

Discover the insider secrets to...

America's Favorite Restaurant Recipes

The only thing you need now is a waiter

Volume Two



Easy-Recipes-Secrets.com



You Are At Home For Your Kids Now You Can Contribute Financially Too... And Love It!



Your children are your top priority. Your investment in them is total.

You feel strongly that you're doing a job only you can do.

Video By SBI! Mom ([more below](#))

"No More Suits, No Commutes"



And the reward?

Absolutely priceless....

Perhaps you gave up a good salary to stay at home after your child was born.

Or maybe you stopped a successful career dead in its tracks to be there for your kids.

Or did you set aside personal pursuits and long-held dreams for the sake of the family?

Whatever the reason, whatever the personal sacrifice...

The choice to become the primary caregiver was one you gladly made.

Now the things you do during the day have a different value for you. The sense of empowerment you feel comes not from the amount printed on a pay stub, but from being actively involved with your children...

▶ creative playtime with an active toddler

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Applebee's Recipes

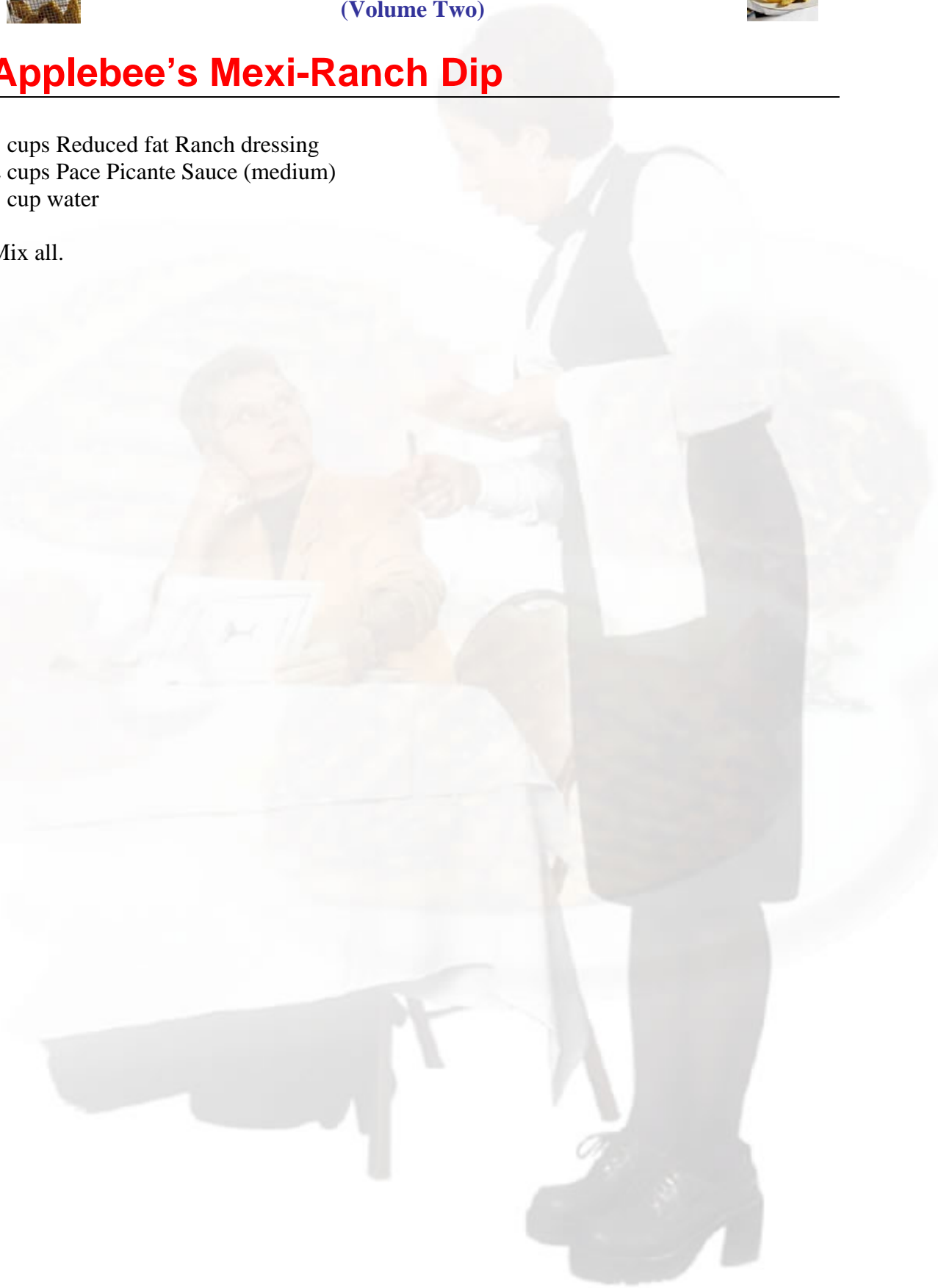




Applebee's Mexi-Ranch Dip

3 cups Reduced fat Ranch dressing
2 cups Pace Picante Sauce (medium)
1 cup water

Mix all.





Applebee's Veggie Patch Pizza

1 (10-inch) flour tortilla
Butter-flavor oil, as needed
1/2 cup sliced mushrooms
Black pepper, to taste
Granulated garlic, to taste
Salt, to taste
4 ounces Hot Spinach and Artichoke Dip
1/2 teaspoon Italian seasoning
1/4 cup diced tomatoes
1/2 cup shredded mozzarella cheese
1 tablespoon shredded Parmesan/Romano cheese

Pizza: In a hot sauté pan or on a griddle, place sliced mushrooms and butter-flavor oil and season with salt, pepper and garlic. Cook until hot. Brush tortilla with oil and place on griddle.

Spread spinach and artichoke dip evenly on top of tortilla to within 1/2 inch of the edge. Top with mushrooms, when cooked, Italian seasoning and diced tomatoes. Sprinkle shredded mozzarella cheese over pizza and remove from griddle and place on a pizza pan in an oven preheated to 350 degrees F.

Remove from oven when cheese is melted and top with shredded parmesan/Romano cheese. Cut into wedges and serve.



Spinach and Artichoke Dip

1 (10 ounce) box frozen, chopped spinach, thawed
1 (14 ounce) can artichoke hearts, drained and rough chopped
1 cup shredded parmesan/Romano cheese blend
1/2 cup shredded mozzarella cheese
10 ounces prepared Alfredo sauce
1 teaspoon minced garlic
4 ounces (1/2 package) softened cream cheese

Combine ingredients thoroughly in a bowl and spread mixture into a small baking dish.
Bake in an oven preheated to 350 degrees F for 30 minutes or until cheeses are bubbling and melted.

Serve as the "sauce" for the vegetable pizza or as a dip for chips.



Applebee's Spinach Pizza

2w hole pita breads
1 10 oz package frozen spinach
1/3 cup nutritional yeast
1 medium onion
5 or 6 plum tomatoes
1 8 oz package fresh mushrooms - (8 oz)
3 garlic cloves
1 tsp basil
1 tsp parsley
1 tsp cayenne pepper
1/2 cup rice milk - (to 1)
4 tbsp flour

Thaw spinach completely, press out all water. Heat milk in sauce pan, 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 to 4 minutes.

In separate pan, sauté onion, garlic, until onion is tender. Stir in tomatoes, mushrooms, and spices. Sauté until just done. Preheat oven to 425 degrees. 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 minutes. Watch closely so that the edges of the pita don't burn. Makes a nice crunchy crust. This recipe yields 4 to 5 individual pizzas.



Applebee's Chicken Quesadilla Grande

1/2 ounce shortening
2 (12-inch) flour tortillas
2 tablespoons chipotle sauce (optional)
4 ounces grilled chicken (spicy seasoning optional)
6 ounces Quesa Filling
1 cup shredded lettuce
Sour cream
Green onion
Salsa
Quesa Filling
Jack and Cheddar cheeses
Jalapeño pepper, diced
Tomato, diced
Onion, diced
Cilantro, minced
Bacon, fried and crumbled

Brush one side of each tortilla with shortening. Place one tortilla, shortening side down on work surface. Spread chipotle sauce evenly on one tortilla. Microwave chicken approximately 45 seconds, then distribute on top of sauce on tortilla.

Evenly distribute Quesa Filling on top of chicken. Cover with other tortilla, shortening side up. Brown on griddle or in non stick skillet evenly on both sides until internal Quesa Filling is thoroughly melted. Use shredded lettuce, sour cream, green onion and salsa as accompaniments.



Applebee's Chicken Wings

About 35 wings pieces
12 ounces Louisiana Hot Sauce
6 tablespoons margarine
3 tablespoons white vinegar
1 tablespoon Worcestershire sauce
1 1/4 teaspoons cayenne pepper
1/4 teaspoon garlic powder
1 1/2 tablespoons flour

Cook the wings until done either bake or deep-fry. Mix all sauce ingredients except flour in a saucepan on the stove. Cook over low-medium heat. When warm, add flour to thicken sauce. Stir frequently.

When sauce is thick, cover bottom of 9 x 13-inch baking dish with sauce. Mix rest of sauce with wings and place in baking dish. Bake at 300 degrees for about 20 minutes or until warm. Serve with celery sticks and blue-cheese dressing.



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°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.



Applebee's Tequila Lime Chicken

1 (5 ounce) boneless skinless chicken breast
1/2 cup lime juice
1/4 cup tequila (non-alcoholic may be used)
1/2 cup tortilla chips
1/4 cup Mexi-ranch Dressing (recipe to follow)
1/4 cup shredded Cheddar jack cheese

Set oven to broil. To prepare chicken, pour lime juice and tequila into a sealable plastic bag. Place chicken in bag and chill. Marinate chicken overnight. To prepare Mexi-ranch

Dressing:

In a small bowl mix:
1 tablespoon salsa
3 tablespoons ranch dressing

Remove chicken from marinade and grill over medium heat 10 minutes or until thoroughly cooked.

To assemble: Scatter tortilla chips on an oven-safe plate. Place chicken on top of tortilla chips. Pour Mexi-ranch dressing over chicken. Cover with the shredded Cheddar jack cheese. Place chicken under the broiler until cheese is melted.

Be careful, plate will be hot!

Serve with Pico de Gallo and Spanish rice on the side.



Applebee's Santa Fe Stuffed Chicken

8 boned, skinned chicken breast halves
8 oz. block Monterey jack cheese - divided
1 cup Italian bread crumbs
1 1/2 Tbls. grated Parmesan cheese
1/2 tsp. salt
1/2 tsp. ground cumin
1/2 tsp. black pepper
1/2 cup melted butter OR margarine
1 Tbls. butter OR margarine
1 Tbls. all-purpose flour
1 cup milk
1 sm. red bell pepper - seeded, diced
1 sm. green bell pepper - seeded, diced

Pound chicken with a meat mallet until flat and rectangular shaped; repeat with remaining breasts. Cut half of the cheese block into 8 slices; grate the remaining cheese; set aside. Wrap each flattened chicken breasts around a slice of 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" X 2" baking dish, being careful not to crowd them.

Drizzle remaining butter over the breasts. Refrigerate for 1 hour or freeze to bake later (baking time will be increased by about 5-10 minutes).

Bake in a 400 degree oven for 25-30 minutes, or until chicken is cooked through. Melt butter in saucepan, stir in flour, whisk in milk, then bring to a simmer. Stir in grated cheese, reduce heat, and simmer until thick, stirring constantly so the cheese doesn't burn. Place chicken on plates, pour sauce over, and top with diced peppers.



Applebee's Smothered Chicken

1 (8 oz.) chicken breast marinated in a teriyaki flavoring
1/2 cup each mushrooms,
- green peppers
- yellow onions sautéed in butter and Burger-Fry Seasoning
1 slice of Monterey jack cheese
1 slice of cheddar cheese

Grill the chicken. Cover the chicken breast with the sautéed mix. Cut the cheese into 1/2 slices, and layer the cheese over the sautéed veggies. Place in oven until cheeses melt.



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. (At our Applebee's, the minimum internal temperature of any burger is 155 degrees F.)

While burger is cooking, melt butter in fry pan on medium heat or in electric skillet (set at 350 degrees). Spread mayonnaise onto bread. Drop bread, dry side down, onto melted butter and swirl to coat (to avoid sticking/burning).

Cover one slice of bread with two slices of Swiss cheese and the other with two slices of cheddar. In a separate frying/sauté pan, melt butter and sauté 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 sautéed onions on the other.

Carefully close and cut sandwich.



Applebee's Chicken Fajitas

1 (5 ounce) chicken breast, marinated in fajita seasoning
1/2 tomato
4 ounces onion
2 ounces peppers
1/4 cup sour cream
1/4 cup pico de gallo or salsa
1/2 cup Cheddar cheese
4 flour tortillas
Fresh jalapenos

Place marinated chicken on clean lightly oiled broiler. Cook chicken until it reaches minimum temperature of 165 degrees F. Slice chicken into 32 to 40 pieces. Sauté tomato, onion and peppers. Place tortillas in the microwave for 14 seconds. Serve with pico de gallo or salsa, sour cream, Cheddar cheese and fresh jalapenos.



Applebee's Baby Back Ribs

3 racks (about 1 pound each) pork baby back ribs, each cut in half

Barbecue 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

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.

Mix all sauce ingredients together in a medium saucepan and bring to a boil, reduce heat and simmer uncovered, stirring often, for 30 minutes or until slightly thickened.

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 Chicken Cheese Tortilla Soup

1 cup chopped yellow onion
2 tsp. minced garlic
2 Tbls. vegetable oil
4 cups chicken broth
15 oz. can tomato puree
1 tsp. granulated sugar
1/2 tsp. salt
1 tsp. Worcestershire sauce
1/2 cup hot sauce - optional
1/4 cup chopped green pepper - optional
1 Tbls. minced jalapeno pepper - optional
1 tsp. chili powder - optional
1/4 tsp. black pepper - optional
1/4 cup all-purpose flour mixed with 1/2 cup water
1 lb. cooked chicken - cubed
1 cup heavy whipping cream
1/4 cup fat-free sour cream
8 oz. process cheese food - cut in 1" cubes
(10) 6" corn tortillas - cut in 1/4" strips
chopped cilantro - optional, for garnish

Sauté garlic and onions in oil in large pan or Dutch oven until soft. Add next 10 ingredients to pot, bring to a boil, reduce heat, and simmer 20 minutes. Whisk flour / water mixture into soup. Bring to a boil, reduce heat, and simmer for 5 minutes.

Add chicken and simmer for 5 minutes. Add cream, sour cream, and cheese; stir until cheese is melted. Deep-fry tortilla strips in 350 degree oil OR spray with non-stick cooking spray and bake in a 400 degree oven until crisp.

Sprinkle with salt if desired. Pour soup into bowls, pile tortilla strips into a "haystack" shape on top of the soup, garnish with cilantro.



Applebee's Blackened Whitefish Sandwich with Kookaburra Sauce

2 tilapia filets, approximately 6 to 7 ounces
Clarified butter, as needed
Cajun/blackening seasoning, as needed
2 round sandwich/burger buns
Shredded lettuce/tomatoes slices/red onion slices/pickles, as desired
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

Sandwich:

Brush both sides of tilapia filet with clarified butter (or butter flavored cooking oil) and sprinkle approximately five pinches of seasoning on each side.

Place filet in a highly oiled fry pan or skillet on medium high heat and cook to an internal temperature of 145 degrees Fahrenheit. Served on toasted bun with garnishes as desired and Kookaburra Sauce (below) on your side.

Kookaburra Sauce:

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.



Applebee's Bourbon Street Steak

4 servings
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 re-sealable 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 the mover halfway through the grilling.



Applebee's Broiled Salmon with Garlic Butter

4 (5 ounce) salmon filets
Melted butter, as needed
Pepper, to taste
Granulated garlic, to taste
Salt, to taste
Garlic butter, as needed

Preheat skillet or grill to 550 degrees F. Brush raw salmon filets with melted butter. (Do not reuse butter. Wash brush before using to dab with garlic butter before serving.) Shake/sprinkle salt, pepper and garlic over each side of the salmon.

Place salmon in pan or on grill. Cook fish approximately four minutes (varies with weight and thickness), turning halfway at two minutes on grill to achieve "diamond" grill marks.

Turn salmon over gently and cook approximately three minutes, turning halfway through. Remove from heat and lightly dab top surface with garlic butter before serving. Serve with your favorite side dishes.



Applebee's Chicken Fried Chicken

Chicken

2 pounds boneless skinless chicken breasts

"Egg Wash"

2 cups milk

2 eggs

Dusting

1 cup whole-wheat flour

1 cup all-purpose flour

1 teaspoon granulated garlic

1 teaspoon onion powder

1/2 teaspoon salt

1 1/2 teaspoons baking powder

1 teaspoon paprika

1 teaspoon black pepper

Batter

3/4 cup all-purpose flour

1 cup whole-wheat flour

1 1/2 cups water

1 cup milk

2 eggs

1 teaspoon granulated garlic

1 teaspoon onion powder

1 1/2 teaspoons salt

1 1/2 teaspoons baking powder

1 1/2 tablespoons vegetable oil

2 teaspoons paprika

1 teaspoon black pepper

Coating

1 cup whole-wheat flour

1 cup all-purpose flour

1 teaspoon granulated garlic

1 teaspoon onion powder

1/2 teaspoon salt

1 1/2 teaspoons baking powder

1 teaspoon paprika

1 teaspoon black pepper

Country Gravy

3 cups milk

1 cup chicken broth, canned or from powder

1/2 teaspoon granulated garlic



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1/2 teaspoon onion powder
1 1/2 teaspoons black pepper
Salt (to taste)
1/4 cup cornstarch
1/3 cup cold tap water

Bring milk and chicken broth for gravy to simmer over low –medium heat (don't scorch). Next, add garlic, onion powder, pepper and salt. In a small cup/bowl, add corn starch to cold water and mix thoroughly until starch is dissolved.

Increase heat to gravy and slowly stir in the starch/water mixture as it bubbles and thickens. Preheat vegetable oil in skillet or fryer to 350 degrees F at a 2-3 inch depth. Be careful not to exceed temperature to reduce the risk of fire.

Mix dry ingredients for "dusting" and "coating" in two large bowls until evenly mixed. Mix dry ingredients for batter in large bowl until evenly mixed. Add oil, crack and add eggs, then milk and water. Beat by hand until lumps are minimal.

In order: place the chicken breasts one-by-one into the dusting and cover both sides with a thin layer of product; dip into batter and remove (allow excess to drain); place in breading and "seal" in batter with a dry, but not excessively thick, coating.

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 degrees F. Remove and drain on paper towel.



Applebee's Garlic and Peppercorn Fried Shrimp

1 pound shrimp, raw , peeled, tail off, thaw ed, 61-90 count

Vegetable oil, as needed

1/2 cup wheat flour

1/4 teaspoon salt

1 teaspoon fresh cracked/ground black pepper

1 teaspoon granulated garlic

1/2 teaspoon paprika

1 teaspoon granulated sugar

2 eggs, beaten

1 cup bread crumbs

1 teaspoon fresh cracked/ground black pepper

Fill fryer 2 to 3 inches deep with oil and heat to 350 degrees F. Combine flour, salt. 1 teaspoon pepper, garlic, paprika and sugar into a bowl. Beat eggs only slightly in another bowl.

Mix bread crumbs and 1 teaspoon pepper in a third bowl. Coat shrimp with flour mixture, then eggs, then bread crumb mixture, being careful to shake off excess between steps and not overcoat. Fry two to three minutes or until golden brown.

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 degrees F (205 degrees 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.



Applebee's Smothered Steak Skillet

Garlic Mashed Potatoes

2 pounds red potatoes

1/2 cup milk

1/4 cup cream

3 tablespoons butter

Salt, to taste

Black pepper, to taste

1/4 cup garlic cloves

Sautéed Onions and Mushrooms

1/2 pound yellow onions, peeled, cored, 1/4 inch julienne strips

1/2 pound sliced mushrooms

2 tablespoons butter

Granulated garlic, to taste

Salt, to taste

Black pepper, to taste

Sirloin Steak Skillet

1 (2 3/4 pound) 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 F 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 saucepan (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 F. 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 F.

Sautéed Onions, Mushrooms:



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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 Southwest Steak Skillet

2 (5.5 ounce) sirloin steaks, or your favorite cut
4 shakes blackened steak seasoning
1/2 cup red peppers, julienne cut
1/2 cup green peppers, julienne cut
1 cup yellow onion, julienne cut
Butter, as needed
Salt, to taste
Pepper, to taste
Garlic, granulated, to taste
1 slice Cheddar cheese
1 slice Monterey jack cheese, sliced
Preheat skillet or grill to 550 degrees F.

Shake blackened steak seasoning on to one side of meat and grill to desired doneness, turning halfway on grill between "flips" to achieve "diamond" grill marks. While steak is cooking, cut onions and peppers.

Melt butter and sauté onions and peppers. Season with salt, pepper and garlic. Reduce heat and hold until steak is cooked. For final minute of steak cooking, top with cheese slices.

Plate for service with onions and peppers and serve with your favorite side dishes. Applebee's serves theirs with skin-on garlic mashed potatoes and garlic bread.



Applebee's Santa Fe Chicken Salad

Regular salad greens

Grilled and marinated (tequila and lime juice) chicken breast, seasoned with fajita seasoning 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.



Applebee's Steakhouse Salad

1 (1 pound) sirloin steak
4 to 5 romaine lettuce leaves
3/4 pound chopped romaine lettuce
5 ounces Blue Cheese Vinaigrette Dressing
4 slices tomato
4 slices red onion rings
1/4 cup crumbled blue cheese

Begin grilling steak to desired doneness. Cook to an internal temperature of 145 degrees F. Season if desired. While steak is cooking, wash romaine heads in cold water in sink with 1/4 cup salt and 1/4 cup vinegar to clean dirt and germs.

Peel off outer leaves and place on bottom of large oval plate or platter. Drain and refill sink with cold water, salt and vinegar. Slice romaine lengthwise into 1 1/2-inch squares. Immerse in sink to "shock" the lettuce and to keep it crisp. Drain in colander.

Toss 12 ounces of lettuce in large mixing bowl with blue cheese vinaigrette dressing until coated. Place on top of romaine leaves. Slice steak into 1/4 inch strips and place over salad.

Shingle red onion rings at the top and tomato slices at the bottom of the plate. Sprinkle crumble blue cheese over salad and serve.



Applebee's Aztec Chicken Salad

1 chopped red pepper
1 chopped green pepper
1 can black beans, rinsed
1 can sweet corn
Grated pepper jack cheese
1/2 purple onion, chopped
Chips
Salad mix
2 chicken breasts, cooked in fajita seasoning, cut into bite-size pieces

Toss with Catalina dressing with a dash of Tabasco.



Applebee's Vegetable Medley

1/2 pound cold, fresh zucchini, 1/4 inch bias half moons
1/2 pound cold, fresh yellow squash, 1/4 inch bias half moons
1/4 pound cold red pepper, 1/4 inch julienne cut strips
1/4 pound cold carrots, 4 inch x 1/4 inch sticks
1/4 pound cold red onions, 1/4 inch julienne cut strips
1 cold, small corn cob, 1-6 "w heel" cut
3 tablespoons cold butter or margarine
1 teaspoon salt
1/2 teaspoon granulated garlic
1 teaspoon Worcestershire sauce
1 teaspoon soy sauce
2 teaspoons fresh or dried parsley

Thoroughly clean and sanitize sink. Rinse and wash all vegetables under cold water. Clean and sanitize cutting board and knife. Cut the ends off of the zucchini and squash, then down the center lengthwise.

Using chef knife, cut into 1/4 inch bias half moons. Slice red pepper in half and remove the stem. Core and remove seeds from the red peppers. Cut each half in half, then slice lengthwise.

Slice both ends of red onion off. Remove the peel and core of the onion. Slice lengthwise for a 1/4 inch julienne cut. Peel carrots. Trim top end of carrot and narrow bottom end to result in a 4 inch length of (somewhat) uniform width.

Cut each piece in half lengthwise, then cut the halves into quarters, result should be approximately 1/4 inch x 1/4 inch sticks. Heat butter or margarine in a sauté pan over medium heat (do not scorch). Add salt, sugar and garlic.

Add vegetables (start with carrots and work back up the list - denser vegetables take longer to heat) and cook until hot, yet crisp. When vegetables are all in pan and cooking, add Worcestershire sauce, soy sauce and parsley. Mix thoroughly and serve.



Applebee's Bacon Scallion Mashed Potatoes

2 Lbs. potatoes - peeled, cut into 1" cubes
4 cloves garlic - peeled
5 strips bacon - cut into 1/2" pieces
1 cup thinly sliced scallions
1/2 cup low-fat milk - warmed
1/2 cup low-fat sour cream
1 tsp. salt
1/4 tsp. black pepper

In a large pot, cover potatoes and garlic with lightly salted water. Boil until potatoes are fork tender. Fry bacon in skillet until crisp; drain on paper towels. Pour out all but 1 tsp. bacon grease from pan.

Add scallions to grease, sauté until soft, but not brown. Add bacon. Drain potatoes and return to pot. Mash potatoes with milk, sour cream, salt, and pepper. Stir in bacon and scallions. Reheat, if necessary, before serving.



Applebee's Deadly Chocolate Sin

2 tablespoons butter
6 ounces semisweet chocolate
2 ounces bitter chocolate
1 cup unsalted butter
1 teaspoon vanilla extract
4 eggs, at room temperature
4 egg yolks, at room temperature
1/2 cup brown sugar, firmly packed
6 tablespoons corn starch
1 10-ounce package frozen red raspberries in heavy syrup, thawed
1 pint fresh raspberries
12 triangular cookies or chocolate pieces
12 sprigs fresh mint

Butter (or coat with no-stick cooking spray) sides and bottoms of 12 4-ounce ramekins and set aside. In the top of a double boiler over simmering water, combine semi sweet chocolate, bitter chocolate, butter and vanilla. When butter and chocolate are melted, stir to blend and set aside.

In large bowl of mixer, combine eggs, egg yolks and brown sugar and beat on high 5-7 minutes or until thick and quadrupled in volume. Reduce speed to low and add cornstarch, one tablespoon at a time, beating to incorporate after each addition.

Increase speed to high and beat 5 minutes or until mixture stands in soft peaks. With a rubber spatula, fold the chocolate into the egg mixture, scraping the bottom and sides of bowl frequently.

Divide batter between prepared ramekins and bake in preheated 375°F oven 10 minutes (cake will be light crusted with a soft center). Remove from oven and cool. Cover with plastic wrap and refrigerate until ready to serve, then run a knife blade around edges of cake to separate cake from ramekin. Invert ramekin on serving plate.

Lift ramekin, leaving cake in center of plate. Pour thawed raspberries in blender and puree. Strain and discard seeds. Ladle raspberry puree around cake and garnish with fresh raspberries, triangular cookie or chocolate piece and mint.

Serves 12.



Applebee's Blondie Brownies

1 cup sifted all-purpose flour
1/2 tsp. baking powder
1 pinch baking soda
1 pinch salt
1/2 cup chopped walnuts
1/3 cup melted unsalted real butter
1 1/3 cup packed brown sugar - divided
1 egg - beaten
1 Tbls. vanilla extract
1/2 cup vanilla baking chips
1/4 cup unsalted real butter
1/4 cup maple syrup
8 oz. cream cheese - softened
1/2 tsp. maple extract

Sift together sifted flour, baking powder, baking soda, and salt; stir in nuts; set aside. With an electric mixer, beat together melted butter and 1 cup brown sugar. Beat in egg and vanilla. Slowly beat dry mixture into wet mixture.

Stir in vanilla baking chips by hand. Spread batter into a greased 9" X 9" X 2" baking pan. Bake in a 350 degree oven for 20-25 minutes, or until a toothpick inserted in the center comes out clean; set aside to cool.

In a saucepan over low heat, melt remaining 1/4 cup butter and maple syrup. Stir remaining 1/3 cup brown sugar into saucepan until it has dissolved. Remove saucepan from heat and beat in cream cheese and maple extract until smooth.

Return saucepan to low heat and simmer, stirring constantly, until desired consistency. Notes: Serve sauce over warm blondies topped with vanilla ice cream.



Applebee's Apple Chimi-Cheesecake

This is simple and easy. Make a cheesecake and add cooked apples to the cake. Omit the excess syrup filling. After it firms up, cut into pieces.

Wrap in a flour tortilla. Tie it up with string to hold it together so it will not come undone during frying.

Fry them in oil at 350 degrees F. Fry until golden brown and serve it with caramel sauce. You can use caramel topping for ice creamer you can make it yourself using soft caramels. Melt them using a double broiler (this comes the closest to the caramel we use for the chimis at Applebee's).



Applebee's Apple Chimi-Cheesecake (2)

10 to 12 (6 1/2-inch) flour tortillas
16 ounces cream cheese, at room temperature
1/2 cup granulated sugar
1/4 cup plus 2 tablespoons flour
2 eggs, beaten
1 teaspoon vanilla extract
1 (20 ounce) can cooked apples, very well drained
1/2 cup almond toffee bits
Cinnamon sugar (1/2 cup sugar and 3 tablespoons ground cinnamon, mixed well)
Vanilla ice cream
Caramel topping

Beat cream cheese until fluffy; add sugar and eggs, then beat again. Add vanilla extract and mix well. Fold toffee bits and apple pieces in cheese mixture. On tortilla place a serving in the middle, about 2 1/2 inches from the side of shell.

Tuck sides in slightly and roll shell to seal the filling and hold in the cream cheese. When shells have been stuffed and rolled, place in refrigerator; chill to set filling. In deep fryer heat vegetable oil.

When ready, place chimi cheesecake and fry until slightly golden while carefully turning on each side. Remove from oil and drain. Preheat oven to 350 degrees F. Place chimi cheesecake on cookie sheet and bake for 20 to 25 minutes.

Remove from oven and liberally sprinkle with cinnamon sugar. Serve cheesecakes slightly warm with vanilla ice cream and caramel topping.

Makes 12 to 14 servings.



Applebee's Maple Butter Sauce

3/4 cup maple syrup
1/2 cup butter
3/4 cup brown sugar
1/2 cup walnuts, chopped (optional)

Combine syrup and butter, cook over low heat until butter is melted. Stir in brown sugar until dissolved. Add walnuts, if desired.

Serves 4.



Applebee's Chardonnay Mushrooms

1/2 cup fresh butter
1/4 teaspoon granulated or powdered garlic
1/2 teaspoon salt
1/4 teaspoon black pepper
Dried parsley flakes
1/4 cup Chardonnay
1 pound fresh mushrooms, quartered

Thoroughly clean and sanitize sink. Wash mushrooms under cold running water and drain. Cut mushrooms into quarters. Heat butter in saucepan over low heat until melted.

Add mushrooms and stir in garlic, salt and pepper. Cook over medium heat, stirring often, approximately four minutes or until soft. Turn off heat and immediately pour Chardonnay onto mushrooms. Add parsley and toss together.

Serve over your favorite steak.

If preparing ahead of time for later reheating, cool in a shallow pan, not tightly covered, in refrigerator. If not totally cooled in four hours, discard.



Applebee's Blue Cheese Vinaigrette

7 tablespoons olive oil
2 teaspoons minced garlic
3/4 cup crumbled blue cheese (about 2 1/2 ounces)
1/4 cup white wine vinegar
1 tablespoon water
1 teaspoon granulated sugar
1/2 teaspoon hot pepper sauce (like Tabasco)
1/2 teaspoon salt
1/4 teaspoon ground pepper
1 teaspoon chopped fresh basil

Heat 1 tablespoon oil in heavy small skillet over medium heat. Add 2 tablespoons minced garlic and sauté until golden, about 1 minute. Transfer garlic mixture to blender.

Add blue cheese, white wine vinegar, 1 tablespoon water, sugar, hot pepper sauce, salt, pepper and remaining olive oil; blend well. Transfer vinaigrette to bowl. Mix in chopped basil. Vinaigrette can be prepared two days ahead.

Cover and refrigerate.



Applebee's Honey Glaze

1 cup dark brown sugar
1/2 cup cider vinegar
1/2 cup beef stock
1/2 cup soy sauce
1/2 cup honey
1/8 cup Worcestershire sauce
1 tablespoon vegetable oil
1 tablespoon whiskey
1/4 teaspoon Liquid Smoke
Tabasco sauce (to taste)
1 tablespoon garlic (granulated)
Cornstarch / water mixture (as needed to thicken)

Combine liquid ingredients No. 2 through 10 in saucepan and warm to just below a simmer over low heat. You may opt to use a "double boiler" pan to avoid scorching the glaze.

Next, add garlic and then slowly add sugar while stirring. In small cup/bowl, add cornstarch to cold water and mix thoroughly until starch is dissolved. Increase heat to glaze and slowly stir in the starch/water mixture as it thickens.

Do not bring to full boil. Stop just short of the desired final consistency. It will continue to thicken. Reduce heat to keep warm.

You may serve on the side of your favorite broiled dish or brush on just before removing from the broiler/grill.



Applebee's Barbecue Sauce

1/3 cup bottled apple butter
1/3 cup Catalina dressing
1/3 cup catsup
2 tablespoons Worcestershire sauce

Combine all ingredients. This will keep in the refrigerator for a few weeks or may be frozen. The recipe can easily be doubled or tripled.



Applebee's Spicy 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 of garlic powder
Dash of ground black pepper
1 cup shredded Cheddar/Monterey Jack cheese blend
2 cups corn chips (broken into small pieces) or fried tortilla strips (cut tortilla with scissors into thin strips and fry in oil)

Combine all the dressing ingredients in a medium bowl. Mix until smooth. Cover and chill until needed. When ready to prepare the entree, preheat the oven to high broil. Preheat barbecue or indoor grill to high heat.

When the grill is hot, cook marinated chicken breasts for 3 to 5 minutes per side, or until done. Arrange the cooked chicken in a baking pan. Spread a layer of dressing over each breast, 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. Spread a bed of 1/2 cup of the tortilla strips or crumbled corn chips on each of four plates. Place a chicken breast onto the chips on each plate and serve with your choice of rice, pico de gallo or salsa and some guacamole.



Applebee's Banana berry Freeze

2 cups ice
1 ripe banana - peeled, reserve 2 thin slices for garnish
3/4 cup straw berry daiquiri mix
1/4 cup pina colada mix
whipped cream- for garnish
strawberry slices - for garnish

Puree ice, banana, daiquiri mix, and colada mix in blender on high speed for 10-15 seconds until smooth Pour into two wine glasses. Garnish with whipped cream, straw berries, and bananas.

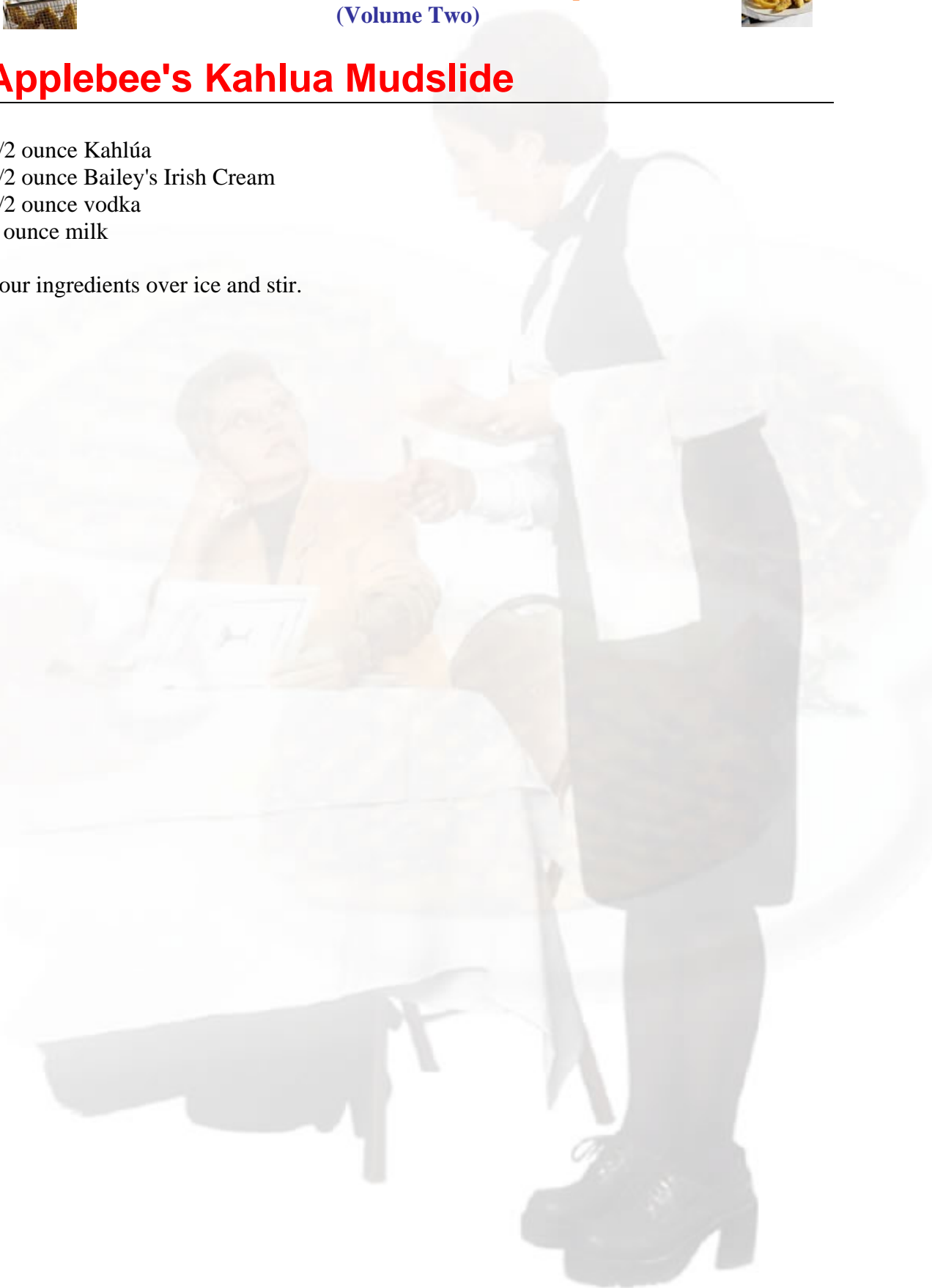
Serves: 2



Applebee's Kahlua Mudslide

1/2 ounce Kahlúa
1/2 ounce Bailey's Irish Cream
1/2 ounce vodka
1 ounce milk

Pour ingredients over ice and stir.





Applebee's Lemonade

1 Quart water
1 cup sugar
1 cup FRESH lemon juice
Sparkling Water (not tonic water, like Perrier)

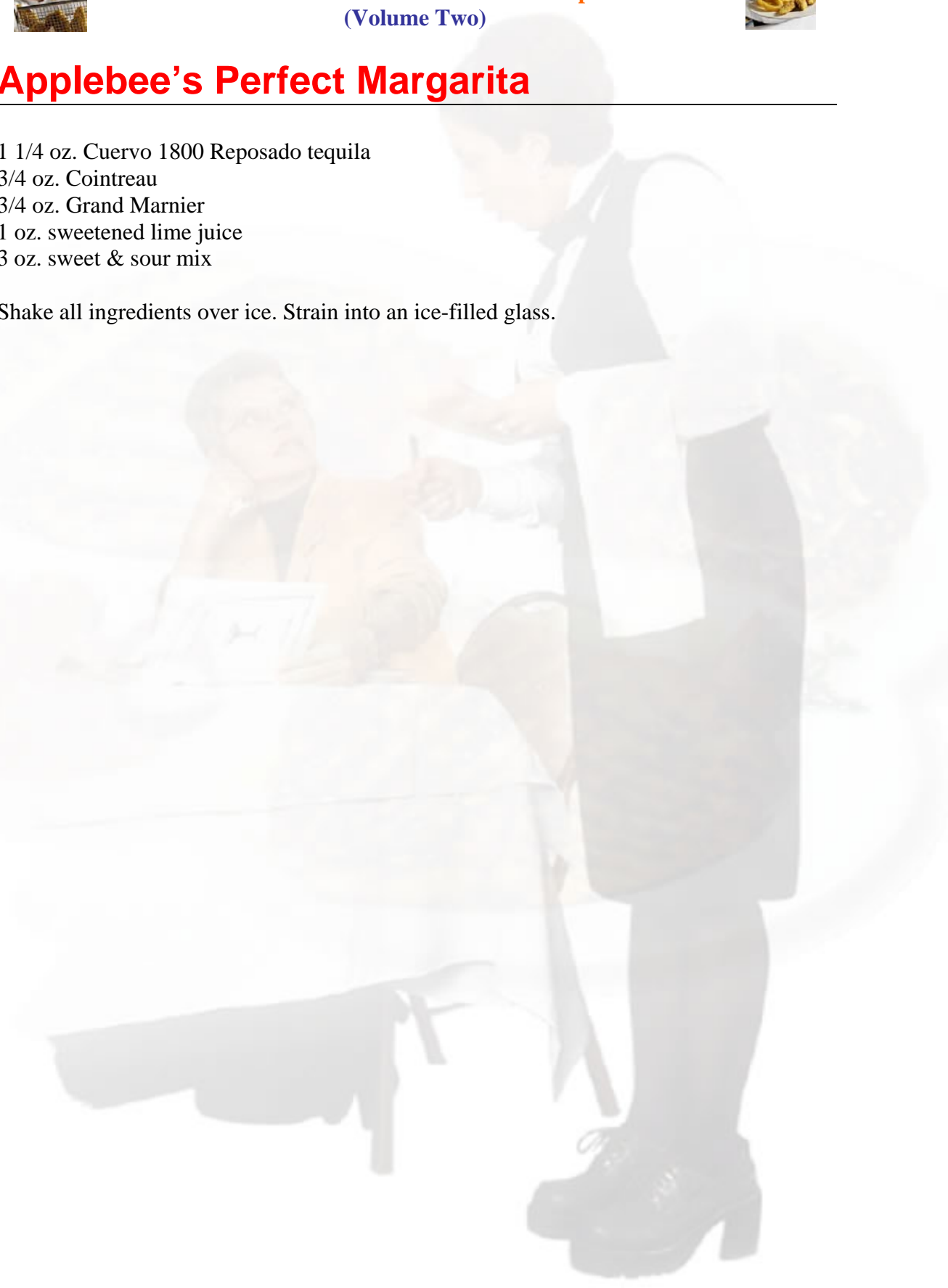
Mix first three together. Fill a tall glass 2/3 to 3/4 with Lemon mixture then fill with sparkling water. An interesting variation is to puree some fruit (raspberries, strawberries, etc) with a little superfine or powdered sugar and put that in the glass before adding the lemonade and water.



Applebee's Perfect Margarita

1 1/4 oz. Cuervo 1800 Reposado tequila
3/4 oz. Cointreau
3/4 oz. Grand Marnier
1 oz. sweetened lime juice
3 oz. sweet & sour mix

Shake all ingredients over ice. Strain into an ice-filled glass.





Chili's Recipes





Chili's Skillet Queso

1 brick Kraft Velveeta Cheese (2 lb.)
2 cans Hormel No-Bean Chili

Just heat in together in a crock pot for a few hours or until melted. For the most accurate texture mix sauce in a blender. Serve with heated corn chips.





Chili's Black Beans

2 (15.5 oz.) Cans of Black Beans
1/2 tsp. Sugar
1/2 tsp. Chili Powder
1/2 tsp. Garlic Powder

Place in sauce pan and mix through. Let simmer for about 20 - 25 minutes. Place beans on the bottom of plate. They should cover the middle of the plate. Place Chicken Breast in the middle, your serving of rice on the side, a generous helping of pico de gallo.



Chili's Awesome Blossom

- 1 Prepared Onion
- 2 1/2 C. Flour
- 2 tsp McCormick Seasoned Salt
- 1/2 tsp. Coarsely Ground Pepper
- 1/4 tsp. Garlic Powder
- 1 C. Butter Milk

Mix all dry ingredients together. Onion may be sliced like a blossom by cutting the top 1/4 off, the top has the stem. Then peel and be very careful to leave the root intact.

Carefully slice from the top of the onion down but stop about 1/2" before you get to the root, taking care not to cut through the root. Slice the rest of the onion like a pie into many servings.

When complete soak onion in cold ice water for 1/2 hr. so the onion's petals will start to open up and bloom. Drain onion and dip in flour mixture and dust well. Dip onion then in buttermilk and back in flour mixture.

Place in hot oil and fry until golden. Oil should cover onion. When done drain well and place on plate and cut center out of onion so the petals may easily be removed.

Dipping Sauce:

- 1/2 C. Sour Cream
- 2 Tbsp. Catsup
- 1/2 tsp. McCormick Seasoned Salt
- 1/8 tsp. Red Pepper
- 1 1/2 tsp. Fresh Horseradish
- 1/4 tsp. Paprika

Mix all together and serve in the middle of the onion blossom. Garnish with paprika and just a dash of red pepper.



Chili's Twisted Lemonade Twist

1 ounce Sauza Commemorativa Tequila
1/2 ounce Cointreau
1/2 ounce Presidente Brandy
1/2 ounce Rose's lime juice
1/3 cup sweet & Sour mix

Combine all ingredients in a shaker with crushed ice. Shake Pour drink into a martini glass rimmed with salt. Serve the remainder of the drink in the shaker on the side.



Chili's Electric Lemonade

1 1/4 ounces vodka (Bacardi Limon if you please)

1/2 ounce Blue Curaçao

2 ounces sweet and sour mix

Mix in a mixer, top with a splash of 7-Up, and garnish with lemon squeeze.



Chili's Grilled Chicken Pasta

2 boneless skinless chicken breast halves, cut into strips
2 teaspoons Cajun seasoning
2 tablespoons butter or margarine
1 to 2 cups heavy cream
1/4 teaspoon dried basil
1/4 teaspoon lemon pepper seasoning
1/4 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon garlic powder
4 ounces linguine or fettuccine, cooked and drained
Grated Parmesan cheese, optional

Place chicken and Cajun seasoning in a bowl or re-sealable plastic bag; toss or shake to coat. In a large skillet over medium heat, sauté chicken in butter until almost tender, about 5 to 7 minutes. Reduce heat.

Add cream and seasoning; heat through. Add pasta and toss; heat through. Sprinkle Parmesan cheese if desired.



Chili's Grilled Chicken Pasta

2 Boneless skinless chicken breast halves, cut into strips
2 Teaspoons Cajun seasoning
2 Tablespoons butter or margarine
1 to 2 cups heavy cream
1/4 Teaspoon dried basil
1/4 Teaspoon lemon pepper seasoning
1/4 Teaspoon salt
1/8 Teaspoon pepper
1/8 Teaspoon garlic powder
4 Ounces linguine or fettuccine, cooked and drained
Grated Parmesan Cheese, optional

Place chicken and cajun seasoning in a bowl or re-sealable plastic bag; toss or shake to coat. In a large skillet over medium heat, sauté chicken in butter until almost tender, about 5-7 minutes.

Reduce heat. Add cream and seasoning; heat through. Add pasta and toss; heat through. Sprinkle Parmesan cheese if desired.



Chili's Monterey Chicken

- 1 boneless skinless chicken breast
- 2 teaspoons barbeque sauce (Bull's Eye is best)
- 2 slices of well cooked bacon, drained
- 1/4 c mixture of Monterey Jack and Sharp Cheddar Cheese

Pound chicken breast until it is flattened; season with salt and pepper. Spray a nonstick skillet with cooking spray; cook chicken until done. Transfer to a serving plate. Top chicken breast with barbeque sauce, bacon and cheese.

Broil in oven, or melt the cheese in a microwave. Sprinkle with a small amount of cold chopped tomatoes and chives.



Chili's Tortilla Crunch Chicken Fingers

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

Preheat oven to 375 degrees F. 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 into 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

4 boneless, skinless chicken breasts
1 cup liquid margarita mix
Fresh ground black pepper, to taste

Pour margarita mix over chicken breasts, and marinate for 2 hours in refrigerator. When ready to prepare, drain and dust chicken breasts with black pepper. If you do not have a grill use an iron skillet.

Bring to medium high temperature and spray skillet with an oil coating. Braise the chicken breasts until done on each side. Place chicken breasts atop Chili's Black Beans. Serve with a serving of your favorite Mexican rice and Chili's Pico de Gallo.



Chili's Low-Fat Fajitas

1/4 cup lime juice
3 Tbls. olive oil OR vegetable oil - divided
4 cloves garlic - crushed
3 tsp. soy sauce - divided
1 tsp. salt
1/2 tsp. liquid smoke
1/2 tsp. cayenne pepper
1/4 tsp. black pepper
1 lb. boned, skinned chicken breasts OR skirt steak
2 Tbls. water
1/2 tsp. lime juice
1 dash salt
1 dash black pepper
1 large Spanish onion - sliced thin
1/2 med. green bell pepper - seeded, sliced thin
1/2 med. red bell pepper - seeded, sliced thin
1/2 med. yellow bell pepper - seeded, sliced thin

Combine 1/4 cup lime juice, 2 Tbls. oil, garlic, 2 tsp. soy sauce, 1 tsp. salt, liquid smoke, cayenne pepper, and 1/4 tsp. black pepper in a sealable plastic container, add chicken/steak to container, cover, and refrigerate for at least 2 hours, or overnight (preferred).

