

## Contents:

1. A1-Sauce.txt
2. Almost Snickers.txt
3. Applebee's Pico de Gallo.txt
4. Applebee's« Baked French Onion Soup.txt
5. Applebee's« Bananaberry Freeze.txt
6. Applebee's« Low-Fat Asian Chicken Salad.txt
7. Applebee's« Low-Fat Blackened Chicken Salad.txt
8. Applebee's« Oriental Chicken Salad.txt
9. Applebee's« Tequila Lime Chicken.txt
10. ARBY'S HORSEY SAUCE.txt
11. Arby's« Bronco Berry« Sauce.txt
12. Arby's« Jamocha Shake.txt
13. Arby's« Sauce.txt
14. Auntie Anne's Pretzels.txt
15. BABOLI PIZZA CRUST.txt
16. Baby Ruth« Candy Bar.txt
17. Bailey's Irish Cream.txt
18. Bake And Baste Chicken (Boston Chicken).txt
19. BAKED BEANS BOSTON CHICKEN.txt
20. Baskin-Robbins« B.R. Blast«.txt
21. Baskin-Robbins« Ice Cream Cake.txt
22. Ben & jerry's fresh georgia peach ice cream.txt
23. Benihana Japanese Fried Rice.txt
24. Benihana Magic Mustard Sauce.txt
25. BENIHANA MUSTARD SAUCE.txt
26. Benihana Style Steak.txt
27. Benihana« Ginger Salad Dressing.txt
28. Benihana« Japanese Fried Rice.txt
29. Bennigan's Hot Bacon Dressing.txt
30. Bennigan's Onion Soup.txt
31. Big Boy's Blue Cheese Dressing.txt
32. Big Boy's Chicken Gravy.txt
33. Big Bucket In The Sky Chicken.txt
34. Big Mouth Sandwich.txt
35. BOB OVEN'S COLONIAL DRESSING.txt
36. Boston Chicken & KFC Rotisserie Style Chicken.txt
37. Boston Chicken Baked Beans.txt
38. Boston Chicken Cranberry Sauce.txt
39. Boston Chicken Creamed Spinach.txt
40. Boston Chicken Cucumber Salad.txt
41. Boston Chicken Macaroni & Cheese.txt
42. Boston Chicken Marinade basting Sauce.txt
43. Boston Chicken Saucer Sized Chocolate Chip Co.txt
44. Boston Chicken Spicy Rice.txt
45. Boston Chicken Squash.txt
46. Boston Chicken Stuffing.txt
47. Boston Market Meatloaf.txt

48. Boston Market« Meatloaf.txt
49. Bull's Eye BBQ Sauce.txt
50. Burger King« Big King«.txt
51. Burger King« BK Broiler.txt
52. Burger King« Breakfast Sandwiches.txt
53. California Pizza Kitchen«.txt
54. Carl's Jr.« Bacon Swiss Crispy Chicken Sandwich.txt
55. Carl's Jr.« Ranch Crispy Chicken Sandwich.txt
56. Chef Paul Prudhomme's« Poultry Magic«.txt
57. Chevys« Fresh Salsa.txt
58. Chevys« Garlic Mashed Potatoes.txt
59. Chevys« Mesquite-Grilled BBQ Chicken Quesadilla«.txt
60. Chi Chi's Mild Salsa.txt
61. CHI-CHI'S CHICKEN FAJITAS.txt
62. Chili's Margarita Presidente.txt
63. Chili's Twisted Lemonade Twist.txt
64. Chili's« Boneless Buffalo Wings.txt
65. Chili's« Calypso Cooler«.txt
66. Chili's« Chicken Enchilada Soup.txt
67. Chili's« Chocolate Chip Paradise Pie«.txt
68. Chili's« Nacho Burger.txt
69. Chili's« Southwestern Eggrolls.txt
70. Chili's« Southwestern Vegetable Soup.txt
71. CHOCOLATE COCONUT CRUNCH COOKIES.txt
72. Church's Fried Chicken.txt
73. Cinnabon Cinnamon Roll.txt
74. Cinnabon« Icescape«.txt
75. Cinnabon« Strawberry Lemonade & Mochalatta Chill«.txt
76. Cracker Jacks.txt
77. Denny's Cheese Soup.txt
78. Dive!« S'mores.txt
79. Dolly Madison« Zingers« (Devil's Food).txt
80. DoubleTree« Hotel Chocolate Chip Cookies.txt
81. Dr. Ruth's almost as good as Sex Cheesecake.txt
82. Drake's« Devil Dogs«.txt
83. Durkee's Famous Sauce.txt
84. El Pollo Loco (Pollo Asada).txt
85. El Pollo Loco Chicken.txt
86. El Pollo Loco Mexican Beans.txt
87. EL TORITO CHICKEN AND LIME SOUP.txt
88. El Torito Sweet Corn Cake.txt
89. El Torito's Sweet Corn Cake.txt
90. Entenmann's Apple Crumb Cake.txt
91. Entenmann's Fat-Free Chocolate Cupcakes.txt
92. Entenmann's Fat-Free Oatmeal Raisin Cookies.txt
93. Entenmann's Pound Cake.txt
94. Famous Amos Chocolate Chip Cookies.txt
95. Famous Amos Raisin-Filled Choc Chip Cookies.txt

