

Recipe Dictionary

Copycat & Mimic Recipes Collection

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Arby's Curly Fries

Category: Sides

Ingredients

- 3 large potatoes
- 2 tsp paprika
- 1½ tsp salt
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ⅛ tsp cayenne pepper
- 3 tbsp flour
- 3 tbsp egg
- 1½ tbsp milk

Instructions

1. Preheat oven to 450°F.
2. Bring a medium sized pot of water to boil.
3. Cut potatoes into curly fries using a curly fry cutter, or cut into regular fries. You can peel the potatoes first if desired.
4. Put potatoes in boiling water and boil for 3 minutes.
5. Rinse potatoes off in a colander with cold water.
6. Dry potatoes with paper towels and set aside.
7. Combine paprika, salt, garlic powder, onion powder, cayenne pepper, and flour in a small bowl.
8. Add in egg and milk and mix well.
9. Pour fries into a large bowl and pour seasoning mixture over them; mix well.
10. Dump fries onto a baking sheet lined with parchment paper and spread evenly (not overlapping).
11. Bake for 30–35 minutes, flipping a couple of times, until fries are nice and crispy.

Arby's Sauce (Copycat)

Category: Sauces & Condiments

Note: Refined over a few years — not exactly like the real thing, but excellent. Tamarind paste is key.

Ingredients

- 2 cups ketchup
- 1 cup cider vinegar
- 1 tbsp brown sugar
- 2 tbsp Worcestershire sauce
- ¼ tsp cayenne pepper
- ¼ tsp coarse black pepper
- ½ tsp garlic powder
- ½ tsp onion powder
- 1 tsp tamarind paste
- ~1 inch squeeze anchovy paste

Instructions

12. Whisk all ingredients together in a saucepan.
13. Warm over low-medium heat (do not boil).
14. Transfer to a bottle. Keep refrigerated.

Barbecue Potato Chip Seasoning

Category: Seasonings & Spice Mixes

Note: Buzz in an electric spice mill for a fine powder. Shake onto chips, fries, etc. right out of the oil. Powdered citric acid can be found in health/supplements sections.

Ingredients

- 1 tbsp smoked paprika
- 2 tsp brown sugar
- 1½ tsp onion powder
- 1½ tsp salt
- ¾ tsp chili powder
- ½ tsp garlic powder
- ½ tsp black pepper
- ½ tsp MSG
- ¼ tsp cayenne
- ¼ tsp citric acid

Instructions

15. Combine all ingredients in an electric spice mill and grind to a fine powder.
16. Transfer to an empty shaker.
17. Shake onto freshly fried chips, fries, or potatoes immediately after they come out of the oil.

BBQ Potato Chip Flavoring (Alternative)

Category: Seasonings & Spice Mixes

Note: *Makes about 1 cup. Also great on pork, chicken, or potatoes.*

Ingredients

- 4 tbsp paprika
- 4 tbsp brown sugar
- 2 tbsp chili powder
- 1 tbsp black pepper
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp dried thyme

Instructions

18. Mix all ingredients together in a bowl.
19. Store in an airtight container.
20. Use as desired on chips, pork, chicken, or potatoes.

Buffalo Wild Wings Garlic Parmesan Sauce

Category: Sauces & Condiments

Ingredients

- 6 cloves garlic, peeled
- 2 tbsp olive oil
- ½ cup mayonnaise
- 1 tbsp corn syrup (or 1 tbsp sugar dissolved in 1 tsp warm water)
- 2 tbsp Parmesan cheese
- 1 tsp lemon juice
- 1 tbsp apple cider vinegar
- ¼ tsp thyme
- ¼ tsp marjoram
- ¼ tsp oregano
- ¼ tsp basil
- ½ tsp red pepper flakes
- ½ tsp salt
- ¼ tsp black pepper

Instructions

21. Heat oven to 325°F.
22. Place garlic in a small baking dish, drizzle with olive oil, and cover tightly with foil. Bake 20–25 minutes until tender.
23. While garlic bakes, whisk together the remaining ingredients until smooth.
24. When garlic is tender, let it cool for 5 minutes. Crush through a garlic press or with the edge of a knife and mix into the sauce.
25. Refrigerate for a few hours or overnight before serving.
26. Toss with your favorite wings.

Butterbeer (Harry Potter Copycat)

Category: Drinks & Beverages

Note: Total time: ~1 hour (10 minutes active). Makes 4 servings.

Ingredients

- 1 cup light or dark brown sugar
- 2 tbsp water
- 6 tbsp butter
- ½ tsp salt
- ½ tsp cider vinegar
- ¾ cup heavy cream, divided
- ½ tsp rum extract
- 4 × 12-oz bottles cream soda

Instructions

27. In a small saucepan over medium heat, combine the brown sugar and water. Bring to a gentle boil and cook, stirring often, until the mixture reads 240°F on a candy thermometer.
28. Stir in the butter, salt, vinegar, and ¼ cup of the heavy cream. Set aside to cool to room temperature.
29. Once cooled, stir in the rum extract.
30. In a medium bowl, combine 2 tbsp of the brown sugar mixture with the remaining ½ cup of heavy cream. Beat with an electric mixer until just thickened but not fully whipped, about 2–3 minutes.
31. To serve: divide the brown sugar mixture between 4 tall glasses (about ¼ cup each). Add ¼ cup cream soda to each glass and stir to combine. Fill each glass nearly to the top with additional cream soda, then spoon the whipped topping over each.

Cane's Sauce (Fired Version)

Category: Sauces & Condiments

Ingredients

- ½ cup mayonnaise
- ¼ cup ketchup
- ½ tsp garlic salt
- ¼ tsp Worcestershire sauce
- ½ tsp black pepper, to taste

Instructions

32. Mix all ingredients together in a bowl.
33. Serve immediately or refrigerate until needed.

Cheesecake Factory Ranch Dressing

Category: Sauces & Condiments

Note: Professional kitchen quantities converted for home use.

