tablespoons lemon zest
1 cup sour cream
1 teaspoon vanilla extract
3 large eggs
1 tablespoon lemon juice
¾ cup butter, melted

Lemon icing

1 tablespoon lemon zest
1 tablespoon lemon juice
2 tablespoon heavy whipping cream
2 cups powdered sugar, more or less for consistency

INSTRUCTIONS

- Preheat the oven to 350 degrees Fahrenheit, spray a loaf pan (mine is 9x5) with baking spray, and set aside.
- Whisk together the flour, salt, and baking powder in a large bowl.
- In a separate bowl, combine the lemon zest and sugar, mixing with your fingers until the zest is coated with the sugar and the mixture is very fragrant.
- In a third bowl, beat together the sour cream, vanilla extract, eggs, lemon juice, and butter. Mix until it is well combined, then beat in the sugar and lemon zest mixture.
- Add in the dry ingredients and beat until it all comes together smoothly. Pour the batter into the prepared loaf pan and bake for 50–60 minutes, the loaf should be browned slightly, and a toothpick inserted into the middle should come out clean.
- Remove the loaf from the oven and allow it to cool in the pan for 10 minutes. Remove the loaf from the pan and let it cool to room temperature before icing.
- To make the icing, in a bowl, mix together the lemon zest, lemon juice, heavy whipping cream, and powdered sugar. Ice the loaf when it is cooled and enjoy!



TIPS

Can I Freeze Starbucks Lemon Loaf?

Yes! Once you have added the glaze to your loaf, place the loaf on a baking sheet and put it in your freezer for 2 hours. Then, remove the loaf and wrap it in plastic wrap and store it in an airtight container. Don't forget to label it with the date! It will last about 3 months. When you are ready to eat the loaf, let it thaw it at room temperature.

Chili's Copycat Skillet Queso

This Chili's Copycat Skillet Queso combines smooth Velveeta cheese that melts magically with flavorful chili and Mexican spices in a skillet to pure queso perfection, hands down one of the best copycat recipes EVER! A super easy appetizer that will disappear faster than it took to make it.



PREP TIME: 5 minutes
COOK TIME: 15 minutes
TOTAL TIME: 20 minutes
SERVINGS: 8



INGREDIENTS

16 ounce box Velveeta cheese
1 cups milk
2 teaspoons paprika
½ tsp ground cayenne pepper
15 ounce can Hormel Chili No Beans
4 teaspoons chili powder
1 Tablespoon Lime Juice
½ teaspoon ground cumin

INSTRUCTIONS

- Cut the velveeta into cubes
- Combine the cheese with remaining ingredients in medium saucepan over medium heat.
- Stir Frequently until the cheese melts.
- Enjoy with tortilla chips!



TIPS

Velveeta Variation:

Velveeta is by far the best and recommend it for this recipe but for those who don't like Velveeta you can make a substitute.

- 3-4 cups sharp cheddar cheese
- 1/2 cup milk
- 1/4 cup sour cream
- In a medium sauce pan bring all the ingredients to a boil stirring constantly, then continue to make the recipe as directed.

Crispy Fried Green Beans (P.F. Chang's Copycat)

One of the best things on the menu at P.F. Chang's is their Crispy Fried Green Beans. These green beans taste even better, and you can make them at home! They have a delightful crunch and are seasoned to perfection!



PREP TIME: 10 minutes
COOK TIME: 10 minutes
TOTAL TIME: 20 minutes
SERVINGS: 4



INGREDIENTS

1 pound green beans, trimmed
½ cup all-purpose flour
3 tablespoons cornstarch
1 large egg
⅓ cup club soda, cold
2 cups vegetable oil
¼ teaspoon coarse salt (or garlic salt)
¼ teaspoon pepper
sriracha mayo, for dipping

INSTRUCTIONS

- Heat the oil to 375 degrees Fahrenheit in a large saucepan or deep fryer. Wash and trim the ends of the green beans.
- To a medium-sized bowl, add the flour, cornstarch and whisk to combine.
- In another bowl, beat the egg then stir in the club soda.
- Add the liquid mixture to the flour mixture then whisk to combine.
- Dip each green bean into the batter then place in the pot of oil. Cook for 3–4 minutes until golden in color. Remove from the oil and transfer to a plate lined with paper towels. Repeat the steps until all the green beans are cooked.
- Season with salt and pepper. Serve with sriracha mayo your favorite dipping sauce.