96. Fatburger«.txt  
97. Fiddle Fiddle« & Screaming Yellow Zonkers«.txt  
98. Girl Scout Cookies« Shortbread.txt  
99. Girl Scout Cookies« Thin Mints.txt  
100. Good Reasons Italian Dressing.txt  
101. Good Seasons« Italian Salad Dressing Mix.txt  
102. GrandMa's« Oatmeal Raisin Big Cookies.txt  
103. GrandMa's« Peanut Butter Big Cookies.txt  
104. Great American Cookies« Snickerdoodles.txt  
105. Great American Cookies« White Chunk Macadamia.txt  
106. Hard Rock Cafe Baked Potato Soup.txt  
107. Hard Rock Cafe Orange Freeze.txt  
108. Hard Rock Cafe« Bar-B-Que Beans.txt  
109. Hard Rock Cafe« Cole Slaw.txt  
110. Hard Rock Cafe« Homemade Chicken Noodle Soup.txt  
111. Hard Rock Cafe« Pig Sandwich.txt  
112. Hard Rock Cafe« Tupelo Style Chicken.txt  
113. Hardee's Biscuits.txt  
114. Harley Davidson Cafe« Harley Hog Sandwich«.txt  
115. Heinz 57« Steak Sauce.txt  
116. Hershey« PayDay« Candy Bar.txt  
117. Hidden Valley Ranch Dressing Mix-dressing.txt  
118. Honey Baked Ham.txt  
119. HOSTESS TWINKIES.txt  
120. Hostess« Twinkie Creme Filling.txt  
121. Hot Dog on a Stick« Hot Dog«.txt  
122. Hot Dog on a Stick« Muscle Beach Lemonade«.txt  
123. Houlihan's« Houli Fruit Fizz«.txt  
124. Howard Johnson Spicy Mustard.txt  
125. Howard Johnson's Boston Brown Bread.txt  
126. I.H.O.P.« Country Griddle Cakes.txt  
127. In-N-Out« Double-Double«.txt  
128. International House of Pancakes« Pumpkin Pancakes.txt  
129. Islands« China Coast Salad Dressing.txt  
130. Jack In The Box« Oreo Cookie Shake.txt  
131. Jacquin's« Peppermint Schnapps Liqueur.txt  
132. jihad.txt  
133. K.C. Masterpiece« Original Barbecue Sauce.txt  
134. KC Masterpiece' s Chocolate Peanut Butter Ice Cream Pie.txt  
135. Kellogg's« Cocoa Rice Krispies Treats«.txt  
136. Kellogg's« Peanut Butter Chocolate Rice Krispies Treats«.txt  
137. Kenny Rogers BBQ Sauce.txt  
138. Kenny Rogers Roasters« Corn Muffins.txt  
139. KEYS.txt  
140. KFC« Bean Salad.txt  
141. KFC« Cole Slaw Fat Free.txt  
142. KFC« Cole Slaw.txt  
143. KFC« Honey BBQ Wings«.txt

144. KFC« Kentucky Biscuits.txt  
145. KFC« Macaroni & Cheese.txt  
146. KFC« Old-Fashioned Huckleberry Cake.txt  
147. KFC« Pecan Pie.txt  
148. KFC« Potato Salad.txt  
149. KFC« Puffy Meat Patties.txt  
150. KFC« Refrigerator Rolls.txt  
151. KFC« Southern Spoon Bread.txt  
152. KFC« Waffles.txt  
153. Koo Koo Roo« Santa Fe Pasta.txt  
154. Kraft« Deluxe Original Macaroni & Cheese Dinner.txt  
155. Kraft« Shake'n Bake« (Original).txt  
156. Kraft« Thousand Island Dressing.txt  
157. La Victoria's Green Taco sauce.txt  
158. Lawry's« Seasoned Salt.txt  
159. Lawry's« Taco Spices & Seasonings.txt  
160. Little Debbie« Oatmeal Creme Pies.txt  
161. Lone Star Steakhouse« Baked Sweet Potato.txt  
162. Lone Star Steakhouse« Chili.txt  
163. Lone Star Steakhouse« Lettuce Wedge Salad.txt  
164. Long John Silver's Batter.txt  
165. Marie Calendar's Cornbread.txt  
166. Marie Callendar's Honey Butter.txt  
167. MARIE CALLENDAR'S POTATO CHEESE SOUP.txt  
168. MCDonald's Apple Muffin.txt  
169. McDonald's Big Mac Sauce.txt  
170. McDonald's« Arch Deluxe«.txt  
171. McDonald's« Big Mac Sauce«.txt  
172. McDonald's« BigXtra!«.txt  
173. McDonald's« Biscuits.txt  
174. McDonald's« Breakfast Burrito«.txt  
175. McDonald's« Ham & Egg Bagel.txt  
176. McDonald's« Hot Mustard Sauce.txt  
177. McDonald's« Lobster Sandwich.txt  
178. McDonald's« Shakes.txt  
179. McDonald's« Spanish Omelet Bagel.txt  
180. McDonald's« Steak & Egg Bagel.txt  
181. McDonald's« Sweet & Sour Dipping Sauce.txt  
182. McDonald's« Yogurt Parfait.txt  
183. Mimi's Cafe« Carrot Raisin Bread.txt  
184. Mimi's Cafe« French Market Onion Soup.txt  
185. Mr & Mrs T« Rich & Spicy Bloody Mary Mix.txt  
186. Mrs Fields Apricot Nectar Cookies.txt  
187. Mrs Fields Banana Nut Cookies.txt  
188. Mrs Fields Black and Whites.txt  
189. Mrs Fields Butterscotch Pecan Cookies.txt  
190. Mrs Fields Carrot Fruit Jumbles.txt  
191. Mrs Fields Cashew and Coconut Cookies.txt