Combine water, 1 tsp. soy sauce, 1/2 tsp. lime juice, and a dash of salt and pepper; set aside. Grill meat over a medium-high flame for 4-5 minutes per side, or until cooked through.

Cut meat into thin strips; set aside and keep warm. In a large skillet over medium-high heat, cook onion and peppers in remaining 1 Tbls. oil until brown; remove from heat; pour reserved liquid mixture over onions and peppers.

Toss together meat, onions, and peppers. Serve with warm tortillas, pico de gallo, cheese, sour cream, and guacamole.



Chili's Chicken Enchilada Soup

1/2 cup Vegetable oil
1/4 cup Chicken base
3 cups diced Yellow Onions
2 teaspoons ground Cumin
2 teaspoons Chili Powder
2 teaspoons granulated Garlic
1/2 teaspoon Cayenne pepper
2 cups Masa Harina
4 quarts Water (divided)
2 cups crushed Tomatoes
1/2 pound processed American cheese, cut in small cube
3 pounds cooked, cubed chicken

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.



Chili's Southwest Chicken Chili

1/4 cup vegetable oil
1/2 cup diced onions
1 1/3 cups diced green bell pepper
2 tablespoons diced seeded jalapeno pepper
3 tablespoons fresh minced garlic
4 1/2 cups water
8 teaspoons chicken base
2 teaspoons lime juice
2 tablespoons sugar
3 tablespoons cornstarch
3 tablespoon ground cumin
2 1/2 tablespoons ground chili powder
4 teaspoons ground paprika
4 teaspoons dried basil
2 teaspoons freshly minced cilantro
1 1/2 teaspoons ground red pepper
1/2 teaspoon ground oregano
1/2 cup crushed canned tomatillos
1 can (4 ounces) diced green chiles, drained
2 cans (15 ounces each) navy beans or small white beans, drained
1 can (15 ounces) dark red kidney beans, drained
3 pounds diced cooked chicken breast
shredded cheddar cheese
sour cream for garnish (optional) tortilla chips

In 5-quart or larger pot, heat the vegetable oil over medium heat. Add the onions and sauté along with bell pepper, jalapeno and garlic. Cook until onions are soft and transparent, and vegetables are tender. Do not remove from heat.

In a medium mixing bowl or other container, combine water, chicken base, lime juice, sugar, cornstarch and seasonings. Mix well with a spoon or other utensil until consistently blended.

Pour this mixture into the vegetable mixture. Add the tomatillos and diced green chiles to pot. Stir well and bring to boil. Add beans and chicken, then reduce heat and simmer for at least 10 minutes.

When the chili is ready it should have thickened slightly. Pour into servings bowls, and sprinkle shredded cheese over the top. Top with a dollop of sour cream and serve with tortilla chips on the side.

Makes about 4 quarts.



Chili's Black Bean Soup

1/4 cup olive oil
1/4 cup yellow onion, diced
1/4 cup carrots, diced
1/4 cup green bell pepper, diced
4 beef bouillon cubes
1 cup boiling Water
1 1/2 quarts (3 pounds) canned black beans, not drained
2 tablespoons cooking sherry
1 tablespoon distilled white vinegar
2 tablespoons Worcestershire sauce
1 tablespoon granulated sugar
2 teaspoons garlic, granulated
2 teaspoons salt
1/2 teaspoon black pepper, ground
2 teaspoons chili powder
8 ounces smoked sausage, small dice
1 tablespoon cornstarch
2 tablespoons water

In a medium stock pot, place the olive oil, onion, carrot, and bell pepper. Sauté the vegetables until they are tender. Bring 1 cup of water to a boil, add the bouillon cubes, and allow to dissolve.

Add the bouillon, cooked beans, and the remaining ingredients (except cornstarch and 2 tablespoons water) to sautéed vegetables. Bring mixture to a simmer and cook approximately 15 minutes.

In a blender, puree 1 quart of the soup, and put back into the pot. In a separate bowl, combine the cornstarch and 2 tablespoon water. Add the cornstarch mix to the soup and bring to a boil for 1 minute.

Serve with corn bread, white rice, or your favorite side dish.



Chili's Chicken Mushroom Soup

1/4 cup (1/2 stick) margarine
1/4 cup diced yellow onion, cut into 1/4-inch pieces
1/4 cup diced carrots, cut into 1/4-inch pieces
1/4 cup diced celery, cut into 1/4-inch pieces
3 cups sliced mushrooms (about one
8 ounce package), cut into 1/8-inch slices
1/2 cup all-purpose flour
5 1/2 cups chicken broth
Pinch of dried tarragon
1/4 teaspoon dried thyme
1/2 teaspoon white pepper
1 teaspoon black pepper
1/2 teaspoon hot pepper sauce
1 tablespoon chopped fresh parsley
3 cups half-and-half
1 1/2 teaspoons lemon juice
3/4 pound diced cooked chicken

Melt margarine in large heavy pot. Add vegetables and sauté until tender over medium-low heat. Slowly sift flour over vegetables and let cook briefly, stirring regularly. Do not let flour brown.

Slowly add chicken broth to vegetable-flour mixture, stirring constantly. Add herbs, pepper sauce and parsley and stir well. Simmer 10 minutes.

Stir in half-and-half, lemon juice and chicken. Bring to simmer and cook 10 minutes. Serve immediately.



Chili's Chocolate Brownie Sunday

1 Pkg. Fudge Chocolate Brownie Mix
1 (14 oz.) Pkg. English Walnuts (coarsely Chopped)
13"x9" Baking Pan
Vanilla Ice Cream
1 Small Jar Fudge Topping
1 Small Jar Maraschino Cherry's

Follow the directions on the package of brownie mix for fudge style brownies and add 1 1/2 cups coarsely chopped walnuts to mix and stir. Pour batter into a 13"x9" pan so the brownies will not be excessively thick.

Bake according to directions but do not over bake. We like ours a little underdone. To assemble on your individual serving plate: warm a 4"x4" slice of brownie and place a large round spoon full of vanilla ice cream on top, cover with fudge, place about a tablespoon of walnuts on topping and add a maraschino cherry!



Chili's Chocolate Chip Paradise Pie

CRUST:

1/3 cup graham cracker crumbs
3 tbsp. granulated sugar
3 tbsp. butter
1/3 cup chocolate chips

Preheat oven to 350 degrees F. Melt butter and combine with the graham cracker crumbs and sugar. Press into bottom of a 1- quart casserole dish. Top evenly with chocolate chips. Bake for 5 minutes until chocolate is melted. Spread melted chips out evenly over crust.

FILLING:

1/2 cup flour
1/4 cup granulated sugar
3/4 tsp. baking powder
1/3 cup milk
1 tbsp. oil
1 tsp. vanilla extract
1/3 cup semi sweet or milk chocolate chips
1/4 cup shredded coconut
1/4 cup crushed walnuts or almonds

Combine dry ingredients in large mixing bowl. Add milk, oil and vanilla and stir until smooth. Stir in chocolate chips, coconut, and nuts. Pour into crust. Bake, uncovered, for 35 to 40 minutes, until a wooden pick comes out clean.

TO SERVE:

2 tbsp. butter
dash of cinnamon
Hot fudge and caramel toppings

Place 2 tablespoons of butter on ovenproof serving plate. Sprinkle with cinnamon. Place in warm oven until butter melts. Remove plate from oven and place large piece of warm pie directly onto melted butter. Top pie with ice cream and drizzle with hot fudge and caramel toppings.



Chili's Mighty Ice Cream Pie

Stream Carmel and chocolate on plate and then place your slice of pie.

- 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

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 Salsa Recipe

14 1/2 ounces can tomatoes and green Chills (like Ro-Tel)
14 1/2 ounces can whole peeled tomatoes plus the juice
1 tablespoon jalapenos (canned, diced, not pickled) PLUS
1 teaspoon jalapenos (canned, diced, not pickled)
1/4 cup diced onion
3/4 teaspoon garlic salt, to taste
1/2 teaspoon cumin, or more to taste
1/4 teaspoon sugar, to taste

Place jalapenos and onions in processor; process for just a few seconds. Add both cans of tomatoes, salt, sugar and cumin. Process all ingredients until well blended, but do not puree.

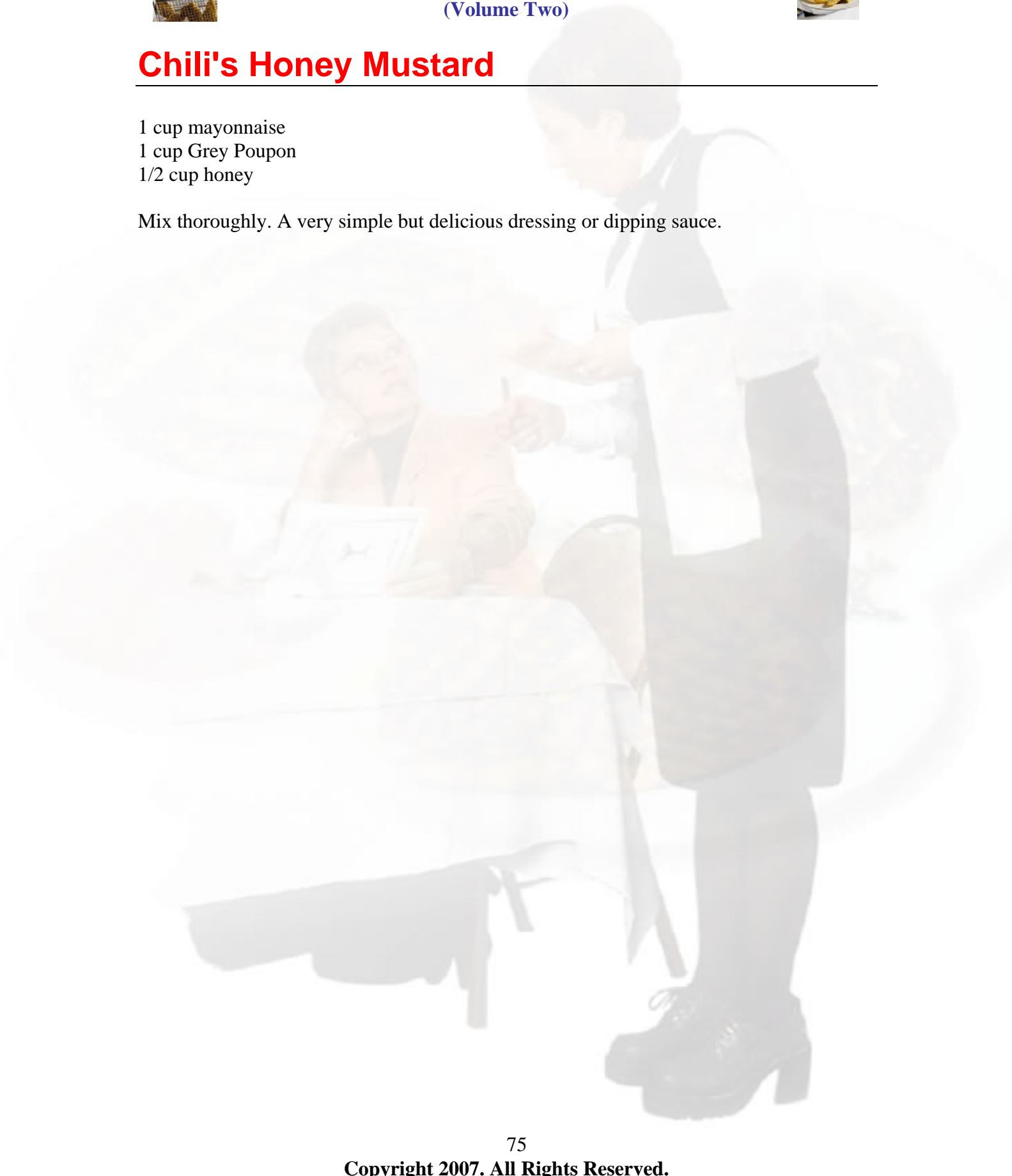
Place in covered container and chill. A couple of hours of chilling will help the flavors to develop. Serve with your favorite thin corn tortilla chips.



Chili's Honey Mustard

1 cup mayonnaise
1 cup Grey Poupon
1/2 cup honey

Mix thoroughly. A very simple but delicious dressing or dipping sauce.





Chili's Pico de Gallo

1/2 C. Diced Onions
1/2 C. Diced Tomatoes
2 Tbsp. Chopped Cilantro
Diced Jalepeno to taste (Omit the seeds)

Dice both tomatoes and onions. Chop cilantro, and add enough diced jalepeno seeds to suit your desired hotness. Mix together, and serve.



Chili's Salsa

1 Can Tomatoes and Green Chills (14.5 oz can)
1 Can Whole Peeled Tomatoes (14.5 oz can, plus the juice)
1 Tbsp. + 1 tsp. Jalapenos (canned, diced, not pickled)
1/4 C. Yellow Onion (diced)
1/2 - 3/4 tsp. Garlic Salt
1/2 tsp. Cumin
1/4 tsp. Sugar

In food processor place jalapenos and onions. Process for just a few seconds. Add both cans of tomatoes, salt, sugar, and cumin. Process all ingredients until well blended but do not puree.

Place in covered container and chill. A couple of hours of chilling will help blend and enrich the flavor.

Serve with your favorite thin corn tortilla chips.



T.G.I. Friday's Recipes





T.G.I. Friday's 9 Layer Dip

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

Fry diced bacon until crisp, add refried beans and cook slowly. Stir 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.

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 chips



T.G.I. Friday's Gazpacho

1 cup tomato juice or V8 (for an additional vegetable kick)
1 teaspoon Tabasco
1 tablespoon granulated sugar
1 tablespoon salt (add salt in 1 teaspoon increments and taste each time; it will depend on how ripe and juicy your tomatoes are as to how much salt you need)
1 fresh squeezed lemon
2 medium size carrots, washed, peeled and rough chopped
1 red onion, washed, peeled and rough chopped*
2 medium size green peppers*
2 to 3 ribs celery, washed and rough chopped*
2 large ripe tomatoes
1 medium size cucumber, washed, peeled and seeded

* Amount of onion, green pepper and celery should be about the same.

Place all vegetables and seasoning (except salt) in blender in order as they appear and add 1 cup of tomato juice. Blend for 20 seconds to chop vegetables into small pieces (do not puree vegetables - Gazpacho should be like a small-diced salsa).

Add remaining juice and allow to sit in refrigerator for 4 hours for flavors to blend. Taste and add salt as needed.



T.G.I. Friday's Fire Bites

26 oz Can Sliced Jalapeno Peppers (not pickled, those used for nachos)
2 2/3 C. Crackers Crumbs
2 C. Flour
2 Eggs
1/2 C. Water
Vegetable Oil (for your favorite deep frying system)

Drain jalapeno peppers and set aside. Mix cracker crumbs and flour together, blend well. In separate bowl beat eggs and add water blend well. Heat oil in fry pan, deep fryer, or fry cooker until temperature is the same degree's that you would fry French fries at.

Dip slices of peppers in egg wash and then the flour and cracker crumb mixture, dust off excess dry ingredients and carefully place in hot oil. Place enough of the peppers in your deep frying system so they are not over crowded.

Take care, the peppers like to pop a little. Fry until golden brown. Remove peppers and dry on a paper towel.



T.G.I. Friday's Potato Skins

5 baked potato skins, cut in half
1 tablespoon melted butter
seasoning salt
1 green onion, diced
1/2 cup fried bacon, diced (about 5 strips)
3/4 cup cheddar cheese, shredded
Heat oven to 375F.

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.



T.G.I. Friday's Pot Stickers

Dough:

2 1/2 c. flour
1/2 tsp. salt
1 c. hot water
1 T. vegetable oil

Filling:

1 lb. ground pork
2 T. Kikkoman soy sauce or good Tamar i sauce
1 T. sesame oil
1 1/2 tsp. grated fresh ginger
1/4 tsp. sugar
Salt and pepper to taste
3 green onions, chopped
1 egg
1 T. cornstarch
1 can water chestnuts, finely chopped
1 clove garlic, minced

Dipping Sauce:

1/2 c. Kikkoman soy sauce
1/4 c. rice wine vinegar
1 tsp. chili oil OR a small spoonful of Hunan sauce
1 green onion, finely chopped (greens too)

Combine flour, salt, hot water and oil in a medium bowl; make a smooth dough. Allow the dough to rest for 20 minutes, covered. Combine the dipping sauce ingredients in a small bowl; set aside.

Combine the filling ingredients. Roll the dough out about 1/8" thick. Use a biscuit cutter or a glass to cut out 3" circles. Brush a little water around the edges of the circles. Place about 2 tsp. filling in center.

Fold the circles in half and press to seal, making sure to squeeze out any air. To cook, bring a pot of salted water to boil, and boil the dumplings until cooked through, about 5 minutes.

Drain well. (The dumplings may be frozen at this point to use later.) This about 8 dozen or so. If not frozen, heat a skillet or wok until hot, add about 2 T. oil and heat. Add dumplings and fry them until nicely browned on one side. Drain on paper towels.

Serve with the dipping sauce.



T.G.I. Friday's Cajun Angels

Wrap a slice of bacon around a large shrimp (cooked) and roll in cajun seasonings - broil until bacon is crisp.

Serve with:

Dipping Sauce

1 part Creole Mustard (must be Creole according to T.G.I.F)

1 part mayonnaise

Cajun seasoning to taste and heat desired

Horseradish (drained), to taste



T.G.I. 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 teaspoons 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 degrees F, but I have also found that you can just heat it in the microwave for a few minutes.



T.G.I. Friday's Quesadilla Dipping Sauce

Mix 3 parts guacamole with 2 parts ranch and one part pico de gallo





T.G.I. Friday's Malt Cake

1 cup plus 3 tablespoons oil
1/2 cup plus 2 tablespoons milk
1/2 cup plus 2 tablespoons plain yogurt
2 large eggs
1 tablespoon vanilla extract
3 cups granulated sugar
3 cups flour
3/4 cup plus 1 tablespoon unsweetened cocoa powder
1 1/2 tablespoons baking soda
1/4 teaspoon salt
1 1/4 cups boiling water
Malt Frosting (recipe below)

Make Malt Frosting before making the cake so that it can chill for at least 2 hours. Preheat oven to 300 degrees F. Prepare 3 round 9- inch cake pans with butter and flour and line with parchment or wax paper. Set aside.

Beat oil, milk, yogurt, eggs and vanilla with electric mixer until well blended, about 2 minutes. Sift together sugar, flour, cocoa powder, baking soda and salt in separate bowl. Slowly add 1/3 of dry ingredients to milk mixture and beat until well blended. Beat in 1/3 of boiling water.

Add another 1/3 of dry ingredients and beat until well mixed; then beat in another 1/3 of water. Add remaining dry ingredients, beating well, then add remaining water and beat until well mixed.

Scrape mixing bowl often. Pour equal amounts of batter into prepared pans. Bake until toothpick inserted in center comes out clean, 45 to 55 minutes. Do not open oven while cake is baking.

Cool pans on rack for 15 minutes, then remove cake from pan, take off paper, and continue to cool completely. Frost top of one layer with Malt Frosting, then place second layer on top and frost; top with third layer and frost tops and sides.

Refrigerate 2 hours before cutting. Makes 16 servings.

Malt Frosting:

Melt one 12-ounce package of semi sweet chocolate chips in a saucepan over low heat, stirring constantly. Set aside to cool.

Beat 1 pint whipping cream and 1 1/4 cups malted milk powder in electric mixer on high until stiff but not dry, about 2 minutes; refrigerate about 30 minutes.



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Whip 1/3 cup sugar, 4 ounces softened cream cheese and 1 teaspoon vanilla extract in a separate bowl until creamy, about 2 minutes, scraping bowl often. Add melted chocolate chips and beat 1 more minute.

Add half of malt-cream mixture and beat until uniform in color. Fold in remaining malt-cream mixture by hand until frosting is uniform in color. Refrigerate at least 2 hours before icing cake.



T.G.I. Friday's Mocha Mud Pie

1/2 pound butter or margarine
3/4 pound milk chocolate (bars)
6 eggs
1/4 cup plus 2 tablespoons powdered sugar
1 teaspoon vanilla extract
1 cup toasted almond pieces plus 1/4 cup toasted almond pieces, for garnish
12 ounces Famous chocolate wafers
1/2 cup butter or margarine
1/2 gallon coffee ice cream

In saucepan over low heat, melt margarine or butter, then stir in chocolate. (This will greatly reduce the chance of scorching the chocolate. Mixture may look separated but it will come together after cooking with egg yolks.)

Separate eggs, reserving yolks in mixing bowl and retaining whites in separate container. Whip yolks on medium-high speed until they turn pale yellow. Slightly warm egg yolks by slowing adding 1 to 1 1/2 cups of chocolate-margarine mixture while mixer is running on medium-high speed.

Return this mixture to remaining chocolate/margarine mixture, stirring constantly with rubber spatula as it cooks over low heat until mixture thickens, about 3 minutes. Remove from heat and immediately pour into large mixing bowl to speed up cooling.

Add powdered sugar, vanilla and almonds; mix well with wire whisk. Allow to cool to room temperature. Place chocolate wafers in plastic bag and roll into fine crumbs using rolling pin.

Pour into separate bowl and add melted butter. Mix thoroughly with wire whisk, until moist and crumbly. Reserve 1 cup of crumb mixture for final step. Spread remaining crumb mixture in even layer across bottom of 13 x 9-inch baking pan, gently pressing down. (If crumb mixture is not pressed, it will fall apart during cutting.) Set aside.

Whip egg whites in clean and chilled bowl until whites are stiff but not dry, just holding a soft peak. Using rubber spatula, gently fold all egg whites at once into chocolate / margarine mixture.

Be sure to mix almonds thoroughly since they tend to sink to bottom of mixture. Spread half of chocolate filling, about 1 quart, evenly over bottom crust. Add overflowing scoops of coffee ice cream on top of chocolate filling. Place 4 scoops across by 6 scoops down.

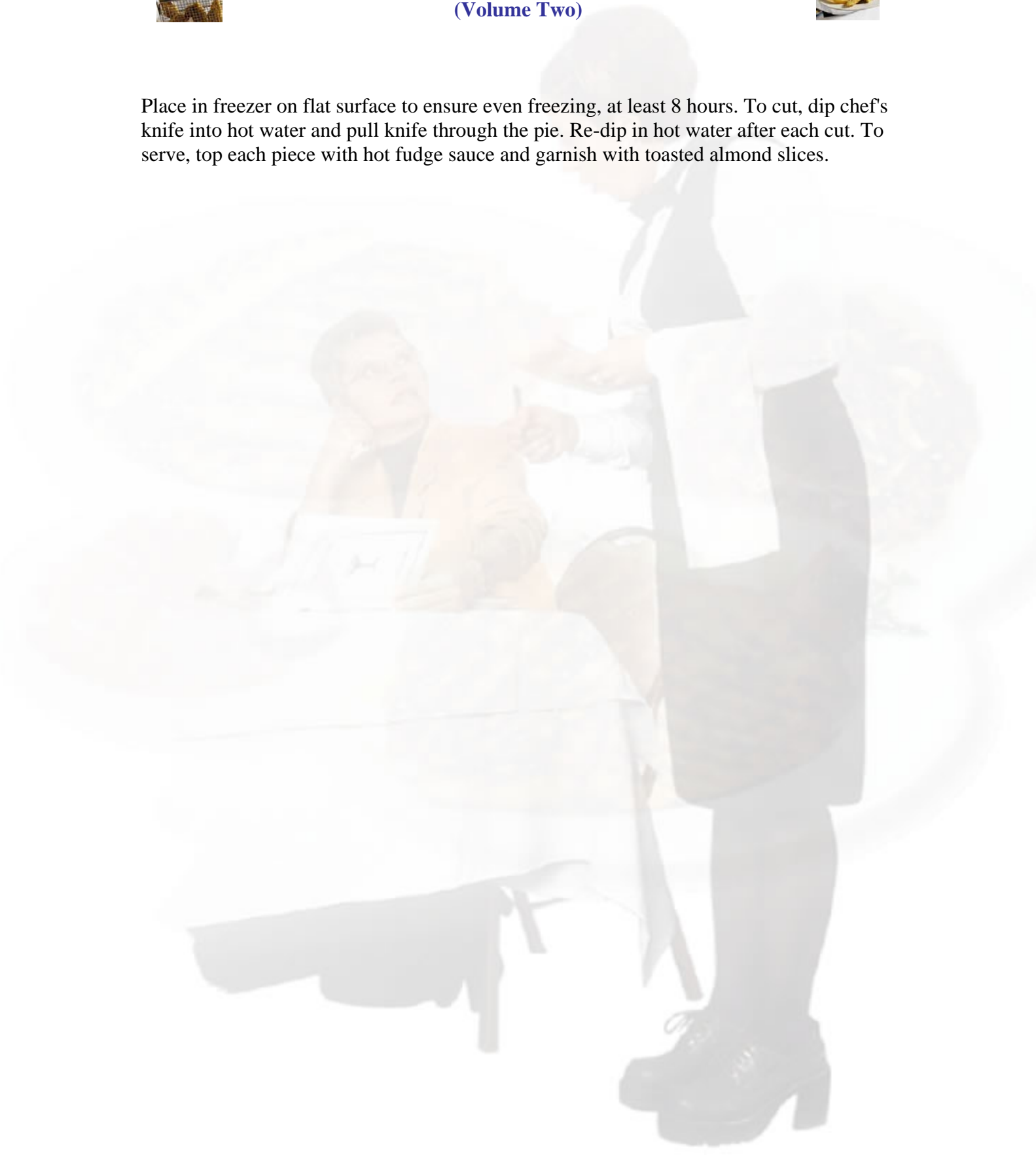
Work quickly to prevent ice cream from overly melting. Pour remaining chocolate filling over ice cream. Smooth top with rubber spatula. Surface will be slightly bumpy. Sprinkle reserved crumb mixture evenly over top of pie. Cover with plastic wrap.



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Place in freezer on flat surface to ensure even freezing, at least 8 hours. To cut, dip chef's knife into hot water and pull knife through the pie. Re-dip in hot water after each cut. To serve, top each piece with hot fudge sauce and garnish with toasted almond slices.





T.G.I. Friday's Bruschetta Chicken

Chicken Breasts:

Four 4 oz. chicken breasts (grill right before serving)

Season both sides of chicken breasts with salt and black pepper Grill 3-4 minutes per side for grill marks or until the chicken breasts reach 165°F (recommend cooking on a seasoned grill)

Garlic Bread:

1 stick of butter (1/4 pound)
1/8 tsp. salt 1/8 tsp. black pepper
1/8 tsp. garlic powder

Melt butter in microwave and stir to combine seasonings Drizzle your favorite bread with garlic butter and bake at 350° until crispy and golden brown (approximately 4 minutes).

Pasta:

1 lb. angel hair pasta (can cook and chill ahead of time)
2 Tbsp. salt

Boil pasta in 1/2 gallon of water with salt until al dente. Drain and transfer to bowl If cooking ahead of time, shock in an ice bath to cool, remove from water and toss with 2 Tbsp. of salad oil.

Tomato Salad:

6-8 medium-size Roma tomatoes
2 Tbsp. olive oil
1/4 tsp. salt
1/8 tsp. black pepper
2 cloves of minced garlic
10 fresh basil leaves

Wash, core and dice tomatoes to 1/4" pieces, save juices and place in small bowl. Wash, dry and cut basil leaves into thin strips. Combine all ingredients and hold for 2 hours before use.

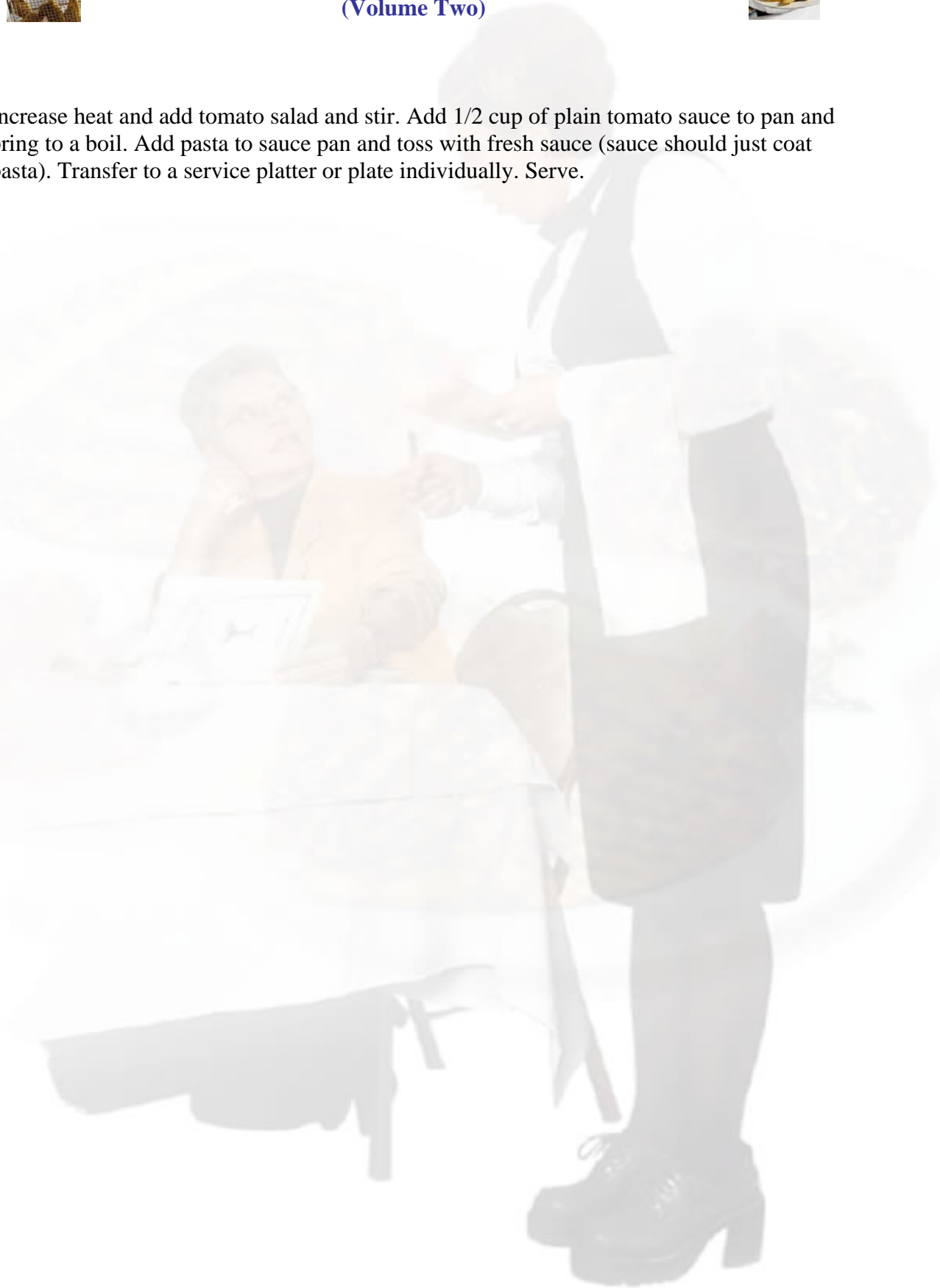
Heat heavy bottom sauce pan under medium- low flame. Add 2 Tbsp. olive oil, heat oil for 20 seconds Add any remaining garlic butter from bread to sauce pan Sauté in oil 2 cloves of garlic sliced into thin coins (if small use 3) for 45 seconds on each side until soft and tender - do not brown garlic (if brown discard and start over).



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Increase heat and add tomato salad and stir. Add 1/2 cup of plain tomato sauce to pan and bring to a boil. Add pasta to sauce pan and toss with fresh sauce (sauce should just coat pasta). Transfer to a service platter or plate individually. Serve.





T.G.I. Friday's French Onion Soup

- 2 Tablespoons butter or margarine
- 4 cups sliced onion
- 3 cups beef broth – low-fat okay
- 1 1/2 cups water
- 1 Tablespoon cooking sherry - optional
- 1 Tablespoon Worcestershire sauce
- 1/4 teaspoon black pepper
- 1 dash dried thyme
- 1 cup soft croutons - optional
- 1/2 cup shredded mozzarella cheese – low-fat okay, optional

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.



T.G.I. Friday's Lemon Chicken Scaloppini

2 1/2 lbs Chicken Breasts (pounded thin)

2oz. Olive Oil

8oz. sliced mushrooms

2 lemons (halved)

4oz. heavy whipping cream

4 artichokes

4t. parsley

12oz. lemon sauce

20oz. Angel Hair pasta

8T. fried Pancetta

4T Friend Capers Lemon Sauce

1T. Fresh Lemon Juice

1qt. Chablis

3t. butter

1qt. Whipping crème

1T. thyme

1t. salt

1t. pepper

Chicken:

Heat sauté pan over medium heat. Add oil and heat. Add chicken pieces to sauté pan and sauté on each side for one minute (or until no longer pink). Add sliced mushrooms to sauté pan and sauté with chicken for an additional minute. When mushrooms are cooked, squeeze juice from lemons into sauté pan and coat the chicken with juice (ensure there are no seeds).

Add cream to pan and stir to incorporate. Add lemon sauce and stir to incorporate. **DO NOT RETURN TO HEAT/FLAME!**

Lemon Sauce:

Boil Chablis to reduce to 2 cups. Add lemon juice and butter and melt slowly. Add whipping cream and simmer on low heat until thickened. Add spices and cool to room temp. In large bowl, twirl pasta into a nest. Sprinkle chicken pieces against pasta and pour remaining contents of pan on and around chicken. Sprinkle pancetta and capers over entire dish. Garnish with chopped parsley.



T.G.I. Friday's Spicy Cajun Pasta

Ten ounces cooked fettuccine
One cup spicy Cajun pasta sauce (See follow ing 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.

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 coldwater to form a slurry)
Salt and pepper to taste

Heat oil in sauté pan. Add garlic and sauté for 30 seconds. Add onions, sauté one minute, then add peppers and continue to sauté 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.



T.G.I. Friday's Pizza

1 flour tortilla
pizza sauce
mozzarella cheese, shredded
a pinch of Italian seasoning
flour

Bring the oven to 350 degrees F. Sprinkle a small amount of flour on one side of the tortilla. Put it on tinfoil, flour side down. Put pizza sauce on top, then mozzarella. Sprinkle with Italian seasoning. Bake until slightly brown. Cut into wedges.



T.G.I. Friday's Maple-Cured Pork Loin with Sweet Potatoes

Maple-Cured Marinade:

1/2 cup soy sauce
1/4 cup dark beer
2 tablespoons dark molasses
2 teaspoons lemon zest
2 teaspoons orange zest
1 tablespoons fresh thyme, finely chopped
2 tablespoons freshly grated ginger
2 cloves garlic, peeled, finely chopped
2 tablespoons light brown sugar
1/2 teaspoon cracked black pepper
1 tablespoon kosher salt
1/2 teaspoon cayenne pepper

Pork:

2 pounds boneless pork loin

Whipped Sweet Potatoes:

4 sweet potatoes, peeled, cut into 1-inch pieces
1 Granny Smith apple, peeled, cored and finely diced
1/2 cup heavy whipping cream
1/4 cup butter
2 teaspoons brown sugar
1 tablespoon maple syrup
1 teaspoon kosher salt
1/2 teaspoon black pepper

In a small bowl or glass measure combine all the marinade ingredients. Place the pork loin in a baking dish, cover with the marinade and refrigerate 24 hours. Preheat the oven to 400 degrees.

Remove the pork loin from the marinade, place in a baking dish. Place in the oven, cover and cook for 1 hour or until cooked to medium. Meanwhile, in a large pot place the sweet potato pieces, cover with water and bring to a boil. Cook until tender, about 15 minutes.

In a saucepan combine the apple, heavy cream, butter, brown sugar and maple syrup. Bring to a simmer. Drain the potatoes and transfer to a mixer and whip with whisk. Gradually add the apple/cream mixture and whip until smooth. Add the salt and pepper to taste. Remove the pork from the oven and let stand a few minutes before slicing. Slice the pork loin and serve with the whipped sweet potatoes.



T.G.I. Friday's Roast Vegetables

Vegetables

- 1 pound baby carrots
- 8 ounces mushrooms
- 1/4 cup olive oil
- 1 Tbsp Kosher salt
- 2 Tbsp. chopped fresh garlic
- 2 tsp chopped fresh rosemary
- 1 tsp ground black pepper

Mix the olive oil, Kosher salt, garlic, rosemary and black pepper together in a mixing bowl. Divide this mixture into two equal parts. Toss the carrots in half of the mixture and the mushrooms in the other half of the mixture. Place the carrots and mushrooms separately on cookie sheets. Roast in preheated oven at 500°F. until soft (carrots will take longer).



T.G.I. Friday's Vegetable Grill

Portabella Mushroom

Remove stem from mushroom and discard. Rinse mushroom with cold water. Add your favorite vinaigrette dressing - just enough to fill the bottom of the mushroom cap; marinate for one hour. Place mushroom on grill, cap side up. Grill until tender.

Skewers

Red Peppers - wash and dry, cut into large squares.

Zucchini - wash and dry, cut into large round slices, about 3/4" thick.

Summer Squash - wash and dry, cut into large round slices, about 3/4" thick.

Roma Tomato - wash and dry, remove core and discard, cut in 1/2" wedges.

Use bamboo or wood skewers - soak in water for 30 minutes before use so skewers do not burn on the grill or splinter. Assemble skewers in color array such as - red pepper, zucchini, Roma tomato, squash.

When assembling place vegetable flat on cutting board and insert skewer through skin side and out through skin side for a flat, long skewer of fresh vegetables. Grill until vegetables are just tender and slightly crunchy.

Pasta:

Cook your favorite thin, long pasta, such as spaghetti, in salted boiling water and place in a dish.



T.G.I. Friday's Broccoli Cheese Soup

2 lbs fresh broccoli
1 cup green onions (chopped and tops and bottoms separated)
2 (10 ounce) cans chicken broth
1 lb colby cheese
1-1 1/2 lb American cheese or cheddar cheese
1 cup half-and-half
2 tablespoons flour
3 tablespoons butter
1 tablespoon fresh ground pepper
1-2 tablespoon cornstarch (to thicken)
1/2 cup water
1 tablespoon oil

Steam Broccoli by either putting in Microwave safe dish with lid and a small amount of water, or on stove in a covered sauce pan and small amount of water. Cook just until soft. Oil skillet 1/8" in bottom. Heat, then add 3 TBS Butter. Add 2 Tbs Flour, chopped Green onion bottoms and ground Pepper.

Cook until Yellow in color, just enough so the flour is not raw . Add 2 Cans of Chicken Broth. Stir quickly, using whisk if you have one. Add Steamed Broccoli and any pan liquids. Add Green Onion tops, and Simmer 15-20 minutes on Med heat.

This will slightly reduce liquid and impart flavors. Reduce heat. Add Colby and American Cheeses. Cook on low 1 minute. Add 1 Cup Half and Half slowly, so it will not clump. Here you must watch temperature, so keep it on low .

Cook 10 minutes. Add Cornstarch to water and stir. Pour in 1/2 of cornstarch mixture and stir. Then pour in 2nd half of mixture and stir. Turn heat off and stir until thick.



T.G.I. Friday's Shrimp Marinara

1 ounce garlic butter
6 shrimp
6 ounces marinara sauce
10 ounces angel hair pasta, cooked
1 teaspoon parsley, chopped
French bread, sliced
1/2 tablespoon garlic butter

Heat sauté pan over medium heat. Add garlic butter and heat for 30 seconds. Add shrimp and sauté until raw appearance disappears and shrimp turns pink. Flip once and cook to an internal temperature of 150 degrees F.

Add marinara sauce and stir to mix ingredients. Mound hot pasta in center of bowl and top with sauce, distributing shrimp evenly. Garnish with chopped parsley. Toast French bread slices and brush with garlic butter. Cut in half diagonally. Serve with pasta.



T.G.I. Friday's Dijon Chicken Pasta

Dijon Pasta Sauce

1 clove garlic, pressed
1/2 teaspoon olive oil
1 cup strained fat-free yogurt
2 tablespoons cornstarch
1 cup evaporated skim milk
1/4 cup fat-free milk
2 teaspoons Grey Poupon Dijon mustard
2 tablespoons grated Parmesan cheese
1/4 teaspoon salt
Dash ground black pepper
1 1/2 tablespoon fresh parsley, chopped
Chicken Spice Blend
2 teaspoons salt
1 teaspoon paprika
Fat-free butter-flavored spread or spray
4 skinless chicken breast fillets
1/2 teaspoon dried thyme
Dash or two ground black pepper
1 pound package penne pasta
3 to 4 quarts water

Garnish

1 small tomato, diced
Fresh parsley, chopped

Preheat barbecue or stovetop grill to medium/high heat. Prepare pasta sauce by first sautéing the pressed garlic in the olive oil in a medium saucepan. Sauté only for a minute or two over medium heat. Do not let the garlic brown or it will become bitter.

Remove pan from heat. Combine strained yogurt with cornstarch in a medium bowl. Add evaporated milk, fat-free milk, and mustard, and mix. Pour mixture into saucepan and place it back over heat. Add Parmesan cheese, salt and pepper, and stir. When sauce thickens, add parsley and turn heat to low, stirring often.

As sauce cooks, prepare the chicken by combining all of the spice blend ingredients in a small bowl. Rub a light coating of butter-flavored spread or spray over each breast, and sprinkle some of the spice blend over both sides of each chicken breast. Cook the chicken on the grill for 4 to 5 minutes per side.

Turn the chicken at a 45 degree angle halfway through the cooking time on each side, so that you get criss-crossed grill marks on the surface. While chicken is grilling, prepare pasta by bringing 3 to 4 cups of water to a boil in a large pan.



America's Favorite **Restaurant Recipes** (Volume Two)



Add pasta to the water and cook for 12 to 15 minutes or until pasta is tender. Strain. Divide strained pasta into four portions on four plates, and pour a generous portion of the sauce over the pasta. Sprinkle some diced tomato over the pasta on each plate.

Sprinkle some additional fresh parsley over the pasta. Slice each chicken breast across the grain, and arrange each sliced breast on top of the pasta on each plate, being careful to retain the shape of the chicken breast as you position it.

Note: Make the strained yogurt by pouring a large container of plain yogurt into a coffee filter placed in a metal steamer basket or strainer. Overnight, the liquid whey will drain from the yogurt, leaving a thick, cheese-like substance in the strainer.

Measure this thick stuff for the recipe and toss out the liquid.



T.G.I. Friday's Garlic Chicken

1/2 ounce garlic butter
2 chicken breasts, pounded and seasoned with garlic
Mixed vegetables
Mashed potatoes
1 tablespoon sliced green onion
2 tablespoons garlic chips
1 teaspoon parsley, chopped

Heat sauté pan over medium heat; add garlic butter and heat for 30 seconds. Place seasoned chicken breasts in pan and sauté on each side for 1 1/2 minutes. While finishing the chicken, add the vegetables. Flash sauté vegetables to coat with marinade.

Mound mashed potatoes in center of service plate and garnish with green onions. Remove chicken from sauté pan and shingle breasts slightly on mashed potatoes. Distribute vegetables, with juices, around mashed potatoes. Distribute fried garlic chips over chicken breasts. Garnish with chopped parsley.



T.G.I. Friday's Spicy Cajun Pasta

10 ounces cooked fettuccine
1 cup Spicy Cajun Pasta Sauce (see following recipe)
1 tablespoon Parmesan cheese
1 boneless chicken breast, cooked and sliced in strips
1 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:

2 ounces olive oil
1 tablespoon fresh chopped garlic
1/2 cup onion, cut in large chunks
1/2 cup green peppers, diced in large pieces
1/2 cup red peppers, diced in large pieces
1/8 teaspoon cayenne pepper
1 cup chicken stock
1 cup V-8 juice
Cornstarch (mix about a tablespoon with a couple tablespoons cold water to form a slurry)
Salt and pepper to taste

Heat oil in sauté pan. Add garlic and sauté for 30 seconds. Add onions, sauté one minute, then add peppers and continue to sauté 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.



T.G.I. Friday's Broken Noodles

10 oz. cavatappi, cooked
1 ounce oil
4 oz. sliced mushrooms
1/2 tomato, cut in large dice
4 pieces each red and green pepper in 1" dice
1 artichoke heart, quartered
1/4 cup sliced black olives
1/2 t. dried basil
pinch salt and pepper
1 T. chopped fresh garlic
4 oz. Marinara, (recipe follows)
2 ounce mozzarella

Sauté mushrooms in oil briefly, add the rest of the ingredients(except cheese) and bring to a boil. Put hot noodles(they look like spirals)in a bowl, sprinkle with mozzarella, pour the hot sauce over and sprinkle with parmesan cheese.



T.G.I. Friday's Au Gratin Potatoes

- 4 Large baking potatoes
- 3 Cups Bechamel sauce
- 1 Teaspoon salt
- 1/4 Teaspoon white pepper
- 3/4 Cup grated mozzarella cheese
- 1/4 Cup grated Colby cheese

Bake potatoes in preheated oven at 400F, until completely cooked. Cool for 30 minutes at room temperature, then slice into half-inch thick rounds. Mix together the Bechamel sauce, salt and white pepper. Add remaining ingredients.

Fold in potatoes. Place mixture in covered baking dish, in an oven, at 300F for one hour or until potatoes are hot all the way through. Remove the cover and allow potatoes to brown.



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
1/8 tsp. salt, or to taste, for pesto
1/8 tsp. pepper, or to taste, for pesto
2 oz. freshly grated Parmesan cheese, for pesto
1 medium onion, sliced
1/2 tbsp. margarine
juice of 1/2 lemon
3 flour tortillas, warmed
lime wedge, for garnish
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

For Condiment Pico De Gallo Sauce, guacamole, sour cream, shredded Cheddar cheese, Salsa 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.

Sauté 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, to taste, then roll up tortillas. Three tortillas make one very generous portion.



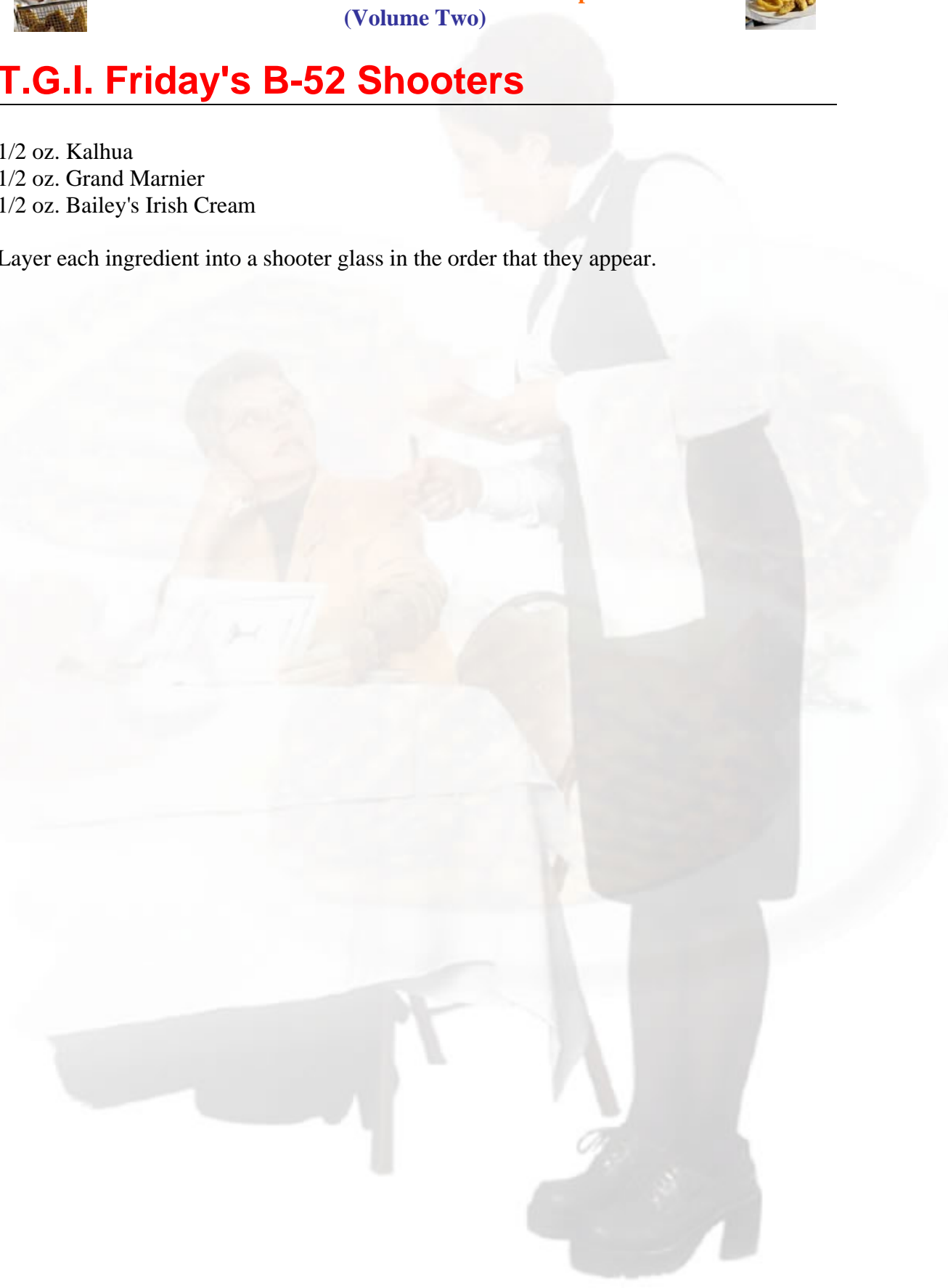
T.G.I. Friday's B-52 Shooters

1/2 oz. Kalhwa

1/2 oz. Grand Marnier

1/2 oz. Bailey's Irish Cream

Layer each ingredient into a shooter glass in the order that they appear.