Ingredients

- 2½ cups mayonnaise
- ⅔ cup buttermilk
- 1 tbsp + ¼ tsp vegetable base (Culinary Gourmet)
- 1 tbsp blanched minced garlic
- 2 tsp Parmesan-Romano mix
- 1 tsp green onions, sliced 1/8"
- 1 tsp ground black pepper
- ¼ tsp granulated sugar

Instructions

34. Whisk all ingredients together until smooth.
35. Cover and refrigerate for at least 1 hour before serving to allow flavors to meld.

Chipotle Barbacoa

Category: Main Dishes

Ingredients

- ½ cup apple cider vinegar
- 3–4 canned chipotle chiles
- 4 garlic cloves
- 3 tbsp lime juice
- 4 tsp freshly toasted and ground cumin seeds
- 1½ tsp ground black pepper
- 1½ tsp salt
- ½ tsp freshly toasted and ground cloves
- 2 tbsp vegetable oil
- 4–5 lb chuck roast
- ¾ cup chicken broth
- 3 bay leaves

Instructions

36. Make adobo sauce: combine vinegar, lime juice, chipotles, garlic, cumin, oregano, black pepper, salt, and cloves in a blender. Purée on high until smooth.
37. Trim fat from the meat, then slice roast into 6 smaller pieces.
38. Sear all sides of the chunks in oil in a large Dutch oven.
39. Add the adobo sauce to the meat, pour in the chicken broth, and add the bay leaves.
40. Cover the pot, reduce heat to med-low, and simmer for 5–6 hours. Turn meat every 30 minutes. After 4 hours, remove the lid.

Chipotle Chicken (Simple Copycat)

Category: Main Dishes

Note: Dry rub ingredients listed in descending order (greatest to least). Serve with brown basmati rice.

Ingredients

- Boneless, skinless chicken thighs
- Salt and pepper to taste
- High smoke-point oil (canola or vegetable)
- Dry Rub: ground chipotle
- Dry Rub: smoked paprika
- Dry Rub: garlic powder
- Dry Rub: oregano
- Dry Rub: cumin

Instructions

41. Pound chicken thighs to an even thickness.
42. Season chicken with salt, pepper, and the dry rub.
43. Heat a cast iron, stainless steel pan, or grill to medium-high or high heat.
44. When the cooking surface is hot, add a very light layer of oil.
45. Cook chicken, flipping frequently. The chicken should develop a char. Remove from heat when internal temperature reads 165°F on an instant-read thermometer.
46. (Optional) Dice chicken and serve with brown basmati rice.

Chipotle Mexican Grill – Adobo-Marinated Chicken & Steak

Category: Main Dishes

Note: Allow 24 hours for the meat to marinate.

Ingredients

- 1½ tsp cumin seeds
- 1½ cups water
- ⅓ cup chopped canned chipotle chiles (rinsed)
- 2 cloves garlic
- ¼ cup vegetable oil
- 1½ tsp salt
- ½ tsp ground black pepper
- ½ tsp dried oregano
- 1½ lbs skinless chicken thigh fillets or 1½ lbs New York strip steak

Instructions

47. Toast the cumin seeds in a small sauté pan over medium-low heat for 5–7 minutes until fragrant. Remove immediately if seeds begin to smoke. Grind to a fine powder using a coffee or spice grinder.
48. Add water, chiles, and garlic to a blender and blend on high for 10–15 seconds until puréed. Add remaining adobo ingredients, including ground cumin, and blend just until combined — about 5 seconds.
49. For thick steaks, slice through the middle to make 2 thinner steaks. Add chicken or steak to marinade in a large bowl. Cover and chill for 16–24 hours.
50. When ready to cook, preheat BBQ grill to high heat (or use an indoor grill pan over medium heat).
51. Cook chicken 4–5 minutes per side, steak 2–3 minutes per side, until done.
52. Rest for 3 minutes, then dice and use in burritos, tacos, bowls, or salads.

Chipotle Tabasco Sauce (Copycat)

Category: Sauces & Condiments

Ingredients

- 7 oz canned chipotle in adobo
- ¼ to ⅓ cup water
- 2½ tbsp distilled cider vinegar (or more to taste)
- ½ tsp garlic powder
- ½ tsp onion powder
- 1 tsp salt
- ½ tsp sugar

Instructions

53. Combine all ingredients using a blender or hand immersion blender.
54. Taste and adjust: if too thick, add more water; if too tangy, add vinegar in ½ tbsp increments.
55. Strain through a fine-mesh strainer.
56. Refrigerate any unused sauce.

Chipotle-Style Cilantro Lime Rice

Category: Sides

Ingredients

- 3 cups water
- 2 cups converted rice
- 3 tbsp butter
- 1½ tsp salt
- ½ cup minced fresh cilantro
- 2 tbsp lime juice

Instructions

57. Combine water, rice, butter, and salt in a large saucepan.
58. Bring to a boil over medium heat.
59. Reduce heat to low, cover, and simmer for 20 minutes.
60. When rice is done, stir in cilantro and lime juice.

Coca-Cola Coke Copycat (v111)

Category: Drinks & Beverages

Note: Flavor Solution A makes enough oil for over 5,000 liters of soda. The 7X Solution and Mixture B are diluted into a 1-liter batch. Use glass or non-metal equipment throughout.