192. Mrs Fields Chocolate Chip Cookies.txt  
193. Mrs Fields Chocolate Mint Cookies.txt  
194. MRS FIELDS CHOCOLATE RAISIN COOKIES.txt  
195. Mrs Fields Choconut Macaroons.txt  
196. Mrs Fields Cinnamon Maple Rings.txt  
197. Mrs Fields Gingersnaps.txt  
198. Mrs Fields Krispies.txt  
199. Mrs Fields Lacy Oatmeal Cookies.txt  
200. MRS FIELDS LEMON MACADAMIA COOKIES.txt  
201. Mrs Fields Lemon Poppy Seed Cookies.txt  
202. Mrs Fields Linzer Cookies.txt  
203. Mrs Fields Malted Milk Cookies.txt  
204. Mrs Fields Maple Pecan Butterballs.txt  
205. Mrs Fields Marbles.txt  
206. Mrs Fields Mocha Chunk Cookies.txt  
207. MRS FIELDS NUTTY WHITE CHUNK COOKIES.txt  
208. Mrs Fields Original Cookies.txt  
209. Mrs Fields Party Time Cookies.txt  
210. Mrs Fields Peanut Butter Chocolate Bars.txt  
211. Mrs Fields Peanut Butter Cookies.txt  
212. Mrs Fields Peanut Butter Cream -Filled Cookies.txt  
213. Mrs Fields Peanut Butter Oatmeal Ranch Cookie.txt  
214. Mrs Fields Pecan Pie Bars.txt  
215. MRS FIELDS PECAN SUPREMES.txt  
216. Mrs Fields White Chocolate Chip.txt  
217. MRS FIELDS' APPLE OATMEAL COOKIES.txt  
218. MRS FIELDS' APPLESAUCE OATIES.txt  
219. MRS FIELDS' BLACK AND WHITES.txt  
220. Mrs Fields' Lemon Chocolate Chip Buttons.txt  
221. Mrs Fields' Orange Chocolate Chunk Cookies.txt  
222. Mrs. Dash« Salt Free Seasoning Blend.txt  
223. Mrs. Dole's Pecan Roll Cookies.txt  
224. MRS. FIELD'S SWEETIE PIES.txt  
225. Mrs. Fields Carrot Cake.txt  
226. Mrs. Fields« Chocolate Chip Cookies.txt  
227. Nabisco Snack Well's Banana Snack Bars.txt  
228. Nabisco« Cheese Nips«.txt  
229. Nabisco« Nilla« Wafers.txt  
230. Nabisco« Old Fashioned Ginger Snaps.txt  
231. Nabisco« Oreo (Wafers).txt  
232. Nabisco« SnackWell/Es Banana Snack Bars.txt  
233. Neiman Marcus« Chocolate Chip Cookie.txt  
234. Olive Garden Breadsticks.txt  
235. Olive Garden Chicken Formaggio Pizza.txt  
236. Olive Garden Tiramisu Dessert.txt  
237. Olive Garden« Pasta e Fagioli.txt  
238. ORANGE JULIUS.txt  
239. OREO COOKIES.txt

240. Outback Bloomin' Onion.txt  
241. Outback Steakhouse« Bleu Cheese Dressing.txt  
242. Outback Steakhouse« Caesar Salad Dressing.txt  
243. Outback Steakhouse« Cinnamon Oblivion.txt  
244. Outback Steakhouse« Coral Reef 'Rita.txt  
245. Outback Steakhouse« Honey Wheat Bushman Bread«.txt  
246. Outback Steakhouse« Ranch Salad Dressing.txt  
247. Outback Steakhouse« Sydney's Sinful Sundae.txt  
248. Outback Steakhouse« The Wallaby Darned.txt  
249. Pace« Picante Sauce (Medium).txt  
250. Pal's« Sauceburger.txt  
251. Pancakes from International House of Pancakes«.txt  
252. Panda Express« Orange Flavored Chicken.txt  
253. Papa John's« Pizza Dipping Sauces.txt  
254. Pepperidge Farm« Ginger Man Cookies«.txt  
255. pgp.txt  
256. pgp1.txt  
257. PIZZA HUT CAVATINI.txt  
258. Pizza Hut Pizza Dough.txt  
259. Pizza Hut Sauce and Toppings.txt  
260. Planet Hollywood's Captain Crunch Chicken.txt  
261. Planet Hollywood's Cool Running.txt  
262. Planet Hollywood's The Terminator.txt  
263. Planet Hollywood« Pot Stickers.txt  
264. Planet Hollywood« Signature Drinks.txt  
265. PONDEROSA COLE SLAW.txt  
266. PONDEROSA STEAK AGER.txt  
267. PONDEROSA'S STEAK SAUCE.txt  
268. Popeye's Dirty Rice.txt  
269. Popeye's Fried Chicken.txt  
270. POPEYE'S RED BEANS AND RICE.txt  
271. Progresso« Italian-Style Bread Crumbs.txt  
272. Ranch Flavored Oyster Crackers Mix.txt  
273. RED LOBSTER BBQ SAUCE.txt  
274. RED LOBSTER CAESAR DRESSING W-VARIATIONS.txt  
275. Red Lobster Cheese Biscuits.txt  
276. Red Lobster Cheesecake.txt  
277. Red Lobster Clam Chowder.txt  
278. RED LOBSTER CREAMY CAESAR DRESSING.txt  
279. RED LOBSTER EASY CHEESECAKE.txt  
280. RED LOBSTER GARLIC CHEESE BISCUITS (LIGHT).txt  
281. Red Lobster Shrimp Scampi.txt  
282. RED LOBSTER SWEET AND SOUR SAUCE.txt  
283. RED LOBSTER TARTAR SAUCE.txt  
284. Red Lobster Trout Vera Cruz.txt  
285. Red Lobster« Bacon-Wrapped Stuffed Shrimp.txt  
286. Red Lobster« Cheddar Bay Crab Bake«.txt  
287. Red Lobster« Tartar Sauce.txt