TIPS

How to Store and Reheat Leftovers

You can store any leftover green beans in an airtight container in the fridge, and they will last for 2–3 days. To reheat fried green beans and get them nice and crispy again, you can reheat them in the air fryer or in the oven. Don't use the microwave, or they will be soggy.

The Best Fried Chicken (Roscoe's Copycat)

The Best Fried Chicken is literally at your fingertips!
Way easier than you think and this fried chicken
tastes even better than famous Roscoe's Chicken!



PREP TIME: 10 minutes
COOK TIME: 15 minutes
TOTAL TIME: 25 minutes
SERVINGS: 4



INGREDIENTS

2 pounds chicken pieces I used
thighs and legs
3 cups butter milk
salt and pepper
2 cups self-rising flour
2 Tablespoons Seasoning Salt
2 Tablespoons Salt
1 teaspoon Louisiana chicken
seasoning optional
1 Tablespoon Garlic Powder
1 Tablespoon Onion Powder
oil for frying

INSTRUCTIONS

- In a large bowl add the chicken, buttermilk and salt and pepper. Marinate for 1 hour or overnight.
- In a large bowl combine the flour, seasoning salt, salt, Louisiana chicken seasoning, garlic powder and onion powder.
- In a heavy bottomed skillet add 1 inch of oil to the pan. Heat to 350 degrees.
- Take the chicken out of the buttermilk and coat with the flour mixture. Add to the oil to fry.
- Fry for about 4 minutes on each side until golden brown and 165 degrees internal temperature.



TIPS

Leftovers:

Fried chicken keeps well and is delicious cold. Keep leftovers in the fridge tightly covered in a container, rather than bag. This will help the crunchy coating from getting too soggy. If you want to reheat them, warm them in the microwave and then crisp them in the oven. Fried Chicken can also be frozen. Keep in a freezer safe bag to lock out air and keep for up to 2 months. Thaw overnight in the fridge and warm as desired or eat cold.

Cheesecake Factory Brown Bread

Make this copycat version of the EPIC Cheesecake Factory brown bread that is loved and devoured by all who dine at this incredible American restaurant. The rich brown color comes from the molasses, honey, whole wheat, espresso, and cocoa powder. These unique ingredients create the tastiest bread that no one can resist!



PREP TIME: 20 minutes
COOK TIME: 35 minutes
REST TIME: 1 hr 30 minutes
TOTAL TIME: 2 hr 25 minutes
SERVINGS: 12



INGREDIENTS

1 ¼ cups whole milk, warm not hot
2 tablespoons brown sugar
1 pack active dry yeast (2 ¼ teaspoons)
¼ cup molasses
¼ cup honey
¼ cup butter, softened
2 cups whole wheat flour
1 ½–2 ½ cups all-purpose flour
1 tablespoon instant coffee powder
1 tablespoon unsweetened cocoa powder
1 ½ teaspoons salt
¼ cup rolled oats for the top

INSTRUCTIONS

Make the Dough

- To the bowl of a stand mixer, add the warm milk, brown sugar, and yeast. Stir to combine and allow the yeast to become frothy for about 5 minutes.
- Once the yeast is ready, add the molasses, honey, butter, wheat flour, 1 ½ cups of all-purpose flour, instant coffee powder, cocoa powder, and salt.
- Using the dough hook attachment, mix on low speed until everything has come together to form the dough, about 2–3 minutes. At this point assess if you want to add additional all purpose flour. If additional flour is added, do so ¼ cup at a time. Mix until combined.
- Increase the speed to medium and allow the dough to be worked for 3–4 minutes. This step helps to develop the gluten and strengthens the dough. The dough should still be slightly sticky but easy to handle with lightly oiled hands.