Ingredients

- Carbonated water
- 104g sugar
- 1 mL 7X Solution (Flavor Solution A, diluted)
- 10 mL Mixture B (Flavor Solution B)
- — Flavor Solution A —
- 45.8 mL lemon oil
- 36.5 mL lime oil
- 8 mL tea tree oil
- 4.5 mL cassia cinnamon oil
- 2.7 mL nutmeg oil
- 1.2 mL orange oil
- 0.7 mL coriander oil
- 0.6 mL fenchol
- — Flavor Solution B —
- 200 mL hot water
- 320 mL Shank's caramel color
- 175g glycerin
- 45 mL 85% phosphoric acid
- 10 mL vinegar (5% acidity)
- 10 mL vanilla extract
- 8g wine tannins
- 9.65g caffeine

Instructions

61. Mixture A (7X Solution): Combine all Flavor Solution A ingredients in a glass jar. Let the mixture age for 1–2 days. You should end up with ~100 mL of flavor oil. To make the 7X Solution, dilute 20 mL of the flavor oil to a volume of 1 liter using food-grade alcohol (alternatively, emulsify into water with gum Arabic to reduce alcohol).
62. Mixture B (Water-based): In a large glass beaker, combine all Flavor Solution B ingredients and allow time for everything to dissolve. Dilute to a final volume of 1 liter with water.
63. To make 1 liter of Coca-Cola: In a large glass beaker with a magnetic stirrer, add 104g sugar and just enough water to dissolve. Turn on the stirrer and wait until fully dissolved.
64. Add 10 mL of Mixture B and 1 mL of 7X Solution. Adjust 7X to taste. Cover with a glass dish to retain volatile flavors. Heat until nearly boiling.
65. Once fully cooled, dilute the syrup to 1 liter with cold carbonated water (store-bought or from a Soda Stream). Do not attempt to carbonate the fully-mixed soda.
66. Drink immediately, or allow to rest in the refrigerator for a day for best flavor.

DoubleTree Hotel Chocolate Chip Cookie

Category: Desserts & Sweets

Note: *Makes approximately 20–24 cookies. The overnight chill is essential — don't skip it!*

Ingredients

- ½ cup rolled oats
- 2¼ cups all-purpose flour
- 1½ tsp baking soda
- 1 tsp salt
- ¼ tsp cinnamon
- 1 cup (2 sticks) butter, softened
- ¾ cup brown sugar, packed
- ¾ cup granulated sugar
- 1½ tsp vanilla extract
- ½ tsp lemon juice
- 2 eggs
- 3 cups semi-sweet chocolate chips
- 1½ cups walnuts

Instructions

67. Grind oats in a food processor or blender until fine.
68. Mix ground oats with flour, baking soda, salt, and cinnamon in a medium bowl.
69. In a separate large bowl, cream butter, sugars, vanilla, and lemon juice until light.
70. Add eggs and mix until smooth.
71. Blend the dry ingredients into the wet ingredients until just combined.
72. Stir in chocolate chips and walnuts by hand until well incorporated.
73. Spoon ¼ cup portions onto cookie sheets at least 2 inches apart.
74. Chill overnight (this step is key!).
75. Bake at 350°F for 16–18 minutes.

Fresh Kitchen Menu Ingredients

Category: Restaurant Copycats — Reference

Note: *Ingredient lists derived from internal flashcards. These are component ingredients, not full recipes.*

Kale Slaw (Honey Dijon Vinaigrette)

- Kale, Napa cabbage, red cabbage
- Sauce: yellow mustard, honey, apple cider vinegar, dates, oil, salt and pepper

Summer Salad (Lemon Basil Vinaigrette)

- Romaine, carrots, cauliflower, broccoli, Brussels sprout leaves
- Sauce: basil, lime, garlic, yellow mustard, agave, oil, salt and pepper

Veggie Quinoa

- Quinoa, red and green peppers, red onions, cauliflower, mint, lime, oil, salt and pepper

Sweet Potato Noodles

- Sweet potato starch, sesame seeds, cilantro, rice wine vinegar, sriracha, sesame oil, mirin, togarashi, tamari, oil, salt and pepper

Brown Rice

- Spanish onions, oil, salt and pepper

Coconut Ginger Rice

- Ginger, honey, lime, coconut milk, coconut oil, olive oil, onions, salt and pepper

Sweet Potato Mash

- Sweet potatoes, reduced coconut milk, honey, cinnamon, clove, pumpkin spice, allspice, salt and pepper

Buffalo Cauliflower

- Frank's hot sauce, almonds, agave, onion powder, granulated garlic, cornstarch

Honey Ginger Carrots

- Honey, ginger, mint, cayenne, oil, salt and pepper

Grilled Citrus Chicken

- Marinade: yellow mustard, garlic, basil, thyme, sage, rosemary, blackened spice, oil, salt and pepper
- Citrus sauce: orange juice, lime juice, honey, garlic powder, onion powder, blackened spice, cayenne, cumin, salt and pepper

BBQ Chicken Sauce

- Sweet Baby Ray's BBQ sauce, yellow mustard, chipotle paste, agave

Ahi Tuna Poke

- Spanish onion, scallions, cilantro, cucumbers, ginger, chia seeds, sesame seeds, tamari, mirin, chili oil

Coconut Sriracha Sauce

- Sriracha, reduced coconut milk, mustard, ginger, tamari, mirin, oil

Corn and Bean Salsa

- Corn, black beans, tomatoes, red onions, jalapeños, cilantro, lime, cumin, salt and pepper

Paleo Cookie

- Almond flour, honey, olive oil, eggs, baking soda, guar gum, vanilla extract, sea salt, dairy-free chocolate chips

Zucchini Brownies

- Zucchini, cocoa, almond butter, honey, eggs, baking soda, vanilla extract, cinnamon, nutmeg, clove, dairy-free chocolate chips

White Ginger Sauce

- $\frac{3}{4}$ cup light mayo, 1 tbsp mirin, 1 tbsp coconut aminos, 2 tsp crushed ginger

Greek Seasoning Mix (Cavender's Copycat)

Category: Seasonings & Spice Mixes

Note: Makes 1½ cups / ~315 mL. Grind to your preferred consistency.