[288. Red Robin« Seasoning.txt](#)  
[289. Reese's« Peanut Butter Cups.txt](#)  
[290. Roadhouse Grill« Roadhouse Cheese Wraps.txt](#)  
[291. Sabrett« Onions in Sauce \(for hot dogs\).txt](#)  
[292. Sara Lee Apple Maple Cheesecake.txt](#)  
[293. Sara Lee's Carrot Square Cake.txt](#)  
[294. Schilling« Salad Supreme« Seasoning.txt](#)  
[295. Seasoned Long Grain & Wild Rice Mix \(Uncle Bens\).txt](#)  
[296. Seven Seas« Free Viva Italian Fat-Free Dressing.txt](#)  
[297. Shoney's Tomato Florentine Soup.txt](#)  
[298. Sonic« Cherry Limeade.txt](#)  
[299. Sonic« Ocean Water.txt](#)  
[300. Spaghetti Factory Mizithra Cheese Sauce.txt](#)  
[301. Starbucks« Frappuccino«.txt](#)  
[302. Strawberry Julius and Pineapple Julius.txt](#)  
[303. Sunshine« Lemon Coolers«.txt](#)  
[304. Swiss Miss« Fat-Free Tapioca Pudding.txt](#)  
[305. T.G.I. Friday's« Broccoli Cheese Soup.txt](#)  
[306. T.G.I. Friday's« Jack Daniels Grill Glaze.txt](#)  
[307. Taco 5 Alarm Sauce.txt](#)  
[308. Taco Bell's Cinnamon Twists.txt](#)  
[309. Taco Bell« Burrito Supreme«.txt](#)  
[310. Taco Bell« Chicken Fajita Seasoning Mix.txt](#)  
[311. Taco Bell« Enchirito.txt](#)  
[312. Taco Bell« Fire Border Sauce«.txt](#)  
[313. Taco Bell« Mexican Pizza.txt](#)  
[314. Taco Bell« Soft Taco.txt](#)  
[315. Taco Bell« Taco Seasoning Mix.txt](#)  
[316. TGI Friday's Soy Sauce Dressing.txt](#)  
[317. The Soup Nazi's« Crab Bisque.txt](#)  
[318. The Soup Nazi's« Cream of Sweet Potato Soup.txt](#)  
[319. The Soup Nazi's« Indian Mulligatawny Soup.txt](#)  
[320. The Soup Nazi's« Mexican Chicken Chili.txt](#)  
[321. TOMATO SOUP 4 B'S.txt](#)  
[322. Tommy's« World Famous Hamburgers.txt](#)  
[323. Tony Roma's« Baked Potato Soup.txt](#)  
[324. Tony Roma's« Blue Ridge Smokies Sauce.txt](#)  
[325. UNO'S DEEP PAN PIZZA.txt](#)  
[326. UNO'S PIZZERIA RECIPE.txt](#)  
[327. Waffle House« Waffles.txt](#)  
[328. wb-changelog.txt](#)  
[329. Wendy's Frosties.txt](#)  
[330. Wendy's« Chicken Caesar Fresh Stuffed Pita.txt](#)  
[331. Wendy's« Chili.txt](#)  
[332. Wendy's« Classic Greek Fresh Stuffed Pita.txt](#)  
[333. Wendy's« Spicy Chicken Fillet Sandwich.txt](#)  
[334. White Tassel Hamburgers 2.txt](#)  
[335. White Tassel Hamburgers.txt](#)

[336. Wolfgang Pucks Pumpkin Pie.txt](#)

[337. Yonah Schimmel« Low-Fat New York City Knish.txt](#)

[338. Yoo-Hoo« Mix-Ups.txt](#)

[339. Z Tejas' Chile Fudge Pie.txt](#)

---

## A1-Sauce

Recipe By : Gloria Pitzer

Serving Size : 1 Preparation Time :0:00

Categories : Copycat Condiments

Amount Measure Ingredient -- Preparation Method

---

1/2	C	Dark Molasses
2		Green onions -- chop
3	Tbsp	Coarse salt (kosher)
3	Tbsp	Dry mustard
1	Tsp	Paprika
1/4	Tsp	Cayene
1		Clove garlic -- crush or
1	Tsp	Garlic powder
1		Anchovy fillet; chop -- or
1	tbsp	Anchovey paste
6	tbsp	Fresh taramind -- or
1	tbsp	Taramind extract
1	tsp	Pepper
1/2	tsp	Fenugreek
1/2	tsp	Powdered ginger
1/2	tsp	Ground cinnamon
1	tsp	Powdered cloves
1/2	tsp	Caradamen seeds
3	drops	Tabasco
6	oz	Rhine wine
2	oz	Rose wine
1	pt	White vinegar
1	tbsp	Kitchen Bouquet
1	tbsp	Postum Powder

Put all spices (except last 6 ingr.) through blender till fine powder.  
Place over low heat with half vinegar and simmer 1 hr; adding rest of  
vinegar alittle at a time as mixture is reduced in bulk. Stir in  
tabasco, wines, kitchen bouquet. Cook 3 min to dissolve. Remove from  
heat. Pour into crock or tuperware container (2qt) Let stand covered for  
1 week. Then strain thru cheese- cloth, six times.  
bottle and cap tightly. Keep refrigerated indefinly.  
Freeze to keep for years.

[Top](#)

---

## Almost Snickers

Recipe By : Mary Ann Housman (WW leader)

Serving Size : 8 Preparation Time :0:00  
Categories : Copycat

Amount	Measure	Ingredient -- Preparation Method
12	ounces	Low fat ice cream -- softened
1	cup	Low fat Cool Whip
1/4	cup	Crunchy peanut butter
1	package	Sugar free Chocolate pudding
3	ounces	Grape Nut cereal

Mix together ice cream, Cool Whip, peanut butter and pudding.  
Fold in Grape Nuts.  
Spread in 8x8 inch pan and freeze.

[Top](#)

---

### Applebee's Pico de Gallo

Notes: This is a great summer relish to serve with chips, or even on a hamburger.

#### INGREDIENTS:

3 large tomatoes diced, 1 large onion diced  
2 Tbsp. diced Jalapenos, 1/2 cup fresh cilantro (diced)  
2 tsp. Salt, 1/2 tsp. black pepper, 1/2 tsp. garlic powder  
1 Tbsp. olive oil, 1 Tbsp. white vinegar

\*\*\*\*\*

Preparation Instructions: Mix all ingredients together in large container until well blended. Allow to sit for at least 6 hours, it is better if allowed to sit overnight.

[Top](#)

---

### Applebee's® Baked French Onion Soup

Don't even try to find this one on the menu at Applebee's, because it isn't there; though it's the most popular soup served each day at this huge restaurant chain. This is the first of several big-time soup clones we'll unveil here in the next few weeks to help get you through the cold winter months. And they're all a cinch to make. Just be sure you have some oven-safe soup bowls for this one, since we'll have to broil it a bit before serving. Under the gooey melted provolone of the original version you get from Applebee's is a unique round crouton that's made from bread similar to a hamburger bun. So that's exactly what we'll use in our clone.