T.G.I. Friday's B-1B

1 oz Vodka
1 oz Kahlua
1 oz Bailey's Irish Cream
1 oz Amaretto

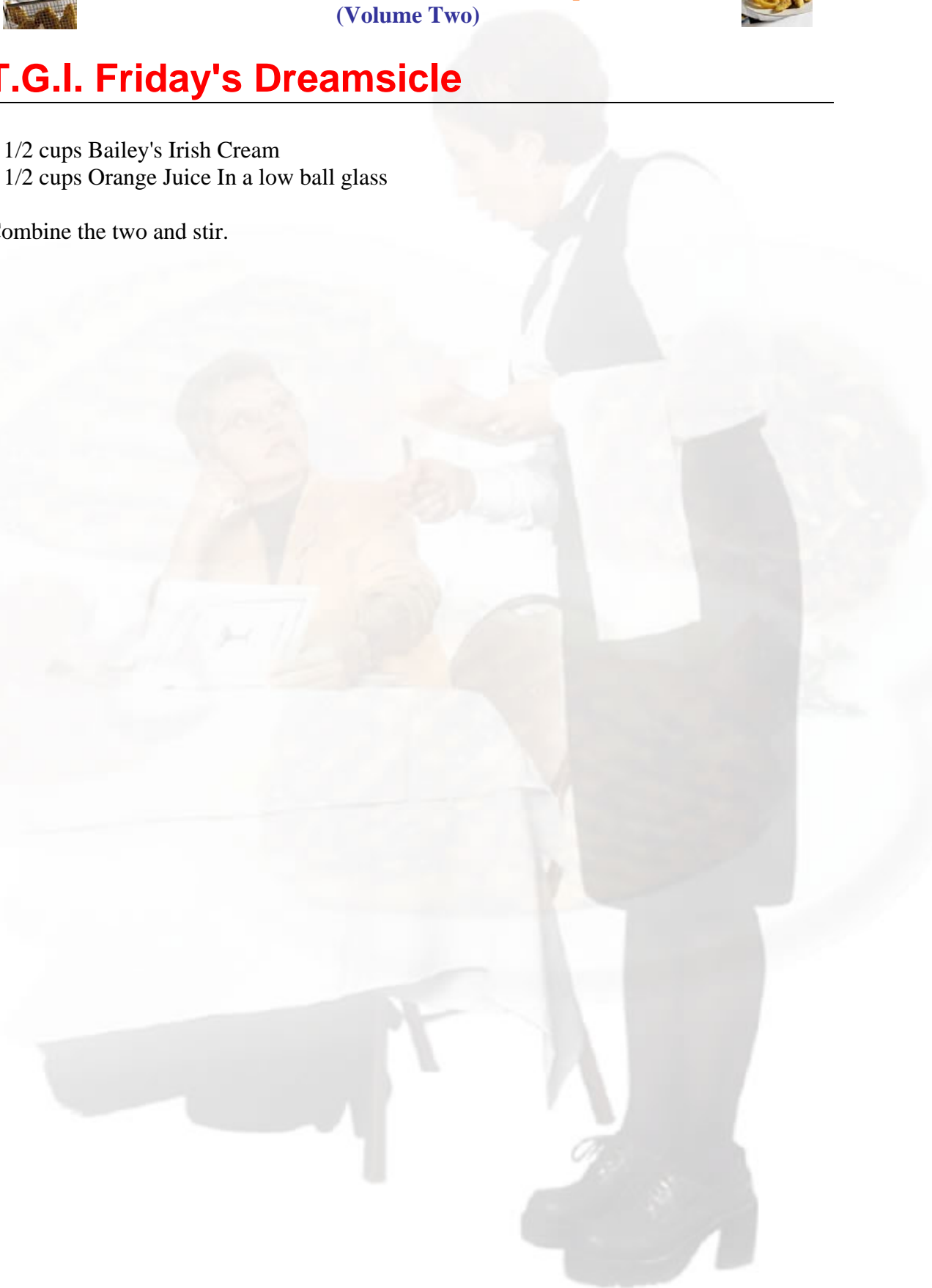
Fill a shaker half full with ice cubes. Pour all ingredients into shaker and shake well. Fill a Highball glass almost full with ice cubes and strain drink into Highball glass. Garnish with a Maraschino Cherry.



T.G.I. Friday's Dreamsicle

1 1/2 cups Bailey's Irish Cream
3 1/2 cups Orange Juice In a low ball glass

Combine the two and stir.

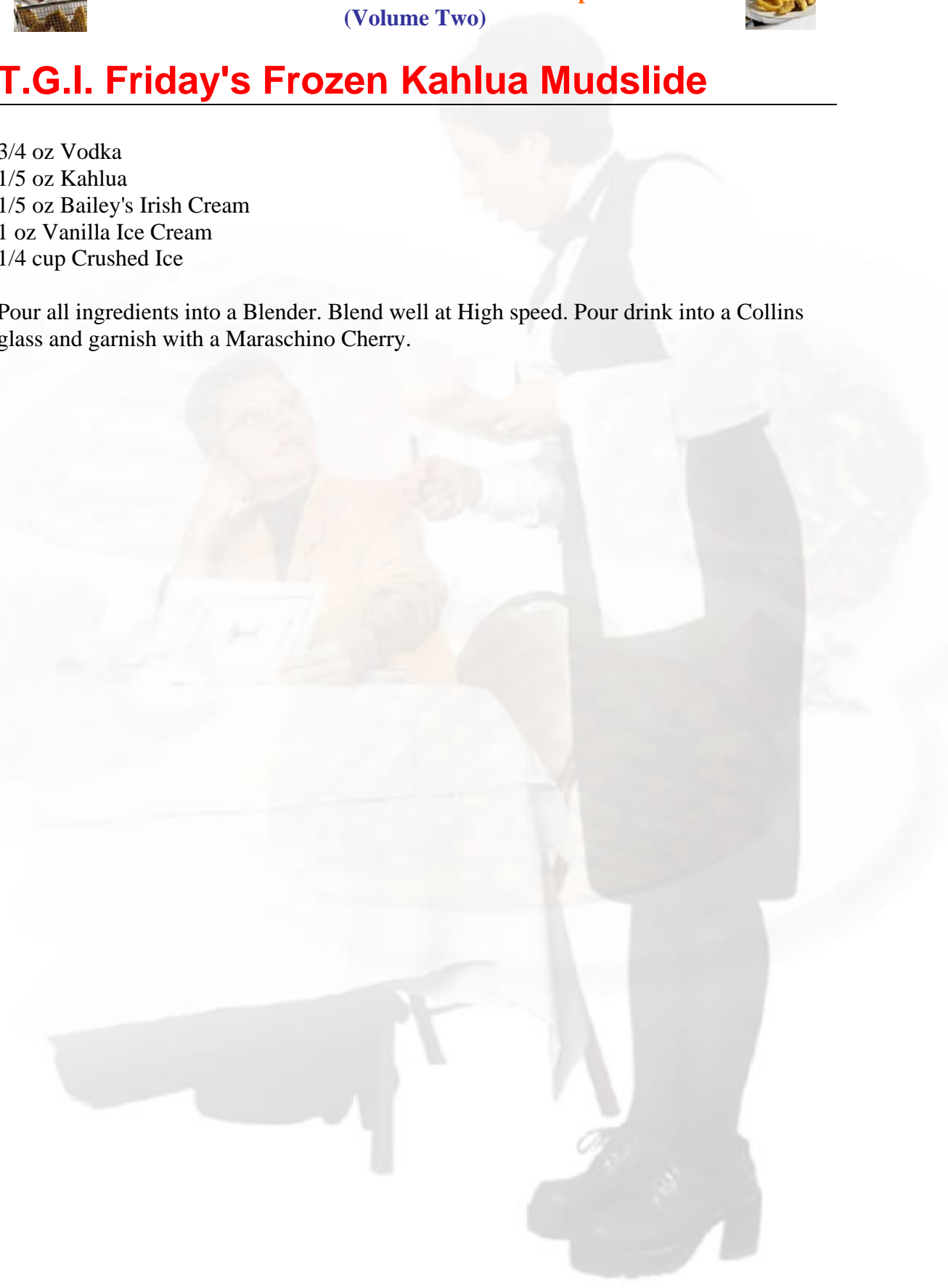




T.G.I. Friday's Frozen Kahlua Mudslide

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.





T.G.I. Friday's 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.





T.G.I. Friday's Mudslide (Mud Boy Recipe)

5 Ounces Kahlua
5 Ounces Bailey's Irish Cream
5 Ounces Absolute Vodka
2 Ounces Chocolate Syrup

Pour ingredients into a blender filled with ice. Blend on high until smooth.

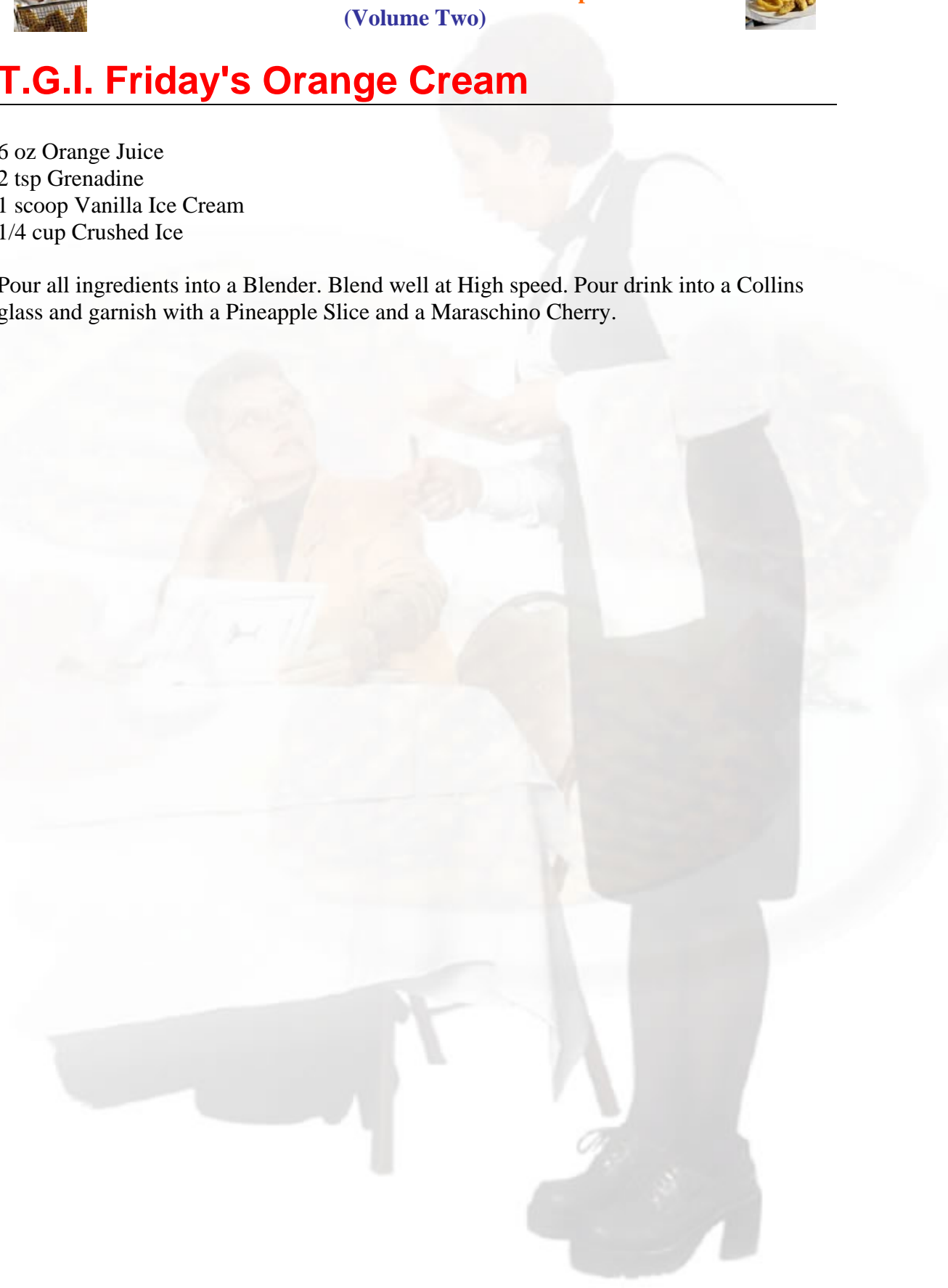




T.G.I. Friday's Orange Cream

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.

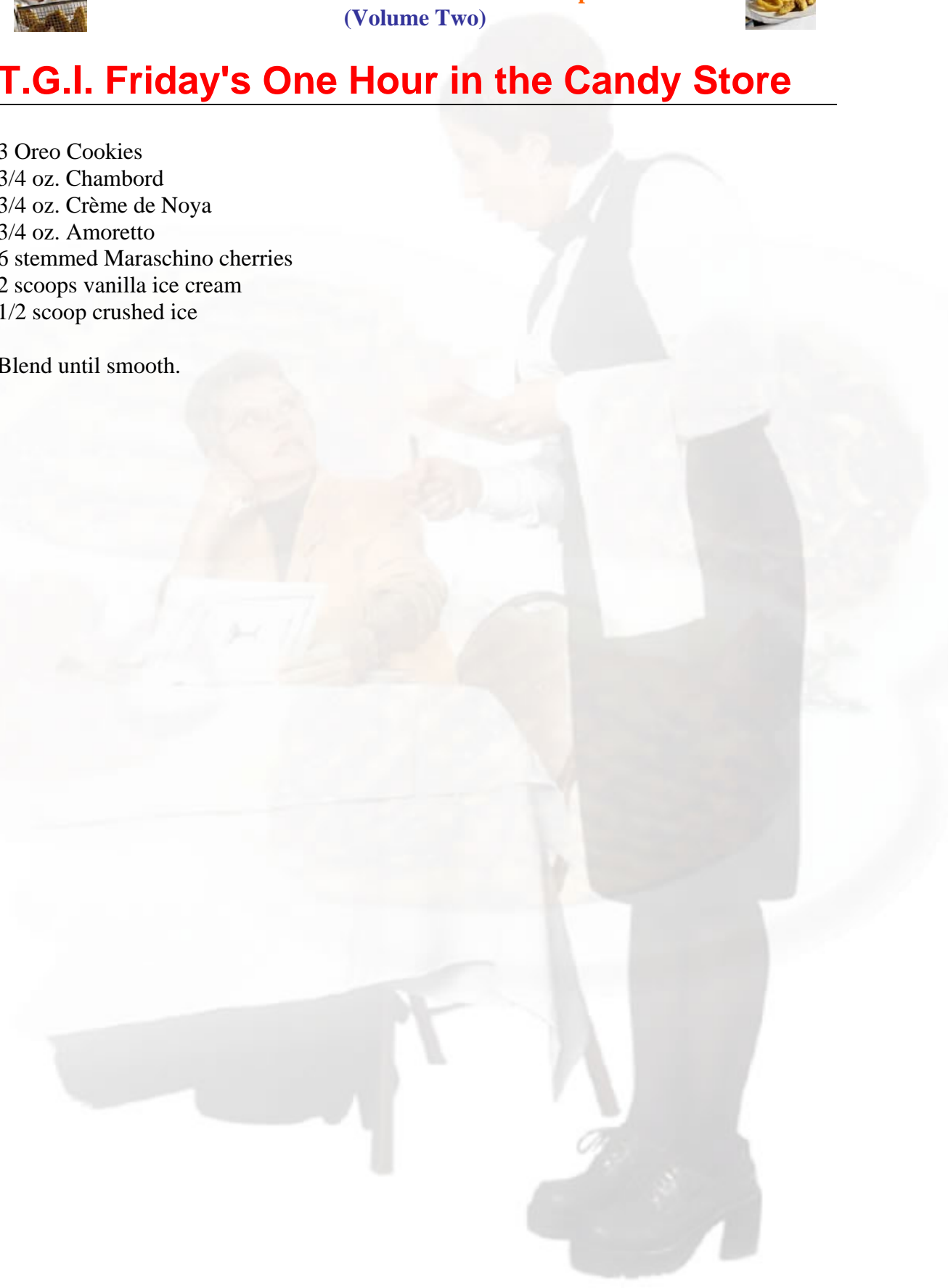




T.G.I. Friday's One Hour in the Candy Store

3 Oreo Cookies
3/4 oz. Chambord
3/4 oz. Crème de Noya
3/4 oz. Amoretto
6 stemmed Maraschino cherries
2 scoops vanilla ice cream
1/2 scoop crushed ice

Blend until smooth.





T.G.I. Friday's Chocolate Monkey / Banana Split Drink

1/2 Banana - ripe
2 Scoops Vanilla Ice Cream
1 Scoop Ice - crushed
1 Oz Banana Liqueur
1/2 Oz Chocolate syrup
Whipped Cream

Blend until thick & creamy. Top with Whipped Cream. Garnish with Banana slices & Cherry. Serve with large soda straws in tall wine glass.



T.G.I. Friday's Nutty Accountant

$\frac{3}{4}$ oz. Stolichnaya Vanil
 $\frac{3}{4}$ oz. Godiva chocolate liqueur
 $\frac{3}{4}$ oz. Frangelico
 $\frac{3}{4}$ oz. Half and half
Glass: Chilled martini

Garnish: 2 speared cherries Chill martini glass. Lace glass with one ounce chocolate syrup. Combine ingredients in a stainless steel martini mixing container. Add one scoop of ice and shake well. Pour into chilled martini glass.



T.G.I. Friday's Cranberry Creamsicle

½ oz. Frangelico
½ oz. Baileys Irish Cream
½ oz. White Crème de Cacao
1 Tbs. Chopped Pecans
2 oz. Cranberry Sauce
2 Scoops Vanilla Ice Cream
½ cup crushed ice
Glass: Tall Specialty

Garnish: Aerosol whip and chopped pecans Add ingredients into blender and blend until smooth. Garnish.



T.G.I. Friday's Cranberry Creamsicle (2)

Non-alcoholic version

1 Tbs. Chopped pecans
2 oz. Cranberry Sauce
3 Scoops Vanilla Ice Cream
½ oz. Half & Half
Glass: Collins

Garnish: Aerosol whip and chopped pecans Add ingredients into blender and blend until smooth. Garnish.



T.G.I. Friday's Midnight Meltdown

1 oz. Finlandia
1 oz. Kahlua
1 oz. Half & Half

Top with splash of Coke 2 cherries. Swirl chilled cocktail glass with chocolate syrup.
Pour Finlandia, Kahlua and Half & Half into a mixing tin over ice.

Shake well and strain into cocktail glass. Spear cherries onto a sword pick, hang on rim of glass and drizzle chocolate over the cherries into the drink.



Brown Cow Meltdown Non-Alcoholic Version

1 part milk
2 parts Coca Cola
2 cherries

Swirl collins glass with chocolate syrup and add cubed ice. Spear cherries onto a sword pick, hang on rim of glass and drizzle chocolate over the cherries into the drink.

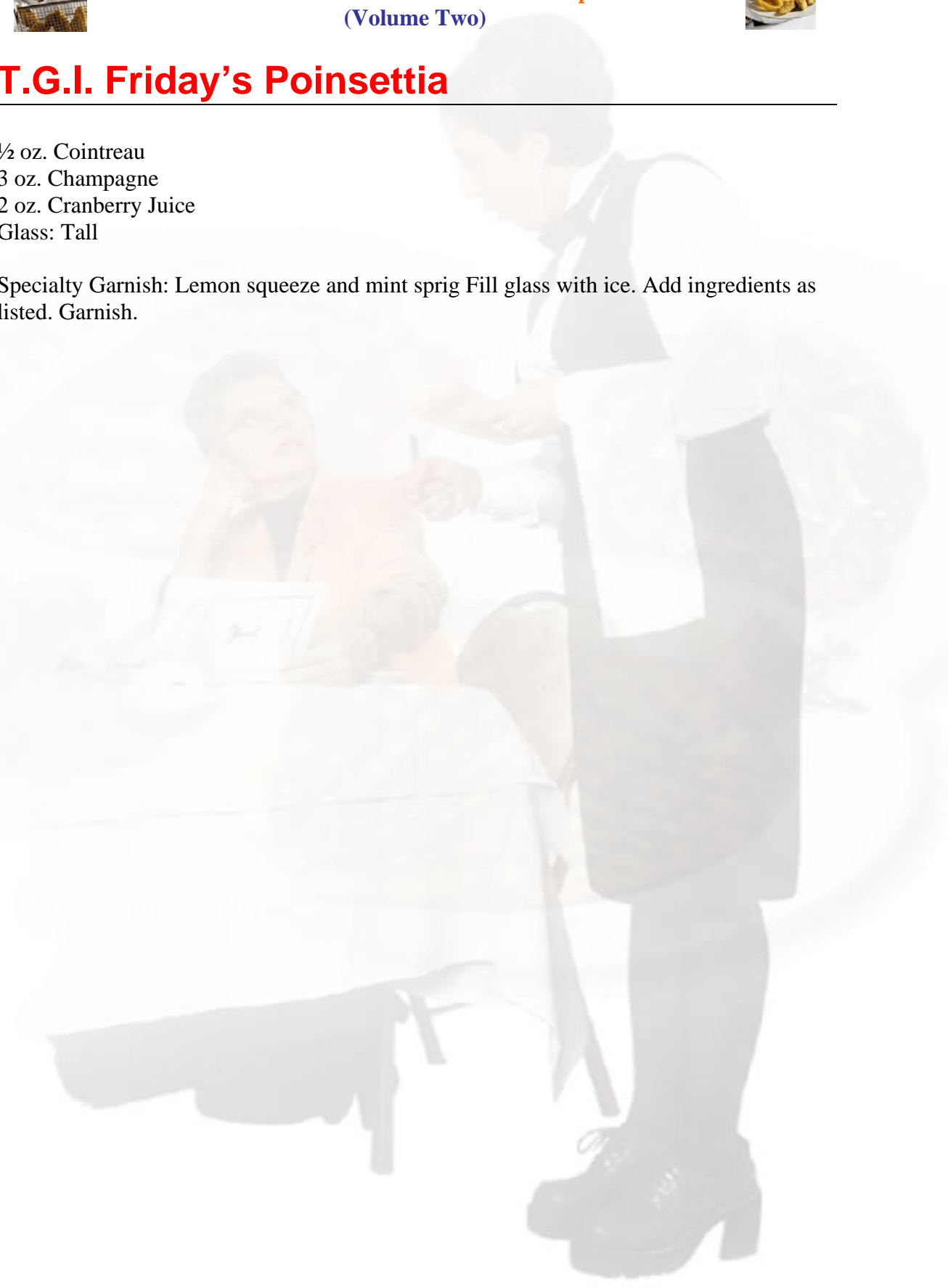




T.G.I. Friday's Poinsettia

½ oz. Cointreau
3 oz. Champagne
2 oz. Cranberry Juice
Glass: Tall

Specialty Garnish: Lemon squeeze and mint sprig Fill glass with ice. Add ingredients as listed. Garnish.





T.G.I. Friday's Poinsettia (Non-Alcoholic)

3 oz. Ginger Ale
2 oz. Cranberry Juice
Glass: Collins

Garnish: Lemon squeeze and mint sprig. Fill glass with ice. Add ingredients as listed.
Garnish.

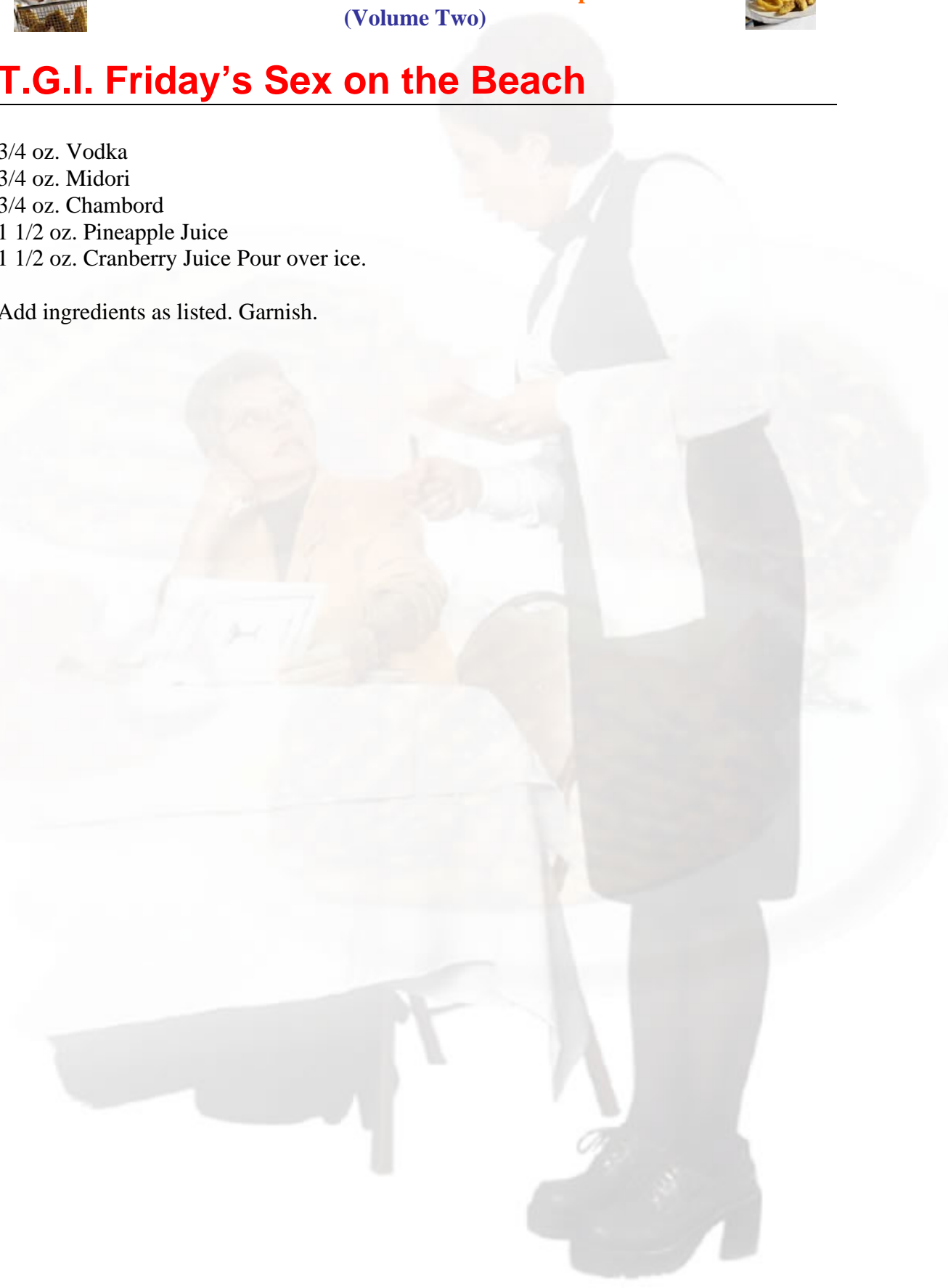




T.G.I. Friday's Sex on the Beach

3/4 oz. Vodka
3/4 oz. Midori
3/4 oz. Chambord
1 1/2 oz. Pineapple Juice
1 1/2 oz. Cranberry Juice Pour over ice.

Add ingredients as listed. Garnish.

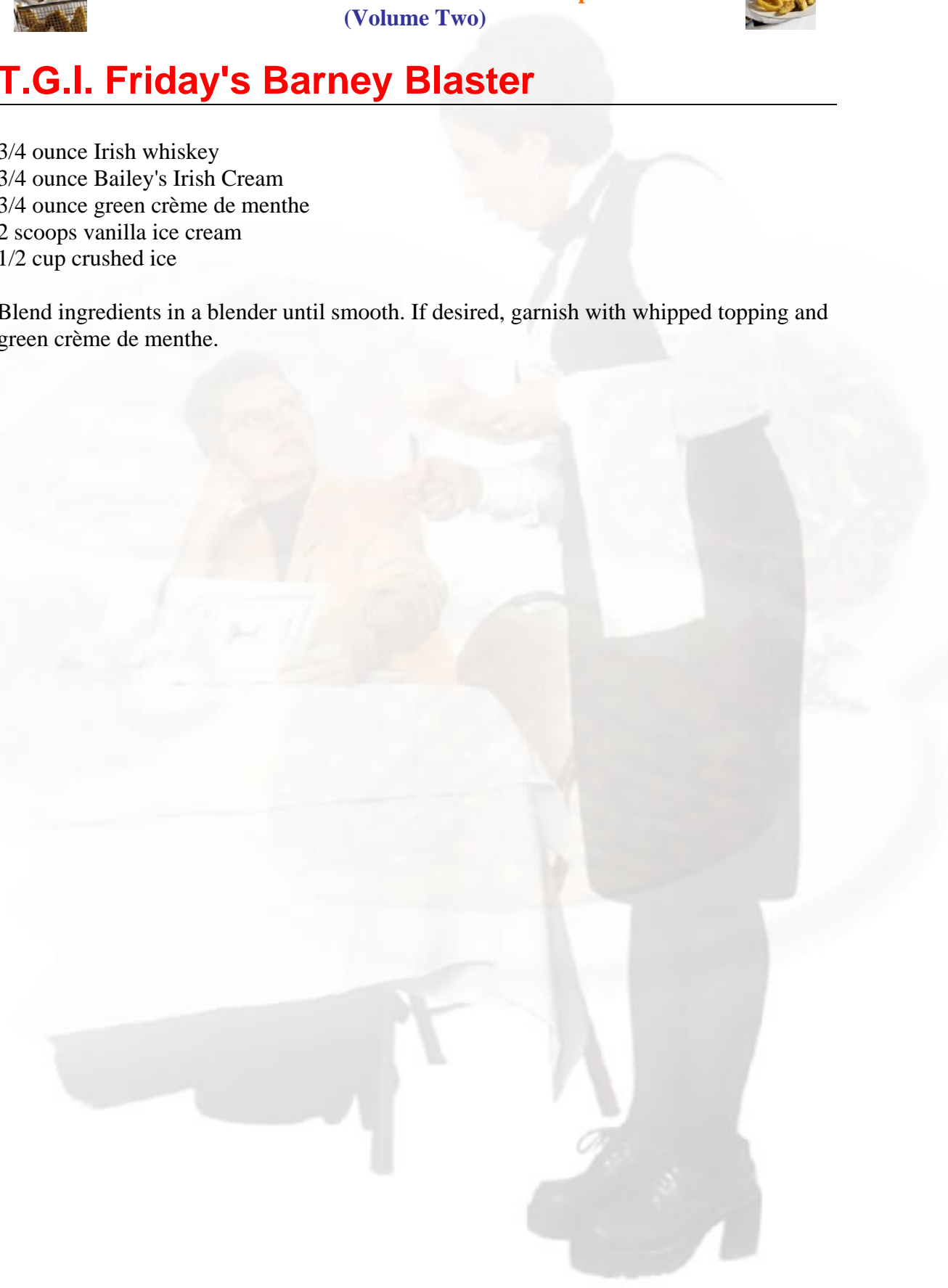




T.G.I. Friday's Barney Blaster

3/4 ounce Irish whiskey
3/4 ounce Bailey's Irish Cream
3/4 ounce green crème de menthe
2 scoops vanilla ice cream
1/2 cup crushed ice

Blend ingredients in a blender until smooth. If desired, garnish with whipped topping and green crème de menthe.





T.G.I. Friday's Flying Grasshopper

For St. Patrick's Day:

3/4 ounce green crème de menthe
3/4 ounce white crème de cacao
3/4 ounce vodka
2 scoops vanilla ice cream
1/2 scoop crushed ice

Combine ingredients in a blender; blend until smooth. Serve in a tall specialty glass.
Servings: 1

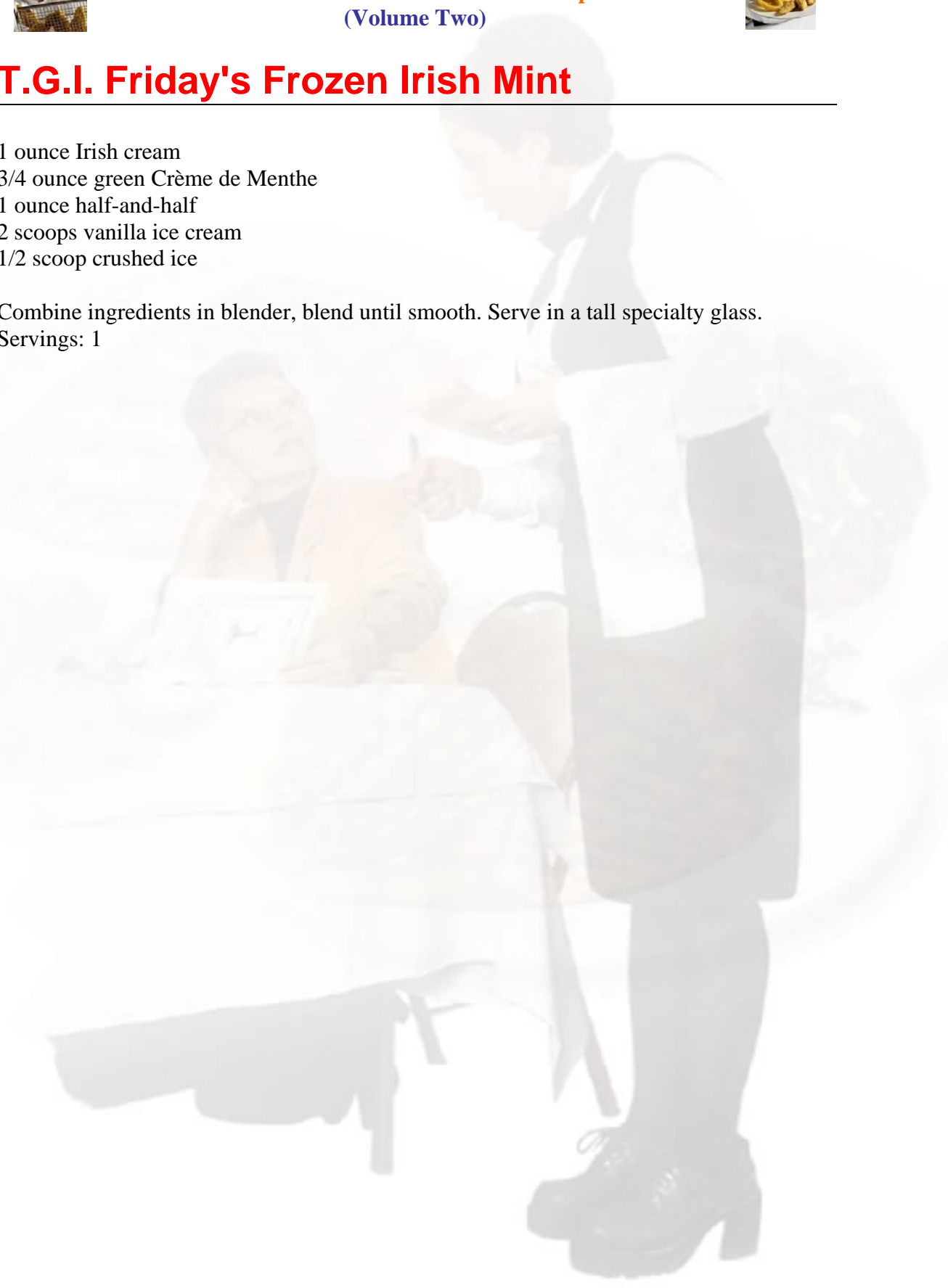


T.G.I. Friday's Frozen Irish Mint

1 ounce Irish cream
3/4 ounce green Crème de Menthe
1 ounce half-and-half
2 scoops vanilla ice cream
1/2 scoop crushed ice

Combine ingredients in blender, blend until smooth. Serve in a tall specialty glass.

Servings: 1





T.G.I. Friday's Frozen Key Lime

1 1/4 ounces light rum
2 ounces lime juice
1 tablespoon bar sugar
2 scoops vanilla ice cream
1/2 scoop crushed ice

Garnish: Aerosol whipping cream and lime wheel. Combine ingredients in blender, blend until smooth. Serve in a tall specialty glass.

Servings: 1



T.G.I. Friday's Gold Medalist

2 ounces pureed strawberries
1/2 ripe banana
1/2 ounce grenadine
3 ounces piña colada mix
1 cup crushed ice

Add ingredients to blender. Garnish with strawberry and banana slice.

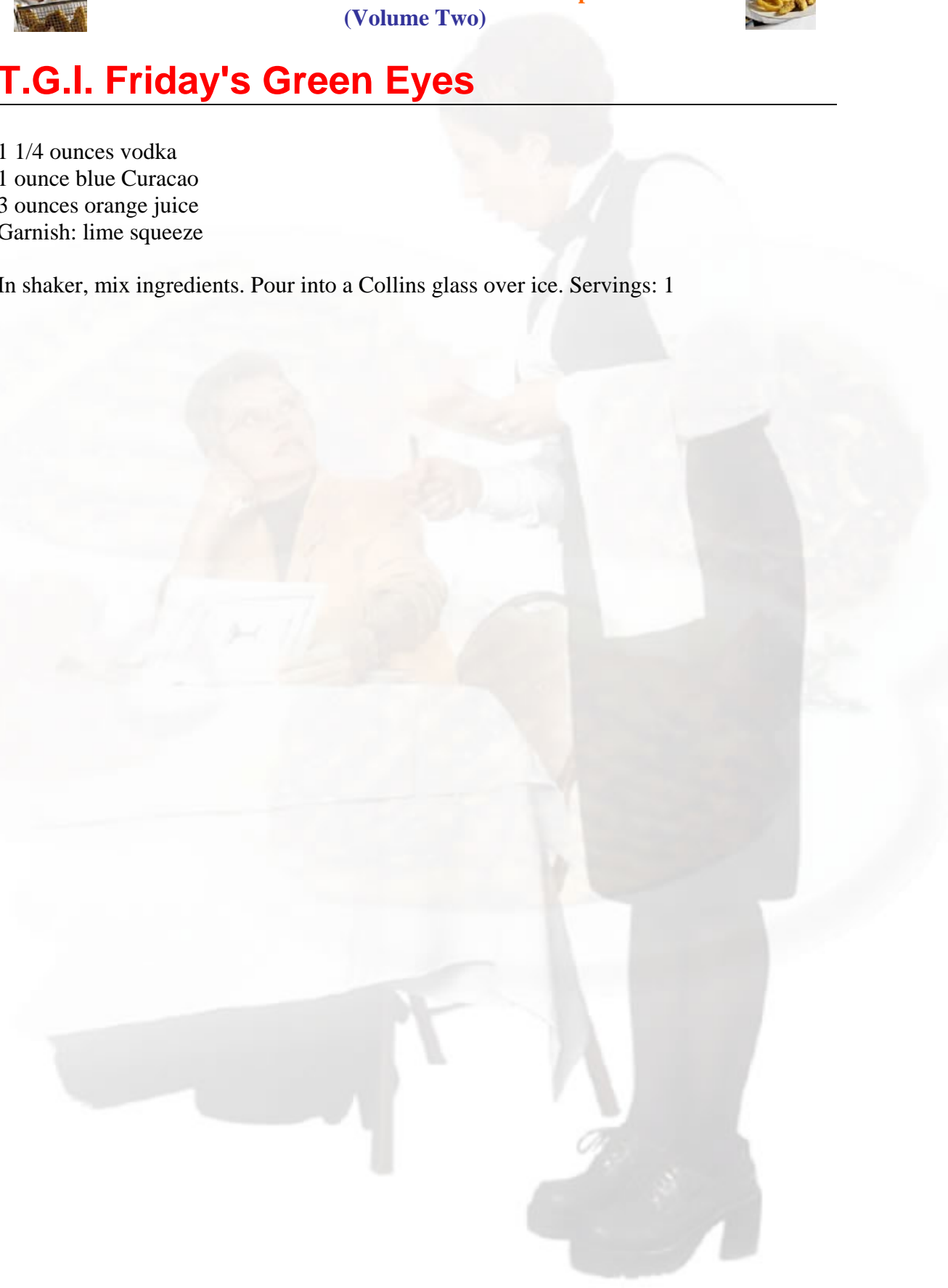




T.G.I. Friday's Green Eyes

1 1/4 ounces vodka
1 ounce blue Curacao
3 ounces orange juice
Garnish: lime squeeze

In shaker, mix ingredients. Pour into a Collins glass over ice. Servings: 1

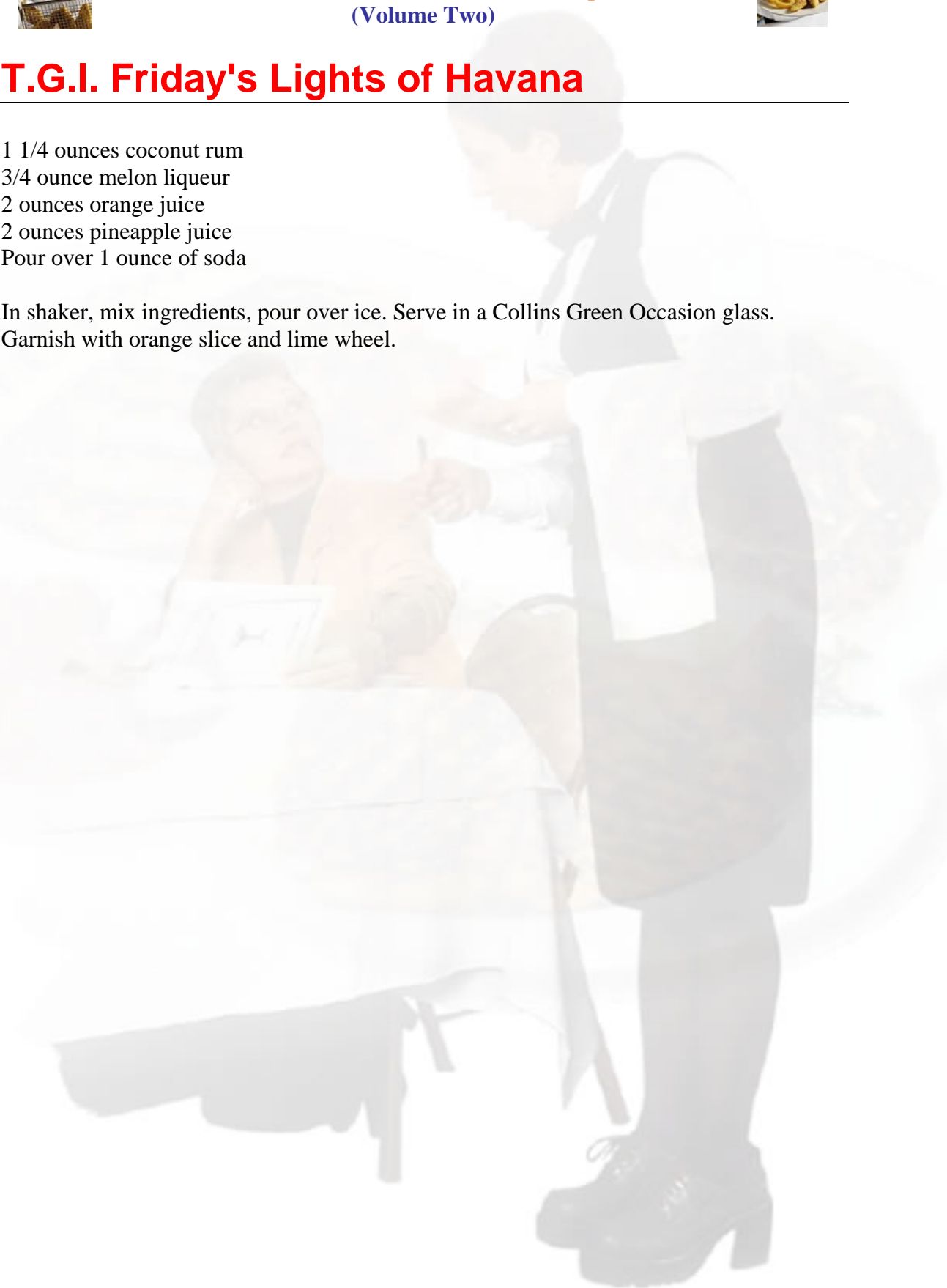




T.G.I. Friday's Lights of Havana

1 1/4 ounces coconut rum
3/4 ounce melon liqueur
2 ounces orange juice
2 ounces pineapple juice
Pour over 1 ounce of soda

In shaker, mix ingredients, pour over ice. Serve in a Collins Green Occasion glass.
Garnish with orange slice and lime wheel.





T.G.I. Friday's Long Island Ice Tea

Glass: Collins

1/2 ounce gin

1/2 ounce vodka

1/2 ounce rum

1/2 ounce Triple Sec

2 ounces sweet & sour mix

Garnish: Lemon Squeeze. Top with cola. In shaker, mix ingredients, pour over ice.

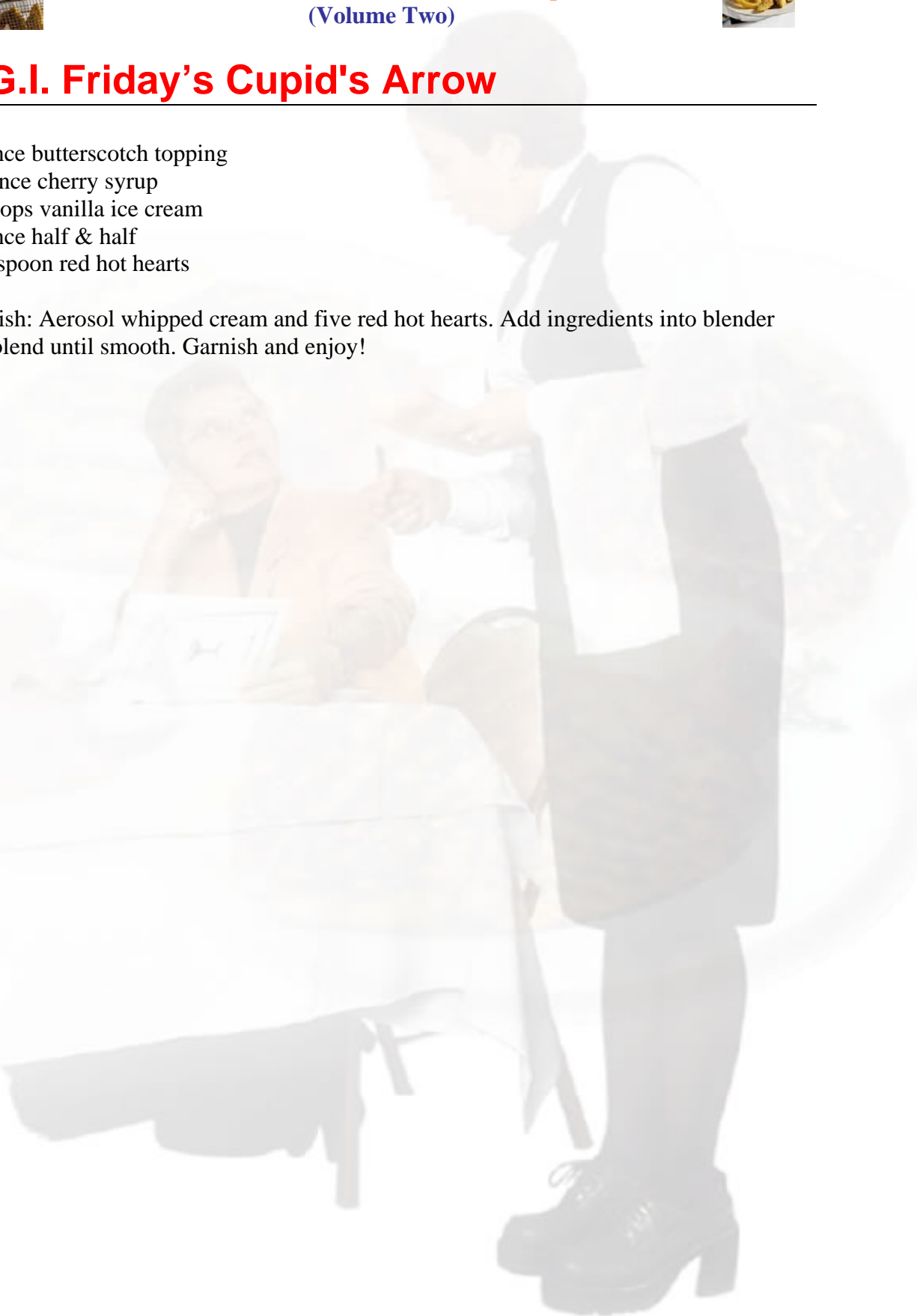
Servings: 1



T.G.I. Friday's Cupid's Arrow

1 ounce butterscotch topping
½ ounce cherry syrup
3 scoops vanilla ice cream
1 ounce half & half
1 teaspoon red hot hearts

Garnish: Aerosol whipped cream and five red hot hearts. Add ingredients into blender and blend until smooth. Garnish and enjoy!