Ingredients

- 2 tbsp + 2 tsp salt
- 2 tbsp + 2 tsp garlic powder
- 2 tbsp + 2 tsp dried basil
- 2 tbsp + 2 tsp dried Greek oregano
- 1 tbsp + 1 tsp ground cinnamon
- 1 tbsp + 1 tsp ground black pepper
- 1 tbsp + 1 tsp dried parsley
- 1 tbsp + 1 tsp dried chopped rosemary
- 1 tbsp + 1 tsp dried dill weed
- 1 tbsp + 1 tsp dried marjoram
- 1 tbsp + 1 tsp cornstarch
- 2 tsp ground thyme
- 2 tsp ground nutmeg

Instructions

76. Combine all ingredients in a spice grinder or mill.
77. Grind to desired consistency.
78. Use as desired.

Honey-Coriander Chicken Wings ('Ohana, Disney)

Category: Appetizers

Note: From 'Ohana at Disney's Polynesian Village Resort. Serves 4–6.

Ingredients

- — Coriander Wings —
- 1 tbsp coarse salt
- 2 tbsp paprika
- 2 tbsp sugar
- ½ tsp black pepper
- ½ tsp turmeric
- ½ tsp ground cinnamon
- ¼ tsp cayenne pepper
- 4 tbsp canola oil
- 4 lbs chicken wings or drumettes, patted dry
- — Honey Wing Sauce —
- 1 tbsp chili powder
- ½ tsp ground ginger
- 1 tbsp ground coriander
- 2 tbsp lime juice
- ½ cup soy sauce
- 1 cup honey
- ¾ cup water
- 2 tbsp cornstarch

Instructions

79. Preheat oven to 500°F, with racks in upper and lower thirds. Line two rimmed baking sheets with foil and spray with nonstick cooking spray.
80. Combine all coating ingredients except chicken in a large glass bowl; stir to combine. Add chicken and toss to coat.
81. Divide chicken in a single layer between the prepared baking sheets. Bake until browned and cooked through, about 35 minutes, rotating baking sheets and turning chicken halfway through.
82. While wings bake, combine all wing sauce ingredients in a small saucepan over medium-high heat. Bring to a boil, stirring occasionally, until thickened and syrupy — about 5 minutes. Remove from heat and cool for 10 minutes.
83. Brush or toss baked chicken with wing sauce. Serve with remaining sauce on the side.

IKEA Swedish Meatballs (Official Recipe)

Category: *Main Dishes*

Note: *Slightly Americanized from the official IKEA recipe. Refrigerate meatballs for 2 hours before cooking — it helps them hold their shape.*

Ingredients

- — Meatballs —
- 1 lb ground beef
- ½ lb ground pork
- 1 onion, finely chopped
- 1 clove garlic (crushed or minced)
- ¾ cup breadcrumbs
- 1 egg
- ¼ cup whole milk
- Generous salt and pepper
- — Cream Sauce —
- Dash of oil
- 3 tbsp butter
- ⅓ cup all-purpose flour
- ⅔ cup vegetable stock
- ⅔ cup beef stock
- ⅔ cup whipping cream
- 2 tsp soy sauce
- 1 tsp Dijon mustard

Instructions

84. Combine ground beef and pork; mix with your fingers to break up any lumps. Add onion, garlic, breadcrumbs, and egg; mix well. Add milk and season generously with salt and pepper.
85. Shape mixture into small, round balls. Place on a clean plate, cover, and refrigerate for 2 hours.
86. In a frying pan, heat oil over medium heat. When hot, gently add meatballs and brown on all sides.
87. Transfer browned meatballs to an ovenproof dish, cover, and place in the oven (350°F conventional or 325°F convection) for a further 30 minutes.
88. Cream sauce: Melt butter in a pan. Whisk in flour and stir for 2 minutes. Add vegetable and beef stocks and continue to stir. Add cream, soy sauce, and Dijon mustard. Bring to a simmer and allow sauce to thicken.
89. Serve meatballs over the cream sauce alongside creamy mashed or new boiled potatoes.

KFC 11 Spices (Copycat)

Category: Seasonings & Spice Mixes

Note: Mix with 2 cups white flour. 'Ts' appears to mean tablespoons. Add MSG to personal preference.

Ingredients

- $\frac{2}{3}$ tbsp salt
- $\frac{1}{2}$ tbsp thyme
- $\frac{1}{2}$ tbsp basil
- $\frac{1}{3}$ tbsp oregano
- 1 tbsp celery salt
- 1 tbsp black pepper
- 1 tbsp dried mustard
- 4 tbsp paprika
- 2 tbsp garlic salt
- 1 tbsp ground ginger
- 3 tbsp white pepper

Instructions

90. Combine all spices together in a bowl and mix well.
91. Mix with 2 cups of white flour to create the coating.
92. Use for fried chicken as desired.