3 tablespoons vegetable oil  
6 medium white onions, sliced  
8 cups beef broth (Swanson is best)

1 cup water  
2 1/2 teaspoons salt  
1/2 teaspoon garlic powder  
1/4 teaspoon ground black pepper  
5 plain hamburger buns  
10 slices provolone cheese  
10 teaspoons shredded parmesan cheese

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

[Top](#)

---

Applebee's® Bananaberry Freeze

Ah, if only kitchen cloning was an exact science. While working on this one I saw the same bartender make the drink two different ways on two different days. Only after a firm grilling did I get her admitting to her personal "improvement" to the chain's secret recipe. The official clone includes the ingredients found below. But if you want to add a little pineapple juice -- as some independent thinking bartenders are apt to do -- you might discover you have indeed created a tastier version of this refreshing smoothie. On that day the cloning gods shall be looking the other way.

But, for heaven's sake, be sure your banana is soft and ripe. This is a detail the gods won't ignore.

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

Garnish  
whipped cream  
2 fresh strawberries

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

[Top](#)

---

#### Applebee's® Low-Fat Asian Chicken Salad

As the seasons change so does the menu, at this popular 1064-unit casual restaurant chain. You'll find this item in the "Low-Fat and Fabulous" column during the summer months where it's been a favorite since 1997. As with any salad, the waistline violator is the traditionally fat-filled dressing that's drizzled in gobs over the top of very healthy greens (a tablespoon of dressing is usually around 10-12 grams of fat each). So if we can just figure out a cool way to make the dressing fat-free, we're well on our way to making huge salad – four of them to be exact – with only 12 grams of fat on the entire plate. Most of those grams come from the chicken breast, while the crunchy chow mein noodles pick up the rest. Just be sure to plan ahead when you make this one. The chicken should marinate for a few hours if you want it to taste like the original. Get ready for some big, meal-size salads.

1 cup teriyaki marinade  
4 chicken breast fillets  
Fat-Free Asian Dressing  
2 cups water  
1/2 cup granulated sugar  
3 tablespoons dry pectin  
1 tablespoon white vinegar  
1/2 teaspoon soy sauce  
1 teaspoon salt  
1/4 teaspoon garlic powder  
1/4 teaspoon ground black pepper

1/4 teaspoon paprika  
8 cups chopped romaine lettuce  
8 cups chopped iceberg lettuce  
3 cups shredded red cabbage  
3 cups shredded green cabbage  
2 cups shredded carrots  
1 cup chopped green onion  
1 1/3 cups crispy chow mein noodles

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

#### Nutrition Facts

Serving size – 1 salad

Total servings – 4

Fat (per serving) – 12g

Calories (per serving) – 575

[Top](#)

---

### Applebee's® Low-Fat Blackened Chicken Salad

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

Dressing

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

#### Chicken Marinade

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

#### Cajun Spice Blend

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

2 boneless, skinless chicken breast halves  
2 tablespoons light butter

#### Salad

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

1. Make dressing by combining ingredients in a small bowl. Mix well by hand. Store in a covered container in the refrigerator until salad is ready.
2. Combine water, lime juice, soy sauce, and Worcestershire in a medium bowl, and stir. Add the chicken breasts to the marinade, cover bowl and keep in refrigerator for several hours. Overnight is even better.
3. When chicken is marinated, preheat a frying pan or skillet (an iron skillet, if you've got it) over medium/high heat. Also, preheat your barbecue grill to medium/high heat.
4. Combine the spices for the Cajun spice blend in a small bowl. Sprinkle a teaspoon of the spice blend over one side of each of the chicken breasts. Cover the entire surface of the chicken with spice.
5. Melt the butter in the hot pan, then sear the chicken breasts for 2-3 minutes on the side with the spices. While first side cooks, sprinkle another teaspoon of spice over the top of each chicken breast, coating that side as you did the other. Flip the chicken over, and sear for another 2-3 minutes. The surface of the chicken will be coated with a charred, black layer of flavor. This is exactly what you are shooting for.
6. Finish the chicken off on your barbecue grill. Grill each breast on both sides for 2-3 minutes, or until they are done.
7. While chicken is cooking prepare the salads by splitting the lettuce into two large bowls. Toss in the red cabbage and carrots.

Mix the cheeses together, then top the salad with the cheeses and hardboiled egg. Sprinkle the diced tomato on each salad.

8. Slice the chicken breast, across each breast in 1/2-inch-thick slices. Spread the chicken over the top of the salad and serve immediately with dressing on the side. Serves 2 as an entree.

[Top](#)

---

## Applebee's® Oriental Chicken Salad

Applebee's 60-item menu is revised twice a year. That means about 40 percent of the entire menu changes on a regular basis. The other 60 percent are items that are found on menus in all of the Applebee's restaurants, and seldom ever change. One item that has been on the menu for some time now is this Oriental Chicken salad, which is considered one of the restaurant's signature items. The recipe makes one dinner-size salad and can be easily doubled or quadrupled for additional servings. This recipe comes from the third book, "Top Secret Restaurant Recipes," but the dressing has been improved to more closely match the current dressing served at the restaurant.