Proof the Dough

- Remove the dough from the stand mixer and place into a lightly oiled bowl. Cover with plastic wrap then allow the dough to rise for about an hour.
- Once the dough has about doubled in size, remove it from the bowl and cut it into thirds. Pound the air out of all the loaves and shape them into loose rounds. Place the loaves into separate lightly oiled bowls and cover them.
- Allow your loaves to rest for 30–45 minutes, until they have grown nearly double in size.
- Remove your dough balls from their bowls and place them, smooth side down, onto a lightly floured surface. Stretch each dough ball out slightly and roll into 3 baguette shapes, about 8 inches long. Be sure to secure the seam at the bottom of each loaf so they don't come undone while proofing and baking.
- Place the formed loaves onto a baking sheet lined with parchment paper, leaving at least a 4 inch gap between the loaves. Cover and let the loaves proof until they are double in size. Depending on the temperature of the room they are in this time may vary anywhere from 30 minutes to 1:30. Set a 30 minute timer and check the loaves every 15 minutes after your initial timer.
- While the loaves are proofing, preheat the oven to 375 degrees fahrenheit.

Shape and Bake

- Once the loaves are proofed and ready to bake, brush the tops of each loaf with water and sprinkle the rolled oats on top. Bake the loaves for 20–30 minutes. The internal temperature of each loaf should reach 190 degrees fahrenheit.
- Once the loaves have finished baking, remove them from the oven and allow them to cool at least 20 minutes before cutting into them.

Portillo's Chopped Salad

This copycat Portillo's chopped salad is the best combination of all time! Romaine lettuce seasoned with a delicious and flavorful vinaigrette dressing. Topped with some pasta, veggies, and cheese, you can't forget the best part... the bacon!



PREP TIME: 10 minutes
COOK TIME: 10 minutes
TOTAL TIME: 20 minutes
SERVINGS: 6



INGREDIENTS

2 cups romaine lettuce chopped
1 cup iceberg lettuce chopped
1 cup red cabbage chopped
1 ½ cups cooked ditalini pasta
1 ½ cups cooked chicken chopped
½ cup cooked bacon chopped
½ cup roma tomatoes chopped
¼ cup green onions chopped
¼ cup gorgonzola cheese
crumbles
1 cup lemon vinaigrette salad
dressing

INSTRUCTIONS

- In a bowl add the romaine, iceberg lettuce, cabbage, ditalini, chicken, bacon, tomatoes, green onions, and gorgonzola.
- Follow the steps for the Lemon Vinaigrette dressing.
- Pour the dressing over the salad and toss everything to combine.



TIPS

Can I Make This Ahead of Time?

You can definitely make this Portillo's chopped salad ahead of time! Just make sure to add the dressing to it just before serving and no sooner. You don't want your lettuce to get soggy!

Arby's Sauce

Skip the drive-thru and whip up this irresistible homemade Arby's sauce in minutes! It's a delicious mix of smoky paprika, tangy vinegar, and brown sugar. Guaranteed to elevate your fries, meats, and more!



PREP TIME: 2 minutes
COOK TIME: 5 minutes
TOTAL TIME: 7 minutes
SERVINGS: 4



INGREDIENTS

2 tablespoons tomato paste
1 tablespoon distilled vinegar
3 tablespoons brown sugar
4 tablespoons water
6 drops tabasco sauce, or to taste
¼ teaspoon onion powder
¼ teaspoon garlic powder
¼ teaspoon smoked paprika
2 tablespoons Worcestershire sauce
1 tablespoon cornstarch, to thicken
salt and pepper to taste

INSTRUCTIONS

- Combine all the ingredients in a small saucepan and whisk to combine.
- Heat over medium-high heat for 5 minutes, whisking frequently.
- Serve warm or cool and store in an airtight container in the refrigerator.
- Enjoy as a dip for french fries or as a condiment on sandwiches.