KFC Georgia Gold BBQ Sauce

Category: Sauces & Condiments

Note: *Makes a large portion of base sauce. Dilute with melted butter to mimic the KFC version. The base sauce is also excellent straight as a Georgia Gold BBQ sauce.*

Ingredients

- 1 cup yellow mustard
- $\frac{2}{3}$ cup Dijon mustard
- $\frac{1}{2}$ cup cider vinegar
- $\frac{1}{3}$ cup molasses
- $\frac{1}{2}$ cup honey
- 2 tbsp butter (for sauce) + 4 tbsp butter (for KFC-style finish)
- 1 tbsp Worcestershire sauce
- 1 tbsp garlic powder
- 1 tbsp black pepper
- $\frac{1}{2}$ tbsp onion powder
- 1 tsp cayenne
- 1 tsp dried oregano
- $\frac{1}{2}$ tsp seasoned salt

Instructions

93. In a saucepan, melt 2 tbsp butter and add half of the vinegar. Add all dry ingredients and toast over medium-low heat until bubbly and fragrant.
94. Add remaining ingredients, whisk to combine, and simmer over medium heat for 10–15 minutes.
95. Let the BBQ sauce cool and transfer to bottles/containers.
96. To make the KFC-style finish: melt 4 tbsp butter and whisk in 2 tbsp of the BBQ sauce. Taste and add more BBQ sauce as desired.

Longhorn Steakhouse Brussels Sprouts

Category: Sides

Ingredients

- 2 lbs Brussels sprouts
- Salt
- Oil for frying
- ½ cup butter
- 2 tbsp Calabrian Chili Rub (see below)
- 1 tsp sea salt
- ⅓ cup honey
- 1 tsp sugar
- — Calabrian Chili Rub —
- 6 tbsp Calabrian chili powder
- 3 tbsp kosher salt
- 6 tbsp sugar
- 6 tsp paprika
- 1 tsp garlic powder

Instructions

97. Mix together the Calabrian Chili Rub ingredients and set aside.
98. Wash Brussels sprouts.
99. Bring a saucepan of water to a boil and blanch the sprouts for 4 minutes. Remove and drain.
100. Mix together 2 tbsp of the chili rub with sea salt, honey, and sugar.
101. Flash fry the Brussels sprouts and drain excess grease.
102. Melt butter and mix with the honey-chili mixture.
103. Pour over the Brussels sprouts and serve.

McDonald's Big Mac Sauce (Version 1)

Category: Sauces & Condiments

Note: *Made without artificial preservatives. Allow 30–45 minutes to chill and let flavors marry.*

Ingredients

- 1 cup mayonnaise (Best Foods recommended)
- 1 cup ketchup
- 3 tbsp sweet pickle relish
- 1 tsp yellow mustard
- 1½ tsp sugar
- 1 tsp apple cider vinegar

Instructions

104. Mix all ingredients in a bowl until well combined.
105. Cover and refrigerate for 30–45 minutes.
106. Stir once more before serving.

McDonald's Big Mac Special Sauce (Version 2)

Category: Sauces & Condiments

Ingredients

- $\frac{2}{3}$ cup mayonnaise
- $\frac{1}{3}$ cup sweet pickle relish
- 2 tsp yellow mustard
- $\frac{3}{4}$ tsp white vinegar
- $\frac{1}{2}$ tsp paprika
- $\frac{1}{4}$ tsp garlic powder
- $\frac{1}{4}$ tsp onion powder

Instructions

107. Mix all ingredients together in a bowl.
108. Cover and chill until needed.

Olive Garden Alfredo Sauce

Category: Sauces & Condiments

Ingredients

- 3 oz butter
- 1 tbsp garlic
- 2 tbsp all-purpose flour
- 1½ cups milk
- 1½ cups heavy cream
- ½ cup imported Parmesan cheese, grated
- ½ cup imported Romano cheese, grated
- Salt and black pepper to taste

Instructions

109. Sauté butter and garlic in a saucepan over medium heat for 1 minute, stirring occasionally.
110. Add remaining ingredients and stir occasionally until the sauce begins to simmer. Remove from heat.
111. Serve over your favorite pasta (fettuccine, linguine, or bow tie).

Outback Steakhouse Blooming Onion

Category: Appetizers

Ingredients

- 1 large sweet onion
- 1½ cups milk
- 2 eggs
- 1½ cups flour
- 1½ tbsp garlic powder
- 1 tbsp paprika
- 2 tsp pepper
- 1 tbsp salt
- 3–4 cups canola oil
- — Dipping Sauce —
- 2 tbsp sour cream
- 2 tbsp mayonnaise
- 1½ tbsp ketchup
- 1½ tsp Worcestershire sauce
- 1½ tsp salt
- 1 tsp pepper
- 1 tbsp paprika

Instructions

112. Cut the top off the onion and place it cut-side down. Using a sharp knife, make 4 ½-inch cuts, then go back and make 3 cuts in between each quarter.
113. Flip the onion over and coax apart its layers ("petals").
114. In a medium bowl, combine eggs and milk. Place the onion in the egg wash, coating every petal.
115. In a large bowl, combine flour, paprika, oregano, salt, garlic powder, and black pepper.
116. Place onion in the dry mixture, coating every petal.
117. Coat the onion in the egg wash and dry mixture one more time.
118. Heat canola oil to 375°F in a deep fryer or Dutch oven.
119. Place onion in the freezer for 10 minutes.
120. With tongs, add the onion to the oil for 2 minutes or until browned and crispy.
121. Move onion to a plate covered in paper towels and drain for 5 minutes.
122. For dipping sauce: combine sour cream, salt, pepper, paprika, mayonnaise, Worcestershire sauce, and ketchup in a small bowl.

Panera Bread Broccoli Cheddar Soup

Category: Soups

Note: *Makes 4 servings.*

Ingredients

- 3 cups broccoli florets
- 4 cups chicken broth
- 1 cup half and half
- ½ cup all-purpose flour
- 8 slices Kraft Sharp Cheddar Singles
- ½ cup shredded carrot
- ½ cup diced white onion
- Pinch ground black pepper

Instructions

123. Steam broccoli in a steamer basket for 6 minutes. Let cool, then dice into pea-sized pieces.
124. Pour chicken broth into a large saucepan with the half and half. Whisk in the flour.
125. Add remaining ingredients including the broccoli. Turn heat to medium and cook, stirring often, until the mixture begins to bubble.
126. Reduce heat and simmer for 30 minutes.