### Oriental Dressing

3 tablespoons honey  
1 1/2 tablespoons rice winevinegar  
1/4 cup mayonnaise  
1 teaspoon Grey Poupon Dijon mustard  
1/8 teaspoon sesame oil

### Salad

1 egg  
1/2 cup milk  
1/2 cup flour  
1/2 cup corn flake crumbs  
1 teaspoon salt  
1/4 teaspoon pepper  
1 boneless, skinless chicken breast half  
2-4 cups vegetable oil (for frying)  
3 cups chopped romaine lettuce  
1 cup red cabbage  
1 cup Napa cabbage  
1/2 carrot, julienned or shredded  
1 green onion, chopped  
1 tablespoon sliced almonds  
1/3 cup chow mein noodles

1. Preheat oil in deep fryer or deep pan over medium heat. You want the temperature of the oil to be around 350 degrees.
2. Blend together all ingredients for dressing in a small bowl with an electric mixer. Put dressing in refrigerator

- to chill while you prepare the salad.
3. In a small, shallow bowl beat egg, add milk, and mix well.
  4. In another bowl, combine flour with corn flake crumbs, salt and pepper.
  5. Cut chicken breast into 4 or 5 long strips. Dip each strip of chicken first into egg mixture then into the flour mixture, coating each piece completely.
  6. Fry each chicken finger for 5 minutes or until coating has darkened to brown.
  7. Prepare salad by tossing the chopped romaine with the chopped red cabbage, Napa cabbage, and carrots.
  8. Sprinkle sliced green onion on top of the lettuce.
  9. Sprinkle almonds over the salad, then the chow mein noodles.
  10. Cut the chicken into small bite-size chunks. Place the chicken onto the salad forming a pile in the middle. Serve with salad dressing on the side.
- Makes 1 dinner-size salad.

[Top](#)

---

## Applebee's® Tequila Lime Chicken

It's one of Applebee's top-selling signature dishes and a big request here on the site. This tasty dish combines the tangy flavor of the tequila lime marinade with creamy southwestern-style dressing, and tops it all off with a melted cheese blend. Just be sure you don't marinate the chicken longer than the 3 to 4 hours, or the citric acid in the lime juice may toughen the chicken. The bed of crispy corn tortilla strips can be easily cloned with crumbled store-bought corn chips, but if you want strips like those served at the restaurant, just follow the "tidbits" below. Serve this dish with your choice of rice (Spanish rice is recommended), along with some pico de gallo (you can find a recipe here) or salsa on the side.

### Marinade

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

4 chicken breast fillets

### Mexi-Ranch Dressing

- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 1 tablespoon milk
- 2 teaspoons minced tomato

1 1/2 teaspoons white vinegar  
1 teaspoon minced canned jalapeno slices (nacho slices)  
1 teaspoon minced onion  
1/4 teaspoon dried parsley  
1/4 teaspoon Tabasco pepper sauce  
1/8 teaspoon salt  
1/8 teaspoon dried dill weed  
1/8 teaspoon paprika  
1/8 teaspoon cayenne pepper  
1/8 teaspoon cumin  
1/8 teaspoon chili powder  
dash garlic powder  
dash ground black pepper

1 cup shredded cheddar/monterey jack cheese blend  
2 cups crumbled corn chips or fried tortilla strips (see tidbits)

1. Prepare marinade by combining marinade ingredients in a medium bowl. Add the chicken to the bowl, cover and chill for 2 to 3 hours.
2. Make the mexi-ranch dressing by combining all of the ingredients in a medium bowl. Mix well until smooth, then cover dressing and chill it until needed.
3. When you are ready to prepare the entree, preheat the oven to high broil. Also, preheat your barbecue or indoor grill to high heat. When the grill is hot cook the marinated chicken breasts for 3 to 5 minutes per side, or until they're done.
4. Arrange the cooked chicken in a baking pan. Spread a layer of mexi-ranch dressing over each piece of chicken (you'll have plenty left over), followed by 1/4 cup of the shredded cheese blend. Broil the chicken for 2 to 3 minutes, or just until the cheese has melted.
5. Spread a bed of 1/2 cup of the tortilla strips or crumbled corn chips on each of four plates. Slide a chicken breast onto the chips on each plate and serve with your choice of rice, and pico de gallo, or salsa. (<http://www.topsecretrecipes.com>)  
Serves 4.

#### Tidbits

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

[Top](#)

---

ARBY'S HORSEY SAUCE

Recipe By :  
Serving Size : 1 Preparation Time :0:00

Amount	Measure	Ingredient -- Preparation Method
1	c	Mayo
3	tb	Bottled horseraddish cream Sauce
1	tb	Sugar -- or
2	pk	Equal

Mix all well. Keep refrigerated, tightly covered to use in 2 weeks. Do not freeze.

[Top](#)

---

### Arby's® Bronco Berry® Sauce

This sweet and spicy jelly sauce comes on the side, in little 1.5-ounce containers, with Arby's battered jalapeno and cheese Side Kickers. But, you know, you ust never get enough of the tasty gelatinous goo in those little dipping packs to use later with your own home-cooked delicacies. And isn't it odd that the sauce is called "Bronco Berry" when there's not a berry to be found in there? Sure, the sauce is bright red and sugary, but you won't find a speck of fruit on the ingredients list. Nevertheless, the sweet and spicy flavors make this a delicious jelly sauce that has many uses beyond dipping quick service finger foods. For one, use it as a side for your next batch of lamb chops rather than mint jelly. It would take more than just a few blister packs to perk u that meal.

3/4 cup water  
 1/3 cup sugar  
 1/4 cup corn syrup  
 3 tablespoons pectin  
 2 teaspoons cornstarch  
 1 teaspoon vinegar  
 50 drops or 1/4 teaspoon red food coloring  
 1/8 teaspoon onion powder  
 dash cayenne pepper  
 dash garlic powder  
 dash paprika  
 1/4 cup minced red bell pepper  
 1/2 teaspoon minced canned jalapeno peppers

1. Combine all the ingredients except the bell and minced jalapeno peppers in a small saucepan. Whisk well.
2. Set saucepan over medium/high heat, uncovered. Add peppers and bring mixture to a full boil, stirring often.
3. Reduce heat and simmer sauce for 5 to 7 minutes, or until thick. Remove from heat and let sauce sit for about 10 minutes. Stir and cover.
4. Use sauce when it reaches room temperature or cover and chill until needed.

Makes 1 cup

[Top](#)

---

### Arby's® Jamocha Shake

Okay, wash out the blender; this one's been begging to be cloned for years now. Arby's famous Jamocha Shake was one of the first frozen coffee drinks to gain popularity, even before Starbucks pummeled us with Frappuccinos. This thick drink is actually more milk shake than coffee drink, but if you like the original, you'll love this easy-to-make clone that serves two.