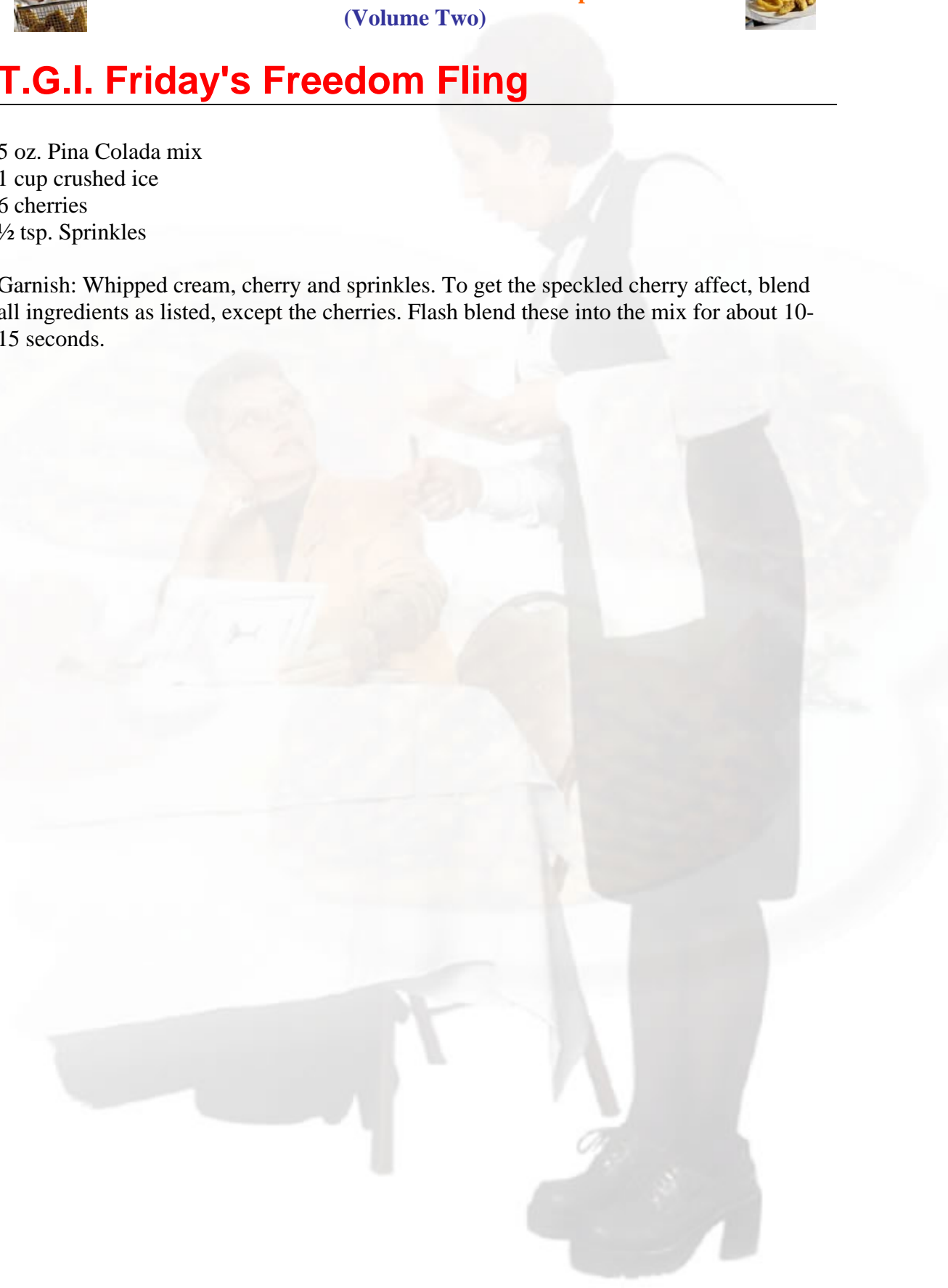




T.G.I. Friday's Freedom Fling

5 oz. Pina Colada mix
1 cup crushed ice
6 cherries
½ tsp. Sprinkles

Garnish: Whipped cream, cherry and sprinkles. To get the speckled cherry affect, blend all ingredients as listed, except the cherries. Flash blend these into the mix for about 10-15 seconds.

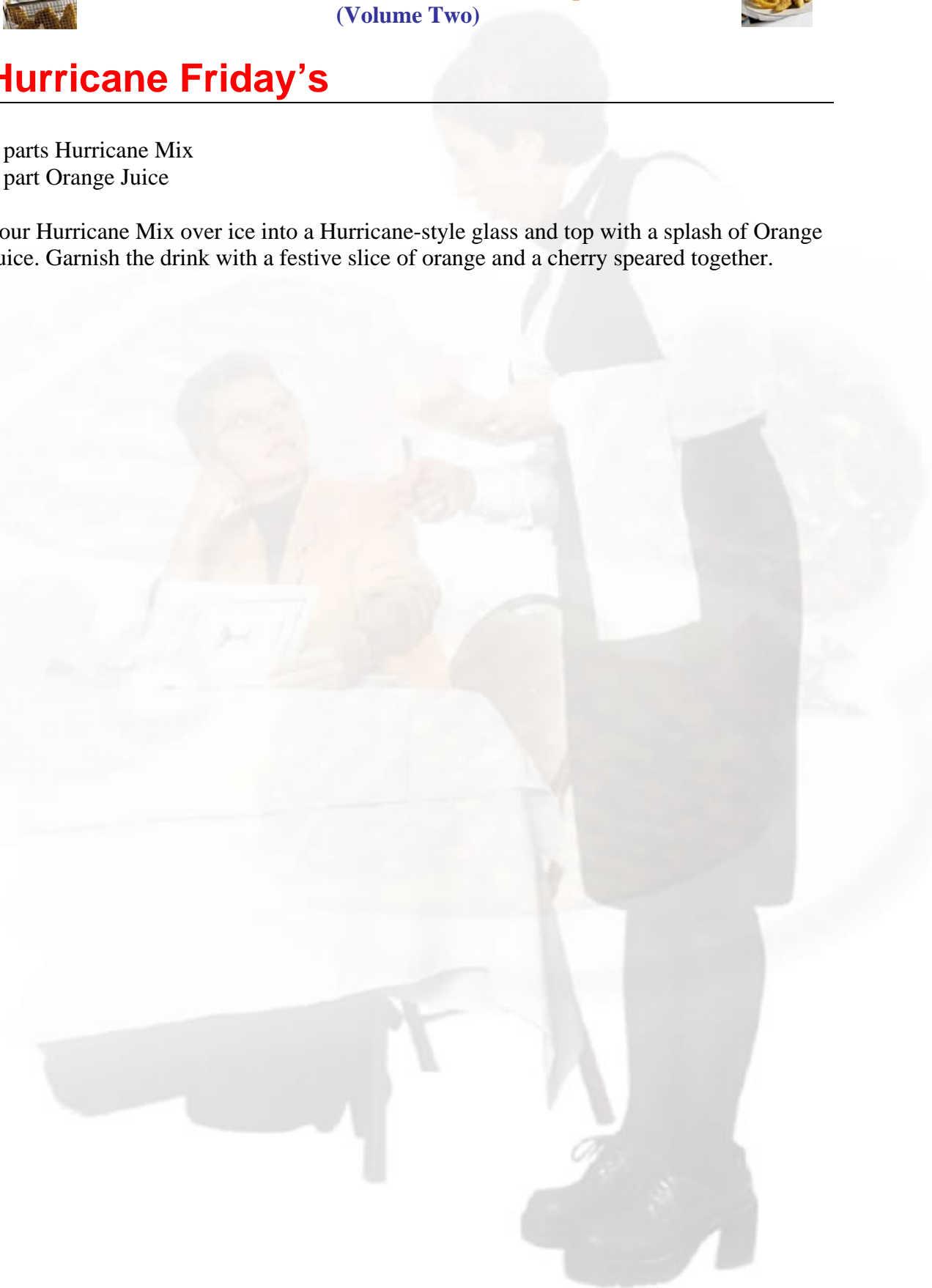




Hurricane Friday's

4 parts Hurricane Mix
1 part Orange Juice

Pour Hurricane Mix over ice into a Hurricane-style glass and top with a splash of Orange Juice. Garnish the drink with a festive slice of orange and a cherry speared together.





T.G.I. Friday's Candy Cane

5-6 Drops Peppermint Extract
1/2 Cup Milk
1 Cup Vanilla Ice Cream
Grenadine

Combine all ingredients, except grenadine, in a blender. Blend until smooth. Swirl glass with grenadine from bottom to top. Quickly pour the drink. Top with aerosol whipped cream and a large peppermint candy cane.



T.G.I. Friday's Witches Brew

2 oz. Pineapple Juice

2 oz. Cranberry Juice

2 Gummi Worms

Garnish: Two GummiWorms slithering out of glass. Add ½ scoop of ice and all ingredients into cocktail shaker. Shake well. Strain into glass with fresh ice.



T.G.I. Friday's Lone Star Jalapeno Mary

6 oz. Bloody Mary Mix

Garnish with Lime Squeeze, Jalapeno, Cherry Tomato & Celery

Celery Salt Rim

Rim the glass with celery salt (rub a slice of lime around the rim of the glass first to moisten it and allow the celery salt to stick). Fill the glass with ice and Bloody Mary Mix.



Gentleman Jack® Tennessee Tea

4 oz. Sweet & Sour

Top w/ Cola

Garnish with Lemon Squeeze & Mint Sprig

Shake sweet and sour mix in a cocktail shaker until slightly foamy. Pour over ice into glass. Top with Cola.



TGI Friday's Strawberry Fields Salad

Salad

1 head red leaf lettuce
1 head romaine lettuce
6 ounces balsamic vinaigrette dressing
2 ounces shredded Parmesan cheese
Cracked pepper to taste
Glazed Pecans
1 cup chopped pecans
1/4 cup dark brown sugar
1 tablespoon water
Strawberry Glaze
12 straw berries
1/4 cup balsamic vinegar
1/4 cup granulated sugar
2 tablespoons water

Mix chopped pecans with brown sugar and water and heat; set aside. Slice straw berries into 1/4-inch slices. Mix balsamic vinegar, sugar and water and coat strawberries; set aside. Chop red leaf and romaine lettuce into 2-inch pieces.

Toss lettuce, Parmesan cheese, balsamic vinaigrette and Glazed Pecans. Strain straw berries from glaze and place on top of salad. Top with cracked pepper.



T.G.I. Friday's Mandarin Orange Sesame Dressing

1/3 C. orange marmalade
1/2 tsp. cayenne pepper
1/4 tsp. ground ginger
1/4 tsp. garlic powder
1/4 C. white vinegar
2/3 C. vegetable oil
2 Tbsp. soy sauce
3 Tbsp. sesame oil
2 Tbsp. honey
1/4 C. mandarin orange sections, chopped
Mixed greens
Grilled chicken breasts

Measure marmalade, cayenne pepper, ginger, garlic powder, vinegar, oil, soy sauce, sesame oil and honey into a blender container. Cover and blend on medium speed for 30 to 45 seconds.

Transfer to a small bowl and add the chopped orange sections. Stir to mix, cover and refrigerate for up to 3 days. Serve over a bed of mixed greens, topped by sliced grilled chicken breasts.



T.G.I. Friday's Soy Dressing

1/3 C. Peanut Oil
1/3 C. Cider Vinegar
1/3 C. 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.



T.G.I. Friday's Honey Mustard Dressing

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.





T.G.I. Friday's Pecan-Crusted Chicken Salad

Chicken

4 (4 ounce) chicken breasts

3 cups chopped pecans

2 cups flour

3 large eggs

1 ounce milk

Glazed Pecans

1 cup chopped pecans

1/4 cup dark brown sugar

1 tablespoon water

Salad

1 head romaine lettuce

1/4 cup balsamic vinaigrette dressing

1 can mandarin oranges

1/2 cup raisins

Chicken breasts: Mix 2 cups pecans with 1-cup flour and pulse in Cuisinart or robot coupe. Mix eggs and milk for batter. Place leftover flour in one bowl, egg batter in second bowl, and pecan flour in third bowl.

Coat chicken first in flour, then in egg batter and third in pecan flour. Sauté chicken breasts in vegetable oil over medium heat until browned on both sides. Bake chicken breasts in oven at 350 degrees F for 7 to 8 minutes or until fully cooked, cool and slice.

Glazed pecans: Mix chopped pecans with brown sugar and water and heat, set aside.

Salad: Toss romaine lettuce with glazed pecans, balsamic vinaigrette, mandarin oranges, raisins and bleu cheese crumbles, top with sliced chicken.



T.G.I. Friday's Cantonese Chicken Salad

1 skewer of Thai chicken
8 ounces salad mix
2 ounces Chinese egg noodle, fried
1/3 cup Spectrum Toasted Sesame Dressing (Organic and Fat Free)
1/4 cup red cabbage, shredded
1 tomato, cut into wedges
1 mandarin orange, cut into 6 slices
1 tablespoon House of Tsang: Bangkok Padang Peanut Sauce
1 tablespoon cilantro, finely chopped

Place chicken skewer on a clean, hot section of broiler and cook for 45 seconds. Turn skewer 1/4 and cook for an additional 45 seconds to create diamond grill marks. Flip skewer and repeat process to a minimum internal temperature of 156 degrees F.

Add salad greens, Chinese noodles and dressing to large mixing bowl and mix gently, but thoroughly with a rubber spatula. Mound tossed salad into service bowl creating as much height as possible.

Evenly distribute shredded red cabbage and tomatoes around the inside edge of the bowl. Add mandarin orange slices evenly spaced on the rim of the bowl. Place hot chicken from broiler in salad, slightly off-center. Drizzle salad evenly with Peanut Sauce.

Sprinkle entire salad, including rim of the bowl, with chopped cilantro.

Chicken Skewers Marinade (for above recipe):

1/2 cup Kikkoman Soy Sauce
1 1/2 cups Orange Sesame Dressing
1 1/2 chicken breasts, sliced into 1 ounce strips
1 bamboo skewer

Combine ingredients in a mixing bowl and mix well with a wire whip. Skewer chicken strips on bamboo skewer. Marinate chicken skewer for a minimum of 2 hours. Remove chicken skewers and discard marinade.



T.G.I. Friday's Original Jack Daniel's Sauce

1 tablespoon onion powder
1 tablespoon garlic powder
1 tablespoon Tabasco sauce
1 cup pineapple juice
1/2 cup whiskey (favorite brand)
2 cups brown sugar
2 beef bouillon cubes
4 tablespoons Worcestershire sauce

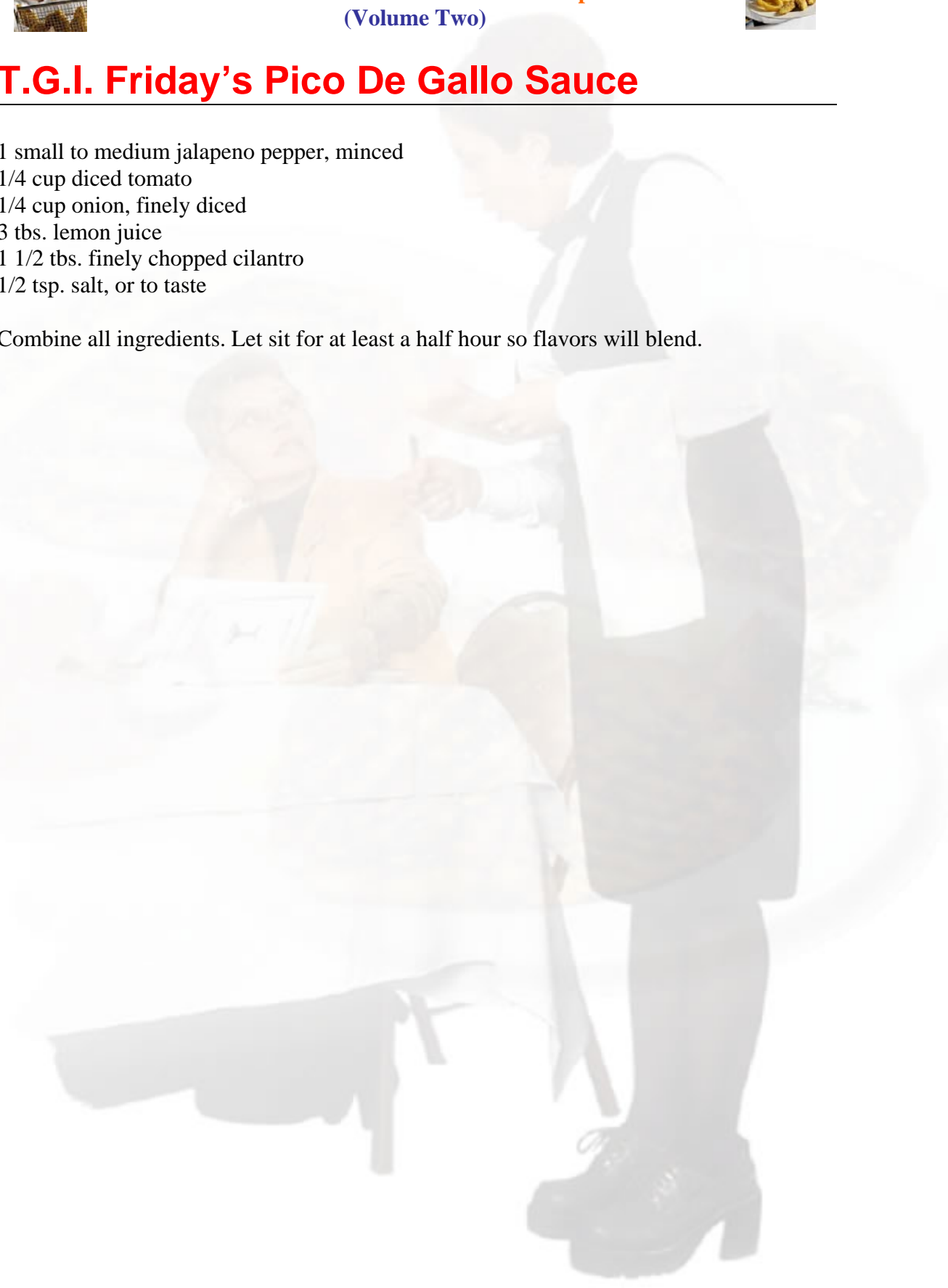
Combine all ingredients in a small saucepan. Bring to a boil, reduce heat and simmer for 15 minutes. Allow to cool and use as a sauce on a grilled meat.



T.G.I. Friday's Pico De Gallo Sauce

1 small to medium jalapeno pepper, minced
1/4 cup diced tomato
1/4 cup onion, finely diced
3 tbs. lemon juice
1 1/2 tbs. finely chopped cilantro
1/2 tsp. salt, or to taste

Combine all ingredients. Let sit for at least a half hour so flavors will blend.

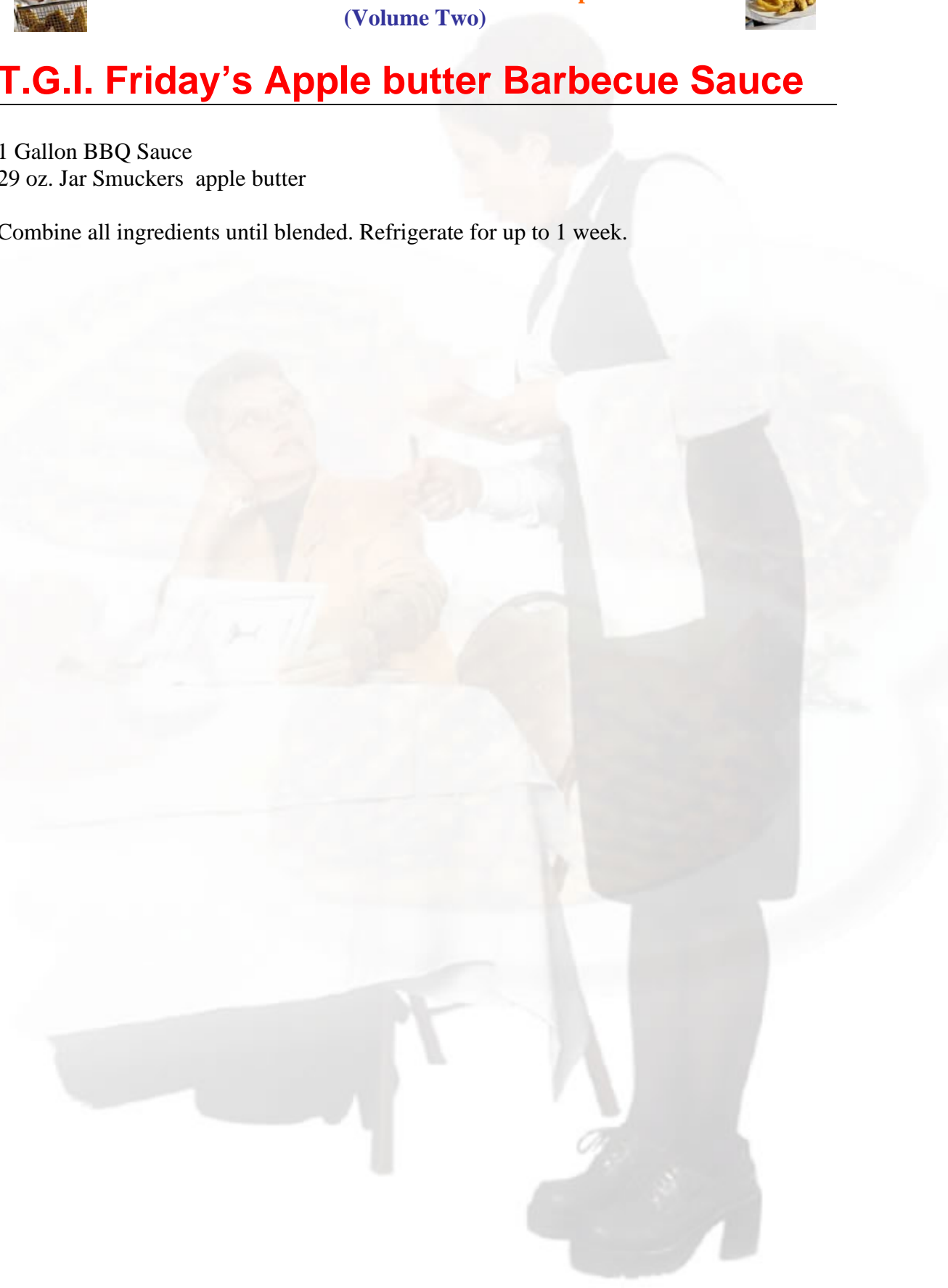




T.G.I. Friday's Apple butter Barbecue Sauce

1 Gallon BBQ Sauce
29 oz. Jar Smuckers apple butter

Combine all ingredients until blended. Refrigerate for up to 1 week.

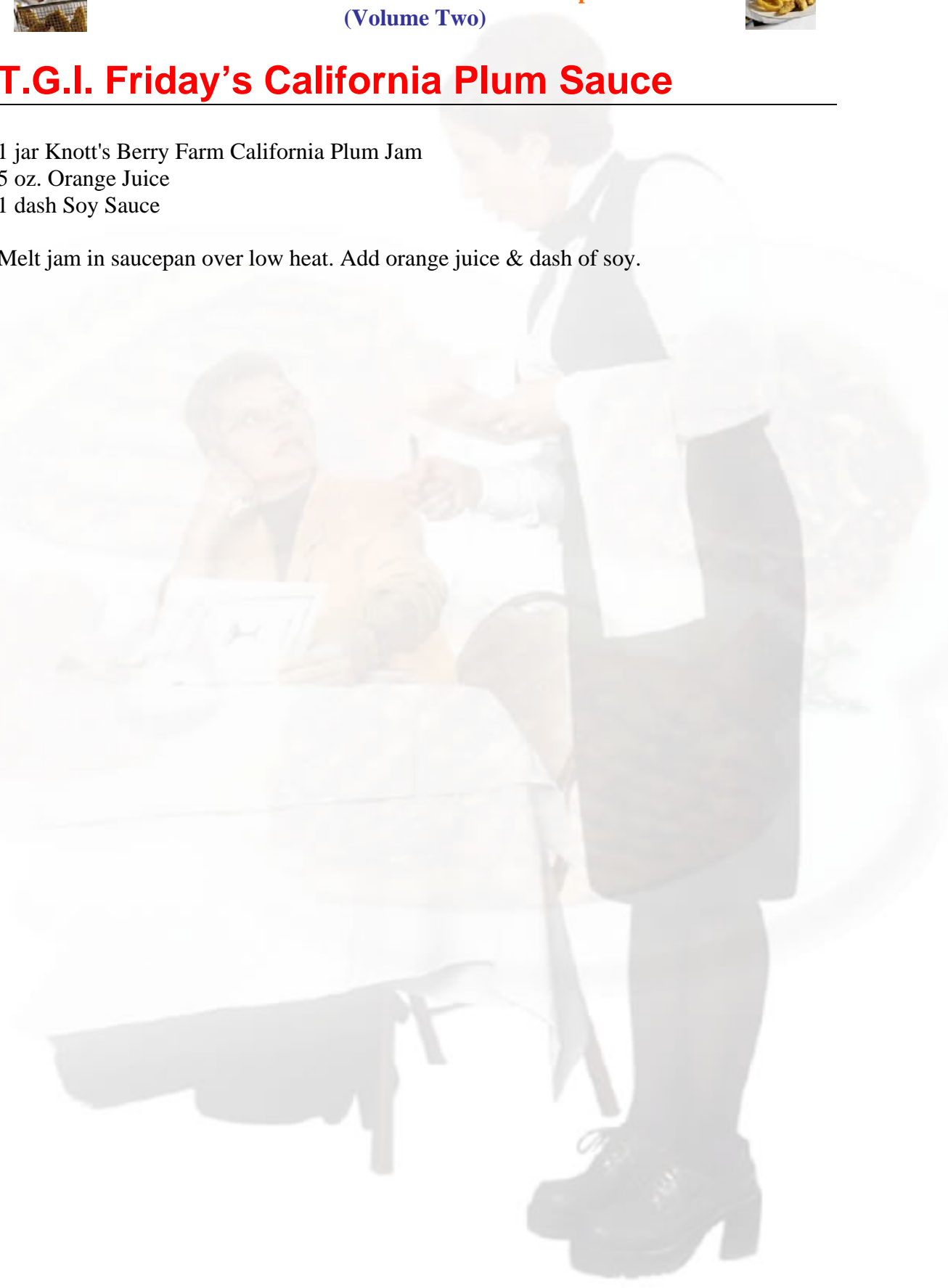




T.G.I. Friday's California Plum Sauce

1 jar Knott's Berry Farm California Plum Jam
5 oz. Orange Juice
1 dash Soy Sauce

Melt jam in saucepan over low heat. Add orange juice & dash of soy.





T.G.I. Friday's Marinara

1/2 c. olive oil
1/2 c. chopped onions
1/4 c. fresh chopped garlic
1 t. each, salt and sugar
1/4 t. pepper
1 T. dried basil
1 28 oz can diced tomatoes
1 28 oz can pureed tomatoes

Sauté onions and garlic in olive oil until onions are translucent. Add the rest of the ingredients and simmer for 15 minutes.



Olive Garden Recipes

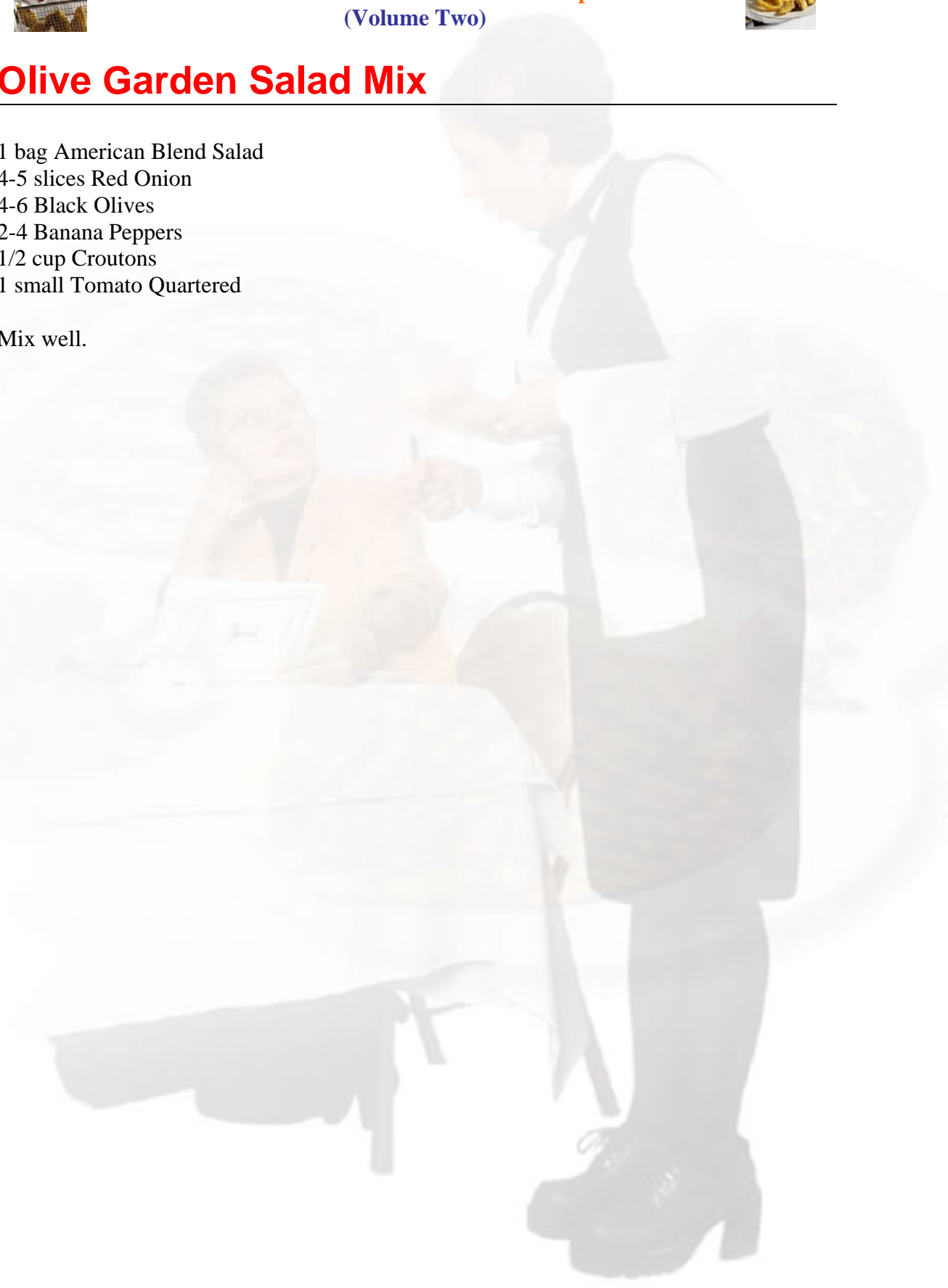




Olive Garden Salad Mix

1 bag American Blend Salad
4-5 slices Red Onion
4-6 Black Olives
2-4 Banana Peppers
1/2 cup Croutons
1 small Tomato Quartered

Mix well.





Olive Garden Hot Artichoke and Spinach Dip

1 (8 oz.) pkg. Cream Cheese
1 can 14 oz. Artichoke Hearts, drained, chopped
1/2 cup Frozen Spinach chopped
1/4 cup Mayonnaise
1/4 cup Parmesan Cheese
1/4 cup Romano Cheese
1 clove Garlic, finely minced
1/2 tsp. dry Basil
1/4 cup Mozzarella Cheese, grated
1/4 tsp. Garlic Salt
Dash Salt and Pepper to taste

Allow cream cheese to come to room temperature. Cream together mayonnaise, parmesan, Romano cheese, garlic, basil, and garlic salt. Mix well. Add the artichoke hearts and spinach and mix until blended.

Store in a container until you are ready to use. Spray pie pan with Pam, pour in dip, and top with Mozzarella cheese. Bake at 350 for 25 minutes or until the top is browned. Serve with toasted bread.



Olive Garden Tuscany Bread

Packaged bread sticks.
Preheat oven to 350

Brush with olive oil and sprinkle with parmesan cheese and wrap in aluminum foil. Place in oven for 12-15 minutes Remove bread from oven and while warm slice into 3/4-inch diagonal slices, serve with hot San Remo Seafood Dip.



Olive Garden's Fried Mozzarella

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

If your cheese is in a brick, slice it thick, and cut the cheese crossways to made 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 you 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 you favorite Italian Spaghetti Sauce and enjoy.



Olive Garden Bruschetta al Pomodoro

4 medium tomatoes
6 to 8 fresh basil leaves, chopped
8 slices crusty bread
2 to 3 cloves garlic
6 tablespoons extra virgin olive oil
Salt (as needed)
Pepper (as needed)

Chop tomatoes, season with salt, pepper, chopped basil and oil. Grill bread, brush with garlic and top with tomatoes.



Olive Garden Oven-Roasted Potatoes

2 medium baking potatoes
4 tablespoons olive oil
1 medium green pepper
1 medium red pepper
1/2 teaspoon salt
2 teaspoons fresh rosemary, chopped
1 teaspoon fresh garlic, minced
4 teaspoons fresh parsley, chopped
1/2 cup Romano cheese, grated
Preheat oven to 350 degrees F.

Peel potatoes and dice into 1/2-inch pieces. Core and seed peppers and dice into 1/2-inch pieces. Set aside. Mix olive oil, rosemary, salt and pepper in a bowl. In a small baking pan, toss potatoes and peppers with the oil and herb mixture. Bake for 10 minutes or until potatoes are fork tender. Sprinkle potatoes with parsley and Romano cheese.



Olive Garden Marinated Peppers

2 red bell peppers
2 green bell peppers
2 yellow bell peppers
3 garlic cloves, sliced
2 tablespoons balsamic vinegar
1/2 cup extra virgin olive oil
Salt (as needed)
Pepper (as needed)
8 slices toasted bread
1 teaspoon chopped fresh basil
1 teaspoon chopped fresh parsley

Wash the peppers and roast them whole in a 450 degrees F oven for 10 to 15 minutes or until the skin blisters and blackens. Immediately transfer to a holding pan and cover sealing with film. Let cool.

When cool, peel and core the peppers, eliminating all seeds. Season them with remaining ingredients, cut into strips, serve with toasted bread.



Olive Garden Ravigioletti in Mushroom / Walnut Cream

12 oz Ravigioletti or tricolored Tortellini – cooked
2 tbsp Extra virgin olive oil
8 oz Mushrooms – sliced
1/4 c Walnuts – chopped
3/4 c Heavy whipping cream
1/4 tsp Black pepper
2 c Fresh Parmesan – grated

Heat olive oil in large skillet over medium heat. Sauté mushrooms and walnuts until mushrooms are golden. Add cream and cook stirring frequently for 5 minutes until slightly thickened. Turn heat to warm and when cream stops simmering, add pepper and Parmesan and stir until sauce is smooth. Do not boil. Serve pasta with sauce.



Olive Garden Tomato and Mozzarella Caprese

1 pound vine-ripened tomatoes sliced 1/4-inch thick
1 fluid ounce balsamic vinegar
1/4 cup packed fresh basil leaves
12 ounces fresh whole milk mozzarella or buffalo mozzarella
1 sprinkle dry oregano leaves
Sea salt or kosher salt to taste
Fresh ground pepper to taste
2 tablespoons extra-virgin olive oil

On a large platter, arrange sliced tomatoes and drizzle with balsamic vinegar. Place one basil leaf on top of each tomato slice. Slice mozzarella and place on top of basil leaves. Sprinkle oregano, salt and black pepper on cheese and drizzle with the olive oil.



Olive Garden Tomato/Basil Crostini

2 6" Boboli bread shells or - Similar Italian flat
2 tbsp Ex-virgin olive oil with 10 ml Garlic
2 tbsp Fresh parmesan - grated
1 1/2 c Tomato/Basil topping
1 1/2 c Roma tomatoes - seed - Diced
1 tbsp Fresh basil - chopped
1 tbsp Extra virgin olive oil
1/4 tsp Salt
Garlic oil

Preheat oven to 400 degrees. Let 1 clove garlic soak in 2 tb olive oil for 1 hour before using. Line a sheet pan or cookie sheet with foil. Dribble 2 tb garlic oil over Boboli, sprinkle with cheese and bake for 4 to 5 minutes, until hot, but not crisped or dried. Cut the Boboli into 6 wedges or 2x2" squares.

Remove to a serving plate and cover, generously, with a cold tomato/basil topping, serve immediately.

Topping: Blend all ingredients thoroughly and refrigerate for 2 hours before serving. Just prior to serving, drain in a colander or strainer to eliminate excess liquid.



Olive Garden Breadsticks

1 Loaf frozen bread - thaw In Bowl at room temp

Pam

Garlic powder

Dry oregano leaf – crushed

When dough is soft enough to knead, spray your fingers with Pam or oil and knead just until you can shape into cigar-sized pieces (about 8 to 10). Place these 3" apart on Pam - sprayed cookie sheets.

Let rise in warm place until doubled - about 1-1/2 hours. Then holding Pam about 8" from sticks, lightly spray top of each and then dust with garlic powder and oregano. Bake at 375 degrees about 20 to 25 minutes or until golden brown. Cool in pan on rack to serve within a day or two.



Olive Garden Stuffed Mushrooms

2 large pkgs button mushrooms, washed
1 can chopped clams, drain and put through food processor
1/4 - 1/2 cup finely chopped onion
1/2 - 1 cup REAL butter
1/2 - 3/4 cup Fresh Parmesan cheese, grated
1/2 - 3/4 cup Fresh Romano cheese, grated
1 - 1 1/2 cup Shredded Mozzarella cheese
1/2 carrot, finely chopped (food processor is best)
1-2 cups Seasoned Bread Crumbs
1-2 cloves garlic, mince
1 egg

Remove stems from mushrooms and place in food processor with carrot, onion, and clams. Once finely chopped, place in saucepan with garlic and about 1/4 - 1/2 cup butter. Sauté until tender.

Mix cheeses together, leave about 3/4 cup aside. Mix stem mixture, bread crumbs, egg and cheese together. Mixture should pack well and not be wet or crumbly - add to mixture as you see fit.

Stuff mushrooms and place in a 13x9 baking dish. Sprinkle remaining cheese on top, cut butter into pats over top of cheese. Bake at 350 until mushrooms are fully cooked. Broil about 5 minutes to brown the tops. Remove from oven and serve immediately.



Olive Garden Toasted Ravioli

1 (16 oz.) package meat-filled ravioli (fresh or frozen, but thaw if frozen)
2 eggs, beaten
1/4 c. water
1 tsp. garlic salt
1 c. flour
1 c. plain bread crumbs
1 tsp. Italian seasoning

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 egg wash then in bread crumbs and carefully place in hot oil. Fry until golden, remove from oil and drain. Serve with your favorite marinara sauce.



Olive Garden San Remo Dip

6 oz. can tiny shrimp (drained, reserve liquid)
6 oz. can crab meat (drained, reserve liquid)
2 ounces cream cheese (room temperature and cubed)
2 tablespoons olive oil
2 tablespoons flour
1/4 teaspoon salt
1/8 teaspoon crushed garlic
1 teaspoon prepared horseradish
1/3 cup asiago cheese, grated
2 tablespoons parmesan cheese, grated
1/2 - 3/4 cup half and half
1 1/2 cups prepared Barilla marinara sauce, drained to remove excess liquid
1/4 cup fresh parmesan cheese, finely shredded for topping

In a 2-quart saucepan on medium- low , heat olive oil and blend in flour. Add to flour the liquids that were reserve from the shrimp and crab, stir well. To this sauce, add cubed cream cheese, salt, crushed garlic, horseradish, and stir until smooth.

Add asiago and parmesan cheeses and stir until smooth. When the cheese has melted and sauce is smooth, add shrimp and crab; blend well. Simmer until heated through. Finally, add half and half a little at a time until the seafood sauce starts to simmer and begins to resemble warm pudding.

Let sauce simmer for 12 - 15 minutes. Stir sauce so it will not scorch on bottom. In a shallow 9-inch baking dish, spray with nonstick spray. Add drained marinara sauce and carefully spoon seafood sauce on top.

Sprinkle with freshly shredded parmesan cheese and place in a preheated oven at 325 F, for 10 - 15 minutes, until heated through. Dip should not brown on top.



Olive Garden Peaches 'n' Cream Cheesecake

Sponge Cake Base:

1 egg
1/3 cup granulated sugar
1/4 teaspoon vanilla extract
1/4 cup all-purpose flour
1/4 teaspoon baking powder
1 pinch salt
2 tablespoons water

Filling:

2 pounds cream cheese, softened
1 cup granulated sugar
4 eggs
1 teaspoon all-purpose flour
1 teaspoon vanilla extract
1 cup sour cream
1/4 cup peach liqueur or peach schnapps or reserved peach juice from the canned or fresh peaches
2 cups canned or firm ripe fresh peach slices, drained well

Topping:

1 pint whipping creamer equivalent

For the Base:

Preheat oven to 375 degrees F. Lightly grease base of 10-inch spring form pan. Beat whole egg in 1 1/2-quart bowl with mixer on high speed, 4 minutes, to a thick yellow foam.

Mix in sugar on low speed until smooth. Add flour, water, vanilla extract, baking powder and salt. Mix on low speed until fully blended. Pour into spring form pan, roll around until level. Bake 16 to 18 minutes on lowest oven rack. Cool to room temperature.

For the Filling:

Preheat oven to 325 degrees F. Mix cream cheese, sugar, eggs and flour with electric mixer on high until smooth. Add vanilla extract, sour cream and peach flavoring and mix on medium until a smooth thick consistency is obtained.

Fold in peach slices carefully - distribute evenly. Pour cheesecake filling onto cooled sponge cake base. Bake 70 minutes on lower oven rack, turn off oven, open oven door to broil position and let cake remain 40 minutes.



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Cool to refrigerated temperature. Top with fresh whipped creamer equivalent and serve. Store up to 2 days in the refrigerator. To assemble, place 2 cups pasta in individual a pasta dish.

Spoon about 1/2 to 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 Andes Mint Pie

- 1 box brownie mix
- 1 quantity of mint mousse (see below)
- 1 cup semi-sweet choc chips
- 1/4 cup milk, or cream, or half and half
- 1 package andes mints.

Mix brownies according to package directions. Pour into a lightly greased Spring form pan and bake according to package directions.



Mint mousse

1 cup chopped andes mints (better to use the mostly green ones for color)
6 eggs, separated
3/4 cup heavy cream

In microwave, for about 15 sec, melt the mints. Put egg yolks on top of a double boiler and whisk using a wire whisk until pale yellow and frothy. Add melted mints and mix until combined. The mix will get stiff.

In a separate bowl, using a hand blender, whisk egg whites until stiff. Fold the egg whites into the mint and egg yolk mixture a little bit at a time. Whip up the heavy cream with a hand-held blender until thick. Fold this a little at a time into the egg and chocolate mix.

You may add a few drops of green food coloring, but it's not necessary for taste. Top the cooled brownie with the mousse mixture and leave to set in the refrigerator. Heat the cream, milk, or half & half in a pan on the stove. (Non-stick pans work best)

Add the chocolate chips and melt and continually stir over a low heat until you have a chocolate sauce. Top the cooled pie with the chocolate sauce. Decorate with andes mints. Crush more andes mints and when the pie is set and chilled, brush the sides with melted chocolate and press on the crushed mints.



Olive Garden Tiramisu Dessert

1 Sponge cake (10-12 inch) - About 3" tall
3 oz Strong black coffee - or Instant espresso
3 oz Brandy or rum
1 1/2 lb Cream cheese or mascarpone Room temperature
1 1/2 c Superfine / powdered sugar
Unsweetened cocoa powder

Cut across middle of sponge cake forming two layers, each about 1 1/2 inches high. Blend coffee and brandy. Sprinkle enough of mixture over bottom half of cake to flavor it strongly.

Don't moisten cake too much or it may collapse on serving. Beat room-temperature cheese and 1 cup sugar until sugar is completely dissolved and cheese is light and spread able. Test for sweetness during beating, adding more sugar if needed.

Spread cut surface of bottom layer with half of the cheese mixture. Replace second layer and top this with remaining cheese mixture. Sprinkle top liberally with sifted cocoa. Refrigerate cake for at least 2 hours before cutting and serving.



Olive Garden Chocolate Chip Cookie Dough Cheesecake

2 tablespoons Margarine
2 1/2 cups Chocolate cookie crumbs
2 pounds Cream cheese - soft
1 cup Sugar
4 Eggs
1 teaspoon All-purpose flour
1 teaspoon Vanilla
1 cup Sour cream
1 pound Refrigerated chocolate chip - cookie dough
2 ounces Chocolate chips

Topping:

1 pint Heavy whipping cream- whip
Chocolate chips
Chopped walnuts

Preheat oven to 325 degrees.

The 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 Apple Praline Cheesecake

Crust:

1 cup Graham cracker crumbs
2 tablespoons Sugar
2 tablespoons Butter

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:

1/4 cup Butter
1/2 cup Light brown sugar
2 pounds Red delicious apples; peeled - cored, dice 1/2" pcs
1 teaspoon Cinnamon
1/2 teaspoon Nutmeg
1/2 teaspoon Allspice

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.

Praline Topping:

1 1/2 cups Dark brown sugar
1/2 cup Butter – softened
1 cup Pecan pieces

In a small bowl, mix all ingredients together with a fork until well incorporated. Reserve.

Apple cheesecake:

16 ounces Cream cheese – softened
1/2 cup Granulated sugar
3 large Eggs
1 cup Heavy whipping cream

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.



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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 degrees for 1 hour and 20 minutes.

Allow to cool to room temperature before removing the sides of the pan. Refrigerate until ready to serve. Garnish with whipped cream.





Olive Garden Brownie Banana Funtastico

Brownies:

1 pk Brownie mix
Bananas - as needed
Chocolate topping
Pineapple topping
Maraschino cherries
Chopped walnuts
Whipped cream

Banana mousse:

1 whipped topping mix
1/2 c Milk
1 pk Instant banana/chocolate/straw berry Pudding
1 c Milk

Prepare brownie mix according to package directions. Beat whipped topping mix and 1/2 c 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 c 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.



Raspberry Mousse Cheesecake

Raspberry Mousse:

1 1/2 tsp. gelatin
1 1/2 Tbsp. cold water
1/2 cup raspberry preserves
2 Tbsp. sugar
1 cup heavy whipping cream

Cheesecake Filling:

1 lb. cream cheese, softened
1/2 cup granulated sugar
2 eggs
1/2 tsp. vanilla
9 inch chocolate crumb crust, prepared

Filling:

Preheat oven to 325 degrees. Mix cream cheese, sugar, eggs and vanilla with electric mixer on medium speed until thoroughly blended, about 3 - 4 minutes. Pour into prepared crust.

Place on baking sheet and bake for 25 minutes. Cool to refrigerated temperature.

Raspberry mousse:

Sprinkle gelatin over cold water, stir and let stand 1 minute. Microwave on high for 30 seconds or until gelatin is completely dissolved. (Or heat on stove with 1 additional Tbsp. of water.) Combine gelatin with raspberry preserves.

Chill 10 minutes. Whip cream until soft peaks form. Add 2 Tbsp sugar and continue whipping until stiff peaks form. Measure out 1 1/2 cups of whipped cream for mousse and set aside. Refrigerate remainder of cream for topping.

Gently fold raspberry mixture into measured whipped cream. Spread raspberry mousse on top of chilled cheesecake, mounding slightly in the center. Chill 1 hour before serving.