Panera Bread Macaroni & Cheese

Category: Main Dishes

Note: Adapted by Head Chef Dan Kish.

Ingredients

- 1 (16 oz) package rigati pasta (or small pasta shells)
- ¼ cup butter
- ½ cup all-purpose flour
- 2½ cups 2% reduced-fat milk (or cream)
- 6 slices white American cheese, chopped
- 1 cup (8 oz) shredded extra-sharp white Vermont cheddar
- 1 tbsp Dijon mustard
- 1 tsp kosher salt
- ¼ tsp hot sauce

Instructions

127. Prepare pasta according to package directions.
128. Melt butter over low heat. Whisk in flour and cook 1 minute, whisking constantly.
129. Gradually whisk in milk; cook over medium heat, whisking, until mixture thickens and bubbles. Remove from heat.
130. Add cheeses, mustard, salt, and hot sauce; stir until cheese melts and sauce is smooth.
131. Stir in pasta and cook over medium heat for 1 minute.
132. Refrigerate any leftovers; reheat portions in the microwave.

Peaches from Animal Crossing (Mochi-Style)

Category: *Desserts & Sweets*

Note: Steam for 12 minutes. If the outer skin gets dry after a few days, you can boil them gently and eat like tangyuan.

Ingredients

- — Chestnut Filling —
- 100g cooked chestnuts
- 40g powdered sugar
- 20g water
- — Rice Ball —
- 100g glutinous rice flour
- 90g water
- Pink food colouring gel
- Green food colouring gel

Instructions

133. Grind chestnuts into a paste using the back of a spoon, spatula, or food processor.
134. Add powdered sugar and 20g water to the chestnuts; mix until a paste forms.
135. Divide the chestnut paste into 10 evenly-sized balls (~16g each).
136. In a bowl, combine glutinous rice flour and gradually add water in multiple additions, stirring until a smooth ball forms.
137. Set aside a thumb-sized ball of dough and add green food colouring — this is for the peach leaves.
138. Add pink food colouring to the remaining dough and knead until incorporated. Divide into 10 even balls.
139. Use your thumb to make as deep an indent as possible into each pink dough ball.
140. Place a chestnut paste ball into the indent and seal.
141. To shape: pinch the top of the dough, then pinch again 90° to form a thin tip. Smooth out the sides, tapping water on if the dough cracks.
142. Use pink food gel like paint to add a gradient, starting at the top and blending with water.
143. Use a blunt knife to carve a line down the centre of one side of each peach.
144. Form the green dough into a leaf shape and attach at an angle using water.
145. Steam for 12 minutes.

Perfected Quiznos Chicken Carbonara Sauce

Category: Sauces & Condiments

Note: *The secret: Italian dressing. Chicken can be cooked in an Instant Pot with chicken stock, diced, and reheated in boiling chicken stock to mimic the Quiznos method.*

Ingredients

- 4 tbsp bacon fat/grease, divided (3 tbsp + 1 tbsp)
- $\frac{1}{3}$ cup all-purpose flour
- 3 cups whole milk, warm but not hot, divided (2.5 + 0.5 cups)
- 2 oz grated Pecorino cheese
- 2 oz grated Parmesan cheese
- 1 cup chopped cooked bacon
- 2 cloves garlic, finely sliced
- $\frac{1}{2}$ clove shallot, finely sliced
- Salt, pepper, garlic salt to taste
- $\frac{1}{3}$ – $\frac{1}{2}$ cup Italian dressing
- Finely chopped fresh thyme

Instructions

146. In a heavy-bottomed saucepan, warm 3 tbsp bacon fat over medium-low heat. Add garlic, shallot, and fresh thyme; cook 2–3 minutes until browned.
147. Stir in the flour to form a roux. Cook for 2–3 minutes, stirring frequently, until the raw flour taste cooks off.
148. Slowly add 2½ cups of warm milk while whisking constantly. Bring to a simmer (do not boil or let the milk curdle).
149. Strain out any solids. Return sauce to the pan. Add Pecorino and Parmesan; stir until melted. Use a hand mixer if available.
150. Add bacon, a crack of black pepper, and Italian dressing to taste.
151. Remove from heat. Stir in the remaining 1 tbsp bacon fat and adjust consistency with the remaining $\frac{1}{2}$ cup milk if needed. Season with salt and garlic salt. Immediately transfer to a sealed container and refrigerate.

Raising Cane's Sauce — Fired Version

Category: Sauces & Condiments

Ingredients

- ½ cup mayo
- ¼ cup ketchup
- ½ tsp garlic salt
- ¼ tsp Worcestershire sauce
- ½ tsp black pepper

Instructions

152. Combine all ingredients in a bowl and mix well.
153. Chill before serving.

Raising Cane's Sauce (Copycat)

Category: Sauces & Condiments

Note: Two versions: quick home batch and the full restaurant-scale formula.

Ingredients

- ½ cup mayonnaise
- ¼ cup ketchup
- 1 tsp Worcestershire sauce
- ½ tsp garlic salt
- ½ tsp black pepper, to taste

Original Large-Batch Amounts

- 15 lbs mayo (Kraft)
- 3 No. 10 cans ketchup (Heinz)
- 40 oz Worcestershire sauce
- 2 oz black pepper
- 2 oz garlic powder

Instructions

154. Mix all ingredients together in a bowl.
155. Stir well and enjoy!

Red Lobster Peach Bourbon BBQ Sauce

Category: Sauces & Condiments

Ingredients

- 1 tsp vegetable oil
- ¼ cup diced onion
- 1¼ cups peach preserves
- ¼ cup dark brown sugar
- ⅓ cup apple cider vinegar
- ¼ cup ketchup
- 1 tbsp bourbon whiskey
- ¼ tsp + ⅛ tsp salt
- ¼ tsp coarsely ground black pepper
- ¼ tsp ground chipotle chile powder
- ⅛ tsp garlic powder

Instructions

156. Heat oil in a small saucepan over medium-low heat. Add onion and sauté for 2–3 minutes until browned.
157. Whisk in the remaining ingredients and heat until bubbling.
158. Reduce heat and simmer uncovered for 10 minutes until thick.