1 cup cold coffee  
1 cup low-fat milk  
3 tablespoons granulated sugar  
3 cups vanilla ice cream  
3 tablespoons chocolate syrup

1. Combine the coffee, milk, and sugar in a blender and mix on medium speed for 15 seconds to dissolve the sugar.
  2. Add ice cream, and chocolate syrup then blend on high speed until smooth and creamy. Stop blender and stir mixture with a spoon if necessary to help blend ingredients.
  3. Pour drink into two 16-ounce glasses.
- Makes 2 large drinks.

[Top](#)

---

### Arby's® Sauce

Although the beef sandwiches from Arby's would be very hard to duplicate since they are made from specially processed beef hunks, thinly sliced, this fast food chain's barbecue sauce can be cloned easily. Now you can whip up this slightly tangy sauce to put on your own homemade sandwich creations, even barbecued ribs or chicken.

1 cup ketchup  
2 teaspoons water  
1/4 teaspoon garlic powder  
1/4 teaspoon onion powder  
1/4 teaspoon pepper  
1/4 teaspoon salt  
1/2 teaspoon Tabasco pepper sauce

1. Combine all the ingredients in a small saucepan and cook over medium heat, stirring constantly, until the sauce begins to boil, 5 to 10 minutes.
  2. Remove the sauce from the heat. Cover and allow to cool.
  3. Pour into a covered container for storage in your refrigerator. Keeps for a month or two.
- Makes 1 cup.

[Top](#)

### Auntie Anne's Pretzels

Servings Size: 1

**INGREDIENTS:**

1 1/2 tsp Yeast, 1/2 tsp Brown sugar, 1 tsp Salt, 1 1/2 c Water, 4 c Bread flour, 2 tsp Baking soda, 2 c Warm water, 1/2 lb Butter, 2 Tbsp Honey, White sugar Brown sugar.

\*\*\*\*\*

Preparation Instructions: Mix yeast, brown sugar, dash of salt and 1 1/2 cups water. Let sit for five minutes. Add bread flour. Knead well. Let rise for about one hour. Grease baking sheet. Mix baking soda and warm water. Take a piece of dough and roll and shape into a pretzel. The easiest way to shape is to roll into a rope, whatever size you prefer. Pinch ends of rope then bring ends of rope to other side of circle. Dip pretzels in warm water and baking soda mixture and put on baking sheet. Bake at 425F for about 12 minutes. While still hot, brush with melted butter and honey. Sprinkle with white and brown sugar (approx. half and half mixture).

[Top](#)

### BABOLI PIZZA CRUST

Recipe By :  
 Serving Size : 1 Preparation Time :0:00  
 Categories : Breads Pizza

Amount Measure Ingredient -- Preparation Method

1	pk	Yeast	
1/4	c	Water -- warm	
6	tb	Olive oil -- + extra for pan	
6	c	Flour	
1	t	Salt (Optional)	
2 1/4	c	Water -- warm	
		-----TOPPINGS-----	
		SEA SALT -- OR KOSHER SALT	
		Pepper -- ground	
4	tb	Olive Oil	
		Chopped Rosemary and Thyme	

2 tb Water

Mix together first six ingredients and let rise 30 to 0 minutes. Divide dough into 3 parts and place in 3 olive-oiled pie pans. Dimple dough with fingers. Mix olive oil and water, brush tops with this mixture. Sprinkle on top: sea salt, pepper, rosemary and thyme. Let rise 50 to 60 mins. Bake at 350 degrees F. for 25 minutes. May dip in olive oil. Peggy also says if the herbs are dried to soak in water 10 minutes and then pat dry with paper towels.

[Top](#)

---

## Baby Ruth® Candy Bar

Beneath the chocolate of Nestlé's popular candy bar is a chewy, peanut-covered center that resembles Hershey's PayDay. To clone this one we'll only have to make a couple adjustments to the PayDay clone recipe, then add the milk chocolate coating. Even though the wrapper of this candy bar calls the center "nougat," it's more of a white or blonde fudge that you can make in a saucepan on your stovetop with a candy thermometer.

### Centers

1/4 cup whole milk  
5 unwrapped caramels  
1 tablespoon light corn syrup  
1 teaspoon butter  
1/4 teaspoon vanilla  
1/8 teaspoon salt  
1 1/4 cups powdered sugar

20 unwrapped caramels  
1 1/2 teaspoons water  
2 cups dry roasted peanuts  
1 12-ounce bag milk chocolate chips

1. Combine all ingredients for the centers, except the powdered sugar, in a small saucepan over low heat. Stir often as the caramel slowly melts. When the mixture is smooth, add 3/4 cup of powdered sugar. Stir. Save the remaining 1/2 cup of powdered sugar for later.
2. Use a candy thermometer to bring the mixture to exactly 230 degrees, stirring often, then turn off the heat.
3. When the temperature of the candy begins to drop, add the remaining 1/2 cup powdered sugar to the pan, then use a hand mixer on high speed to combine. Keep mixing until the candy cools and thickens and can no longer be mixed. That should take a minute or two.
4. Let the candy cool in the pan for 10 to 15 minutes, or until it can be touched. Don't let it sit too long - you want the candy to still be warm and pliable when you shape it. Take a tablespoon-size portion and roll it between your palms or on a

countertop until it forms a roll the width of your index finger, and measuring about 4 1/2-inches long. Repeat with the remaining center candy mixture and place the rolls on wax paper. You should have 8 rolls. Let the center rolls sit out for an hour or two to firm up.

5. Combine the 20 caramels with the 1 1/2 teaspoons of water in a small saucepan over low heat. Stir often until the caramels melt completely, then turn off the heat. If you work fast this caramel will stay warm while you make the candy bars.

6. Pour the peanuts onto a baking sheet or other flat surface. Using a basting brush and working quickly, "paint" a coating of caramel onto one side of a center roll. Quickly turn the center over, caramel side down, onto the peanuts and press gently so that the peanuts stick to the surface of the candy. Paint more caramel onto the other side of the roll and press it down onto the peanuts.