White Chocolate Raspberry Cheesecake

1 cup chocolate cookie crumbs
3 tablespoons white sugar
1/4 cup butter
1 (10 ounce) package frozen raspberries
2 tablespoons white sugar
2 teaspoons cornstarch
1/2 cup water
2 cups white chocolate chips
1/2 cup half-and-half cream
3 (8 ounce) packages cream cheese
1/2 cup white sugar
3 eggs
1 teaspoon vanilla extract

Preheat oven to 325 degrees F (165 degrees C). In a medium bowl, mix cookie crumbs, 3 tablespoons sugar and melted butter until well blended. Press mixture onto the bottom of a 9 inch spring form pan.

To make raspberry sauce: In a medium saucepan, combine raspberries, 2 tablespoons sugar, cornstarch and water. Bring to boil. Continue boiling until sauce is thick and clear. Strain sauce through a mesh strainer to remove seeds. Set aside.

In the top of a double boiler, heat white chocolate chips and half-and-half, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool.

In a large bowl, beat cream cheese and 1/2 cup sugar until smooth. Beat in eggs, one at a time. Blend in vanilla and melted white chocolate chips. Pour half of batter over crust. Spoon 3 tablespoons of raspberry sauce over batter. Pour remaining batter into pan.

Spoon another 3 tablespoons of raspberry sauce over the top of the batter. Swirl batter with the tip of a knife to create a marbled effect. Bake in the preheated oven for 55 to 60 minutes, or until filling is set.

Allow to cool, cover with plastic, and refrigerate for 8 hours before removing from pan. Serve with remaining raspberry sauce.



Olive Garden Chocolate Lasagna

Cake:

6 cups cake flour
5 1/4 cups granulated sugar
2 1/4 cups Hershey's Cocoa
2 tablespoons baking soda
4 1/2 cups milk
1 1/2 cups butter
12 large eggs
1 tablespoon vanilla extract

Butter Cream:

2/3 cup water
4 tablespoons meringue powder
12 cup sifted confectioners' sugar
1 1/4 cups shortening
3/4 teaspoon salt
1 teaspoon clear almond extract
1 teaspoon clear vanilla extract
1 teaspoon colorless butter flavor

Cake:

Heat oven to 350 degrees F. Grease three 10-inch spring form pans. In mixing bowl, stir together sifted cake flour, sugar, Hershey's Cocoa and baking soda. Add butter and mix well. Add milk, eggs and vanilla. Mix thoroughly.

Pour about 5 cups of the cake batter into each prepared pan. Bake 40 to 50 minutes or until toothpick inserted in cake center comes out clean. Cool for 10 minutes before you remove the cake from the pan. Cool completely on a wire rack.

Butter Cream:

Combine water and meringue powder; whip at high speed until peaks form. Add 4 cups of sugar, one cup at a time, beating after each addition at low speed. Alternately add shortening and remainder of sugar.

Add salt and flavorings; beat at low speed until smooth. Thin out 1/2 of the frosting with a little extra water. The thinned frosting is used as the filling between layers.



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To Assemble:

Place one 10 inch cake on a large round plate or a large round cake platter. Spread 1/2 of the thinned frosting on top (Only frost the top of the cake).

Sprinkle very lightly with semi-sweet chocolate chips (There are very few chips on this layer, usually only 1 or 2 per wedge, so sprinkle very lightly). Place the second cake on top of the first.

Frost the top with the remaining thinned frosting. Sprinkle with semi-sweet chocolate chips (You can be a bit more generous with this layer). Place the third layer on top of the second. Frost the top with all of the Butter Cream that was not thinned.

This is a thick layer of frosting so pile it on. Try to get the top as smooth as you can. Sprinkle with semi-sweet chocolate chips. The frosting seems more authentic if you let it set up (sit out) for an hour at room temperature (I wrapped the sides lightly with foil to keep the cake from drying out as well).

Cut the cake into wedges, as you would cut a pizza. Using Hershey's chocolate syrup, create a design on your dessert plate. Place the wedge of chocolate lasagna at the 11 o'clock position on your dessert plate with the point facing down so that you can see some of the syrup design.

Serve.



Olive Garden's Lemon Cream Cake

1 3/4 cups cake flour
1 tablespoon baking powder
1 teaspoon salt
1/2 cup white sugar
1/2 cup vegetable oil
6 egg yolks
3/4 cup water
1 tablespoon lemon zest
6 egg whites
1/2 teaspoon cream of tartar
3/4 cup white sugar
1 cup heavy whipping cream
2 1/2 cups lemon pie filling
8 slices lemon

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, combine flour, baking powder, salt, and 1/2 cup sugar. Add oil, egg yolks, water and lemon rind. Beat with an electric mixer until smooth.

In a small bowl, beat egg whites and cream of tartar until peaks form. Gradually add 3/4 cup sugar, and beat until very stiff and shiny peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Turn batter into un-greased 10 inch tube pan. Bake at 350 degrees F (175 degrees C) for 60 minutes or until a toothpick inserted in the center comes out clean. Invert cake and cool completely in pan. When cool, loosen edges and shake pan to remove cake.

To Make Filling:

Beat cream to stiff peaks. Fold in lemon filling. Chill until stiff. To Assemble Cake: Slice cake horizontally into 3 equal layers. Fill layers with 1/3 cup of filling. Spread remaining filling on top layer. Decorate with lemon slices.



Olive Garden Black Tie Mousse Cake

2 cups all-purpose flour
2 cups granulated sugar
3/4 cup cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1 cup black coffee
1 cup milk
2 teaspoons vanilla extract
1/2 cup vegetable oil
3 teaspoons vanilla extract
1/4 cup butter
1/8 teaspoon salt
3 tablespoons milk
1 teaspoon vanilla extract
2 cups confectioners' sugar

Preheat oven to 350 degrees Sift first 6 ingredients together in large bowl. Add eggs, coffee, milk, vegetable oil and the 2 teaspoons vanilla extract; blend until smooth. Pour thin batter into a greased 13 x 9-inch baking pan.

Bake for 35 minutes. Meanwhile, cream butter until soft and stir in confectioners' sugar, the 1/8 teaspoon salt, the 3 tablespoons milk, and the 1 teaspoon vanilla extract. Beat until smooth and creamy adding more milk, if necessary. Spread over warm cake.



Olive Garden Mediterranean Garlic Shrimp

1 pound fettuccine
2 Tbsp butter
dash of salt
24 ounces peeled shrimp

Sauce:

1/2 cup olive oil
4 tbsp lemon juice
8 cloves fresh garlic, finely chopped
salt and pepper to taste
dashes old bay seasoning
dashes crushed red pepper
dashes parsley
1/2 cup Romano cheese
2 cups heavy cream

Cook the fettuccine in salted water with the butter until not quite al dente. Drain and set aside. Combine sauce ingredients in a saucepan and bring to a boil. Add cooked fettuccine and drained shrimp.

Stir gently, over medium heat for about 10 minutes, or until seafood is cooked through and dish has a creamy consistency. It may seem thin at this point but just wait. It will thicken up. Serve at once.



Olive Garden Parmesan Crusted Chicken

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 Bow tie 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)

Prepare pasta according to package directions. Wash and drain chicken strips. Mix breadcrumbs, flour, and Parmesan cheese together. Place milk in dish for dipping. Dip chicken in breadcrumb mixture and then in milk and then back in breadcrumbs.

Place in fry pan that the oil has been heated and fry at medium to medium low temperature until golden. Remove and drain chicken. In a saucepan on medium heat, melt butter, add olive oil. Whisk in flour until mixture is blended.

Quickly add garlic, water, and 1/2 teaspoon of salt stir well. Add wine and blend. Immediately add half sour cream then stir. When mixture is smooth add grated cheese stir until melted. Finally sprinkle fresh basil in the sauce 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 Baked Stuffed Artichoke with Foccacia

Artichokes & Stock:

2 ea Fresh Artichokes
1 ea Lemon
1 ea small Onion, rough chopped
2 qt Water
1 qt White Wine
1 ea Bay Leaf
4 ea Peppercorn, black

Place all stock ingredients (except artichokes) in a stock pot. Bring stock to boil; add artichokes. Simmer until artichokes are tender. Remove pot from heat and allow artichokes to cool in stock.

Artichoke Stuffing:

1/4 cup Butter, whole salted
1 cup Onion, yellow diced 1/4"
1 tsp Basil, fresh chopped
1/2 cup Tomato, plumdiced
2 Tbsp Parmesan, grated
1 1/4 cup Foccacia, small diced
1/2 cup White Wine
2 tsp Parsley, Italian chopped
1/4 tsp Salt
1/4 tsp Chopped fresh garlic
pinch Black pepper, ground

In a medium saucepan, melt the butter and sauté the onions and garlic. Add remaining ingredients and let cool. Cut cooled artichokes in half the long way exposing inner leaves. With a teaspoon, carefully scoop out the center prickly leaves leaving the choke (heart) intact. Place the stuffing in the hollowed out artichoke.

Topping:

3 Tbsp Fontina cheese, shredded
1 Tbsp Parmesan cheese, grated

Top with cheeses and roast in the oven at 350 degrees or until the center is hot (around 20 minutes).



Olive Garden Fettuccine Assortito

- 1 C. green bell peppers, julienne
- 1 C. red bell pepper, julienne
- 1 3/4 C. broccoli florets, cut small
- 1 C. zucchini, sliced 1/4" then cut in half
- 1 C. yellow squash, sliced 1/4", then cut in half
- 1 C. carrots, cut matchstick, 1/8" x 1 1/2"
- 1 lb. fresh fettuccine pasta or 12 oz. dried pasta
- 3 C. Fontina cheese sauce (recipe follows)
- 3 T. butter or margarine
- 3 T. pure olive oil
- 1 3/4 C. ham, julienne

Wash vegetables and drain. Peel carrots. Cut vegetables and ham.

Prepare Fontina cheese sauce as follows:

In heavy non-aluminum pot, melt 6 tablespoons of butter, add 6 tablespoons of all-purpose flour and cook on moderate heat for two minutes, stirring constantly with a wire whisk.

Add 3 cups of homogenized milk and bring just barely to the boiling point. Turn off the heat and add 6 ounces of shredded Fontina cheese and blend into the hot milk. Adjust salt and pepper to taste.

Add the butter or margarine and put olive oil to a large heavy skillet over medium heat and sauté the vegetables and ham together until crisp tender. Stir frequently. While the vegetables/ham medley is sautéing, cook fresh fettuccine for 3 1/2 minutes in rapidly boiling water thoroughly.

To serve, blend the vegetables, ham and fettuccine thoroughly, add the hot Fontina cheese sauce and blend again, to coat all ingredients with sauce. Pass grated Parmesan cheese at the table.



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, 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; sauté 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 Pork Filetino

4 pork tenderloins
8 tablespoons extra-virgin olive oil
4 tablespoons fresh garlic, minced
4 tablespoons fresh rosemary, chopped
1/2 teaspoon salt
1/2 teaspoon black pepper
1 package or jar prepared veal demi-glacé

Sprinkle tenderloin with salt and pepper on all sides. Brush with olive oil, rosemary, garlic and parsley. Let marinate approximately two hours. Cook on a hot grill until internal temperature reaches 165 degrees F. Heat demi-glacé and pour over pork. Garnish with fresh rosemary. Serve with Olive Garden's Oven-Roasted Potatoes.



Olive Garden Chicken Formaggio Pizza

4 oz Chicken breast; bone; skin
1 tb Olive oil
2 tb Onions; dice
1 c Tomatoes; drain; dice
1 ts Garlic; chop
1/8 ts Salt
1/2 ts Dried basil
1/2 c Fontinella cheese; shred
1/2 c Mozzarella cheese; shred
1/2 c Mushrooms; slice
1 tb Parmesan cheese; shred
1 12" pre-baked pizza crust

Preheat oven to 450~F. Sauté or bake chicken breast. Cool. Cut into 1/4" wide strips. Spray or grease a 12" 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 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 F. for 8 minutes, or until cheese is melted and crust is piping hot.



Olive Garden Chicken Scampi

White Sauce Base:

Heat 1 tablespoon butter in nonstick skillet. After it's melted, add 2 tablespoons flour and cook for 2 minutes on medium heat. slowly add milk and stir constantly to get rid of lumps. When you have added enough milk, you should have like a white gravy consistency. Set this aside. You will have much more white sauce than you will actually need.

Scampi Sauce:

1 cup (2 sticks) butter
2 tablespoons crushed garlic (real garlic; not salt or the dried stuff)
2 tablespoons chicken stock
3/4 cup Chablis (actually, I used Riesling and it worked fine) or any white wine that's not too sweet.
1 cup water
1/4 cup white sauce
1 teaspoon crushed red pepper
2 tablespoons Italian seasoning
Black pepper to taste

Heat butter over a slow heat. Add the garlic, Italian seasoning and crushed red pepper. Cook for about 2 minutes on low heat. Add the wine, water, and chicken base. Stir until combined. Add the white sauce mix and stir until slightly thickened.

The rest of it:

1/2 package angel hair, cooked
according to package directions
Thinly sliced bell peppers (red, green and yellow)
Thinly sliced red onions, about
10w hole garlic cloves

Put the garlic cloves in a small nonstick skillet with some oil and braise them for about 20 minutes on low heat. Just put the lid on the skillet and let them cook, they should be golden and really soft when they are done.

In a large nonstick skillet, sauté the peppers and onions for a few minutes. Also, sauté chicken tenderloins (how ever many you feel like cooking or eating!) Add the angel hair and pour the sauce over. Sauté until everything is mixed together and sauce is reheated. Add garlic cloves.



Olive Garden Sicilian Scampi

6 pieces fan tail shrimp (uncooked)
1/8 cup olive oil
1 tablespoon onion, finely diced
1/2 teaspoon minced garlic
1/2 cup white wine (Chablis)
1 tablespoon flour (mix with 1 tablespoon water)
2 tablespoons fresh lemon juice
1/4 teaspoon garlic salt
1/2 cup heavy cream
1/4 to 1/3 cup water (only if needed if sauce is too thick)
1/2 cup plus 1 tablespoon asiago cheese, finely shredded
1/4 cup mozzarella cheese, finely shredded
1 tablespoon Romano cheese, finely shredded

Presentation:

6 pieces cooked shrimp
4 black olives, sliced
1 green onion (sliced - measure out about 1 tablespoon)
1/4 cup diced tomato
4 slices Italian bread
(lightly toasted 4 to 6 inches long x 1 1/2-inches thick, diagonally cut)
1/4 teaspoon crushed red pepper

Heat olive oil in a saucepan, add wine and lemon juice, when mixture starts to boil, place shrimp in pan and cook on medium heat until shrimp curls and they are done. Remove shrimp but leave wine mixture in pan.

In the same saucepan add onion and garlic salt, sauté until the onions are transparent. Add flour and water paste, stir and cook until sauce is thick. Pour cream in sauce, stir, add the cheeses one at a time and whisk constantly after each addition.

Sauce should be a medium thick consistency and smooth, if sauce is too thick add a little water and whisk. Remove from heat. Presentation Place Italian bread on serving tray in an X. Arrange shrimp in the middle of the placed bread.

Spoon sauce in the middle of the bread covering the shrimp. Sprinkle with sliced green onions, olives, and tomatoes. Sprinkle crushed red pepper on top. Sprinkle more Parmesan cheese on top if you would like.



Olive Garden Pepperoni Pasta Palermo

1 pound rigatoni (large size)
1 red bell pepper
1 yellow bell pepper
1 green bell pepper
2 ounces thinly sliced pepperoni, divided use
1/2 cup garlic cloves
1 teaspoon olive oil
Herbed vinaigrette dressing (homemade or store bought)
1 large tomato, chopped
1/2 cup Kalamata olives, cut in half
1/2 cup sun-dried tomatoes, sliced
1 tablespoon capers, rinsed
1 teaspoon chopped fresh rosemary
1/2 teaspoon salt
Black pepper, to taste
1/4 cup fresh basil leaves, cut in strips
1/4 cup pistachios, roughly chopped
Parmesan cheese shavings, for garnish

Boil pasta according to package directions. Rinse with cold water, drain and refrigerate. Roast peppers on grill or broil in oven. When skin is charred, wrap peppers in plastic wrap or paper sack until cool enough to handle.

Remove charred skin with paring knife; seed and wash peppers. Cut peppers into julienne strips. Cut half of the pepperoni slices into strips. Coat garlic cloves with olive oil and roast in 450 degree F oven for 5-10 minutes. Cool.

In a large mixing bowl combine vinaigrette, chopped tomato, rigatoni, peppers, garlic cloves, strips of pepperoni, olives, sun-dried tomatoes, capers, rosemary, salt and pepper. Refrigerate 2 hours or overnight. Place pasta salad in large serving bowl and add freshly cut basil and pistachio nuts and toss gently.

Garnish top with the other half of the sliced pepperoni, a sprig of fresh basil and shaved Parmesan cheese. Serve immediately.

Makes 6-8 servings.



Olive Garden Pizza Bianco

2 seasoned thick 6-inch diameter pizza crusts, ready-to-serve

Cheese Filling:

1/2 cup ricotta
1/4 cup grated Parmesan cheese
1/4 cup shredded mozzarella cheese
1/4 cup shredded Fontina cheese
1 tablespoon minced yellow onions
1 1/2 tablespoons milk
1/4 teaspoon salt

Toppings:

1/4 cup sliced green onions
1/3 cup diced black olives
1/3 cup seeded chopped tomatoes
1/2 cup grated mozzarella cheese
1 pinch oregano, or to taste
1 pinch basil, or to taste

Combine all ingredients for the filling and mix thoroughly. Divide the filling in half and spread on each crust. Prepare toppings and divide in half. Sprinkle green onions, olives and tomatoes over crusts.

Top with mozzarella and Parmesan. Sprinkle tops with oregano and basil. Bake in a 375 degree F oven for 8 to 10 minutes until filling is hot and cheese has melted. Cut into 6 wedges.



Olive Garden Penne Romana

Romana Sauce:

1/2 cup extra virgin olive oil
3/4 cup yellow onion, diced
1/2 teaspoon crushed red pepper
1 tablespoon fresh garlic, minced
2 cups white wine
2 teaspoons fresh rosemary, chopped
1 tablespoon fresh parsley, chopped
1/2 teaspoon salt
1 1/2 tablespoons cornstarch
2 cups chicken broth

Heat oil in small saucepan at medium high heat. Add onions and crushed red pepper. Cook until soft, about 5 minutes, stirring frequently. Add minced garlic and cook for one minute. Whisk in wine, rosemary, parsley and salt. In separate bowl, whisk cornstarch and chicken broth. Add mixture to sauce and stir well. Bring to a boil and set aside.

Pasta:

2 cups green beans, blanched
1 cup tomato, diced
4 cups Romana Sauce
4 cups penne pasta, cooked
3 tablespoons fresh Romano cheese, grated
3 tablespoons fresh Parmesan cheese, grated

Heat sauté pan over medium high heat. Add green beans and tomato and cook for one minute. Add Romana Sauce and hot, drained penne pasta. Add Romano and Parmesan cheeses. Stir well with a spoon, making sure the pasta is well coated. Serve hot.

Serves 4



Olive Garden Parmesan Chicken

1 cup plain bread crumbs
2 tablespoons all-purpose flour
1/4 cup parmesan cheese
1 cup milk
6 (1/2-inch thick) pieces chicken breast strips (chicken tenders)
Vegetable oil (for frying)
2 cups dry bowtie pasta
2 tablespoons butter
3 tablespoons olive oil
2 teaspoons crushed garlic
1/2 cup white table wine (Chablis)
1/4 cup water
2 tablespoons flour
3/4 cup half-and-half
1/4 cup sour cream
1/2 teaspoon salt
1/8 teaspoon basil Leaves
3/4 cup mild asiago cheese, finely grated

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 been heated and fry at medium to medium low temperature until golden.

Remove and drain chicken. In a saucepan over 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 teaspoon crushed red pepper



Olive Garden Neapolitan Ziti

1 1/2 pounds sweet/hot Italian link sausage
1 1/3 cups green bell pepper in 1 x 1/4-inch strips
2 tablespoons olive oil
3/4 pound ziti pasta, cooked
Grated Parmesan cheese
Parsley bouquets
Marinara Sauce
1 (28 ounce) can Italian-style or plum tomatoes with juice
10 3/4 ounces tomato purée
1 teaspoon minced garlic
4 tablespoons olive oil
1/2 cup chopped fresh basil (packed)
Salt, to taste
Freshly-ground black pepper, to taste

Bake or pan-fry the sausages until fully cooked, drain, cool. Halve the sausages and cut the split sausages into 1/2-inch slices. Sauté the bell peppers in olive oil over moderate heat only until their crispness is lost, but peppers are not soft.

In a heavy saucepan add the tomatoes, tomato puree, garlic, olive oil and fresh basil and bring to a light simmer on moderate heat. Add the sautéed pepper strips and cooked sausage and heat for 3 to 5 minutes.

Serve the pasta, topped with the sausage, peppers and salsa marinara and garnish each plate with a parsley bouquet. Pass the Parmesan.



Olive Garden Heart Healthy Chicken and Pasta

8 ounces fresh pasta shells or 6 ounce dry pasta shells
1 1/4 pounds fresh spinach
1 pound chicken breast; boned, skinned and grilled, cut in 1-inch dice
4 medium cloves garlic, chopped fine
1 teaspoon olive oil or vegetable spray
1 cup chicken broth
1/2 teaspoon nutmeg or mace
Salt and pepper
1/2 cup Parmesan, grated

Cook the spinach in the broth until tender. Drain and reserve broth. Mash out excess liquid. Cook pasta. Preheat a sauté pan or heavy skillet over medium heat, add the oil or vegetable spray and sauté the garlic, stirring constantly, until it is white.

Don't allow it to brown. Add the spinach and nutmeg or mace, salt and pepper. Add the chicken pieces to the spinach, stir and turn and add a small amount of the reserved cooking broth. Stir and turn the spinach until it is hot, adding broth as necessary.

Remove pasta and immediately drain. Add the shells into the spinach mixture and blend well. Serve immediately with Parmesan.



Olive Garden Gamberoni all'Aglio

2 tablespoons olive oil
1 medium onion
1/2 cup white wine
1 1/2 pounds medium fresh shrimp, shelled
3 garlic cloves (crushed)
3 tablespoons finely chopped parsley
1/3 cup crushed red peppers
4 ounces butter
10 ounces angel hair pasta
Salt (as needed)
Pepper (as needed)

Heat the oil in a sauté pan, add onion, sauté 2 minutes. Add garlic, sauté 1 minute. Add shrimp, cook 1 to 2 minutes. Add butter, wine, red pepper (to your taste), salt, pepper. Cook pasta in rapidly boiling salted water, drain. Place on plate, serve shrimp over it.



Olive Garden Chocolate Ricotta Pie

Crust:

1 1/4 cups graham cracker crumbs
2 1/2 ounces melted butter
2 tablespoons granulated sugar

Filling:

1 pound ricotta
3/4 cup confectioners' sugar
1 teaspoon almond extract
1 cup toasted almonds
1/2 cup semi sweet chocolate chips
1 1/4 cups heavy cream

Crust: Mix all ingredients together well; shape inside 9-inch pie plate. Reserve and cool.

Filling: Combine ricotta, sugar, and extract in a bowl and set aside. Combine the nuts and chocolate. Grind 1/3 at a time in an electric blender- do not grind too fine.

Fold ingredients together and chill. Whip heavy cream until stiff and fold into the ricotta and chocolate mix half at a time. Spoon into the chilled crust and let sit overnight before serving.



Olive Garden Mostaccioli Quattro Formaggio

1 cup Cooked mostaccioli - per person
1/2 teaspoon Salad oil per 1c pasta
1/2 cup Heavy cream - per person
Parsley
Parmesan – grate
1/2 cup Quattro formaggio mix per person
Quattro formaggio mix
2 ounces Mozzarella; shred - per person
1 ounce Provolone; shred - per person
1 ounce Parmesan; grate - per person
1 ounce Romano - grate per person

Quattro Formaggio Mix:

Blend 4 cheeses thoroughly and place in a covered container in fridge. Preheat a non-stick or heavy pan on medium heat. Add the cream and cheeses; mix and heat, stirring until cheese is completely melted and sauce is hot.

Add the pasta, turn off the heat and blend the pasta into the sauce. Remove the sauced pasta to serving plates and garnish each plate with a parsley bouquet. Pass the Parmesan.



Olive Garden Spaghetti Sauce

2 lb Ground round
2 tb Oil
14 oz Can stew ed tomatoes - cut Up
6 oz V-8 juice
1 lb Jar Prego Spaghetti Sauce
1 Envelope onion soup mix
1/2 c Grape jelly

Brow n meat in oil until pink color disappears. Crumble with fork. Stir in tomatoes, V-9 juice, Prego, soup mix and grape jelly. Cook, stirring often, 15 to 20 minutes or until jelly melts and sauce is piping hot.



The Olive Garden Italian Pork Tenderloin

4 8-10 ounces pork tenderloins
8 tablespoons extra-virgin olive oil
4 tablespoons garlic, minced
4 tablespoons fresh rosemary, chopped
1/2 teaspoon salt
1/2 teaspoon black pepper
prepared veal demi glace sauce
2 medium baking potatoes
4 tablespoons olive oil
1 medium green pepper
1 medium red pepper
1/2 teaspoon salt
2 teaspoon rosemary, chopped
1 teaspoon garlic, minced
1/2 teaspoon salt
4 teaspoons parsley, chopped
1/2 cup Romano cheese

Prepare the tenderloins by thawing if frozen, then rinsing with water. Sprinkle them with salt and pepper on all sides. Then , in a large plastic Ziploc bag, combine the olive oil, rosemary, garlic and parsley.

Add the pork tenderloins to the bag. Squeeze out excess air and seal. Shake well to marinate the tenderloins. (If you can't fit all 4 tenderloins in one bag, add half of the ingredients to each bag, and place 2 tenderloins in each bag.)

Then, place the bag with the tenderloins in the refrigerator to marinate for at least 2 hours. Occasionally, take out the bag and shake it briefly.

While the meat marinates, peel the potatoes and dice them into 1/2 inch pieces. Then core and seed the peppers, using a sharp knife to remove the seeds and the white pith from the inside. Dice the pepper skin into 1/2 inch pieces. Then in a small mixing bowl, add the olive oil, rosemary, salt and pepper.

Stir well to mix and combine. Add the potatoes and peppers to the mixture and stir briefly, just to combine. Then cover the bowl tightly with plastic wrap. Place it in the refrigerator until the pork tenderloins are ready.

After the meat is done marinating, preheat an outdoor or indoor grill until hot. Also preheat the oven to 350 degrees. When it is hot, remove the tenderloins, from the bag and quickly shake up excess marinade. Then place the tenderloins onto the grill.



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Also remove the potatoes from the fridge. Transfer them, oil, vegetables and all, to a large baking dish. Then place them in the preheated oven for about ten minutes or until the potatoes are fork tender.

Place a meat thermometer into one of the tenderloins. They should cook until the internal temperature is about 165 degrees. When the tenderloins are done cooking, remove them to a paper towel lined plate.

When the potatoes are done cooking, remove the baking dish and sprinkle the potatoes with parsley and Romano cheese.

Place one cooked pork tenderloin on the side of a dinner plate and place about 1/4 portion of the oven-roasted potatoes on the other side.

Place the demi-glace sauce in a medium saucepan and heat over high heat, while stirring, until very hot. Repeat with the remaining ingredients to make 4 plates in all.

Once the glaze is hot, pour a portion of it over each pork tenderloin. Garnish each plate with fresh rosemary, and serve immediately. Makes 4 servings.



Olive Garden Five Cheese Lasagna

Creamsauce:

1/4 c Butter

1/4 c Flour

2 c Milk

Cheese filling:

1/4 c Sun-dried tomatoes; oil

Packed; minced

1 tb Fresh garlic; minced

3 1/2 c Ricotta cheese

3 Eggs

1 c Grated parmesan cheese

1/2 c Grated romano cheese

1/2 ts Salt

1 ts 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

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.



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Spread 1/2-cup of reserved cream sauce over top and cover lightly with foil. Preheat oven to 350 degrees 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.)





Asparagus with Lemon and Minced Onions

1 bunch Fresh Asparagus
1 ea Lemon
1/4 tsp Salt
1 pinch Black Ground Pepper
1 Tbsp Minced Yellow Onion

Place all of the ingredients in a saucepan. Cut lemon in quarters, squeeze into pot and place lemon in as well. Fill with just enough water to cover the asparagus half way and cover.

Cook at medium to high heat until the asparagus is bright green and tender. Place asparagus and onion on platter to serve.

Garnish with sliced lemon.



Olive Garden Spaghetti Carbonara

3 cups (8 oz. by weight) mushrooms with stems, sliced 1/4 inch
6 Tbsp. shallots, minced finely
24 slices bacon, extra-thick, precooked, sliced into 1/2 inch strips
1/4 cup rendered bacon drippings (preferable) or pure olive oil
2 lbs cooked spaghetti (1 lb dry weight), precooked HOT
4 Tbsp. pure olive oil
3 cups light béchamel sauce HOT (recipe follows)
Freshly ground black pepper (3-4 good grindings)
2 tsp. parsley, finely chopped
4 Tbsp. Parmesan cheese, freshly grated
Salt to taste

Clean the mushrooms and slice vertically into 1/4 " slices. Peel the shallots and mince finely. Set these items aside. Precook the extra thick bacon, until fully cooked, but not crisp.

Save the rendered bacon drippings for sautéing the mushrooms and shallots or, if you prefer, use pure olive oil.

Drain:

the bacon on paper towels, cut across the slices into 1/2" strips and set aside. Cook the spaghetti according to package directions and blend with a little olive oil after draining to prevent sticking together.

Add the reserved bacon drippings or the olive oil to a large, heavy skillet over medium heat until fragrant, then add the mushrooms and shallots and sauté until they are golden, but not brown.

Add the bacon strips, stir well and turn off the heat. Add the warm, precooked spaghetti and blend all ingredients together thoroughly. Add the warm béchamel sauce, black pepper, chopped parsley and salt, and blend thoroughly.

Remove to a heated serving dish or portion onto heated dinner plates and sprinkle generously with the freshly grated Parmesan cheese. Serve immediately.



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Béchamel Sauce:

In a heavy non-aluminum pot, melt 6 Tbsp. butter or margarine, add 6 Tbsp. all purpose flour and cook on moderate heat for 2 minutes, stirring constantly with a wire whisk. Do not allow the roux to cool more than blonde.

Add 3 cups of homogenized milk (don't use skim or low-fat) and bring to just below the boiling point. Remove from heat immediately and keep warm (180 degrees).



Olive Garden Shrimp Primavera

Sauce:

1/3 oz Butter or margarine
1 oz Pk Knorr Romaglio Pasta - Sauce Mix (or similar)
28 oz Canned tomatoes - crushed
2 tb Lemon juice
1/4 ts Red chili pepper - crushed
1/2 ts Dried basil
1/4 ts Dried marjoram
1/2 ts Black pepper

Vegetables:

2 tb Butter
1/2 lb Mushrooms - halved
1 c Green peppers - 1" squares
1 c Red peppers - 1" squares
1/2 c Yellow onion - 1" squares
1 lb Linguini - cooked
1 lb Medium shrimp, cooked - Peeled and deveined

Melt butter in 3-qt pan over medium heat. Add remaining sauce ingredients. Stir well and simmer for 10 minutes. In a large sauté pan, melt 2 tb butter. Sauté veggies about 3 minutes until crisp-tender.

Add to the sauce and simmer 5 more minutes. When pasta is almost done, stir shrimp into sauce to heat through. Do not boil. Spoon Shrimp Primavera sauce over hot linguini. Sprinkle with Parmesan.



Olive Garden Shrimp Cristoforo

Basil butter:

2 ounces Fresh basil leaves (about - 2 bunches)
10 ounces Butter - softened (2-1/2 cubes)
1 teaspoon Garlic - minced
1/4 teaspoon Salt
1/8 teaspoon Black pepper
3 tablespoons Grated parmesan cheese plus - additional for garnish
1 tablespoon Grated Romano cheese

Rest of dish:

1 pound Fresh Linguine or angel - hair pasta
1 pound Medium shrimp – shelled

Remove any large stems from basil and wash leaves. Shake off excess water and dry with paper towel. Place in food processor; with blade attachment process until finely chopped.

Process in two batches if necessary to get a uniformly chopped basil. Remove from processor and reserve. Place butter in small mixer bowl. Using an electric mixer, whip butter until pliable.

Add garlic, salt, pepper, parmesan and Romano cheeses, and basil; mix until well incorporated. Basil butter can be used immediately or stored covered in refrigerator for 3 to 4 days.

Cook pasta according to directions, drain well and keep warm. Melt basil butter in large skillet over medium heat. Add shrimp and sauté' just until done, about 2 to 3 minutes. Serve over hot cooked pasta. Pass freshly grated parmesan cheese.



Olive Garden Seafood Torcello

1 lb Cod fillets
6 oz Clams - drained - chopped
6 oz Langostinos or rock shrimp Cooked
6 oz Crabmeat - pick over
6 oz Dry radiatore - spirelli Or Pasta - cooked

Béchamel sauce:

3 tb Butter or margarine
3 1/2 tb All-purpose flour
2 c Whole milk
1/2 ts Salt
2 tb Olive oil
2 ts Garlic - minced
1/2 c Straight sherry - not dry
1 tb Parsley - chopped
2 qt Boiling salted water

Preheat the oven to 400 degrees. Line a baking sheet with foil and spray with cooking spray. Bake the cod fillets, uncovered, for 5 to 6 minutes, only until the cod flakes easily.

Remove from the oven immediately to prevent overcooking. When cooled, break the fillets in half, lengthwise, then break each half into approximately 1" pieces and set aside.

Sauce:

In a heavy non-aluminum 3-qt pot, melt the butter, add the flour and cook on moderate heat for 3 minutes, stirring constantly with a wire whisk. Do not allow the flour to brown. Add the milk and salt and bring to just below the boiling point, whisking constantly.

Remove from the heat and keep warm (180 degrees). Heat the olive oil in a sauté pan over medium heat until fragrant, then sauté the garlic only until white throughout. Add the sautéed garlic to the warm béchamel sauce.

Add the sherry to the pan in which the garlic was sautéed, simmer strongly for 1 minute, then add it to the warmed sauce. Add the cooked pasta to the sauce.

Place the béchamel/garlic/pasta/sherry mix back onto low heat for a few minutes, then add the cooked cod, clams, langostinos or shrimp, crabmeat and chopped parsley to the warm béchamel sauce and blend all ingredients thoroughly. Serve immediately.



Olive Garden San Remo

1 1/2 lb Green bell peppers - cut Into strips
8 oz Yellow onion - 1/2" strips
1 lb Mushrooms - halved
1/4 c Olive oil
4 ts Garlic - minced
32 oz Canned tomatoes w/juice - Cut 1/2" pcs
16 oz Tomatoes - crushed in Puree
1 1/2 ts Thyme
1/2 ts Marjoram
3/4 ts Black pepper
1/4 ts Crushed red pepper
1/2 c White wine
4 ts Chicken bouillon granules
Flour - for dredging
2 lb Boneless skinless chicken Breast halves - cut in Olive oil as needed
1 lb Fresh spaghetti – cooked

Heat oil in Dutch oven over medium high heat. Add peppers, onions and mushrooms and sauté, 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 tb olive oil in a large non-stick skillet. Dredge chicken in flour and sauté 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 San Marco

Vegetables:

- 1 c Green bell pepper - Julienne
- 1 c Red bell pepper - julienne
- 1 3/4 c Broccoli florets - cut Small
- 1 c Zucchini - sliced 1/4" - Then halved
- 1 c Yellow squash - sliced 1/4" Then halved
- 3 tb Olive oil

Pasta:

- 6 c Fresh fettuccine - cooked And drained
- 1 tb Olive oil

San Marco sauce:

- 3 tb Olive oil
- 2 lb Chicken thigh meat - skinned And boned - cubed (1")
- 2 lg Yellow onions - diced
- 1 c Carrots - peeled and Julienned
- 1 tb Garlic - chopped fine
- 1 c Chicken broth
- 28 oz Italian plum tomatoes, Canned w/juice
- 1 t Dried oregano
- 1 t Dried rosemary
- 3/4 ts Salt
- 1/2 ts Black pepper
- 2 ts Wondra flour

Sauce:

Preheat a heavy non-aluminum Dutch oven or similar 6-qt pot over moderately high heat and add the olive oil. When the oil is fragrant, add the chicken meat pieces and sauté, turning frequently for 5 or minutes until lightly browned on all sides. Add the onions and carrots and sauté, stirring constantly, until the onions are translucent, about 2 minutes.

Add the garlic and sauté about 30 seconds. Do not allow the garlic to brown. Immediately add the broth to the pot. Stir bits and pieces loose from the bottom of the pot. Add all additional ingredients, lower the heat to a gently simmer and cover the pot.



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Simmer gently, stirring occasionally, until the chicken meat pieces are tender, but not soft, about 5 to 10 minutes. As the sauce is finishing cooking, add 3 tb oil to a heavy skillet and sauté the bell peppers, squashes and broccoli over medium heat until just crisp-tender.

Add the veggies to the sauce when the chicken meat is tender, blend all together and turn off the heat. Adjust the salt, pepper and herb levels to taste. Toss the cooked pasta with 1 tb oil to prevent sticking and add to the sauce; blend chicken, veggies and sauce thoroughly and serve along with Parmesan cheese.

Source: The Olive Garden.



Olive Garden Pasta with Broccoli

1 lb Fresh pasta shells - or 1 lb Medium dry shells - cooked
1/4 c Olive oil
12 oz Broccoli florets - steamed
2 ts Garlic - minced
1/4 c Green onions - sliced thin
1 c Fresh mushrooms - sliced
2 ts Fresh parsley - chopped
Parmesan - grated

Béchamel sauce:

1/4 c Flour
1/4 c Butter or margarine
1 qt Milk
2 Chicken bouillon cubes – Mashed

Béchamel sauce:

Melt butter in a 2-qt saucepan over medium heat. Stir in flour and cook for 1 minute. Add milk and bouillon and stir vigorously with a wire whip until mixture barely comes to a boil. Reduce heat and simmer for 5 minutes, whipping frequently. Keep warm.

Drain broccoli and divide in half. Chop 1/2 of florets into 1/4" pieces. Reserve. Heat a large sauté pan over medium heat and add olive oil. Add all the broccoli, garlic, green onions and mushrooms to the sauté pan.

Cook, stirring constantly, for 2 minutes or until mushrooms begin to turn golden. Add the sautéed veggies and parsley to the warm sauce and stir well. Serve over hot pasta with Parmesan.



Olive Garden Pasta Frittata

12 oz Spaghetti - cooked - cut 2" Pcs
3 oz Green onions - slice
3 oz Thick bacon - cooked - Chopped
Vegetable spray or Margarine
3 tb Fontina - shredded - Heaping
Parmesan - grated
3 3/4 c Frittata batter
6 md Eggs
2 1/2 c Half and half
5 ts Cornstarch
1 d Nutmeg

Preheat oven to 350 degrees.

Frittata batter:

Beat eggs, half and half, cornstarch, salt and nutmeg thoroughly until all ingredients are completely blended. Blend the 2" spaghetti pieces, green onion rings and bacon pieces in a bowl until evenly mixed.

Coat a 1-1/2 qt round baking dish, including walls, with spray or margarine. Empty the spaghetti mixture into the baking dish and spread evenly. Add the frittata batter to cover the filling mix.

Bake in a 350 degrees oven for about 25 minutes until center is set. When center is set, cover the frittata evenly with the Fontina and bake until cheese is golden. Turn off the heat and open oven door.

Let the frittata set in the open oven for 15 minutes for the batter to set more firmly and make removing from the dish easy. Before serving, sprinkle with Parmesan and cut into 4 wedges.



Olive Garden Cappellini Pomodoro

2 cloves garlic, minced
2 pounds plum tomatoes, seeded and 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 garlic turns white. Add tomatoes and pepper. 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 with the remaining Parmesan.



Olive Garden Florentine Lasagna

1 lb Fresh spinach
1 lb Fresh mushrooms - chopped Coarsely
1 c Onion - chopped
1 Clove Garlic - minced
2 tb Olive oil
3 c Ricotta cheese
1 2/3 c Parmesan cheese - divided
1 Egg
1/2 ts Salt
1/2 ts Black pepper
3/4 ts Dried basil
3/4 ts Dried oregano
16 Lasagna noodles
4 1/2 c Mozzarella cheese - Shredded
Marinara sauce or tomato- Cream sauce as desired
Extra Parmesan cheese

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 marinara or tomato cream sauce over top and cover tightly with foil.

Preheat oven to 350 degrees and bake, covered, for 1 hour. Remove from oven and keep warm at least 30 minutes before cutting. Top with extra Parmesan cheese.



Olive Garden Eggplant Parmigiana

1 Eggplant - peeled - sliced 1/4 "
Flour Oil
Seasoned salt
1 lb Jar meat-flavored Prego
1/4 c Grape jelly
14 oz Can sliced-style stewed - Tomatoes
4 sl Mozzarella cheese

Moisten eggplant 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 jelly roll pan.

Cover loosely with foil and bake at 375 degrees about 20 to 25 minutes or until tender. Use 8 slices for this amount of sauce.

Sauce:

Combine sauce, jelly and tomatoes that have been broken up with a fork. Heat on medium until piping hot. Do not boil. Be sure jelly is melted. Arrange 2 slices eggplant on each of 4 plates.

Cover each with 1 slice of mozzarella. Ladle sauce over all, not to cover completely. Place plates in 375 degrees oven just to melt cheese and serve promptly.



Olive Garden Con Zucchini

Sauce:

1/3 c Olive oil
1 c Onion - chopped
1 lb Fresh mushrooms - divided
1 1/2 ts Garlic - minced
3 c Tomatoes - crushed
16 oz Canned tomatoes - diced - Drained
1 1/2 c Tomato puree
1 c Black olives - sliced - Drained
2 ts Capers - drained
1/2 ts Dried oregano
1/2 ts Dried basil
1/4 ts Black pepper
1/4 ts Crushed red pepper
1/2 ts Fennel seeds
1/2 ts Salt

Zucchini:

4 lg Zucchini - sliced lengthwise 1/4 " thick
2 tb Olive oil
Dried basil
Dried oregano
Salt and black pepper
1 lb Rigatoni - cooked
Parmesan – grated

Sauce:

Cut 1/2 half of the mushrooms into quarters and reserve. Finely mince remaining portion. Heat olive oil in a heavy Dutch oven over medium heat. Add onion and minced mushrooms.

Cook 10 minutes or until onions are very soft, stirring frequently. Add garlic and mushroom quarters and cook 5 minutes, stirring constantly. Add remaining ingredients, stir and bring to a simmer.

Reduce heat and simmer 2 Remove to heated platter and cover to keep warm while sautéing remaining zucchini. Add remaining olive oil as needed. Ladle sauce over pasta. Top with zucchini slices and serve. Pass extra sauce and Parmesan cheese.



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, skinned, cut into 1-inch squares

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.

Appetizer 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 in the refrigerator overnight

Assemble Species 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.



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Spread the skewered items out on each skewer, so they will cook quickly. Place the Species 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 Marsala

4 Chicken half-breasts - pound -1/4" thick - skinned & deboned
1/4 c Wondra flour
1/2 ts Salt
1/2 ts Oregano
4 tb Oil
4 tb Butter/margarine
1 c Fresh mushrooms - sliced
1/2 c 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 Capellini Primavera (Light)

1 tb Olive oil
1 t Butter
5 c Broccoli florets, cut into 1 .inch pieces
1 1/2 c Chopped onions
3/4 c Julienned carrots
3 c Sliced mushrooms
1 1/4 c Halved lengthwise and thinly .sliced yellow squash
1 t Finely chopped garlic
1 1/4 c Crushed tomatoes
9 Sun-dried tomato halves, not oil-packed, minced
1 tb Low-sodium beef bouillon granules
1 tb Fresh chopped parsley
1/4 ts Dried oregano
1/4 ts Ground rosemary
1/8 ts Crushed red pepper flakes
9 oz Capellini pasta (angel hair)
2 tb Grated parmesan cheese

To prepare sauce, in large non-stick saucepan, heat oil and butter over medium-high heat 30 seconds. Add broccoli, onions, and carrot and sauté until carrot is tender, 5 minutes.

Add mushrooms, squash, and garlic; sauté 2 minutes longer. Add 1 1/2 cups water and the next 7 ingredients; cook, stirring until just below boiling. Lower heat, cover and simmer until vegetables are tender, 8-10 min.

Meanwhile, cook pasta in large pot of boiling water until tender, 6-8 minutes. Drain and place in serving bowl. Toss with sauce and sprinkle with cheese.



Olive Garden Capellini Pomodoro

2 Cloves Garlic - minced
2 lb Plum tomatoes – seed diced
1 oz Fresh basil leaves - Minced
1/3 c Ex-virgin olive oil
3 oz Parmesan cheese
12 oz Dry angel hair pasta - Cooked
1/4 ts 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 Alfredo Fettuccine

8 oz Cream cheese; cut in bits
3/4 c Parmesan cheese; grated
1/2 c Butter or margarine
1/2 c Milk
8 oz 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.

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 tb Fresh garlic - minced
3 1/2 c Ricotta cheese
3 Eggs
1 c Grated Parmesan cheese
1/2 c Grated Romano cheese
1/2 ts Salt
1 t 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

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.



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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 Stuffed Chicken Marsala

6 chicken breasts
Salt
Pepper
Thyme
6 slices prosciutto
6 slices Fontina cheese
Flour, for dredging
Canola oil
10 ounces sliced mushrooms
1/2 cup marsala wine
2 cups chicken stock
1 tablespoon butter
1 tablespoon flour

Cut pockets into chicken breasts. Season pockets with salt, pepper and thyme. Stuff each breast with a slice of prosciutto and a piece of Fontina. Dip chicken breasts in flour. Heat skillet.

Add oil to skillet and sauté chicken breasts until brown on both sides. Remove browned chicken breasts from skillet. Add more oil if necessary. Add mushrooms to skillet and sauté on high heat until browned.

Mushroom liquid will start to deglaze the pan. Add Marsala to skillet and reduce by half, about 5 minutes. Add chicken stock to skillet and put chicken back to the pan. Simmer until chicken is cooked through, about 5 to 10 minutes.

Transfer chicken to platter. Thicken sauce by making a bierre manie with butter and flour, and whisking it in until sauce thickens.



Olive Garden Chicken Giardino

1 package chicken tenderloins, sliced in 1/3's

Assorted vegetables (whatever's in season) diced red peppers, carrots, summer squash, zucchini, broccoli, spinach, peas, diced tomatoes, asparagus

Giardino sauce:

2 tbsp. butter or margarine

Juice of 1/2 lemon

White sauce mix (2 tbsp)

1 tbsp Thyme

1 1/2 cups Chablis

1 cup water

1/2 tsp crushed garlic

A few crushed red pepper flakes

salt and pepper

1/2 cup cream

Heat butter in pan and add garlic (low heat), add thyme, Chablis, crushed pepper, and lemon juice. Cook for a few minutes over medium heat. Make sure that you cook to reduce the acidity of the lemon juice, or when you add the cream, it will curdle. Add water.

Mix white sauce mix with some cream so it's not lumpy and add to pan. Add the cream and stir until slightly thickened. Set aside.

Sauté the chicken pieces over medium heat. Set aside. Sauté veggies, starting with the denser veggies first (carrots, asparagus, peppers) and add the rest of the veggies and cook until done but not soggy.

Add cooked farfel pasta to pan and add sauce and chicken. Cook until heated through and thickened.



Olive Garden Pasta E Fagioli

3 tsp. Oil
2 lb. Ground beef
12 oz. Onion; chopped
14 oz. Carrots; slivered
14 oz. Celery; diced
48 oz. Tomatoes; canned, diced
2 C. Red Kidney beans
2 C White kidney beans
88 oz. Beef stock
3 tsp. Oregano
2 1/2 tsp. Pepper
5 tsp. Parsley; (fresh chopped)
1 1/2 tsp. Tabasco sauce
48 oz. Spaghetti sauce
8 oz. dry ditali pasta

Sauté beef in oil in large 10-qt. pot until beef starts to brown. Add onions, carrots, celery and tomatoes and simmer for about 10 minutes. Drain and rinse beans and add to the pot.

Also add beef stock, oregano, pepper, Tabasco, spaghetti sauce, and noodles. Simmer until celery and carrots are tender, about 45 minutes.

Makes 9 qts of soup.

Just cut the recipe in 1/2 for smaller family needs!



Olive Garden's Seafood Portofino

Portifono Sauce:

4 oz butter
4 oz yellow onion, diced
4 oz roux
16 oz milk
1 pint heavy cream
2 oz shrimp stock
1/2 tsp old bay seasoning
16 oz white cooking wine
1-1/2 oz garlic puree

Makes 1/2 gallon

Seafood portofino:

1/2 fluid oz of olive oil
2 oz mushrooms
3 oz portofino sauce (cold)
Linguine precooked (hot)
sprinkle of fresh parsley
4 oz shrimp,
2 oz crawfish,
2 oz scallops and
6 mussels

Heat oil in sauté pan over medium flame. Put mushrooms in to cook for 30 seconds. Add mussels and cook 30 seconds. Add seafood and cook 30 seconds. Flip Cook 15 sec more.