Religious Experience Salsa Copycat

Category: Sauces & Condiments

Note: *Roughly equivalent to their 'medium' blend. Leave seeds in jalapeños for more heat.*

Ingredients

- 3 vine tomatoes
- 2 jalapeños (seeds left in)
- 1 small red onion
- 3 cloves garlic
- 1 handful cilantro (leaves and stems)
- 1 tsp ground cumin
- 2 tsp granulated garlic powder
- 1 tbsp lemon juice
- 3–4 canned chipotle peppers in adobo sauce (+ ~1 tbsp adobo sauce)
- Salt to taste

Instructions

159. Arrange tomatoes, jalapeños, onion, and garlic cloves on a rimmed baking sheet. Cut tomatoes and jalapeños in half, skin-side up. Slice onion into 4–5 thick slices. Do not peel the garlic.
160. Broil for 7 minutes. Remove jalapeños and garlic, flip tomatoes and onion, and broil for another 7 minutes. You want some char.
161. Let everything cool, then blend with lemon juice, cilantro, chipotles, powdered spices, and salt to taste.

Starbucks Peach White Tea Lemonade

Category: Drinks & Beverages

Note: Starbucks uses Teavana brand tea. Simply brand lemonade is a good mimic for their house lemonade.

Ingredients

- 4 oz white tea (brewed and chilled)
- 4 oz peach infusion / herbal peach tea (brewed and chilled)
- 4 oz lemonade (Simply brand recommended)
- 2–5 tsp simple syrup (Starbucks uses ~4 pumps for 16 oz)
- ¼ cup ice

Instructions

162. Add white tea, peach infusion, lemonade, and simple syrup to a cocktail shaker.
163. Add approximately ¼ cup ice and shake.
164. Pour into a glass and enjoy.

Starbucks Spinach, Feta & Egg White Wrap

Category: Breakfast

Note: Makes 16 wraps. Wraps freeze well. Reheat in microwave (1 min at 100%), pan (medium heat), or air fryer (4 min at 400°F — best).

Ingredients

- 16 flatbread/lavash wraps
- 32 oz egg whites
- 2½ lbs fresh spinach
- 1 lb cherry tomatoes
- 16 tbsp crumbled feta
- Olive oil
- Salt, pepper, oregano
- — Cream Cheese Spread —
- 8 oz cream cheese
- 2 oz sun-dried tomatoes
- 2 tbsp heavy whipping cream (optional)
- Salt to taste

Instructions

165. Preheat oven to 450°F. Toss tomatoes with salt and oregano. Spread on a baking sheet and roast for 20–25 minutes.
166. Sauté spinach with olive oil, salt, and pepper. Drain as much liquid as possible.
167. In a nonstick 8-inch pan, pour ⅓ cup egg whites and cook until firm, folding in half like an omelette. Repeat for all portions.
168. Cream cheese spread: blend sun-dried tomatoes, heavy cream, and salt in a food processor. Mix with softened cream cheese using a stand mixer or by hand.
169. To assemble: let hot ingredients cool completely. Spread cream cheese on wrap. Add spinach, chopped tomatoes, and 1 tbsp feta. Place egg omelette on top and roll tightly. Wrap in foil and freeze.
170. To reheat: thaw overnight in the fridge or 1:30–2 min in microwave at 30% power, then reheat via your preferred method.

Sweet Chili Heat Doritos Seasoning

Category: Seasonings & Spice Mixes

Ingredients

- 2 tbsp powdered sugar
- 1 tbsp chili powder
- ½ tsp cinnamon
- ¼ tsp cayenne pepper
- 1½ tsp paprika
- ¼ tsp MSG

Instructions

171. Mix all ingredients together in a bowl.
172. Store in an airtight container and use as desired.

Taco Bell Quesadilla Sauce

Category: Sauces & Condiments

Note: *Makes a generous batch — scale down as needed. Great on quesadillas with sharp cheddar and canned chicken.*

Ingredients

- ½ cup mayonnaise
- ½ cup sour cream
- 3 tbsp pickled jalapeño juice (from a jar)
- 3 tbsp pickled jalapeños, diced
- 2 tsp paprika
- 2 tsp ground cumin
- 1 tsp garlic granules
- 1 tsp onion powder
- ½ tsp salt (or to taste)
- ½ tsp chili powder

Instructions

173. Combine all ingredients in a bowl and mix well.
174. Spread on quesadillas and enjoy.

Texas Roadhouse Rolls with Honey Cinnamon Butter

Category: Bread & Baking

Note: Use a stand mixer. Rolls can also be shaped parkerhouse-style in a cupcake tin.