TIPS

Storing Leftover Sauce

If you have leftover Arby's sauce, transfer it to an airtight container or jar.

Store in the refrigerator for up to 1-2 weeks.

Use it as a dipping sauce or condiment throughout the week!

Raising Canes Sauce

The popular Cane's sauce from Raising Cane's restaurant can be made at home with this identical copycat version. This creamy and tangy dipping sauce is packed with savory smoky flavors perfect for chicken, fries, or as a burger spread.



PREP TIME: 5 minutes

SERVINGS: 8



INGREDIENTS

½ cup mayonnaise good quality
like Hellman's or best foods
⅓ cup Heinz ketchup
1 tablespoon Worcestershire sauce
1 teaspoon garlic powder
¼ teaspoon kosher salt
1 teaspoon cracked black pepper
½ teaspoon liquid smoke

INSTRUCTIONS

- Place all of the ingredients in a small bowl.
- Whisk together until mixed well.
- Refrigerate the sauce in an air-tight container for a few hours before serving.



TIPS

Leftover Dipping Sauce

Make this Cane's sauce ahead of time for dinner or take it to a bbq party. Chicken fingers, French fries, or burgers all need to be dipped or sauced with this sauce. The longer the flavors have to sit, the yummiest it gets! I love making this ahead of time to use throughout the rest of the week because it keeps well.

- **In the Refrigerator:** Place the Cane's sauce in an airtight container then store in the refrigerator. It is best to use it within 5 to 7 days of making it but it may not last that long!

In-N-Out Spread

The famous In-N-Out spread is the best part of the burgers and fries at the popular California-born restaurant. Now you can enjoy this sweet and tangy condiment at home with this copycat recipe for In-N-Out spread.



PREP TIME: 5 minutes
SERVINGS: 6



INGREDIENTS

½ cup Mayonnaise
3 tbsp Ketchup
2 tbsp Sweet Pickle Relish
½ tsp White Vinegar
2 tsp Granulated Sugar

INSTRUCTIONS

- Combine mayonnaise, ketchup, sweet pickle relish, white vinegar, and granulated sugar together in a bowl and whisk until smooth.
- Serve right away, or cover and chill for at least 30 minutes for the best flavor.
- Store in a sealable container in the refrigerator for up to 2 weeks.
- Enjoy with fries or spread on hamburgers!



TIPS

How to Store Leftover Spread

The best part about this spread is that it keeps well in the fridge. Make it ahead of time and have it ready to use whenever you want. You just never know when you're going to want to dip something!

In the Refrigerator: Store leftover In-N-Out spread in an air-tight container for up to 2 weeks! This sauce is best served cold.

Cinnamon Honey Butter (Texas Roadhouse Copycat)

This cinnamon honey butter is a rich, creamy and smooth blend that is spreadable and ready in minutes. This is even better than Texas Roadhouse butter!



PREP TIME: 5 minutes

SERVINGS: 24 tablespoons



INGREDIENTS

½ cup butter softened
½ cup honey,
½ cup powdered sugar
1 teaspoon cinnamon

INSTRUCTIONS

Combine butter, honey, powdered sugar, and cinnamon in a medium sized bowl. Using a hand mixer beat until the ingredients are whipped and combined.



TIPS

How Long Does Honey Butter Last?

The great thing about cinnamon honey butter, is that you can make it within 5 minutes. It does last a bit though too!

- **Refrigerate:** Just like most butter, you will want to refrigerate when not using. This will last in a jar or Tupperware for 5 to 7 days in the refrigerator.
- **Room Temperature:** Leaving the homemade butter on the countertops at night is okay. The butter will last about 1-2 days long.
- **Reheating:** Honey butter does not need to be reheated. Just whip it with a fork and it is ready to spread!