Add portofino sauce. Cook until bubbling throughout. Move mushrooms and seafood to one side of pan. Add cooked linguine to other side using tongs. Coat pasta with sauce. Mussels should be open when finished.



Olive Garden Cheese Ravioli with Fresh Vegetables

1 pound Mini round cheese ravioli
1/4 cup Extra virgin olive oil
1 clove Fresh garlic chopped
2 (7 oz) Jars Roasted red peppers, sliced in strips
1 cup Fresh Zucchini, slice moons
1/2 cup Black olives, sliced
1 cup Chicken broth
Grated Parmesan to taste
Garnish with fresh chopped parsley to taste
Salt and freshly cracked pepper

Heat olive oil over medium heat in saucepan. Add roasted red pepper strips, zucchini moons and black olives. Cook while stirring for 2 minutes or until the zucchini is cooked to desired texture, then add chicken broth.

Simmer sauce for 2 minutes. Season with salt and cracked black pepper to taste.

Prepare pasta when sauce is complete. Use a large pot to boil pasta. Cook the pasta in salted boiling water until they float (approximately 3 minutes or 160 degrees F internal temperature).

Remove pasta from boiling water and lightly mix with sauce.



Olive Garden Cannelloni Al Forno

Filling:

1 cup diced red onion
1/2 cup diced celery
1/3 cup diced carrot
2 tablespoons olive oil
2 cloves garlic
1 pound ground veal
1 pound ground mild Italian style sausage
1 pound ground chicken
1/2 cup white wine
1 1/4 cups beef broth
1 teaspoon Italian seasoning
1 bay leaf
Salt to taste
Ground black pepper to taste
2 egg yolks
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
1/4 teaspoon ground nutmeg
3/4 cup freshly grated Parmesan cheese
Fresh Pasta (highly recommended but could use dried cannelloni tubes)
2 eggs, beaten
1 teaspoon salt
2 cups all-purpose flour
1/4 cup water

Sauces:

1 (16 ounce) jar high quality marinara sauce
1/2 pound Fontina cheese, grated
1/2 cup heavy cream
5 tablespoons butter
1/4 cup Parmesan cheese, grated

Heat the olive oil in a deep skillet. Add onion, celery, and carrot, and cook over moderate heat until softened. Add the garlic, and cook 1 minute. Add veal, pork, and chicken. Cook, stirring occasionally, until meat is no longer pink. Drain excess liquid and grease thoroughly.



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Add wine, and reduce for 1 minute. Stir in broth. Add herbs, bay leaf, and salt and pepper. Bring the mixture to a boil. Reduce heat, cover, and simmer for 15 minutes. Uncover, and reduce until almost dry. Discard bay leaf. Set aside to cool.

Mean while, melt the butter in a saucepan set over moderately low heat. Whisk in flour for approximately 2 minutes. Whisk in milk, grated nutmeg, and salt and pepper. Simmer, stirring occasionally, for 5 minutes or until thickened. Stir in parsley and 1/2 cup Parmesan cheese.

Transfer the cooled meat mixture to a large bowl. Mix in egg yolks. Mix in the cheese and parsley sauce. Set aside to cool. In a medium size bowl, combine flour and salt. Make a well in the flour, add the slightly beaten egg, and mix.

Mixture should form a stiff dough. If needed, stir in 1 to 2 tablespoons water. On a lightly floured surface, knead dough for about 3 to 4 minutes. With a pasta machine or by hand roll dough out to desired thickness (recommend the #5 thickness setting on hand-crank pasta machine).

Use machine or knife to cut into 4- x 5-inch strips. In a pot of boiling salted water, cook the noodles a few at a time until al dente. This should take only a minute or two with fresh pasta. Transfer to a bowl of cold water. Spread the noodles in one layer on paper towels to drain.

Place 1/3 of the cooled meat and parsley sauce mix into a blender or food processor. Pulse or blend until a smooth texture is achieved, about 2 minutes. Repeat with remaining mixture until all filling ingredients are processed.

Prepare Fontina Cheese Sauce by placing Fontina, cream, butter and Parmesan in a double boiler or a bowl in a saucepan of simmering water. Heat, stirring occasionally, until the cheeses have melted and the sauce is smooth and hot.

Cover bottom of 9 x 13-inch baking dish with 1/4 inch of marinara sauce. Spoon 1/4 cup of the filling down the center of one noodle, and roll the noodle to enclose the filling.

Transfer the cannelloni, seam side down, to 9 x 13-inch baking dish. Repeat with the remaining noodles and filling, arranging in single layer. Ladle the remaining marinara sauce on one side of the cannelloni, leaving the other 1/2 of each tube without sauce.

Spread the Fontina cheese sauce on the other 1/2 of the cannelloni and sprinkle with the remaining Parmesan cheese. Bake at 400 degrees F (205 degrees C) for 10 minutes, or until bubbling. Run under the broiler about 4 inches from the heat for 2 minutes, or until golden.



Olive Garden Spaghetti Delle Rocca

1 ounce extra-virgin olive oil
1 tablespoon minced fresh garlic
2 ounces washed and dried quartered button mushrooms
2 ounces diced yellow onions
2 pound cherry tomatoes, cut in half
1/2 cup pitted Kalamata black olives
1/2 cup pitted green olives
2 teaspoons capers, rinsed
1/4 cup chopped fresh basil
1 tablespoon minced fresh parsley
1/2 teaspoon salt
1/4 teaspoon crushed red pepper flakes
1 pound dry pasta, cooked according to package directions
Grated Parmesan cheese to taste

Heat oil in sauce pot. Add garlic, onions and mushrooms. Cook for one minute; do not brown. Add cherry tomatoes, olives, capers, basil, parsley, salt and pepper flakes; sauté 10 minutes, stirring frequently.

In a large bowl, combine sauce and drained pasta while both are hot. Top with grated Parmesan cheese; garnish with fresh basil leaves.



Olive Garden Capellini Pomodoro

2 Cloves Garlic - minced
2 lb Plum tomatoes - seed - Diced
1 oz Fresh basil leaves - Minced
1/3 c Ex-virgin olive oil
3 oz Parmesan cheese
12 oz Dry angel hair pasta - Cooked
1/4 ts 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 Minestrone

1 cup finely minced celery
1 cup finely minced onion
1 cup finely minced carrot
1/4 cup butter
1/2 cup garbanzo beans
1/2 cup kidney beans
1/2 cup whole dried peas
1/2 cup white pea beans
3/4 cup sliced carrots
3/4 cup coarsely chopped onion
3/4 cup sliced celery
3/4 cup chopped bell pepper
1/2 cup rice or barley
1 cup shell macaroni
2 tablespoons minced parsley
1 teaspoon oregano
1 teaspoon basil
2 teaspoons soy sauce
Pepper to taste
Parmesan cheese

Slowly sauté finely minced onion, celery and carrot in butter until very brown. Add peas and beans and about 3 quarts of water. Cook slowly until beans are almost done (check garbanzos - they will take the longest) about 2 to 2 1/2 hours.

Add the remaining vegetables, rice and spices and more water if necessary and cook another hour. About 20 minutes before serving time add the macaroni and more water if needed. Ladle into bowls and sprinkle with Parmesan cheese.

Serve with crusty garlic bread.



Olive Garden Angel Hair and Three Onion Soup

1/2 lbs Baby pearl Onions
1 Medium Red Onion sliced thin
1 Medium Vidalia Onion (or other sweet onion) sliced thin
4 Tbsp Olive Oil
6 cups Chicken Stock
Salt
1/4 tsp Red Pepper Flakes
1/2 lb(s) Angel Hair, broken in 2 inch pieces
1/4 cup(s) Chopped Italian Parsley
4 tsp Grated Romano Cheese

Place onion and oil in a large sauce pan over low heat and sauté, stirring occasionally, about 20 minutes, until onions are golden. Add stock and salt to taste.

Sprinkle with hot pepper flakes and simmer for about 1 hour. Add pasta and parsley and cook until pasta is just al dente. Sprinkle with grated Romano cheese.



Olive Garden Pasta Roma Soup

2 can Garbanzo beans - drained
16 Oz 6 sl Bacon - cooked and drained - Chopped
1/3 c Olive oil 3/4 c Onions - diced
1 c Celery - diced
1/4 ts Garlic - minced
1 c Carrots - julienned
1 1/2 c Canned tomatoes, drained - Diced
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 bow ties Cooked

Add bean 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 sauté 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 Toscana Soup

1 1/2 C Spicy Sausage Links - 12 Links
2 Med Potatoes, Cut In Half Lengthwise Then Cut Into 1/4" Slices
1 slice bacon, 1/4-inch diced
3/4 C Onions, Diced 1
1/4 Tsp Minced Garlic
2 C Kale Leaves, Cut In Half, Then Sliced
2 Tbsp Chicken Base
1 Qt Water
1/3 C Heavy Whipping Cream

Preheat oven to 300 degrees. Place sausage links onto a sheet pan and bake for 25 minutes, or until done; cut into half lengthwise, then cut at an angle into 1/2 inch slices.

Place onions and bacon in a large saucepan and cook over medium heat until onions are almost clear. Add garlic and cook an additional 1 minute. Add chicken base, water and potatoes, simmer 15 minutes. Add sausage, kale and cream.

Simmer 4 minutes and serve.



Olive Garden Gazpacho Italiano

Soup Base:

28 ounces canned Italian plum tomatoes
1 garlic clove, minced
1/2 cup very finely-chopped mixed herbs
1/2 cup olive oil
3 tablespoons white wine vinegar
3 tablespoons lemon juice
1 teaspoon salt
1/4 cup diced white or red onion
3 cups chicken broth
3/4 teaspoon Tabasco sauce
1 teaspoon sugar (optional)

Pasta and Vegetables

1/2 cup finely chopped green bell pepper
1/2 cup peeled, finely chopped cucumber
1 cup tomato, cut in 1/4-inch dice
1/2 cup ditalini or tubetti, cooked, rinsed and drained

Garnish:

Croutons
Freshly-grated Parmesan cheese
Chopped fresh parsley

This soup should be served cold at 35 to 45 degrees F. The vegetable and pasta solids should not be added to the base until time of serving or they may become soggy.

Soup Base:

Process tomatoes, juice, garlic and herbs. Mix in a non-aluminum bowl with olive oil, vinegar, lemon juice, salt, onion, stock, Tabasco and sugar. Place in fridge allowing 4 hours for soup base to chill and marry flavors.

Prepare the vegetables and chill along with the pasta. To serve: Soup bowls should be very cold. Stir the base well and ladle 6 ounces of soup per bowl.

Add a good tablespoon of blended vegetables and 2 tablespoons of pasta to each bowl. Garnish with a few croutons and sprinkle the croutons with Parmesan and chopped parsley.



Olive Garden Gnocchi (Spicy Tomato & Wine Sauce)

1 pound gnocchi (potato dumplings)
2 tablespoons extra virgin olive oil
6 cloves fresh garlic
1/2 teaspoon chili flakes
1 cup dry white drinking wine
1 cup chicken broth
2 (14 1/2 ounce) cans tomatoes
1/4 cup (1/2 stick) sweet cream butter, cut into 1 inch cubes, chilled
1/2 cup freshly grated parmesan cheese
Freshly chopped basil, to taste
Salt, to taste
Freshly crushed black pepper, to taste

Sauce:

Place the olive oil, garlic and chili flakes in a cold pan. On medium heat, stir and cook the olive oil, garlic, chili flakes until garlic turns slight golden brown. To this mixture, add the white wine and chicken broth. Simmer about 10 minutes.

Reduce the wine and broth by half, add the tomatoes, and continue to simmer for 30 minutes. Puree the sauce in blender with the butter and Parmesan cheese. Season to taste with salt and pepper.

Pasta:

Prepare pasta when sauce is complete. Use a large pot to boil pasta. Cook the pasta in salted boiling water until they float (approximately 3 minutes or 160 degrees F internal temperature). Remove pasta from boiling water and lightly mix with sauce.

Plating Suggestion:

Place sauced pasta on serving plate, top with Parmesan and Basil.

Chef's Tip:

Add Cream to sauce to add richness and/or add vegetables of choice to sauce and/or add sautéed chicken strips to sauce.



Olive Garden Pasta Fajoli Soup

1 40 oz. can Clamato juice
1 lb. lean ground beef (cooked)
1 26 oz. can pureed tomatoes
1 medium onion (finely chopped)
1 14 oz. can consommé
4 stalks celery (chopped)
1 14 oz. can water
4 carrots (thinly sliced)
3 T. chicken soup base
Half a medium cabbage (shredded)
1 19 oz. can kidney beans
1 19 oz. can navy beans
1 t. oregano
1 t. basil
1/4 t. hot paprika
1/4 t. garlic powder
1 1/2 cups corkscrew pasta (cooked)

Bring Clamato juice, tomatoes, consommé and rest of ingredients from the first column to a boil. Simmer for half an hour. Sauté ground beef until browned thoroughly and set aside.

Sauté vegetables (onion, celery, carrots and cabbage) until soft. Add to soup and simmer for another half an hour. Add kidney beans, navy beans, cooked pasta and meat.

Continue to simmer for another 20 minutes. This makes a great meal accompanied by bread or buns of your choice and a green salad.



Olive Garden Seafood Pasta Chowder

6 oz Small shells or bow ties
3 oz Crab meat
6 tb Butter
1/2 lb Sliced fresh mushrooms
2 pk (1oz each) New burg sauce

Mix:

3 c Milk
1 1/2 c Water
1/4 c Dry white wine
1/4 c Sliced green onions

Cook pasta according to package directions. Sort crab meat to remove any shell pieces. Melt butter in 3-quart non aluminum saucepan. Add mushrooms; sauté for 3 minutes.

Add sauce mix; stir well. Add milk, water and wine; stir well with a wire whisk until mixture comes to a boil.

Reduce heat; simmer 5-8 min; stirring constantly. Add green onions, pasta and crab; stir to combine. Heat through. Spoon into serving bowls and garnish each serving with chopped parsley.



Olive Garden House Dressing

8 ounces Paul Newman's Vinegar and Oil Dressing
10 milliliters Garlic - peel - halve
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 Bolognese Sauce

2 tablespoons olive oil
1 onion, finely chopped
1 carrot, finely chopped
1 celery stick, finely chopped
2 garlic cloves, finely chopped
8 ounces ground beef
6 ounces Italian sausage (skinned)
1 cup red wine
18 ounces chopped tomatoes, crushed
Salt (as needed)
Pepper (as needed)
1 teaspoon chopped rosemary
1 teaspoon chopped sage
12 ounces dry fettuccine

Heat oil in a large pan. Add celery, carrot, onion, garlic and cook gently about 5 minutes. Add the meat, cook 10 minutes over medium heat, stirring occasionally. Deglaze pan with wine, let reduce.

Add tomatoes and remaining ingredients, simmer slowly about 1 hour. Cook the pasta, drain, toss with sauce.



Olive Garden Salad Dressing

1 1/2 c Bottled Italian dressing
2 tb Parmesan; grated
2 tb Sugar or equivalent in -Equal
1 lg Raw egg; or egg beaters -equal to 1 egg; or
2 tb Mayonnaise Blend on high speed 1/2 minute or until smooth.

Pour this mixture into the top of a double boiler and add 1/4 c oil. Stir gently with a whisk over gently boiling water until it begins to thicken and egg is completely cooked.

Chill several hours or overnight before using. If the dressing is too thick, add more Italian dressing as needed. Mix together equal amounts of fresh spinach, iceberg and romaine lettuce.

Allow 2 C for each salad. Moisten leaves in dressing, do not saturate; let stand 5 minutes. Add onion rings, radish, etc.



Olive Garden Sangria

1.5 Liters Soleo Red Table Wine
10 oz Grenadine
16 oz cranberry juice cocktail
12 oz sweet vermouth
10 oz sugar water (5 oz sugar diluted)
Strawberries
oranges
crushed ice

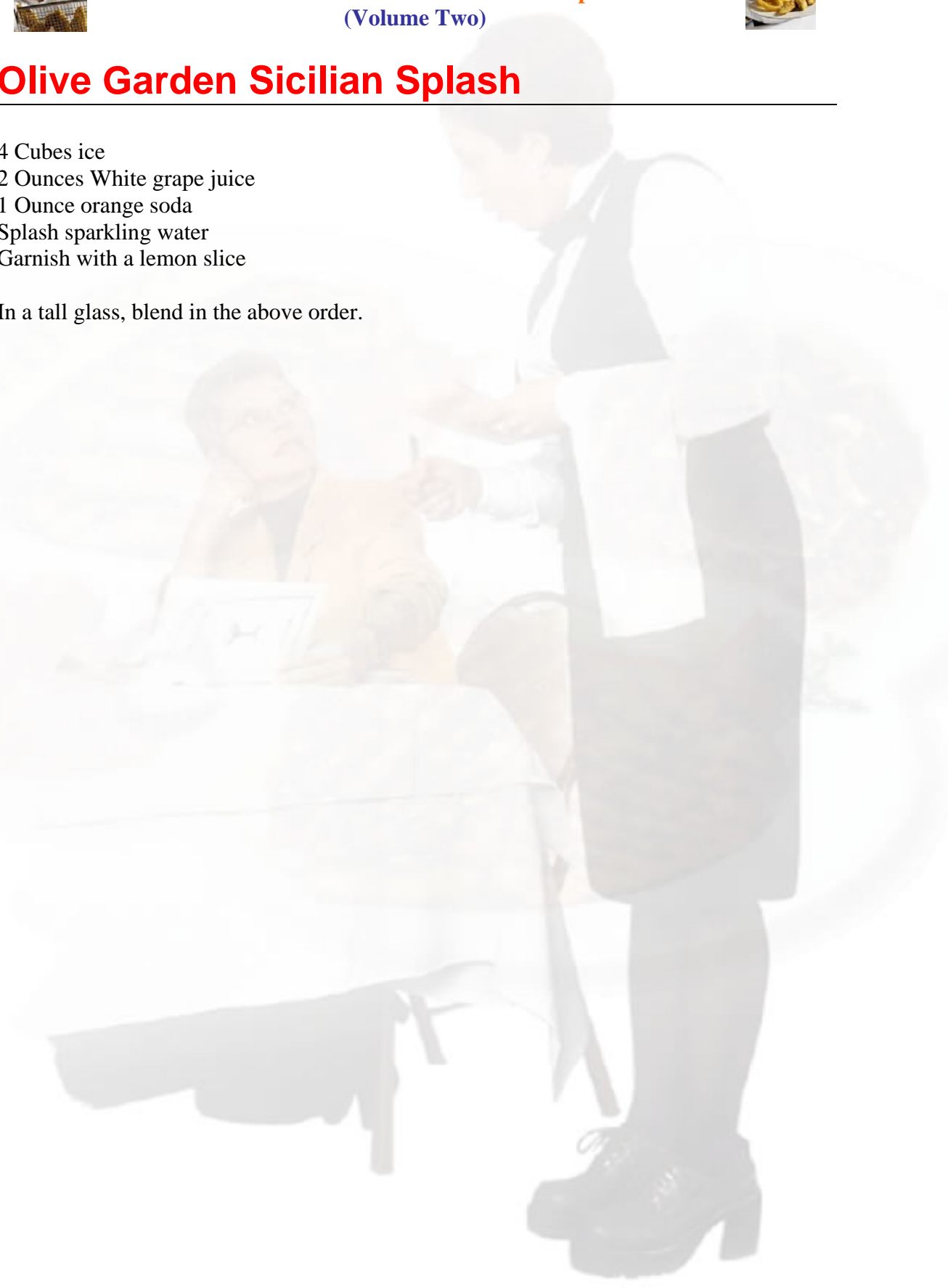
This makes a gallon. Mix all ingredients except for ice. Pour sangria in glass and then add ice. Make sure there is fruit in every glass.



Olive Garden Sicilian Splash

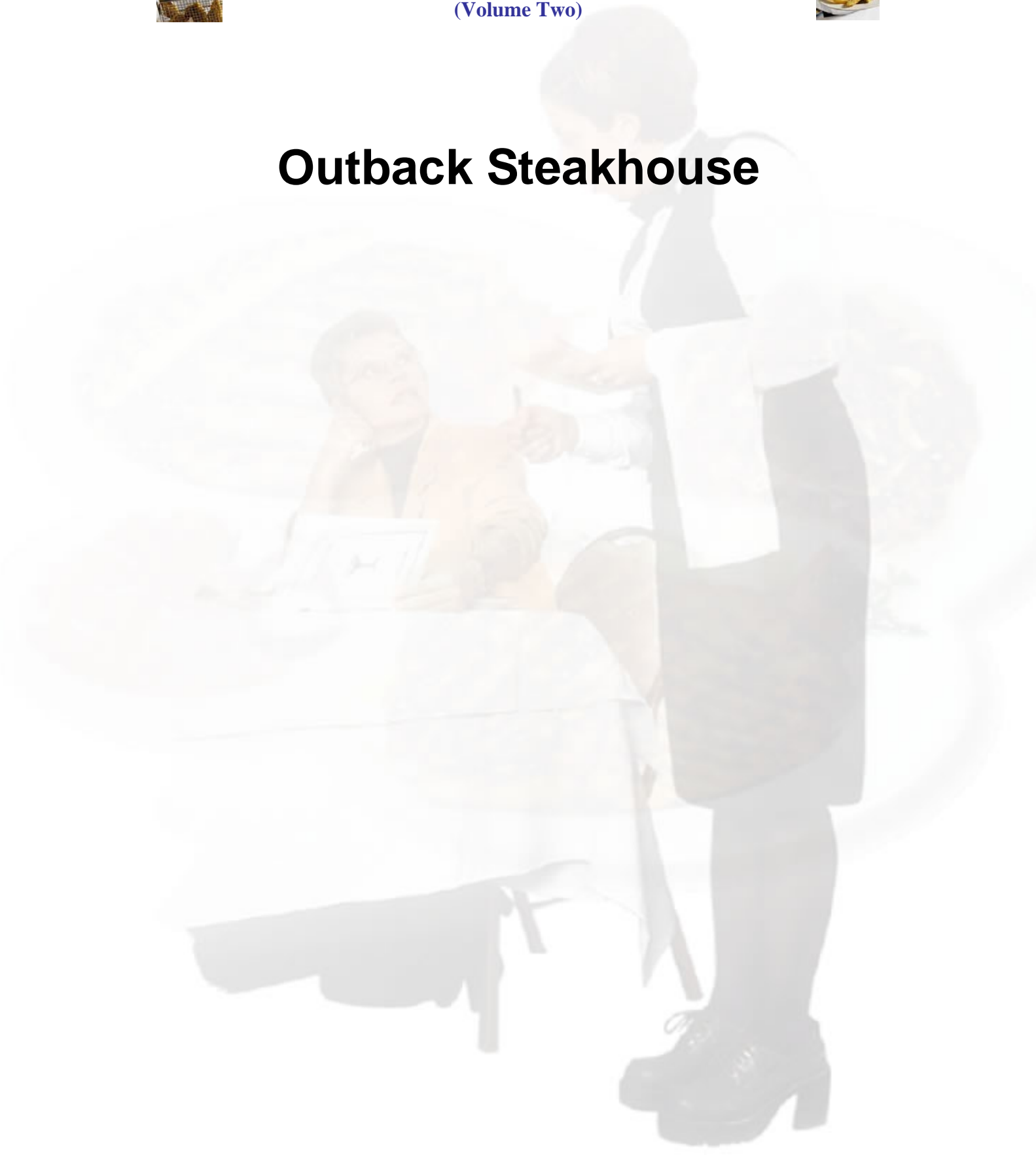
4 Cubes ice
2 Ounces White grape juice
1 Ounce orange soda
Splash sparkling water
Garnish with a lemon slice

In a tall glass, blend in the above order.





Outback Steakhouse





Outback Steakhouse Bloomin' Onion

1/3 Cup Cornstarch; more if needed
1 1/2 Cups Flour
2 Teaspoons Garlic; mince
2 Teaspoons Paprika
1 Teaspoon Salt
1 Teaspoon Pepper
24 Oz Beer
4 Vidalia Or Texas Sweet Onions (4 to 6)
4 Inch Diameter
Seasoned Flour as needed
2 Cups Flour
4 Teaspoons Paprika
2 Teaspoons Garlic powder
1/2 Teaspoon Pepper
1/4 Teaspoon Cayenne

Chili Sauce:

1 Pt Mayonnaise
1 Pt Sour cream
1/2 Cup Tomato chili sauce
1/2 Tablespoon Cayenne

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. Dip onion in seasoned flour and remove excess by shaking. Separate petals to coat thoroughly with batter.

Gently place in fryer basket and deep-fry at 375 to 400 for 1-1/2 minutes. Turn over and fry 1-1/2 minutes longer or until golden brown. 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.

Seasoned flour: Combine flour, paprika, garlic powder, pepper and cayenne and mix well.

Creamy chili sauce: Combine mayo, sour cream, chili sauce and cayenne and mix well.



America's Favorite **Restaurant Recipes** (Volume Two)



Note: Dip the onion **TWICE** - first into the egg wash, then into the flour mixture, then back in the egg wash and again into the flour mixture.

Gently place in fryer basket and deep-fry at 375 to 400 degrees 1-1/2 minutes. Turn over and fry 1-1/2 minutes longer or until golden brown. 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 Bushmans Bread

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
2 1/4 teaspoons yeast

Add all the ingredients for the dough in the exact order listed into the pan of your machine.



Outback Bread (Honey Wheat Bushman Bread)

3 packets dry yeast
1 1/2 cup warm water - divided
1 Tbsp sugar
1/2 cup dark molasses
1 Tbsp salt
2 Tbsp vegetable oil
2 cups rye flour
2 1/2 - 3 cups all-purpose flour

Dissolve yeast in 1/2 cup warm water; stir in sugar; let stand 6 minutes or until bubbly. Combine dissolved yeast, 1 cup warm water, molasses, salt, oil, and rye flour in a large bowl; beat until smooth.

Work in all-purpose flour until dough is smooth, pliable, and elastic, not sticky. -Knead dough for 4 minutes. Place dough in a large bowl, cover with a damp cloth, and let rise in a warm place until doubled in size.

Punch dough down. Divide and shape dough into 2 large round loaves and place on greased and cornmeal-dusted cookie sheet.

Cover dough with a damp cloth and allow to rise in a warm place until doubled in size. Bake loaves in a 375 degree oven for 30 minutes, or until crust makes hollow sound when tapped on. Serve with whipped butter.

Bread can be frozen for later use.



Outback Steakhouse Aussie Fries

2 pounds bag of Frozen French Fries
1 cup shredded Colby Jack cheese or mexican cheese blend
6 pieces of Bacon, cooked

Divide the fries into half, and use the other half later. Heat oil to 350F. 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.

Be sure to drain the potatoes on paper towels. You can keep them warm in the oven while the other fries are cooking. 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.



Outback Kookaburra Wings

1/4 Cup butter
1/3 Cup Crystal Louisiana Hot Sauce
1 to 1-1/2 teaspoons taco seasoning
1 to 1-1/2 teaspoons Good Seasons Italian Salad Dressing Mix
Oil for frying
20 wings

Heat butter, sauce, and seasonings over medium heat until all flavors are well blended. Fry wings for 10 minutes or until done. Toss wings and sauce together while wings are still hot.

Hot: Add more hot sauce.

Really hot: add crushed red pepper to the sauce.



Outback Steakhouse Shrimp on the Barbie

1/2 cup butter, melted
1/2 cup olive oil
1/2 cup minced fresh herbs (parsley, thyme, cilantro)
3 tablespoons fresh lemon juice
4 garlic cloves, crushed
1 tablespoon minced shallot
Salt
Freshly ground pepper
1 1/2 pound medium to large shrimp (unpeeled)

Combine all ingredients except the shrimp and dipping sauce. Add the shrimp and mix. Marinate at room temperature for one hour, stirring occasionally. Prepare barbecue with medium-hot coals. Skewer the shrimp. Grill until opaque (about 2 minutes per side).

Outback Dipping Sauce:

2 cups mayonnaise
2 cups sour cream
1/2 cup tomato chili sauce
1/2 teaspoon cayenne pepper

Combine sauce ingredients and mix well. Chill.



Bonzer Salads

Outback Steakhouse Ranch Dressing

1/2 Cup Sour Cream

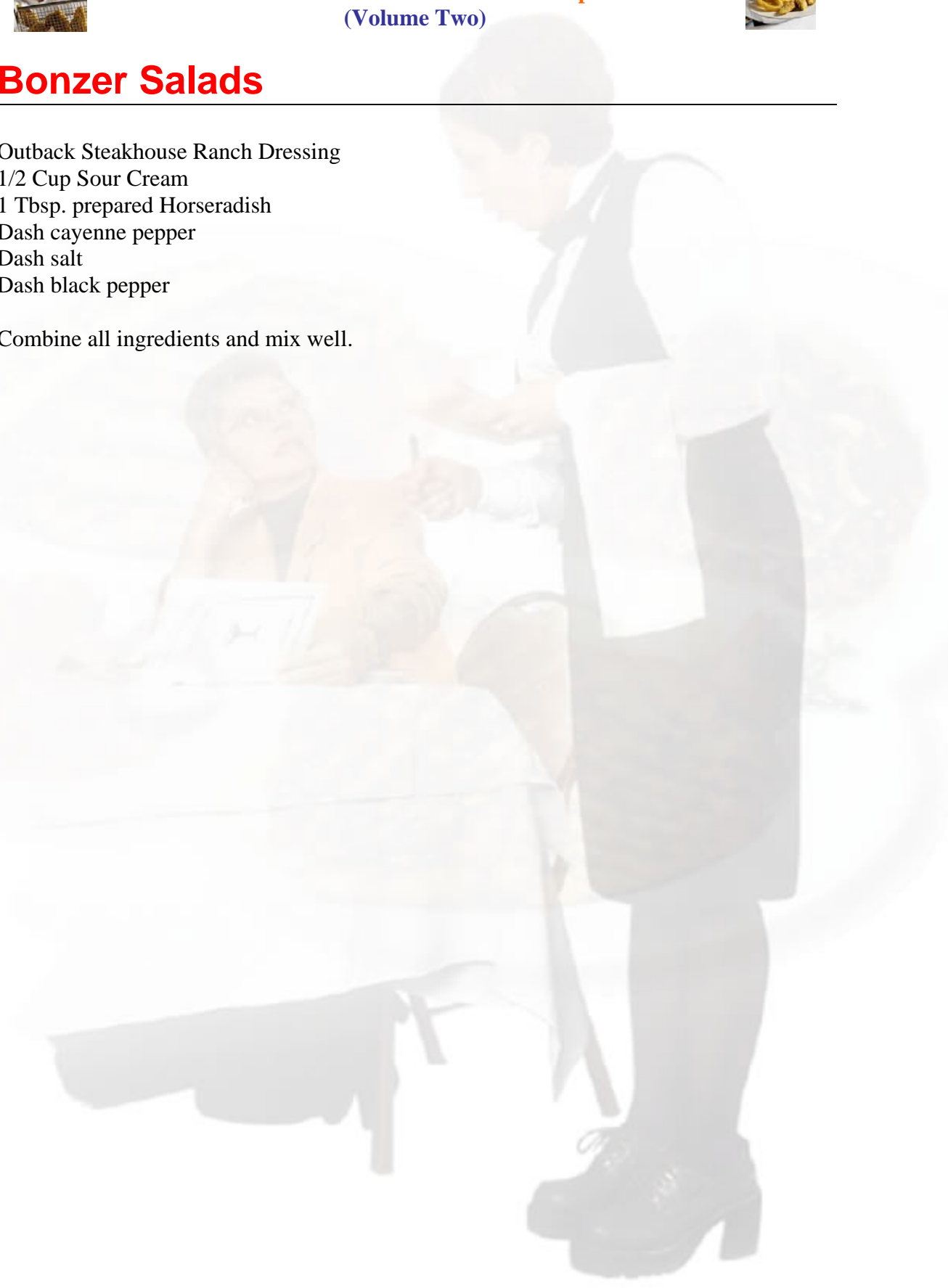
1 Tbsp. prepared Horseradish

Dash cayenne pepper

Dash salt

Dash black pepper

Combine all ingredients and mix well.

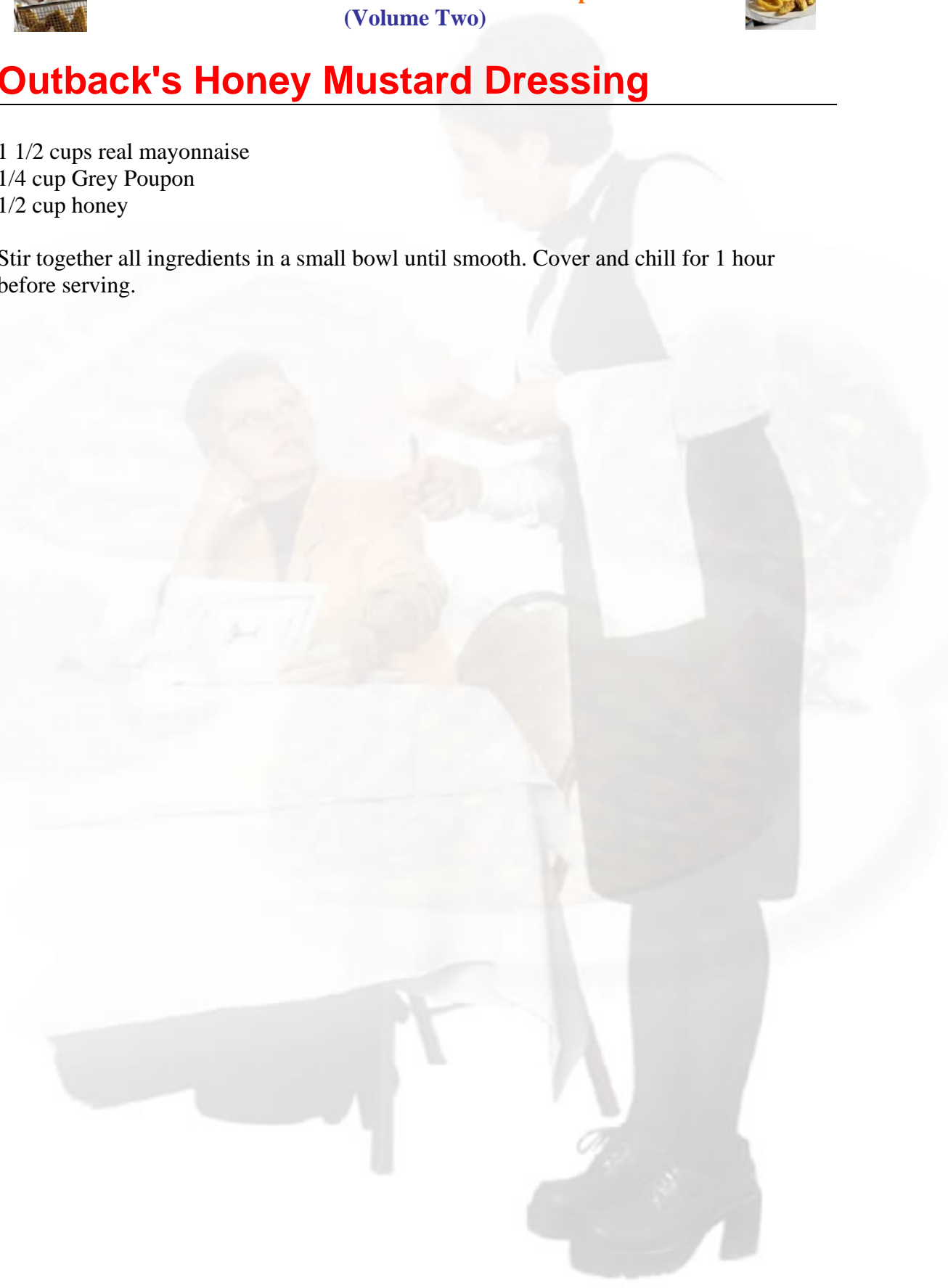




Outback's Honey Mustard Dressing

1 1/2 cups real mayonnaise
1/4 cup Grey Poupon
1/2 cup honey

Stir together all ingredients in a small bowl until smooth. Cover and chill for 1 hour before serving.





Outback Restaurant's Sauce

5 oz vinaigrette (recipe)
4 tbsp mustard, dijon
3 garlic cloves; minced
4 thyme sprigs
4 parsley sprigs; chopped
1/4 c oil, olive
1 tbsp vinegar, malt
2 tbsp seasoning, Cajun

Makes 8 appetizer servings, refrigerate unused amount.



Outback Orange Marmalade Sauce

1/2 cup marmalade
1/4 cup grey poupon country mustard
1/4 cup honey
4 drops tabasco to taste
Mix together and serve. This gets reasonably close.

Outback Croutons

2 Loaves of bread
2 1/2 lbs. of lightly salted butter (not margarine)
2 1/2 Tablespoons McCormick Cajun seasoning (closest to outback seasoning)
3/4 cup of finely chopped fresh garlic

Pre heat oven to 250-275. Cut bread into bite size pieces (1 inch cubes) melt butter until it looks like mayo (do not melt to a liquid) add garlic and seasoning to butter. Set aside.

Put bread on cookie sheet and toast bread until they are golden brown, this will take about 20 min or less depending on your oven. Watch them!

When bread has toasted to a golden brown take out of oven and let cool (do not try and coat croutons when warm or they will not come out right).

When croutons have cooled place butter mixture in a large bowl (you might have to soften butter mixture again, that's ok, but remember not to a liquid).

Add croutons to butter mixture and coat each crouton gently using your hands (you might want to use plastic gloves). Make sure that the garlic is staying on the croutons.

If you need more butter go ahead add a little more. One important thing you need to make sure that you do not overdo on the butter or they will burn and get soggy.

Put croutons back on cookie sheet and bake for 8 to 10 min. Gently shake the pan to make sure they are all browning correctly.

Do not over shake though, garlic might come off the croutons.



Outback Steakhouse Queensland Chicken & Shrimp

1/2 c milk
2 Tbsp butter
1/2 pt cream
1/4 tsp poultry seasoning
1/8 tsp cayenne (adjust to taste - 1/8 to 1/4)
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

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.



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.

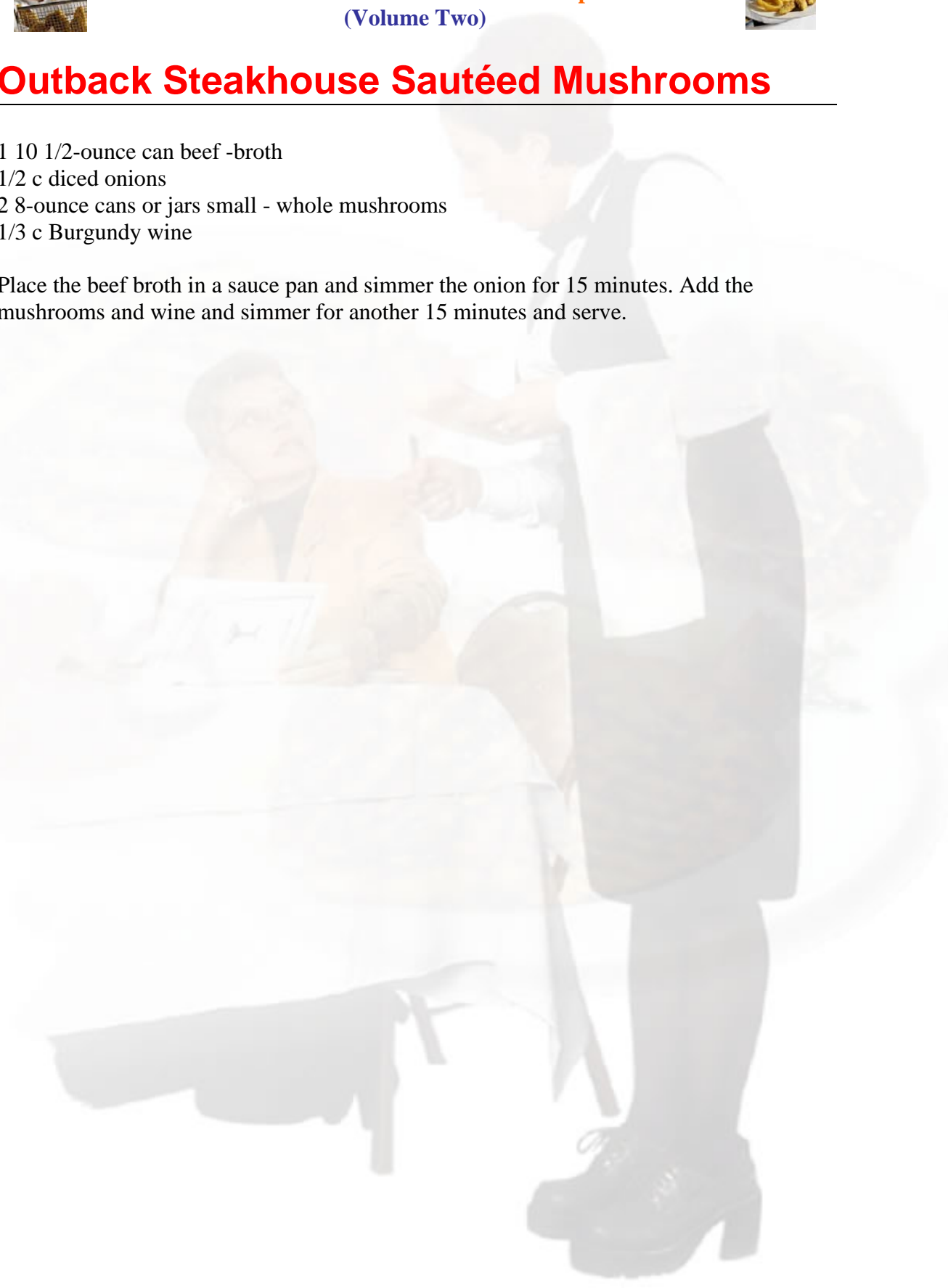
Serves 1.



Outback Steakhouse Sautéed Mushrooms

1 10 1/2-ounce can beef -broth
1/2 c diced onions
2 8-ounce cans or jars small - whole mushrooms
1/3 c Burgundy wine

Place the beef broth in a sauce pan and simmer the onion for 15 minutes. Add the mushrooms and wine and simmer for another 15 minutes and serve.





Outback Steakhouse Mac A Roo N' Cheese

12 oz. Package of Medium Size Rigatoni Pasta
1/2 LB Store Brand Processed Cheese Food (cubed)
3 Tbsp. Butter
2 Tbsp. Flour
1/4 tsp. Salt
1/8 tsp. Paprika
1 1/2 C. Milk

Prepare Rigatoni using package instructions. Drain and set aside. In a large saucepan on medium heat melt butter and add flour, stirring constantly. Mixture should thicken. When flour thickens add milk, salt, paprika, and cheese cubes.

Stirring constantly until the sauce thickens but yet is smooth. The cheese sauce should resemble an extra thick cream. If mixture is to thick a little more milk may be added.

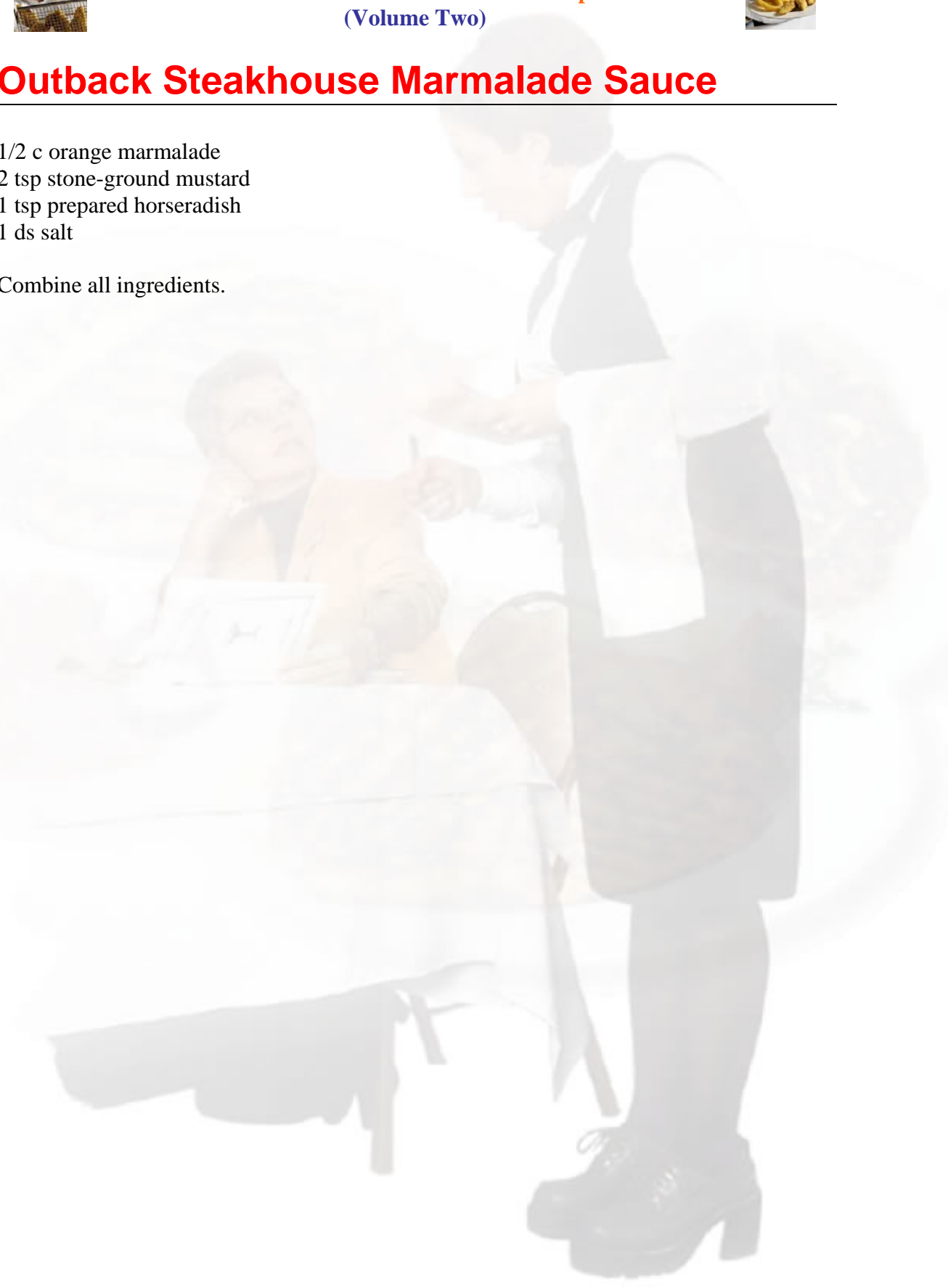
Pour the drained pasta in the sauce and gently stir well. When pasta is completely coated with sauce mixed well the Mac A Roo is ready to serve.



Outback Steakhouse Marmalade Sauce

1/2 c orange marmalade
2 tsp stone-ground mustard
1 tsp prepared horseradish
1 ds salt

Combine all ingredients.





Outback Steakhouse Rack of Lamb Cabernet Sauce

1 1/3 C. cabernet wine
1/4 C. butter
2 1/2 T. flour
1/4 C. fresh parsley
6 C. au jus (The drippings from roasting beef or lamb)
2 T. lamb seasoning
1 T. garlic powder

In a bowl mix 1/3 cup of wine with flour, set aside. Put remaining wine, broth, parsley, lamb seasoning and garlic powder in saucepan. Bring to a gentle boil, then turn heat down and reduce about 4-5 minutes. Stir in flour mixture.

While you are reducing liquid, brown butter in another pan. Do not just melt butter, brown it, do not burn.

When you have finished reducing, add butter and mix well. By this time your sauce should have a semi-thick look to it.