Ingredients

- — Rolls —
- 4 tbsp dry active yeast
- 1 tsp + ½ cup sugar, divided
- ½ cup warm water
- 2 cups milk, scalded and cooled completely
- 2 eggs
- 2 tsp salt
- 3 tbsp butter, melted and cooled
- 7 cups flour
- — Honey Cinnamon Butter —
- 1 stick butter, softened
- ¼ cup powdered sugar
- 1 tsp cinnamon
- ¼ cup honey

Instructions

175. In a stand mixer bowl with whisk attachment: add yeast, 1 tsp sugar, and ½ cup warm water. Mix on low to combine and let sit for ~10 minutes.
176. Add to yeast mixture: scalded and cooled milk, eggs, ½ cup sugar, and salt. Mix until combined.
177. Switch to the dough hook. Add melted and cooled butter. Gradually add flour and mix until a smooth dough forms.
178. Cover with a towel and let rise for ~45 minutes until doubled in size.
179. Meanwhile, make the honey butter: beat softened butter, powdered sugar, cinnamon, and honey together until combined.
180. Punch dough down and split in half. Flour the surface and knead for a minute. Roll dough into a ½-inch thick rectangle and cut into squares. Place on a greased baking sheet, cover, and set aside for 15 minutes.
181. Bake at 350°F for 15–20 minutes until golden brown. Brush with melted butter after baking.

TGI Friday's Jack Daniel's Glaze

Category: Sauces & Condiments

Note: From Top Secret Restaurant Recipes 3. Makes 1 cup of glaze.

Ingredients

- 1 head of garlic
- 1 tbsp olive oil
- $\frac{2}{3}$ cup water
- 1 cup pineapple juice
- $\frac{1}{4}$ cup teriyaki sauce
- 1 tbsp soy sauce
- $1\frac{1}{3}$ cups dark brown sugar
- 3 tbsp lemon juice
- 3 tbsp minced white onion
- 1 tbsp Jack Daniel's whiskey
- 1 tbsp crushed pineapple
- $\frac{1}{4}$ tsp cayenne pepper

Instructions

182. Preheat oven to 325°F. Cut about $\frac{1}{2}$ inch off the top of the head of garlic and cut the roots so it sits flat. Remove excess papery skin. Place in a small baking dish, drizzle with olive oil, cover with foil, and bake for 1 hour. Let cool.
183. Combine water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar in a medium saucepan over medium-high heat. Cook, stirring occasionally, until it comes to a boil, then reduce to a simmer.
184. Squeeze the sides of the garlic head to push out the roasted paste. Measure 2 tsp into the saucepan and whisk to combine. Add remaining ingredients and stir.
185. Simmer for 30–40 minutes until reduced by half and thick and syrupy. Do not let it boil over.

Thai Iced Tea (Restaurant-Style)

Category: Drinks & Beverages

Note: *Makes approximately 8 cups when prepared in bulk. Store tea in the fridge and add milk when serving.*

Ingredients

- 4 tbsp Thai tea per 1 cup boiling water
- 3 tsp sugar (or to taste; can substitute with agave or zero-calorie sweeteners)
- 1 cup almond milk (or sweetened condensed milk, coconut milk, etc.)
- Ice (optional)

Instructions

186. Brew Thai tea: mix 4 tbsp tea per 1 cup boiling water and let steep for 4 minutes. For a bulk batch, use 8.5 cups water to 2 cups (16 tbsp) tea mix.
187. Strain liquid through a fine cloth tea strainer into a glass or container.
188. Add 2–3 tsp sugar and stir until dissolved.
189. Add milk until you reach your preferred color and sweetness — approximately half and half, or until a light burnt orange.
190. Top with ice and serve.

Wendy's Frosty (Copycat)

Category: Desserts & Sweets

Note: Xanthan gum is found in the alternative flours section of most grocery stores (Bob's Red Mill). More xanthan gum makes it thicker; too much and it turns gummy.

Ingredients

- 2 tbsp cocoa powder
- 1 tbsp powdered sugar
- 1–2 tbsp granulated sugar
- ½ tsp xanthan gum
- Pinch salt
- 1 cup (8 oz) milk (2% or nondairy)
- 2 cups ice cubes

Instructions

191. Add all ingredients except ice cubes to a blender and blend on high until incorporated.
192. Add ice cubes and blend on high until thick. You may need to stop and scrape it down.
193. Serve immediately.

Yum Cha Mango Pancakes

Category: *Desserts & Sweets*

Note: *Originating from Hong Kong's Honeymoon Dessert and Yum Cha. Refrigerate for at least 1 hour before serving. They also freeze beautifully — they become creamy mango ice cream bars!*

Ingredients

- — Pancakes —
- 2 eggs
- 8g melted butter
- 55g cake flour (or 45g plain flour + 1 tbsp cornstarch)
- 25g powdered sugar
- 175g milk
- Pinch of salt
- — Cream Filling —
- 20–25g double/heavy cream per pancake
- ½ tsp vanilla paste
- Sugar: ~10% of cream's weight (e.g., 200g cream + 20g sugar)
- — Plus —
- 1–2 ripe mangoes

Instructions

194. Whisk together melted butter and eggs. Sieve in flour, powdered sugar, and salt.
195. Starting from the edge, whisk the wet and dry together gradually.
196. Add milk in 3 additions, mixing between each. Sieve the batter into a pourable jug.
197. Lightly grease a nonstick frying pan with a tissue and preheat to medium heat.
198. Pour batter into the center, enough to cover all but 1–2 inches of the outer edge. Immediately move the pan in circular motions to distribute batter evenly.
199. Cover with a lid and cook until air pockets start rising. Remove from pan — the pancake should have no color, just a pale yellow. Separate each pancake with a tissue. Repeat for all batter.
200. Whip cream with sugar and vanilla until medium peaks form.
201. Peel and slice mango into 3 rectangular pieces.
202. Place one pancake glossy-side down. Spread a 1–2 cm layer of cream slightly larger than your mango slice. Place mango on cream and cover with more cream, smoothing it out.
203. Fold the edges over and tightly wrap the pancake, seam-side down.
204. Refrigerate for at least 1 hour before slicing and serving.