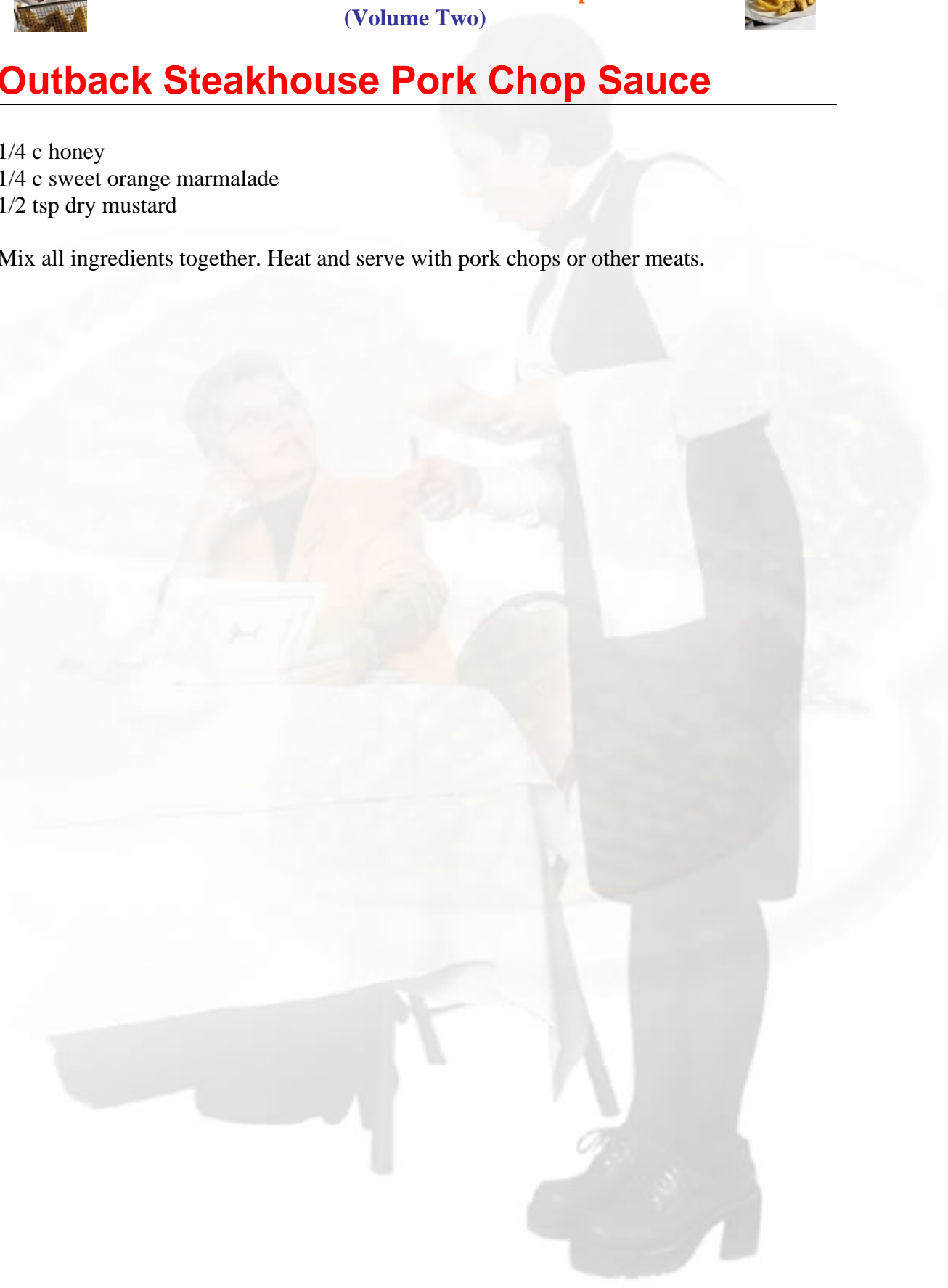
When you are finished cooking this, you should have 7 cups.



Outback Steakhouse Pork Chop Sauce

1/4 c honey
1/4 c sweet orange marmalade
1/2 tsp dry mustard

Mix all ingredients together. Heat and serve with pork chops or other meats.





Outback Steakhouse Tangy Tomato Dressing

1 cup ketchup
2 tablespoons tomato sauce (or an additional amount of ketchup)
1/2 cup dark or light corn syrup
5 tablespoons sugar
3/4 teaspoon freshly-ground black pepper
3/4 teaspoon cayenne

Whisk all ingredients until well blended, refrigerate. Makes about 1 1/2 cups



Outback Steakhouse Steak Seasoning

- 1 envelope Taco Seasoning
- 1 envelope Good Seasons Italian dressing
- 1 T. olive oil
- 1 bottle Coca Cola

Combine taco seasoning and Italian dressing mix. Pierce steak with a fork, rub with oil, and coat with seasoning.

Pour Coke around steak in deep plastic or glass container and cover with plastic wrap. Refrigerate for 24 hours. Grill; basting with marinade.



Outback Steakhouse Steak Marinade

1 cup Scottish Ale
2 teaspoons brown Sugar
1/2 teaspoon seasoned salt
1/4 teaspoon ground black pepper
1/4 teaspoon monosodium glutamate

Place any cut of steak in a shallow pan (a pie plate works great). Pour the ale over the steak and cover the pan. Place it in the refrigerator for 1 hour to marinate. Turn the steak occasionally to ensure both sides get soaked.

After 1 hour, remove the steak from the refrigerator. In another shallow pan, combine the remaining ingredients. Stir the dry ingredients until they are completely blended. Remove the steak from ale and dip it into the dry ingredients.

Turn the steak to mix and coat it with the ingredients. Rub the mixture generously over all sides. Leave the steak in the dish with the dry mixture, and cover it with plastic wrap.

Place it in the refrigerator, turning occasionally, for 30 minutes. When the 30 minutes are almost up, preheat a skillet or grill to med high heat. Add a bit of butter and heat until it begins to bubble. Then remove the steak from the refrigerator.

Add the steak to the hot skillet or grill and cook it to perfection. Cook steak as desired and serve immediately. Makes enough marinade for 1 1/2 pounds of beef.



Outback Steakhouse Tartar Sauce

Mayonnaise:

Sweet Relish
Dash Worcestershire
Dash Lemon Juice

Mix Together.

Outback Steakhouse Tiger Dill Sauce:

2/3 c. sour cream
1/4 c. real mayonnaise
3 tsp. prepared horseradish
3/4 tsp. sugar
1/4 tsp. dill weed

Blend all ingredients together well. Refrigerate, tightly covered, overnight to develop flavors. Serve with any beef dish.



Outback Steakhouse Creamy Onion Soup

1 1/4 cup chicken broth
3 Tbs. cornstarch
1Tbbs. Sage
10.75 oz. can condensed cream of onion soup
10.75 oz. can condensed cream of chicken soup
10.75 oz. can condensed cream of celery soup
1/4 cup shredded Mozzarella cheese
1/4 cup shredded Colby cheese
1/4 cup shredded Provolone cheese

In blender, combine broth, sage and cornstarch. In the top pan of a double boiler over medium heat, combine broth mixture with soups. Mix well.

When heated through, stir in cheese and heat until melted. Pour into oven proof bowls. Broil in oven until tops are lightly browned.



Outback Steakhouse Creamy Potato Soup

5 or 6 large potatoes
1 can evaporated milk (12 ounce can)
1 lb. Velveeta Cheese, cubed
salt to taste
pepper to taste
garlic to taste
Garnish
Sour cream
Bacon bits
Shredded cheese
Green onion tops

Wash, peel, cut potatoes in small pieces. In medium size pot, barely cover with water, boil until cooked but still firm. Add milk and cheese. Cook on low stirring constantly until cheese melts.

Do not boil. Ladle into serving bowls and add toppings of sour cream, bacon bits, shredded cheese, and green onion tops.



Outback Key Lime Pie

Filling:

1 water
3 c sugar
1 pk unflavored gelatin
1 salt
3 limes , juice of
1 condensed milk

Heat water, sugar, gelatin, salt and lime juice in pot don't boil. Then mix in condensed milk and heat again-again not to boiling.

Crust:

1 butter
1 graham cracker crumbs

Place butter in a pan and melt. Mix in crumbs till makes a crust-like substance. Pour filling into crust and let cool.



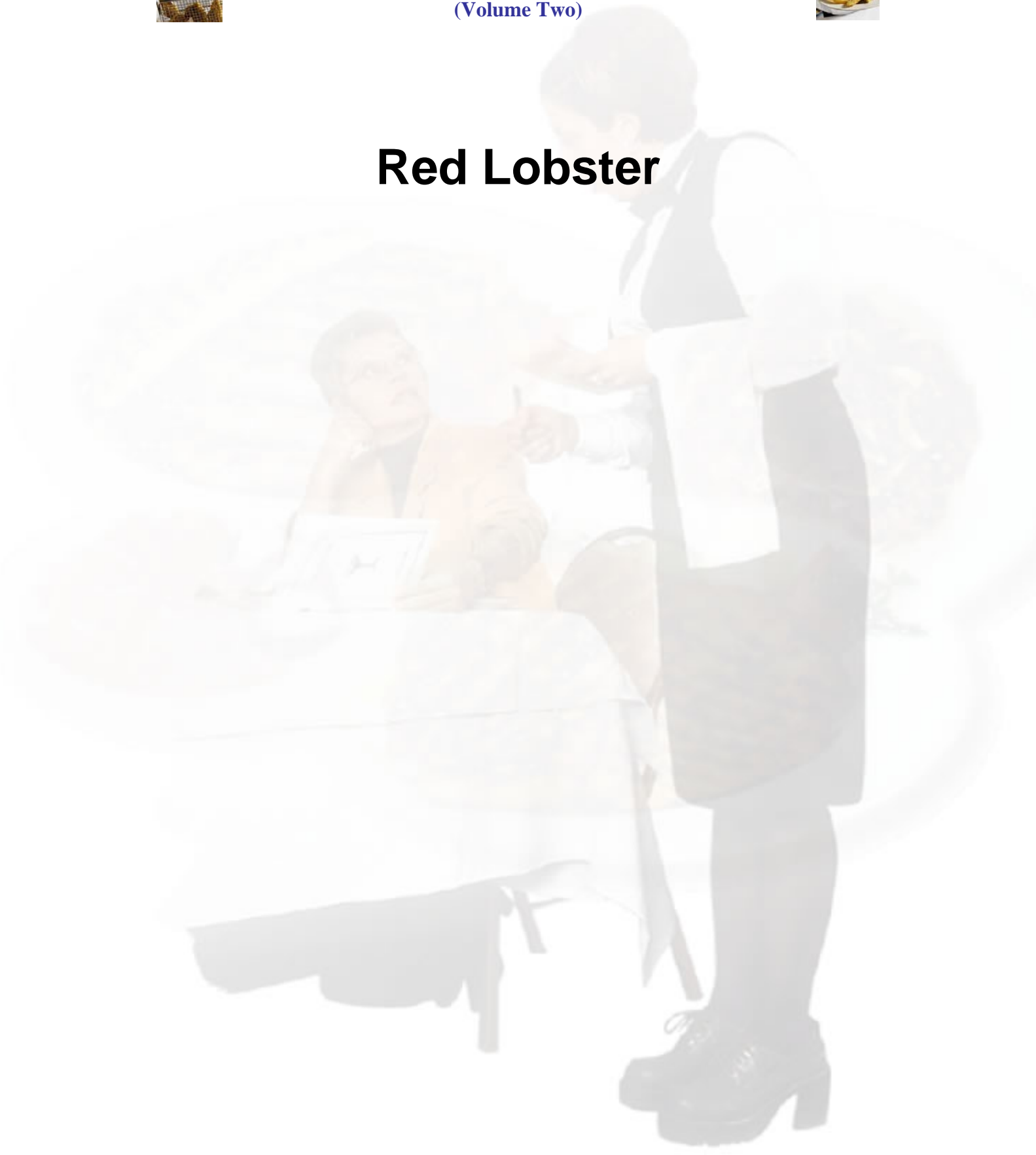
The Wallaby Darned

8 ounces frozen sliced peaches
1/2 cup Bacardi Fuzzy Navel mix
1/2 cup ice
1/2 cup champagne
3 fluid ounces water
1 1/2 fluid ounces peach schnapps
1 1/2 fluid ounces vodka
1 tablespoon sugar

Blend all ingredients and serve.



Red Lobster





Red Lobster Bisquick Rolls (Cut Down)

3/4 c Cheese - cheddar, grated

2/3 c Milk

1 c Butter – melted

Place Bisquick in bowl. Cut butter into 1/4" pieces. Place butter on top of bisquick. Stir with fork until butter is completely coated with bisquick. Make a well in mixture and add milk and cheese.

Stir only until blended. Place in an ungreased biscuit pan with the sides of biscuits touching... this keeps them soft. Brush melted butter with seasonings. Bake at 450 degrees for 9 minutes.



Red Lobster Cheddar Bay Biscuits

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

Preheat oven to 450 degrees. Mix together baking mix, cold water, and grated cheese. Roll out biscuits in a floured surface. Biscuits should be approximately one inch thick.

Cut biscuits with a cutter, and place onto an ungreased baking dish. Melt butter and seasonings together. Brush with the butter and spices and bake for 8 to 10 minutes.



Red Lobster Brushetta

5 ounces (1/2 cup + 2 T) red pepper, chopped fine
5 ounces green pepper, chopped fine
5 ounces red onion, grated
1 pound 9 ounces petite shrimp
3 cup Fontina cheese, grated
3 cup White Cheddar Cheese, grated.
Large loaf of French bread, or Italian bread, cut 1/2" to make 48 pieces

Mix all ingredients together except bread. Place heaping onto each piece of bread and put on a cookie sheet. Put oven to 350 degrees, bake for 6 minutes until cheese melts.

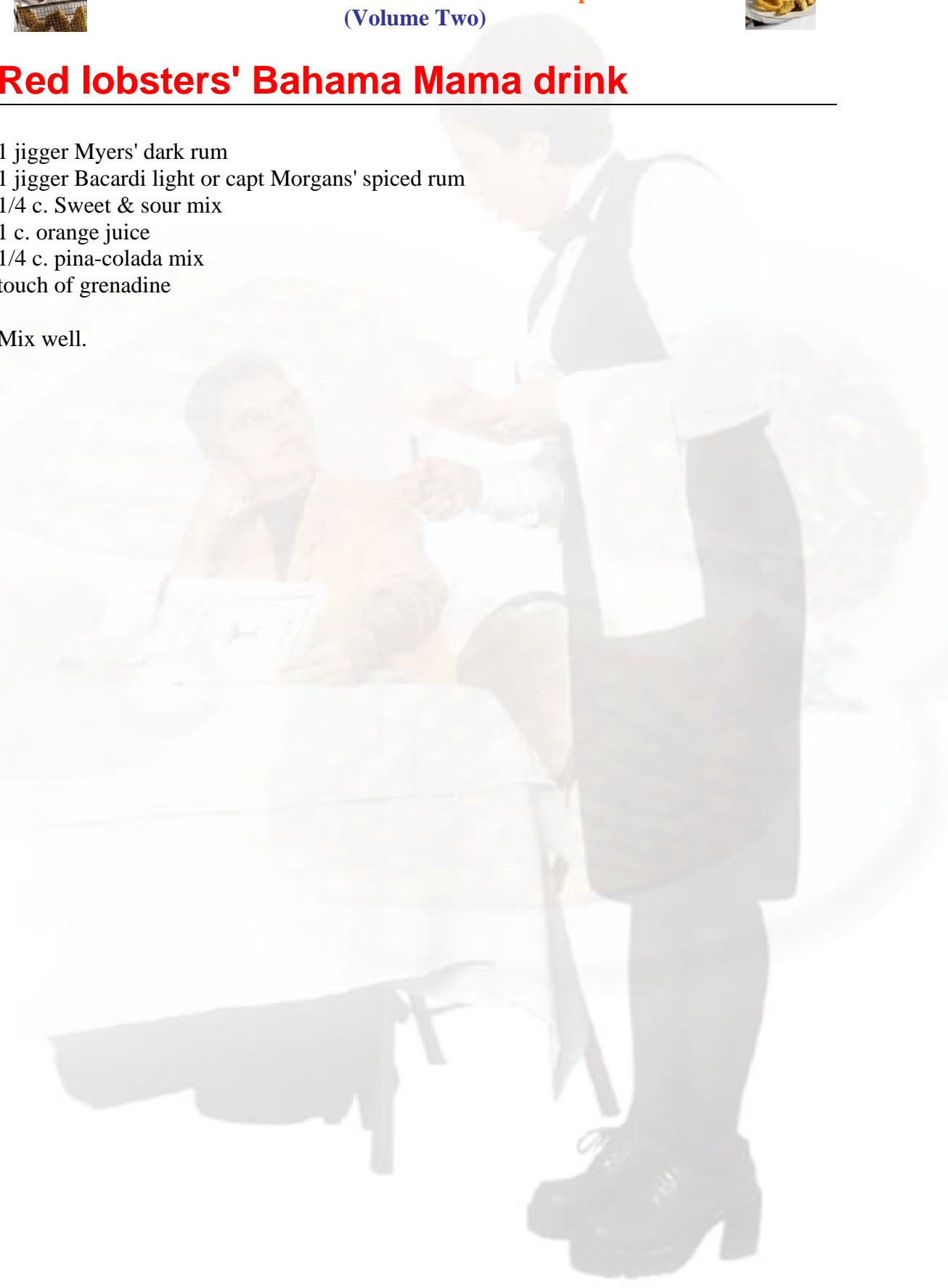
Makes 48 pieces.



Red lobsters' Bahama Mama drink

1 jigger Myers' dark rum
1 jigger Bacardi light or capt Morgans' spiced rum
1/4 c. Sweet & sour mix
1 c. orange juice
1/4 c. pina-colada mix
touch of grenadine

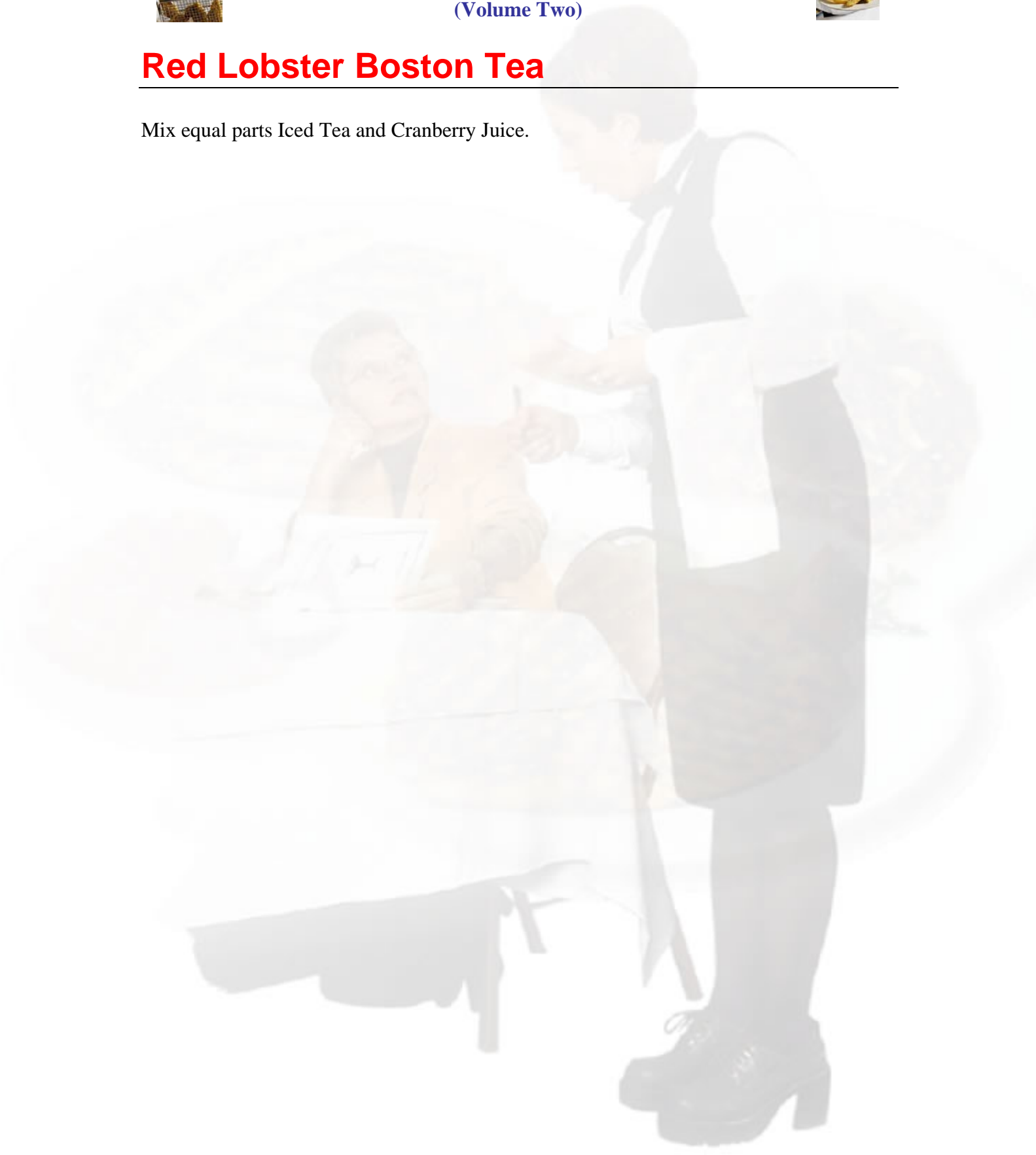
Mix well.





Red Lobster Boston Tea

Mix equal parts Iced Tea and Cranberry Juice.





Red Lobster Deep-Fried Catfish with Hush Puppies

4 (8 ounce) catfish fillets
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 large egg - beaten
1/4 cup milk

Hush Puppies:

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.

Other:

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 350°F. Deep fry fish, turning once, until golden brown. Drain on paper towels and keep warm.



Red Lobster Eggs Benedict with Smoked Salmon

3/4 cup plain low -fat yogurt
2 teaspoons lemon juice
3 egg yolks
1/2 teaspoon prepared Dijon-style mustard
1/4 teaspoon salt
1/4 teaspoon white sugar
1 pinch ground black pepper
1 dash hot pepper sauce
8 eggs
8 slices rye bread
8 ounces smoked salmon, cut into thin slices
1 tablespoon chopped fresh parsley, for garnish
1 teaspoon capers, for garnish

In the top of a double boiler, whisk together yogurt, lemon juice, egg yolks, mustard, salt, pepper and hot sauce. Cook over simmering water while stirring constantly, for 6 to 8 minutes, or until sauce is thick enough to coat the back of the spoon.

In a large stock pot heat 2 quarts of salted water to a boil. Carefully break the eggs one at a time into the boiling water. When all the eggs have been added, reduce the heat to medium.

When the eggs float to the top, remove them with a slotted spoon and let drain briefly. Toast bread slices and place on warm plates. Top each piece of toast with a slice of smoked salmon and a hot poached egg. Drizzle with yogurt sauce; garnish with parsley and capers.



Red Lobster Fried Shrimp

1 1/2 pound shrimp, peeled & 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 350 degrees. 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 Grouper Siciliano

2 pounds skinless fresh grouper fillets
1/2 cup butter
1 clove garlic; crushed
2 cups Italian style bread crumbs

Cut fillets into serving size pieces. In a shallow saucepan, melt butter; add garlic. Add garlic butter to bread crumbs. Dip fish in crumb mixture. Place on baking sheet. Bake at 450F, for 10 minutes per inch of thickness or until fish flakes easily when tested with a fork.



Red Lobster Grouper Summer Seviche

2 pounds Grouper fillets (no skin) cut into 1" chunks
1 cup lime juice, fresh squeezed
1/2 cup Balsamic vinegar
1/4 cup red onion, diced 1/4"
1/2 cup tomato, diced 1/4"
1 clove garlic minced
salt to taste
pepper to taste

Mix all ingredients well (except for fish) in a mixing bowl. Add grouper chunks and toss together. Pour ingredients into a dish or bowl with a tight fitting lid. Refrigerate for at least 12 hours, tossing occasionally until all fish is no longer transparent.



Red Lobster Oriental Scallop Salad

1 cup olive oil
2 tablespoons soy sauce
3 tablespoons vinegar (red wine)
1/4 teaspoon Tabasco Sauce
1 teaspoon Dijon mustard
1/4 teaspoon ginger
3 cups cooked and cooled white rice or clear noodles
8 ounces sliced raw mushrooms
4 ounces water chestnuts, thinly sliced
4 ounces red pepper, chopped finely
1 pound blanched Sea Scallops, thickly sliced
1 tablespoon fresh chopped parsley
1 tablespoon fresh chopped chives
If scallops are thicker than 3/4 inch, slice in half.

Blanch scallops in boiling water for 3-4 minutes or until firm and cool immediately. Prepare a dressing with the oil, vinegar, Tabasco, mustard, and ginger. Set aside the parsley and chives.

Combine the remaining ingredients carefully so that the scallops do not become shredded, then mix with the dressing. Garnish with parsley and chives. Serve chilled.



Red Lobster Rock Shrimp Creole

2 pounds rock shrimp, peeled and deveined
1/4 cup butter
1/2 cup green bell pepper, diced 1/2"
1/2 cup onion, diced 1/4"
1/4 cup celery, chopped fine
1 clove garlic, minced
2 tablespoons flour, all purpose
1 can (14.5-oz) whole peeled tomatoes, roughly cut
1 teaspoon sugar
1 teaspoon salt
1/4 teaspoon cayenne pepper
1/4 teaspoon black pepper
4 cups cooked rice

Rinse shrimp briefly and remove any large veins that are visible. In a small sauce pan, melt 2 tablespoons of butter over medium heat. Mix in flour and stir until dissolved and mixture begins to thicken, then reduce heat.

Add tomatoes and their juice to the butter and flour mixture, stir well, and heat through. The mixture will thicken. Hold warm. In a large skillet melt 2 tablespoons of butter, and over medium high heat, cook bell pepper, onion, celery, and garlic until soft but with a little bit of a crunch.

Add shrimp and cook until no longer transparent (3 minutes). Add tomato mixture, bring to a boil, cover, and let simmer for 5 minutes. Serve over hot rice (white or wild mixture).



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 ounces Italian plum tomatoes,
16 ounces Clam juice
2 Dry red wine
1/2 cup Santa Cruz Red Chili Paste
5 teaspoons Freshly toasted cumin seed
1 tablespoon Salt
1 teaspoon Cayenne pepper
2 Red Bell peppers, seeded
12 Littleneck clams
12 Mussels, scrubbed
1 1/2 pound Scrod or lean white fish
12 large shrimp, peeled, 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.



Red Lobster Shrimp Quiche

3/4 pound raw , peeled and deveined
4 eggs, well beaten rock shrimp , fresh or frozen
1 1/2 cup half and half cream
1 tablespoon salt
1 teaspoon salt
2 cups of water
1/8 teaspoon dry mustard
1 1/2 cup sliced fresh mushrooms
1 cup shredded mozzarella cheese
2/3 cup sliced green onion
2 unbaked 9-inch pie shells
1/4 cup butter or margarine, melted
Thaw rock shrimp if frozen.
Add salt to water and bring to a boil.

Place shrimp in boiling water; cook 30 seconds. Drain. Rinse under cold running water for 1 to 2 minutes. Remove any remaining particles of sand vein. Chop rock shrimp.

Cook mushrooms and green onions in butter until they are tender, but not brown. Combine eggs, half and half , salt and dry mustard; beat until smooth. Layer half of the rock shrimp , half of the mushroom mixture and half of the mozzarella cheese in each pie shell.

Bake in a hot oven, 425 degrees, for 15 minutes; reduce heat to 300 degrees and continue to bake 30 minutes or until knife when inserted in the center of quiche comes out clean. Let stand 15 minutes before serving.



Red Lobster Shrimp Salad

24 cooked shrimp; cleaned
2/3 cup mayonnaise
2 teaspoons lemon juice
1 tablespoon fresh chopped parsley
1/2 teaspoon old bay seasoning
2/3 cup celery; finely sliced
1 cantaloupe

Mix mayonnaise, lemon juice, fresh chopped parsley, and seasoning in a two quart bowl. Add the celery and shrimp. Mix well. Refrigerate until served.

To prepare cantaloupe:

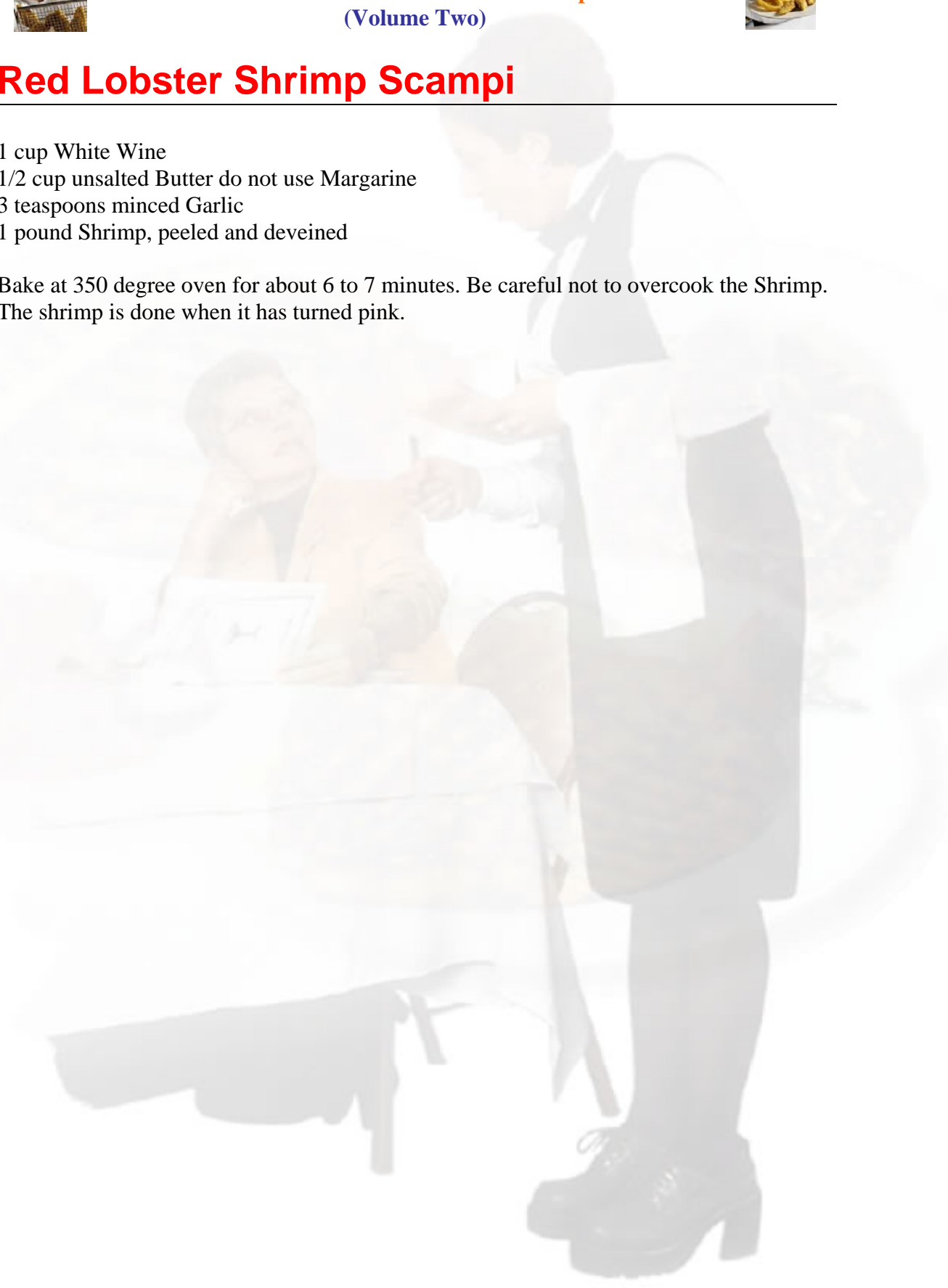
Cut in half. Remove seeds. Cut a small flat slice on bottom (skin side) of cantaloupe to make it stand. Fill with shrimp salad and garnish with fresh chopped parsley.



Red Lobster Shrimp Scampi

1 cup White Wine
1/2 cup unsalted Butter do not use Margarine
3 teaspoons minced Garlic
1 pound Shrimp, peeled and deveined

Bake at 350 degree oven for about 6 to 7 minutes. Be careful not to overcook the Shrimp.
The shrimp is done when it has turned pink.





Red Lobster's Crab Au Gratin

8 tablespoons butter
1/2 cup onion, minced
2 tablespoons all-purpose flour
1 cup milk, scalded
1/2 teaspoon salt
1 dash of white pepper
1/4 cup sherry
12 ounces crab meat
1 cup crackers, finely crumbled
1/2 cup cheddar cheese, finely grated

Crumble crackers between waxed paper with a rolling pin. Reserve just enough crumbs and cheese to top the casserole. Melt 4 tablespoons of the butter in a large heavy skillet. Add onion and sauté for about 5 minutes or until golden.

Slowly add flour, stirring constantly over low heat. When flour is blended, gradually add hot milk (scalded) and blend with a whip. Continue stirring over low heat until the sauce begins to thicken.

Add salt, pepper, and sherry, and continue stirring in a bowl. Mix crab meat, sauce, and the extra cracker crumbs and cheese. Place in a lightly greased baking dish. Sprinkle reserved cracker crumbs and cheese on the top of the casserole.

Dot the top with the remaining 4 tablespoons butter. Bake uncovered at 350F for about 15 minutes or until the top is golden brown.



Red Lobster's Lobster Chops

6 (four-to-five oz. ea) lobster tails (in the shell)
12 jumbo sea scallops with side muscle removed
1 1/4 cup Lemon-Garlic Butter Sauce
1 tablespoon seasoned salt
6 cups cooked rice (a lightly seasoned pilaf)
4 lemon wedges
1/4 cup parsley, fresh chopped
1/2 cup butter, melted (for dipping)
12 eight-inch metal skewers

Preheat oven or grill to 450°. Cut each lobster tail completely in half lengthwise and remove the vein. Gently lift the lobster meat from the shell, leaving meat attached at tail end, and place meat back into shell. This makes it easier to eat the lobster after it is cooked.

Wrap each lobster tail, including the shell, around one scallop, similar to wrapping bacon around a filet mignon. To skewer, gently pierce the base of the tail fins, passing the skewer through the scallop and piercing through the other end of the tail.

Leave approximately 1-2" at the end of the skewer to prevent chop from sliding off during cooking. Lightly brush the topside of each Lobster Chop with Lemon - Garlic Butter. A light coating will prevent "flare-ups" when grilling.

Sprinkle the Lobster Chops with Season-All, place on a wax-paper lined tray and refrigerate until ready to grill. Place Lobster Chops, meat side down, on preheated grill. Cook for 4-5 minutes, rotating Lobster Chops 90 degrees after 2 minutes.

Turn Lobster Chops over and cook for another 4-5 minutes or until the lobster and the scallop have reached an internal temperature of 150°. Lightly brush the meat side of each Lobster Chop with Lemon-Garlic

Butter just before removing from the grill. For each plate, place 3 Lobster Chops on a bed of your favorite rice accompanied by a small cup of melted butter and a lemon wedge. Sprinkle with chopped parsley and serve.



Red Lobster's Roasted Maine Lobster Crabmeat Stuffing

Stuffing:

1 pound blue crab meat
1 teaspoon shallot, minced
1 teaspoon parsley
1 tablespoon mayonnaise
1 tablespoon bread crumbs
1w hole egg
1 teaspoon lemon juice
1/8 teaspoon Worcestershire

Blend all ingredients except crab. Fold in crab meat, refrigerate.

Lobster:

2w hole Maine lobsters
1 stick butter, cut into pieces
1 teaspoon paprika
2 tablespoons lemon juice

Split lobsters lengthwise with a large knife, remove stomach sac. Place equal portions of crab stuffing in each head. Crack claw s with the blunt side of knife.

Pour lemon juice on tail meat, then sprinkle with paprika and dot with pieces of butter. Bake in a 400°F oven for 15 minutes. Serve with melted butter and lemon wedges.



Red Lobster's Sesame Ginger Seared Salmon Asian Vegetables & Noodles

4 (8-10 oz) pieces of fresh salmon fillets, skinless
1/2 cup canola oil
2 tablespoons chopped green onions
28 ounces cooked Asian soba noodles or linguini
2 ounces red bell pepper, cut into thin strips
4 ounces broccoli florets, slightly blanched and chilled
4 ounces snow peas, slightly blanched and chilled
8 ounces sliced button mushrooms
24 ounces Sesame Ginger Sauce (bottled or your favorite recipe)
Chef Paul Prudhomme's Blackened Redfish Magic
Salt & Pepper

Asian Vegetable:

Mix the raw bell peppers and mushrooms with the blanched broccoli and snow peas. Season lightly with salt and pepper. Set aside. Heat the Sesame Ginger Sauce in another pan or in the microwave.

Salmon:

Lightly brush both sides of the salmon with oil and lightly season with Blackened Redfish Magic. Pre-heat a non-stick sauté pan on medium-to-medium high heat. Place one tablespoon of oil into pan. Sear the seasoned fillets for 3-4 minutes.

Turn fish over and sear an additional 4-5 minutes or until desired doneness. Place warm noodles on each plate. Top evenly with the vegetable mixture. Place a salmon fillet in the center. Pour sauce over the top.



Red Lobster Parrot Bay Coconut Shrimp with Piña Colada Sauce

1 1/2 cup corn starch - divided
2 cups plain bread crumbs
2 cups sweetened coconut flakes
1 1/2 cup liquid piña colada drink mix - divided
2 Tbls. powdered sugar
1/3 cup Captain Morgan(r) Parrot Bay Rum
1 lb. raw jumbo shrimp - peeled, deveined, butterflied
1/3 cup sour cream
1/3 cup canned crushed pineapple - drained
Place 1 cup corn starch in a bowl; set aside.

Combine bread crumbs, 1/2 cup cornstarch, and coconut flakes in a separate bowl; set aside. Combine 1 cup piña colada drink mix, powdered sugar, and rum in a separate bowl; set aside.

Coat shrimp in cornstarch, then dip in piña colada mixture, then in coconut mixture, back into piña colada mixture, and back into coconut mixture. Carefully drop each coated shrimp into 375 degree oil, fry until golden brown, and drain on brown paper bags.

To make sauce, combine 1/2 cup piña colada drink mix, sour cream, and pineapple. Dip fried shrimp in sauce.



Red Lobster Shrimp Diablo

3 lbs. large, uncooked, unpeeled shrimp
milk - for soaking
1 cup unsalted butter - not margarine
1 jar BBQ Sauce - Red Lobster(r) uses Kraft(r)
1/2 cup catsup
1/4 cup hot sauce
1 Tbls. ground black pepper

Wash shrimp in cool water and remove heads if needed. Soak shrimp in milk overnight. Mix sauces and pepper in a sauce pan and stir until boiling. Remove from heat and refrigerate for at least 4 hours.

Drain milk from shrimp, place them in a baking pan, and cover evenly with the sauce. Let stand 1 hour. Bake uncovered in a 450 degree oven for 15 minutes (less time for smaller shrimp).



Red Lobster Mussels Marinara

1 cup dry white wine
1 cup canned diced tomatoes with juice
2 Tbls. chopped fresh garlic
2 Tbls. chopped fresh basil
2 Tbls. chopped fresh parsley
1 tsp. salt
1/4 tsp. white pepper
2 doz. blue mussels - scrubbed, rinsed
1 Tbls. cornstarch
Cooked pasta of your choice

In a large saucepan, bring wine, tomatoes, garlic, basil, parsley, salt, and pepper to a boil. Add mussels to pan, cover, and simmer for 6-8 minutes, until all mussels have opened. Stir in cornstarch and simmer until thickened, stirring constantly. Serve over warm pasta.



Red Lobster Broiled Dill Salmon

1/2 cup melted butter or olive oil
2 teaspoons lemon juice
1 teaspoon salt
1 tablespoon fresh dill chopped
1/8 teaspoon red pepper
4 salmon steaks, cut 1 inch thick

Place melted butter, lemon juice, salt, fresh chopped dill and red pepper in small bowl and stir to combine. Preheat broiler.

Place salmon steaks on lightly greased pan and brush with half of seasoned butter. Broil, 5 inches from source of heat, 5 to 10 minutes. Turn heat to 400°F, close oven and bake an additional 5 - 8 minutes. Brush with remaining butter blend. Serve.



Red Lobster Citrus Couscous

8 ounces dry couscous
1 1/2 cup water
1 teaspoon fresh chopped dill
1 teaspoon fresh chopped mint
1/2 teaspoon salt
1 tablespoon brown sugar
1/8 teaspoon white pepper
1 tablespoon olive oil
1 can mandarin oranges

Place water, salt, sugar, pepper and olive oil in a sauce pan and bring to a boil. Remove from heat and add couscous cover and let stand for about 7 minutes. Fold in oranges, juice, and fresh herbs. Let stand for 2-3 minutes.



Red Lobster Country Fried Flounder

2 pounds flounder fillets, fresh
1 cup cornmeal
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon ground black pepper

Skin fillets. Cut fillets into serving size portions. Combine cornmeal with seasonings. Roll fish in cornmeal mixture. Place flounder in an iron skillet which has been preheated with about 1/8 inch of oil.

Brown on one side 2 - 3 minutes. Carefully turn and cook on the other side an additional 3 minutes, until fish flakes easily with a fork. Serve with tartar sauce and coleslaw .



Red Lobster Crab Alfredo

4 tablespoons Butter or margarine
4 tablespoons Flour
2 cups Half-and-half
1/2 cup (or more to Taste) grated Parmesan Cheese
Salt and white pepper to Taste
Few grains cayenne pepper (optional)
6 (8 oz.) cooked snow crab meat, Cut into chunks

Melt the butter in a saucepan. Stir in the flour, and cook briefly until the mixture looks sandy. Do NOT let it color. Wisk in the half-and-half, and stir until the mixture forms a thick sauce.

Stir in the cheese, and season to taste. Simmer for a few minutes to blend the flavors, and stir in the crab meat. Cook JUST until the crab is heated through. Serve over cooked linguini, with additional Parmesan cheese and hot red pepper flakes on the side.

Before some purist jumps me, I know this isn't a classic Alfredo, but it is a very good dish, and remarkably easy to make.

This may be varied by substituting cooked lobster meat for the crab, or by adding 36 cooked, peeled and deveined medium shrimp, and about a quarter of a cup of chopped cooked broccoli instead of the crab meat.



Red Lobster's Perfect Potato

4 med Idaho russets
2 bags of cooking rock salt
Bacon Grease

Punch a small hole in potatoes with a fork. Wipe the potatoes with bacon grease. Cover the bottom of the pan with rock salt. Add potatoes.

Cover completely with rock salt. Bake in oven at 350 for at least one hour. Remove, wipe off, save the rock salt until next time. Serve with your favorite condiments.



Red Lobster Pina Colada Dipping Sauce

4 ounces Pina Colada Mix
3 ounces Sour Cream
3 ounces Pineapple, Crushed, Drained

Mix together. Serve chilled.





Red Lobster Sauce

1/2 cup Chunky-style Prego sauce
1/2 cup Del Monte Ketchup
1 tablespoon Dijon mustard
1 tablespoon Vinegar
1/8 teaspoon Dry mustard
1/8 teaspoon Chili powder

Combine thoroughly and refrigerate, tightly covered, to use within 90 days or freeze to thaw and use within 1 year. Serve with chicken sandwich.



Red Lobster Caesar Dressing with variations

1/4 c Mayo
1/4 c Bottled Hidden Valley Ranch
1/4 c Wish bone Italian Dressing
1 tb White vinegar
1 tb Water

Combine all ingredients with wire whisk until perfectly smooth and creamy.

Greek dressing: Add 1/4 ts cumin powder, whisking well.

Creamy Caesar: Add 1 ts anchovy paste or 1 tb soy sauce and 2 tb sour cream.

Refrigerate dressing tightly covered to use in 30 days. Do not freeze.



Red Lobster Caesar Salad Dressing

fresh ground pepper
1 clove of garlic
2 fillets of anchovies (I think they ruin an otherwise delicious salad!)
1 tsp Dijon mustard
2 egg yolks
1/2 cup grated Parmesan cheese
1/2 cup croutons
1 tsp Worcestershire sauce
1 tsp red wine vinegar
juice of 1/2 lemon
half head broken Romaine lettuce (there's actually enough dressing for more lettuce)
up to 1/2 cup oil, to taste (I use 1/3 cup)
dash of Tabasco (I think it tastes better with a dash of salt too)

Crush pepper, garlic and anchovies (if used) in salad bowl. Add mustard and mix to form a paste. Add egg yolks and mix. Add oil slowly and beat with two forks (or a whisk) until mixture thickens slightly.

Add Tabasco, Worcestershire, vinegar and lemon juice and mix well. Add lettuce and toss to coat. Add Parmesan and croutons and toss again. Rub serving plates with remaining lemon. Serve and top with fresh ground pepper.



Red Lobster Cajun Seasoning

2 teaspoons cayenne pepper
1 1/2 teaspoons salt
1 teaspoon black pepper
1 teaspoon paprika
1 teaspoon cumin
1 1/4 teaspoons dry mustard
1/2 teaspoon dry thyme
1/2 teaspoon dry oregano
1 teaspoon onion powder
1 teaspoon garlic powder

Combine ingredients well. Place in an airtight container and store in a cool dry place.



Red Lobster Barbecue Sauce

1/2 cup Prego chunky-style sauce
1/2 cup Del Monte ketchup
1 tablespoon Dijon mustard
1 tablespoon vinegar
1/8 teaspoon dry mustard
1 teaspoon chili powder

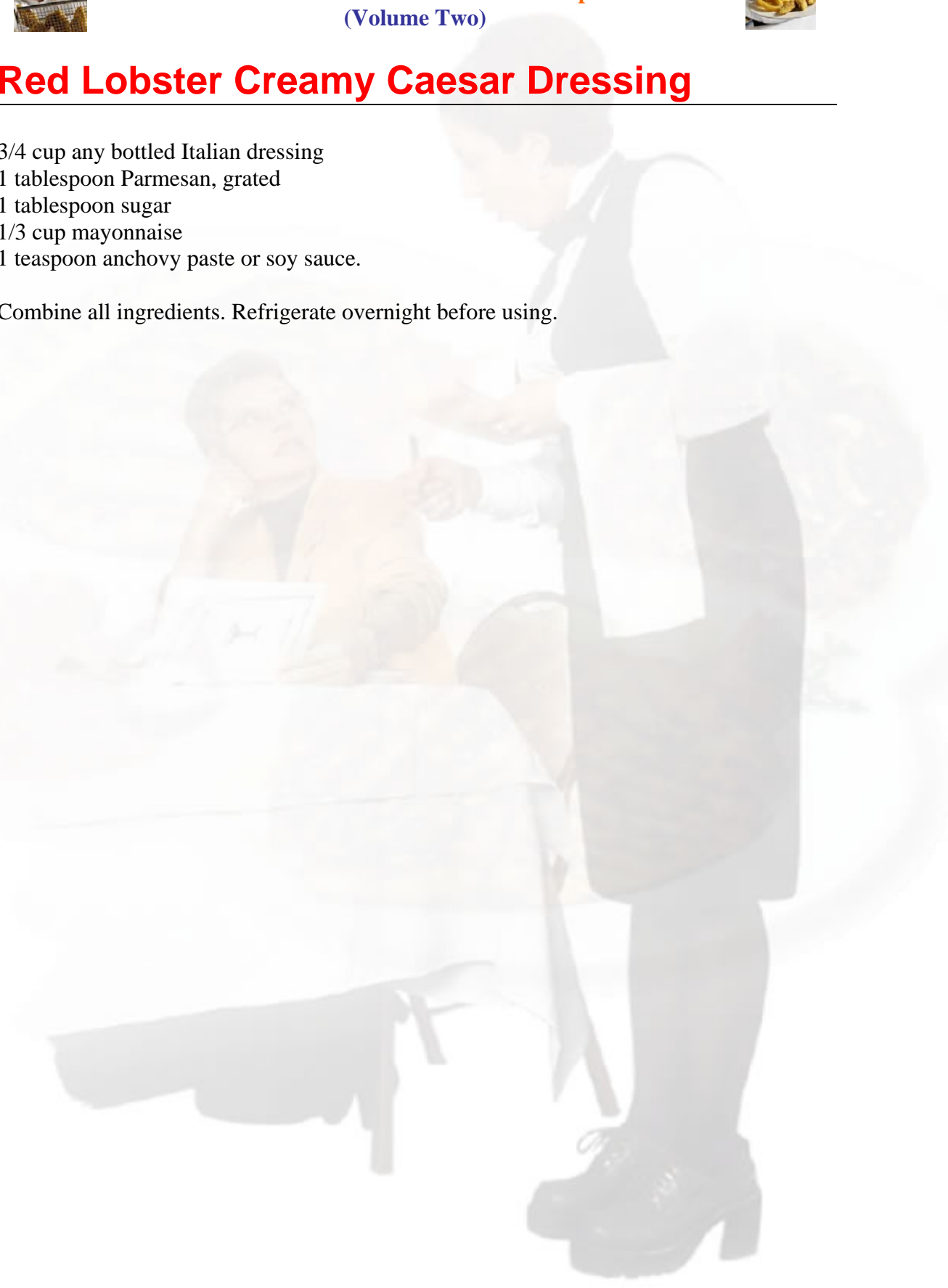
Combine thoroughly and refrigerate, tightly covered, to use within 90 days or freeze to thaw and use within 1 year.



Red Lobster Creamy Caesar Dressing

3/4 cup any bottled Italian dressing
1 tablespoon Parmesan, grated
1 tablespoon sugar
1/3 cup mayonnaise
1 teaspoon anchovy paste or soy sauce.

Combine all ingredients. Refrigerate overnight before using.





Red Lobster's Easy Cheesecake

Crust:

10 Ounces Lorna Doone Cookies - crush
1/4 Pound Butter - melted
1/4 Cup Sugar
1 Envelope Knox Unflavored Gelatin

Filling:

16 Ounces Cream cheese – room temperature
8 Ounces Sour cream
2 Large Eggs
2 Tablespoons Butter
2 Tablespoons Cornstarch
1 Cup Sugar
1 Teaspoon Vanilla
Crushed cookie crumbs

Crust:

Mix crumbs with butter, sugar and gelatin. Pat out evenly over bottom of greased 9" spring form pan. Bake at 350~ exactly 8 minutes.

Filling:

Beat with electric mixer cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla. When the filling is perfectly smooth and creamy pour into crust. Return to 350 degrees oven and bake 30 to 35 minutes or until a knife inserted comes out clean.

Cool in pan on rack 20 minutes before releasing spring form from the cake. Cool another 20 minutes before cutting. Sprinkle top with cookie crumbs.



Starbucks Coffee Recipes





Starbucks Tazo Chai Tea

2.5 cups water
6-8 green cardamom pods
2 whole black peppercorns
1-2 slices fresh ginger, peeled and diced
2 sticks cinnamon
1-2 cloves
2/3 cup (175 ml) milk
4 tsp honey
2-3 tsp loose black tea

Put the water in a saucepan, add the spices, and bring to a boil. Turn down the heat and let simmer for 5 to 10 minutes. Add milk and sugar and bring to a boil (or heavy simmer). Add tea, turn off the heat, and let infuse for two to three minutes. Strain into two cups and serve hot.



Mystic Chai Tea Mix (Instant Chai Tea Mix)

1 cup nonfat dry milk powder
1 cup powdered non-dairy creamer
2 teaspoons vanilla extract
2 1/2 cups white sugar
1 1/2 cups unsweetened instant tea
2 teaspoons ground ginger
2 teaspoons ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground cardamom

Mix the vanilla into the sugar, let it dry, then break the sugar into small lumps In a large bowl, combine milk powder, non-dairy creamer, sugar - vanilla mixture, and instant tea. Stir in ginger, cinnamon, cloves and cardamom. In a blender or food processor, blend 1 cup at a time, until mixture is the consistency of fine powder.

To serve:

Stir 2 heaping tablespoons Chai tea mixture into a mug of hot water. You can spice it up even further by adding 1 teaspoon nutmeg and allspice, and 1/4 teaspoon white pepper.

Tip:

Cardamom powder is very expensive. If you have a coffee bean grinder, buy the whole seeds (much cheaper) and grind them to a powder yourself.



Starbucks Pumpkin Spice Latte

3 heaping T. canned pumpkin
2 T. Vanilla syrup
1/4 tsp. pumpkin pie spice
1 cup milk
1-2 shots espresso

In a small saucepan, stir pumpkin puree into milk. Add vanilla syrup and pumpkin pie spice. Heat gently, continuing to stirring occasionally just until steaming and foam begins to appear.

Pour pumpkin flavored milk into a tall mug and pour espresso over. Top with whip cream and a dash of pumpkin pie spice.

Note: If you like it slightly sweeter; add a bit of vanilla flavored coffee cream.



Starbucks Coffee Frappe

18 -22 Ice cubes, crushed
7 ounces Double-strength coffee, chilled
2 tablespoons granulated sugar
2 tablespoons flavored syrup of choice (vanilla, hazelnut, -raspberry or other)
Whipped cream, garnish

Place the ice, coffee, sugar and syrup in a blender. Blend until the frappe is smooth. Pour into a large, tall glass. Garnish with a dollop of whipped cream.



Starbucks Java Chip Frappuccino

4 tablespoon chocolate syrup
4 tablespoon chocolate chips
4 cups double-strength freshly brewed dark roast coffee
Chopped or crushed ice
Whipped cream(optional)
Chocolate syrup (for drizzle, optional)

Fill blender half full with chopped or crushed ice. Add all ingredients (except whipped cream) and blend until thick and still icy. Pour into 4 tall glasses, top with whipping cream and drizzle chocolate over the whipped cream.



Starbucks Mocha Frappuccino

6 cups double-strength freshly brewed dark roast coffee
2/3 cup unsweetened cocoa powder, plus additional cocoa powder for garnish
2 cups nonfat milk

Fill ice-cube trays with half of the brewed coffee and place in the freezer. In a bowl, combine the remaining brewed coffee, cocoa powder and milk and stir to dissolve the cocoa. Cover and chill.

When the ice cubes have frozen, transfer them to a kitchen towel and, using a hammer or mallet, crush the cubes. Fill 4 glasses with the crushed ice and divide the coffee-cocoa mixture evenly among them. Dust the top with cocoa powder and serve.



White Chocolate Mocha

2/3 cup whole milk
6 tablespoons white chocolate chips
coffee
whipped cream

Add milk and chocolate chips to a saucepan or double broiler and heat until chips are melted, mean while make coffee in espresso machine, pour half of milk. Add mixture to coffee mug and fill rest of the mug with coffee saving enough room for a dollop of whipped cream enough for two mugs.

You may also use Torani's White Chocolate Syrup.



Caramel Macchiato

The average coffee mug is probably equivalent to a Tall (12-oz). I am not following precise Starbucks standards.

Milk

1 shot espresso

0.75 oz vanilla syrup (.25 oz per 4 oz liquid)

Your favorite caramel sauce

In a regular-sized coffee mug, add vanilla syrup and steamed milk. Top with milk foam and add freshly brewed espresso through the foam. Drizzle with caramel sauce.

Iced Caramel Macchiato:

Same ingredients, plus some small ice cubes and (optional) whipped cream. In a pint glass or iced tea glass (we're assuming 16 oz), add vanilla syrup and fill about 3/5 of the way with cold milk.

Add ice almost to the top and pour espresso (2 shots would be typical) over the top. If you've done it right, the espresso will mix in only about halfway down without stirring. If adding whipped cream, add it here. Drizzle the top with caramel and enjoy.



Starbucks Spiced Holiday Coffee

2/3 cup ground Starbucks Christmas Blend or other dark roast coffee
4 cinnamon sticks, crushed or broken into small pieces
6 cups water
1/2 teaspoon ground cardamom
2/3 cup honey
Half-and-half or milk

Mix together the coffee and cinnamon sticks. Using the coffee-cinnamon mixture and the water, brew coffee by your customary brewing method. Add the cardamom and honey to the hot coffee and stir until the honey dissolves. Serve warm.

Pour about 2/3 cup coffee into each glass. Pass the half-and-half or milk.



Starbucks Lowfat Creamy Blend of Coffee & Milk

1/2 cup fresh espresso
2 1/2 cups lowfat milk (2 percent)
1/4 cup granulated sugar
1 tablespoon dry pectin (found near the canning supplies in the supermarket)

Combine all of the ingredients in a pitcher or covered container. Stir or shake until sugar is dissolved. Chill and serve cold.

To make the "Mocha" variety:

Add a pinch (1/16 teaspoon) of cocoa powder to the mixture before combining.



Starbucks Peppermint Mocha

3 tablespoons chocolate syrup
1 1/2 tablespoons Peppermint Syrup (Starbucks or Toranis)
1 ounce espresso
12 ounces steamed or heated milk
Whipped cream
Red sugar sprinkles

Pour syrup into a twelve-ounce mug, add a shot of espresso, and Peppermint syrup. Fill the remainder of the cup with steamed or heated milk. Garnish with whipped cream and red sugar sprinkles.



Starbucks Frozen Frappuccino

1 c. ice (or to taste)
1/2 c. skim milk
2 teaspoons Hershey's Chocolate Syrup, single or double shot of espresso or strong coffee

Pour into a tall glass, dust with cocoa and serve with a straw .



Starbucks Gingerbread Latte

Gingerbread Syrup:

2 cups Grandma's molasses
1 cup brown sugar
2 tbsp ground ginger
2 tbsp ground cinnamon
2 tbsp vanilla extract

Mix together ingredients until well blended. Make ½ cup of espresso.

Steam or heat 8 ounces of milk (use espresso machine or microwave). Add espresso to a large cup. Add 1/4 cup of the gingerbread syrup. Add Steamed milk. Stir. Top with whipped cream and sprinkle with nutmeg. Refrigerate remaining syrup for later.



Starbucks Iced Constantine Coffee

2/3 cup ground dark roast coffee
4 cinnamon sticks, crushed or broken into small pieces
6 cups water
1/2 tsp. ground cardamom
2/3 cup honey
Ice cubes
Half-and-half or milk

Mix together the coffee and cinnamon sticks. Using the coffee-cinnamon mixture and the water, brew coffee by your customary brewing method. Add the cardamom and honey to the hot coffee and stir until the honey dissolves. Cover and chill.

To serve, fill tall glasses with ice cubes. Pour about 2/3 cup chilled coffee into each glass. Pass the half-and-half or milk. Serves 8.



Starbucks Java Float

4 Tbsp. chocolate syrup
2 cups club soda or sparkling water, chilled
4 scoops coffee ice cream

In each of 2 tall glasses, stir together 2 Tbsp. of chocolate syrup and 1 cup club soda. Place 2 scoops of ice cream in each glass and serve immediately.

Serves 2.

Coffee:

3/4 cup double-strength coffee, cold
3 tablespoons granulated sugar
1 cup low -fat milk
2 cups ice

Make double-strength coffee by brewing with twice the coffee required by your coffee maker:

That should be 2 tablespoons of ground coffee per each cup of coffee. Chill before using. To make drink, combine all ingredients in a blender and blend on high speed until ice is crushed and drink is smooth. Pour into two 16-ounce glasses, and serve with a straw.

Caramel:

For this version, add 3 tablespoons of caramel topping to the original recipe and prepare as described. Top each glass with whipped cream and drizzle additional caramel over the whipped cream.

Mocha:

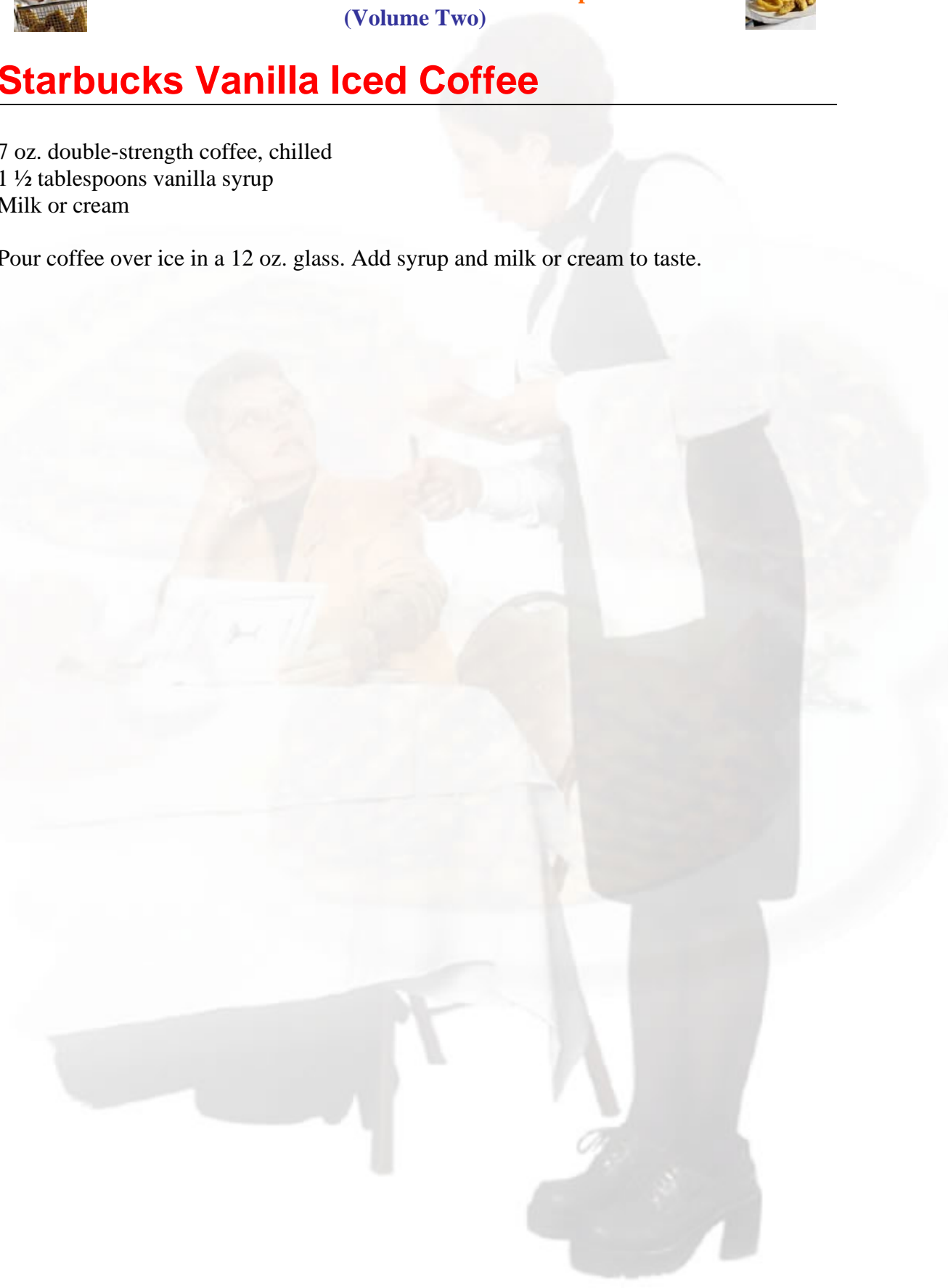
For this version, add 3 tablespoons Hershey's chocolate syrup to the original recipe and prepare as described. Top each glass with whipped cream, if desired.



Starbucks Vanilla Iced Coffee

7 oz. double-strength coffee, chilled
1 ½ tablespoons vanilla syrup
Milk or cream

Pour coffee over ice in a 12 oz. glass. Add syrup and milk or cream to taste.





Starbucks Frappuccino

2 shots (3 oz.) espresso
1/4 cup granulated sugar
2 1/2 cups low -fat milk
1 Tbls. pectin OR 1 tsp. pectin + 1 tsp. arrow root

Stir sugar into espresso. Cool mixture. Stir milk and pectin into espresso mixture until pectin is dissolved. Fill a glass with ice and either serve mixture over ice, or pour glass contents into blender and blend for 30-45 seconds.

Variations:

Mocha: + 1 pinch cocoa powder. Chocolate Brownie: + 1 pinch cocoa powder and 2 Tbls. chocolate chips. Orange Mocha: + 1 pinch cocoa powder and 2 Tbls. orange chocolate chips.

Rumbuh:

Add 2 Tbls. crushed chocolate cookies.

Notes : No espresso? Use coffee that has been run through coffee maker twice.



Starbucks Chai Tea

3 cups water
3 cups milk
6-8 black or decaf black tea bags
1/2 cup honey
1 tsp ground cinnamon
1 tsp ground cardamom
1/2 tsp ground nutmeg
1/2 tsp ground cloves
1/2 tsp ground ginger (or a mashed small chunk of fresh)

Bring water and milk to a boil. Add other ingredients, return to boil. Turn off heat and let steep for 3-5 minutes. Remove tea bags then filter through fine strainer. Good hot or cold. I keep it in the refrigerator and placed in microwave it if I want it hot.



Amaretto Chai Latté Chiller

For 16 oz of serving:

In a blender, Pour 5 oz. water or milk. Add 2 scoops Cappuccine Chai Latté Tea. Add 1 to 2 shots of Amaretto flavor syrup.

Add approximately 13 oz. of ice, or use your 16 oz. cup and fill with ice just below the rim. Blend well. Garnish with whipped cream, and mint leaf.

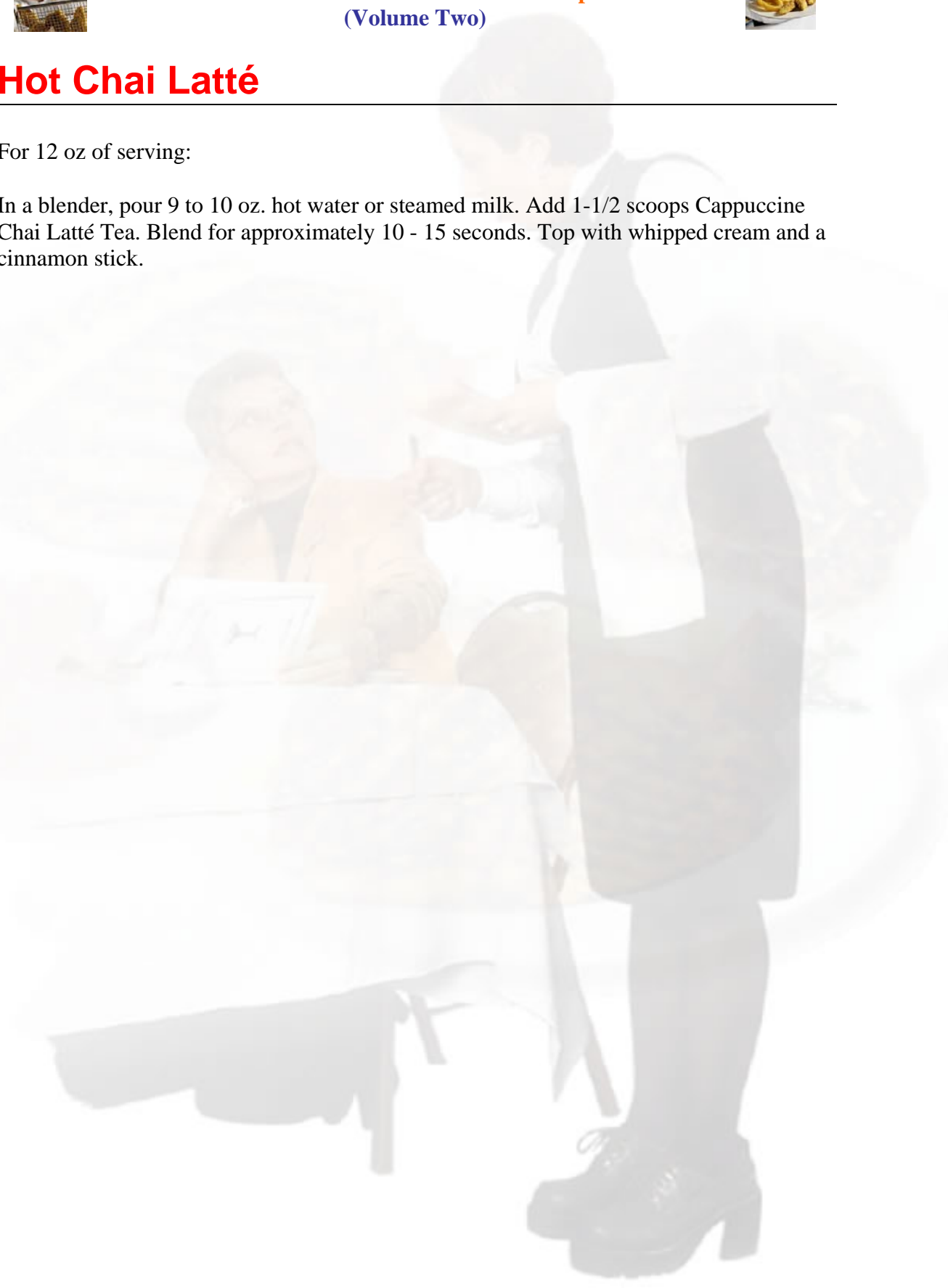
Note: If your drink consistency is too thick, reduce the amount of ice. If too thin, add ice.



Hot Chai Latté

For 12 oz of serving:

In a blender, pour 9 to 10 oz. hot water or steamed milk. Add 1-1/2 scoops Cappuccine Chai Latté Tea. Blend for approximately 10 - 15 seconds. Top with whipped cream and a cinnamon stick.





Starbucks' Caramel Apple Cider

Cinnamon syrup- a couple of squirts (sold in the store)
Treetop premium apple juice

Whipped cream Carmel syrup drizzled on top. Blend cinnamon syrup with apple juice.
Top with whipped cream and caramel syrup.



Starbucks Mocha Slush

6 cups double-strength freshly brewed dark roast coffee
2/3 cup unsweetened cocoa powder, plus additional cocoa powder for garnish
2 cups nonfat milk

Fill ice-cube trays with half of the brewed coffee and place in the freezer. In a bowl, combine the remaining brewed coffee, cocoa powder and milk and stir to dissolve the cocoa.

Cover and chill. When the ice cubes have frozen, transfer them to a kitchen towel and, using a hammer or mallet, crush the cubes. Fill 4 glasses with the crushed ice and divide the coffee cocoa mixture evenly among them. Dust the top with cocoa powder and serve.

Serves 4.



Starbucks Eggnog Latte

For the Eggnog Latte:

1/2 cup eggnog
1/4 cup whole milk
Starbucks Espresso Roast coffee (ground)
Pinch of ground nutmeg

Combine cold eggnog with cold whole milk. Cold non-fat milk can be substituted for the whole milk. Using the steaming wand on your espresso machine, steam the eggnog / milk mixture until the temperature reaches 145F. Set aside.

Tamp ground espresso into the filter. Pull a shot of espresso and pour in serving mug. Fill mug with steamed eggnog/milk mixture. Top with 1/4 inch foamed eggnog / milk mixture to the rim of the mug. Garnish with a sprinkle of ground nutmeg.

Tip: Eggnog heats and scalds more quickly than milk, so watch your thermometer.



Starbucks Iced Mocha

Fill cup with ice, pour in milk of choice (2%, skim, soy). Add Hershey's liquid chocolate (not the powdered stuff). Drop in the espresso shots (1 or 2) then stir until chocolate is mixed in well. Top off with whipped cream.

How much milk, choc, and espresso you add will depend upon your taste preferences. Experiment till you get the perfect ratio.



Starbucks Summer Fruit Cobbler Bars

Crust:

1 cup flour
1/2 cup unsalted butter, softened
1/4 cup sugar

Mix butter, sugar and flour with pastry blender until crumbly, and firmly press the mixture into a lightly greased 8-inch square pan. Poke few times with fork and bake for 25 minutes or until barely golden.

Filling:

3 cups fruit (I used 1 cup each of blackberries, blueberries and peach)
1 1/2 tsp cornstarch
1/4 cup sugar (adjust as needed depending on sweetness of fruit)
pinch salt
1 tsp minced lemon zest

In a mixing bowl, combine sugar, cornstarch and salt. Stir in the fruit and zest until combined. Set aside.

Biscuit Layer:

1 cup flour
2 Tbsp sugar
1 1/2 tsp baking powder
1/4 tsp salt
1/4 cup butter
1/4 cup milk
1 egg

Sift together flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Combine milk and egg and add all at once to dry ingredients, stirring just until moist. Preheat oven to 350.

Topping:

1/4 cup butter
6 Tbsp sugar
1/4 tsp cinnamon
pinch salt
1/2 cup flour
1/4 tsp vanilla



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Mix all ingredients with pastry blender until butter is in small pea-sized pieces and mixture begins to clump together.

Increase oven temp to 400. Spread 2 cups of fruit over baked crust. Use spoon to dollop biscuit dough somewhat evenly over fruit. Top with remaining 1 cup of fruit and sprinkle with topping.



Starbucks Black and White Toffee Bars

1 cup plus 2 tablespoons all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup packed brown sugar
1/2 cup (1 stick) butter, softened (or use 1/4 cup butter and 1/4 cup vegetable shortening)
1 teaspoon vanilla extract
1 large egg
1 cup (6-ounce package) Semi-Sweet Chocolate Chips
1 cup (6-ounce package) White chocolate chips
1/2 cup chopped toffee candy such as Almond Rocca

Preheat oven to 375° F. Grease 9-inch-square baking pan. Combine flour, baking soda and salt in small bowl. Beat sugar, butter and vanilla extract in large mixer bowl until creamy.

Beat in egg; gradually beat in flour mixture. Stir in morsels and chopped toffee. Spread into prepared baking pan. Bake for 20 to 23 minutes.

Remove pan to wire rack. Cool completely in pan on wire rack; refrigerate for 5 to 10 minutes or until chocolate is set. Cut into bars.



Starbucks Chantico Chocolate Cake

1 box "Duncan Hines Moist Deluxe Devil's Food Cake"
1 small box chocolate pudding
4 eggs
3/4 cup vegetable oil
1 cup sour cream(I use light)
6 oz of Chantico Drinking Chocolate from Starbucks
butter or oil for greasing pan

Preheat oven to 350. Mix all ingredients well in a large bowl. Pour into a greased, cake pans (same variety and baking options as you seen on the mix box) and bake until a toothpick inserted in the middle comes out clean or with crumbs clinging to it, about 30-45 minutes depending upon size of your pan.

Cool in pan or Remove from Pan and sprinkle with powdered sugar or frost as follows:

Frosting:

1 stick of butter
2/3 cup Hershey's cocoa
3 1/2 cups powdered sugar
3-4 oz Chantico Drinking Chocolate from Starbucks
A bit of milk as needed to soften texture of frosting
1 tsp real vanilla extract

Melt Butter add to mixer bowl. Stir in cocoa. Alternately add powdered sugar and Chantico beating on medium speed to spreading consistency. Add milk if needed. Stir in Vanilla. Frost the cake with this once it is cooled. Try not to eat all the frosting before you use it.



Starbucks Black and White Toffee Bars

1 cup plus 2 tablespoons all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup packed brown sugar
1/2 cup (1 stick) butter, softened (or use 1/4 cup butter and 1/4 cup vegetable shortening)
1 teaspoon vanilla extract
1 large egg
1 cup (6-ounce package) NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Morsels
1 cup (6-ounce package) White chocolate chips
1/2 cup chopped toffee candy such as Almond Rocca

Preheat oven to 375° F. Grease 9-inch-square baking pan. Combine flour, baking soda and salt in small bowl. Beat sugar, butter and vanilla extract in large mixer bowl until creamy.

Beat in egg; gradually beat in flour mixture. Stir in morsels and chopped toffee. Spread into prepared baking pan. Bake for 20 to 23 minutes. Remove pan to wire rack. Cool completely in pan on wire rack; refrigerate for 5 to 10 minutes or until chocolate is set.

Cut into bars.



Starbucks Orange Oatmeal Flat Scones

2 1/2 cups all purpose flour
2 cups oatmeal
1 cup sugar
1 teaspoon salt
1 tablespoon baking powder
1/2 teaspoon baking soda
1/2 cup very cold unsalted butter, cut into small chunks
1 egg
1/2 cup orange juice
1/4 teaspoon Boyajian orange or tangerine oil or extract
1 cup raisins, plumped and dried

Glaze:

milk
sugar
orange zest

Line a large baking sheet with parchment paper (double two sheets if you have them – one inside the other). Preheat oven to 425 F. In a large bowl, place flour, oatmeal, sugar, salt, baking powder, baking soda and mix together.

Cut or rub in butter to make a mealy mixture. Stir in egg and orange juice. Add orange oil or extract. Mix to make a soft dough. Turn out onto a lightly floured board and knead for a few minutes.

Roll or pat out into a thickness of 1/2 inch. Using a serrated cookie cutter, cut into disks or rounds. Brush with milk and sprinkle with sugar and orange zest. Bake until nicely browned - about 14 minutes.



Starbucks Vanilla Almond Biscotti

2 cups all-purpose flour
1 cup granulated sugar
1 teaspoon baking powder
1 cup chopped or slivered almonds, toasted in a 350 degree oven for 7-10 minutes, until fragrant, and cooled
3 large eggs, room temperature
1 teaspoon each: vanilla and almond extract
Pinch of salt

Preheat oven to 350 degrees. Mix flour, sugar, nuts and baking powder and pinch of salt either in the food processor or mixer, or even by hand. Whisk eggs and extracts in another bowl until well beaten.

Add egg mixture to flour mixture and process or beat just until combined. Mixture will be sticky and thick. Grease or spray a cookie sheet. Divide dough into two parts and transfer to cookie sheet.

With floured hands, shape into 8" long, 1/2" high loaves. If desired, sprinkle with a bit more of granulated or raw sugar. Bake for 20-25 minutes, until pale golden and center of loaf is firm when touched. Remove from cookie sheet and cool.

Place on cutting board and cut into 1/2" thick slices on the diagonal. Arrange cookies cut side down on same sheet. Bake another 12-18 minutes, until cookies are turning golden but still a bit soft.

Let cool and store in airtight container. Makes about 2 dozen.



Starbuck's Chocolate Waffles With Coffee Syrup

1 ounce milk chocolate or milk chocolate chips (3 tablespoons)
1/2 cup butter, melted
2 eggs, separated
2 cups buttermilk or sour milk
2 cups all-purpose flour
1 tablespoon sweet ground cocoa
1 tablespoon granulated sugar
1 teaspoon salt
1 1/2 teaspoons baking soda

Syrup:

1 cup water
3/4 cup granulated sugar
1/4 cup brewed double-strength coffee, preferably made from dark-roasted beans
1/8 teaspoon ground cinnamon

To make waffles:

Preheat standard or Belgian waffle iron. Melt milk chocolate and butter over low heat, stirring to combine to a sauce-like consistency. Put egg yolks in a mixing bowl and beat well. Stir in the buttermilk or sour milk.

In another bowl, mix the flour, cocoa, sugar, salt and baking soda. Add the flour mixture to the yolk mixture and beat until smooth. Stir in the melted butter and chocolate and mix just until incorporated.

In a small bowl, beat the egg whites until stiff but still moist. Gently fold the whites into the batter. With a ladle, scoop 1/2 to 3/4 cup batter onto oiled waffle iron and cook according to manufacturer's directions.

Serve with butter or coffee-flavored ice cream and warm coffee syrup. To make syrup: Heat water and sugar in saucepan, stirring until boiling. Heat just until sugar mixture colors slightly.

Remove saucepan from heat and allow to cool for 2 to 3 minutes. Add hot double-strength coffee and cinnamon and mix thoroughly. Avoid reheating syrup. Makes approximately 10 waffles.



Starbucks Date Scones

1-1/2 cups flour
1/2 cup whole wheat flour
1/4 cup bran
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 teaspoons cinnamon
1/4 cup brown sugar
1/2 cup butter, unsalted, chilled
1 egg
2/3 cup buttermilk
2/3 cup chopped dates

Combine the all purpose flour, the whole wheat flour, the bran, baking powder, soda, salt, cinnamon and brown sugar. Cut in the butter. (Or combine in a food processor, just until crumbly.) Add the egg, buttermilk and dates; do not over-mix.

If the dough seems too sticky to work with, add a couple more tablespoons flour. Shape the dough into a rectangle about 1" thick on a floured surface. Cut into 12 triangles. Bake on an ungreased baking sheet in a preheated 350 degree oven about 25 minutes. Cool on a rack.

Makes 12 scones.



Starbucks Meringue Drops

1/3 cup egg whites
1/2 cup sugar
3/4 cup semi sweet chocolate chips
1/2 teaspoon vanilla
1/2 teaspoon almond extract
1 cup chopped walnuts

Preheat oven to 350°F. Place rack in lower third of oven. Cover two large baking sheets with parchment paper. In a small metal bowl, beat egg whites, adding sugar slowly, until the whites are stiff but not dry.

Using a rubber spatula, carefully stir in melted chocolate, vanilla, almond extract and chopped nuts into egg whites. Drop spoonfuls of batter - about 1 1/2 to 2 tablespoons onto the parchment lined baking sheets.

Bake for 12-15 minutes or until tops are completely dry. Do not over-bake. Cool completely in pan before removing with a spatula. 12-18 cookies.



Starbucks Chocolate Fudge Squares with Mocha Glaze

1/2 cup unsalted butter, at room temperature (1 stick; see note)
1 cup granulated sugar
1 egg
1 cup all-purpose flour
1/4 teaspoon baking powder
2 ounces unsweetened chocolate, melted
1/2 cup milk
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Glaze:

1 generous cup powdered sugar
1 tablespoon unsalted butter, at room temperature
1 ounce unsweetened chocolate, melted
1 teaspoon vanilla extract
1/4 cup brewed double-strength coffee, preferably made from dark-roasted beans

Preheat oven to 350 degrees F. Butter an 8-inch square baking pan. To make fudge squares: In a large bowl, cream the butter with the sugar and egg. In a small bowl, sift together the flour and baking powder.

Add to the butter mixture. Then add the melted chocolate, being careful not to over-beat. Add the milk, vanilla and walnuts, stirring just to blend. Pour the batter into the prepared pan.

Bake until the edges begin to pull away from the sides of the pan and the top springs back when pressed lightly, about 30 minutes. Allow the cake to cool completely. Meanwhile, make glaze.

To make glaze:

In a medium bowl, combine the powdered sugar, butter, chocolate and vanilla extract. Stir in the coffee and whisk until smooth. Refrigerate the glaze until cool, then pour over the top of the cake and cut the cake into squares.

Note:

Use real butter or stick margarine. Do not substitute reduced-fat spreads; their higher water content often yields less-satisfactory results.



Starbucks Lemon-Tipped Pistachio Biscotti

For the biscotti:

6 T. unsalted butter, at room temperature
1/2 c. granulated sugar
1 T. grated lemon zest
2 large eggs
1 tsp. vanilla extract
2 c. all-purpose flour
2 tsp. baking powder
1/4 tsp. salt
1 c. shelled pistachios, roasted and coarsely chopped

For the lemon icing:

2 c. sifted confectioners' sugar
1 tsp. grated lemon zest
1/4 c. lemon juice

Preheat an oven to 375 F. In a large bowl, beat the butter, sugar and lemon zest until well blended. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. In a small bowl, combine the flour, baking powder and salt.

Add to the butter mixture and blend thoroughly. Stir in the nuts. The dough will be soft. On a lightly floured work surface, divide the dough in half. Lightly flour each piece and shape it into a log about 1 1/2" in diameter and 9" long.

Place the logs about 3" apart on an ungreased baking sheet. Press each log down to make it about 3/4" thick and 3" wide. Bake until puffed and lightly browned on top, about 20 minutes. Cool 10 minutes on the pan, then slide the logs onto a work surface.

Using a long, sharp knife, cut each log crosswise into 3/4" thick slices. Make each cut with a single swipe of the blade. Don't use a sawing motion, which will break the cookies. Place the cookies, cut side down, on the baking sheet.

The cookies can be touching. Bake 10 minutes. Remove from the oven and, using tongs, turn each cookie over. Bake until the biscotti are golden, 10 minutes more. Transfer to wire racks to cool completely. To make the icing, in a small bowl, combine the sugar, lemon zest and lemon juice and beat until smooth.

Beat in additional drops of lemon juice if necessary to make an icing that will coat the biscotti lightly. Dip one end of each biscotti in the icing, turning to coat the tip evenly. Place on a wire rack until the icing sets. Makes about 2 1/2 dozen Biscotti.



Starbucks Italian Date Thumbprints

1 cup all-purpose flour - plus 1 tablespoon all-purpose flour
3 1/2 tablespoons potato flour
1 teaspoon baking powder
1/8 teaspoon salt
1/2 cup chopped dates
1/2 cup hot double-strength Starbucks Christmas Blend (or other dark roast coffee)
1/2 cup unsalted butter - room temperature
1/4 cup granulated sugar - plus 2 tablespoons granulated sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla extract
1/2 cup orange marmalade

Preheat oven to 375 degrees. Line baking sheets with parchment paper or lightly grease. Sift together flour, potato flour, baking powder and salt; set aside. Soak the dates in the hot coffee for at least 30 minutes.

Drain coffee but reserve 1 teaspoon of the liquid. Cream butter and sugar in a mixing bowl until light and fluffy. Add the egg, milk, reserved coffee and vanilla and mix until blended. Add soaked dates into the flour mixture and toss just to coat lightly.

Add flour into the creamed mixture and mix until smooth. Form approximately 2 tablespoons of dough into a ball by rolling between palms. Make an indentation in the center of each ball and place on prepared baking sheet at least 3 inches apart.

Fill each indentation with 1/2 teaspoon of orange marmalade. Bake cookies in preheated oven for 12 to 15 minutes or until lightly golden. Cool thoroughly on racks before serving. Garnish with orange peel or a stick of cinnamon.

This recipe yields 36 cookies.



Starbucks Health Bars

3/4 cup butter
3/4 cup margarine
1-1/4 cup white sugar
1-1/4 cup brown sugar
1-1/2 tsp. baking soda
1-1/2 tsp. salt
1 T. vanilla
3 eggs

In large bowl combine above ingredients.

Add 4 cups all purpose flour and mix well.

Then add:

12 oz. pkg Nestlé's chocolate chunks
12 oz. pkg Nestlé's white chocolate chips
8 Heath bars, coarsely chopped

Mix well and spread batter in greased jelly roll pan (15X19). Bake at 350 for 20-25 minutes.



Starbucks Streusel Crumb Coffee Cake

Streusel:

1-1/2 cups graham cracker crumbs
3/4 cup finely chopped walnuts
3/4 cup brown sugar, firmly packed
1 teaspoon ground cinnamon
1/4 teaspoon ground cardamom
1/2 cup unsalted butter, melted

Cake:

2 cups cake flour
1 cup granulated sugar
2-1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup unsalted butter, at room temperature
2 eggs
1-1/2 teaspoons vanilla extract
1 cup milk

Preheat oven to 350 degrees. Butter and flour a 10-inch tube pan, a 9-inch spring form pan or an 8-inch square pan. To make the streusel, in a medium bowl, combine the graham cracker crumbs, walnuts, brown sugar, cinnamon, cardamom, and melted butter.

Blend well and set aside. To make the cake, sift the flour, sugar, baking powder, and salt into a large bowl. Add the butter, eggs, vanilla, and milk. Beat vigorously until smooth and quite thick, about 1 minute.

Spread half of the batter into prepared pan and sprinkle with half the streusel mixture. Spoon remaining batter over the streusel and top with remaining streusel. Bake until cake tests done, about 50 minutes. Cool about 20 minutes, then remove cake from pan.

Serves 10-12



Starbucks Cranberry Bliss Bars

2 cups all-purpose flour
1 1/2 cups uncooked quick cooling oats
3/4 cups plus 1 tablespoon firmly packed brown sugar; divided
1 cup softened butter or margarine
1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
1 teaspoon vanilla extract
2 tablespoons cornstarch
1 (16 ounce) can whole berry cranberry sauce

Preheat oven 350 degrees. Lightly grease 13 x 9 baking pan. In large bowl combine flour, oats 3/4 cup sugar and butter, mix until crumbly. Reserve 1 1/2 cups crumb mixture for topping. Bake 15 minutes.

Cool completely. In large bowl beat cream cheese until fluffy, gradually mix in condensed milk, lemon juice, and vanilla until smooth. Pour evenly over crust. In small bowl combine remaining sugar, cornstarch and cranberry sauce.

Spoon over cream cheese mixture. Sprinkle reserve crumb mixture over top. Bake 40 minutes, cool at room temperature, refrigerate before cutting. Store in refrigerator.



Starbuck's Low Fat Blueberry Muffins

3 cups unbleached flour
1 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 cup skim milk
2/3 cup applesauce or pureed pear or 1/3 cup melted
margarine
2 egg whites
1 1/2 cup blueberries
Vegetable oil spray

Preheat oven to 375 degrees. Blend dry ingredients and set aside. Combine milk, apple or pear, egg whites; blend well. Add to the dry ingredients and mix with a fork until just blended. Gently fold in blueberries. Spoon batter into muffin tins lightly sprayed with vegetable oil. Bake until golden brown.

Makes 12 muffins.



Starbucks Caramel Scones

3 c. flour
1/2 c. butter
3/4 c. half-and-half cream
1/3 c. sugar
1/2 tsp. salt (use only if you use unsalted butter)
1 T. baking powder
1 c. milk
1 egg
2 tsp. vanilla
1 c. butterscotch chips

Topping:

1/3 c. butterscotch chips - finely chopped in food processor
1 egg white, lightly beaten with fork
confectioner's sugar – optional

Preheat oven to 425 F. Line top baking sheet with parchment paper. Combine flour and butter until coarse meal forms. Add sugar, baking powder and salt, combine well. Stir in cream, vanilla and egg, blending well to form a soft dough.

Fold in butterscotch chips. Scoop mixture onto baking sheet. Place 1/3 c. chips in food processor and process until finely chopped. Do not over process. Brush tops with egg white; sprinkle ground butterscotch chips over top.

Bake until browned - 16-18 minutes. Dust with confectioner's sugar when cool. Can also add 1/2 c. grated walnuts. Can make in shape desired.



Starbucks Espresso Pecan Batons

For the cookies:

1 1/3 cups confectioners' sugar
1 1/3 cups chopped pecans
3 Tbsp. all-purpose flour
1 large egg white
1 Tbsp. apricot jam
1 shot of Starbucks Espresso (1 oz.)
Confectioners' sugar for dusting
1 1/3 cups chopped pecans

To make cookies:

Preheat oven to 475 F. In a food processor combine confectioners' sugar, 1 1/3 cups pecans and flour. Process until the nuts become fully incorporated and are almost flour-like in consistency. Scrape down sides if necessary.

Add egg white, apricot jam and espresso shot into flour mixture. Blend until all liquids are thoroughly incorporated and mixture forms a loose, dough-like mass. Remove nut dough from processor bowl, coat with a dusting of confectioners' sugar, wrap tightly with plastic wrap and refrigerate until thoroughly cooled, about 30 minutes.

Divide nut dough into four equal pieces. Form each dough segment into 5 to 6-inch cylinders and roll in remaining 1 1/3 cups chopped pecans to coat surface. Roll nut-coated cylinders into 8 to 10-inch long ropes (no smaller than 1 inch in diameter) and cut crosswise into four equal baton pieces about 2 to 2 1/2 inches long.

Place each baton on a parchment-lined or greased cookie sheet and refrigerate for 1 hour or until dry. Bake the baton cookies for 10 minutes or just until they begin to brown lightly.

If batons begin to crack on the surface remove all from oven and allow to cool completely before serving or storing. Store in an airtight container for up to 3 days.

Yields approximately 36 1 1/2 to 2-inch cookies



Starbucks Caramel Scones

3 cups unbleached all purpose flour
1/2 cup unsalted butter
1/3 cup sugar
1/2 teaspoon salt
1 tablespoon baking powder
modest pinch of nutmeg or cloves
3/4 cup milk or cream- (3/4 to 1)
1 egg
1 1/2 teaspoons pure vanilla
1/2 teaspoon butterscotch extract (optional)
1 cup butterscotch chips
1/2 cup grated walnuts (optional)

Topping:

1/3 cup butterscotch chips - finely chopped in food processor
1 egg white - whisked
confectioner's sugar (optional)

Preheat oven to 425 F. Line top sheet of doubled up baking sheets with parchment paper or line 8 tuna tins with muffin liners and spray inner sides with non-stick cooking spray. In a food processor, place the flour and butter and pulse to break up butter.

Add sugar, baking powder, salt and nutmeg or cloves and pulse to combine. Turn out dough into a large bowl. Make a well in the center and stir in cream, vanilla, butterscotch extract and egg. Stir to make a soft dough. Fold in butterscotch chips.

Scoop onto baking sheet or into prepared tins. Brush tops with egg white and add ground butterscotch chips. Bake until browned - 16-18 minutes. Dust with confectioner's sugar when cool.



Maple Oat Nut Scones

For The Muffins:

1 cup quick/old fashioned oats
1 1/4 cups unbleached flour
2 tablespoons sugar
1/2 teaspoon salt
1 tablespoon baking powder
2 tablespoons maple syrup
2 1/2 tablespoons cold butter - small pieces
1 large egg
1/2 cup half and half or heavy cream
1/2 to 3/4 teaspoon maple extract
2/3 cup coarsely chopped pecans

Maple Glaze:

1 1/2 cups powdered sugar
1/2 teaspoon maple extract
5 teaspoons water

Preheat oven to 425 F. Pulse flour, oats, sugar, salt, and baking powder in food processor to finely grind the oats. Add maple syrup and butter and pulse to blend. In a small bowl, beat the egg with the cream and maple extract.

Pour the egg mixture into the flour mixture and pulse again. Place dough on a floured surface. Knead in the pecans lightly. Pat dough into a circle and cut into 8 wedges.

Spray a baking sheet with cooking spray. Place wedges on top and bake for 13 to 15 minutes, or until light brown. Remove scones from oven to wire rack. Let cool about 3 to 5 minutes.

Mix glaze ingredients until smooth. Spread lots of glaze over each scone and dry about 15 minutes before serving.

Makes 8 scones.



Starbucks Cinnamon Scones

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter or margarine
1 egg, separated
3 tablespoons honey
1/3 cup buttermilk
1 tablespoon granulated sugar
1/4 teaspoon ground cinnamon

Preheat the oven to 400 degrees. In a large bowl, stir together flour, baking powder, baking soda, and salt. Cut in butter until the mixture is the consistency of coarse crumbs.

In a small bowl, beat egg yolk (reserving the white) with honey and buttermilk until blended. Add the buttermilk mixture to the flour mixture, stirring lightly only until dough clings together. Using floured hands, lightly shape dough into a flattened ball.

Roll or pat out on a floured board or pastry cloth to a circle about 1/2-inch thick and 8 1/2 inches in diameter. Using a floured knife, cut 8 or 12 equal wedges. Place them slightly apart on a greased or non-stick baking sheet.

In a small bowl, beat egg white slightly to a froth. In another bowl, blend 1 tablespoon sugar and cinnamon. Brush scones lightly with egg white, then sprinkle them with the cinnamon and sugar mixture. Bake for 10 to 12 minutes, or until golden brown.

Serve warm. Makes 8 to 12 scones.



Starbucks Black Bottom Cupcakes

Filling:

8 oz room temp cream cheese
1/3 cup sugar
1 large egg
pinch salt
1 small bag chocolate chips

Cake Batter:

3 cup flour
2 cup sugar 2/3 cup cocoa
2 tsp baking soda
1/2 tsp salt
2 cup water
2/3 cup oil
2 Tbsp vinegar
2 tsp vanilla

Preheat oven to 350. Cream the cream cheese and sugar. Beat in egg and salt. Stir in chocolate chips Set the filling aside. Mix the cake batter. Sift together flour, sugar, cocoa, baking soda, and salt Add water, oil, vinegar and vanilla Beat well and fill cupcake liners 3/4 full with chocolate batter.

Drop about a scant teaspoon of cream cheese mixture on the top of each in the middle. Bake in preheated 350 oven for approximately twenty minutes. You could halve the cake batter part if you wished and put a larger dollop of the cream cheese mixture on top of 18 cupcakes.

Makes three dozen



Starbucks Lemon Squares

Crust :

2 cups flour
1/4 cup icing sugar
1 cup unsalted butter – softened

Topping:

3 large lemons - (3 to 4)
7 eggs
2 1/4 cups sugar
1/4 cup melted butter
1/2 teaspoon almond extract
1/2 cup flour
2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 cups ground almonds

Preheat oven to 350°F (180°C). Lightly grease a 9x13 - inch (3 - L) baking pan or dish. In a food processor or large mixing bowl, whirl or stir flour with icing sugar. Pulse or cut in butter until fine crumbs form.

With floured hands, firmly press into bottom of prepared pan. Bake in center of preheated oven until lightly golden, about 15 minutes. Remove from oven and reduce heat to 325°F (160°C).

Meanwhile, finely grate peel from 3 lemons and squeeze out 3/4 cup juice. In a medium-size mixing bowl, beat eggs with sugar until pale yellow and slightly thickened. Beat in peel, juice, butter and almond extract.

Measure flour, baking powder and salt into a separate bowl. Stir with a fork until blended. Then, stir into egg mixture, evenly mix, and stir in ground almonds. Pour over crust.

Bake in center of preheated 325°F (160°C) oven until golden and set in the center, about 50 minutes. Cool completely on a rack, then cut into squares. Covered and refrigerated, squares will keep well for up to 3 days or can be frozen for up to 1 month.



Starbucks Espresso Truffles

1/2 cup milk
1/2 cup heavy cream
1 tbsp lite corn syrup
1/4 cup Starbucks Espresso beans, finely ground
14 oz. Valrhona dark bittersweet chocolate
1 tbsp butter

Break chocolate into pieces in copper bowl. Put bowl over large saucepan filled with 2 inches of hot water. Stir occasionally and keep the water below a simmer so that no steamer water gets into the chocolate.

Bring milk & cream to a boil; stir in corn syrup. Add ground espresso and let infuse for 20 minutes. Strain mixture through cheesecloth and pour over the melted chocolate. Mix slowly and gently; the mixture should be glossy and smooth. This mixture is called "chocolate ganache".

Refrigerate for 1 hour. Using a teaspoon, scoop enough ganache to make a small ball about 1" in diameter. Keeping hands flat, roll the ganache between your hands to form a ball.

Roll ball in cocoa powder. Repeat. Makes about 40 truffles. In an airtight container, these truffles will last about 2 weeks when refrigerated. For best flavor, bring to room temp. before serving.

If water, steam, or condensation contact melting chocolate, it will "seize up" and cannot be salvaged. Also, no matter what delectable treat you are cooking, don't let your chocolate boil - boiling can sabotage both aroma and taste.



America's Favorite Restaurant Recipes (Volume Two)



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