The candy should have a solid layer of peanuts covering all sides. If needed, brush additional caramel onto the roll, then turn it onto the peanuts to coat the roll completely. Place the candy bar onto wax paper, and repeat with the remaining ingredients. Place these bars into your refrigerator for an hour or two so that they firm up.

7. Pour the milk chocolate chips into a glass or ceramic bowl and zap it in the microwave for 2 minutes on 50 percent power. Gently stir the chips, then heat for an additional 30 seconds at 50 percent power. Repeat if necessary, stirring gently after each 30 seconds. Don't overcook the chips or the chocolate will burn and seize up on you.

8. Drop a candy bar center into the melted milk chocolate. Cover the candy bar with chocolate using two forks, one in each hand. When the candy is covered with chocolate, balance the bar on both of the forks, one at each end of the candy bar, and tap the forks on the top edge of the bowl so that much of the chocolate drops off.

Carefully place the candy bar onto wax paper and remove the two forks. Repeat with the remaining ingredients, and then chill the candy bars until firm.

Makes 8 candy bars.

[Top](#)

---

## Bailey's Irish Cream

Yield: 1 Servings

- 1 c Light cream
- 1 14-oz can sweetened condensed milk
- 1 2/3 c Irish Whiskey
- 1 ts Instant coffee
- 2 tb Hershey's chocolate syrup
- 1 ts Vanilla
- 1 ts Almond extract

Combine all the ingredients in a blender set on high speed for 30 seconds. Bottle in a tightly sealed container and refrigerate. The liqueur will keep for at least 2 months if kept cool. Be sure to shake the bottle well before serving.

Makes 4 cups.

[Top](#)

---

### Bake And Baste Chicken (Boston Chicken)

Categories: Copycat

Yield: 1 servings

[-patdwigans\\_om@juno.com](mailto:-patdwigans_om@juno.com)

- 1/4 c Canola oil
- 1 tb Honey
- 1 tb Lime juice
- 1/4 ts Paprika
- 4 Chicken breast halves  
Washed/patted dry

Preheat oven to 400 degrees. In a small bowl, combine canola oil, honey, lime juice and paprika. Place chicken, skin side up, in a 7x11 inch baking dish. Apply mixture to chicken pieces in a single layer.

Bake in over for 35-40 minutes, basting every 8-10 minutes or until well browned and juices run clear when you cut into the thickest part of chicken. Remove from oven. Cover with foil for 15 minutes. This softens chicken and keeps it hot until served. Serves 4.

[Top](#)

---

### BAKED BEANS LIKE BOSTON CHICKEN

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories : Copycat Side dishes

Amount Measure Ingredient -- Preparation Method

---

14	c	Dried Onions	
		Reconstitute in 1/4 c hot	
		Water	5 minutes
24		Oz-Jar Great Northern Beans	
1	c	Hunt's Ketchup	
1/2	c	Open Pit Hickory Flavored	
		Bbq Sauce	
1	lg	Can Baked Beans	

While onions are softening, empty jar of northern beans into a 4-quart baking dish or pan. Add pork and beans to northern beans. Stir in onion, ketchup, BBQ sauce and ham. Bake, uncovered at 350~ about 30-35 minutes or until piping hot. Stir 2-3 times during

baking. Refrigerate covered, to use in 1 week. Freeze to use in 4 months.

[Top](#)

---

## Baskin-Robbins® B.R. Blast®

Burt Baskin and Irv Robbins' idea to franchise their ice cream stores for rapid growth was so inspired that the company's former milk shake machine salesman, Ray Kroc, adopted the technique to successfully expand his new chain of McDonald's hamburger outlets.

Ice cream is this chain's staple. So this coffee drink, unlike the Frappuccino made famous by Starbucks, requires adding ice cream for a creamy texture and rich taste. If you've got a blender you can clone either of the two varieties of this refreshing coffee beverage. For chocoholics bent on everything mocha, just add some chocolate syrup to the mix.

### Cappuccino

1 cup double-strength coffee (see Tidbits)  
1 cup milk  
1/3 cup granulated sugar  
1 heaping cup vanilla ice cream  
2 cups crushed ice or ice cubes

### Garnish

whipped cream  
cinnamon

1. Combine the strong coffee, milk and sugar in a blender and mix on medium speed for 15 seconds to dissolve sugar.
2. Add ice cream and ice then blend on high speed until smooth and creamy.
3. Pour drink into two 16-ounce glasses. If desired, add whipped cream to the top of each drink followed by a sprinkle of cinnamon.

Makes 2 large drinks.

### Mocha

For this version, add 2 tablespoons of chocolate syrup to the recipe above and prepare as described.

### Tidbits

Make double-strength coffee in your coffee maker by adding half the water suggested by the manufacturer. Allow coffee to chill in the refrigerator before using it in this recipe.

[Top](#)

---

## Baskin-Robbins® Ice Cream Cake

Traditional white birthday cakes are pretty boring by themselves. Scoop a little ice cream onto the plate and I'll perk up a bit. But, hey baby, bring a Baskin-Robbins ice cream cake to the party and I'll be the first one in line with a plastic fork. This 4500-unit ice cream chain stocks several varieties of pre-made ice cream cakes in its freezer, but I've discovered the most popular version, over and over again, is the one made from white cake with pralines and cream ice cream on top. So that's got to be the version we clone here. But don't think you're locked into this formula - you can use any flavor of cake and ice cream you fancy for your homemade masterpiece. Just be sure the ice cream you choose comes in a box.

It should be rectangular shape so that the ice cream layer stacks up right. Then you'll want to find a real sharp serrated knife to cut the ice cream in half while it's in the box. And check this out: That white stuff that coats the cake is actually softened ice cream spread on a thin layer like frosting, and then re-frozen.

After it sets up, you can decorate the cake any way you like with pre-made frosting in whatever color suits your festive occasion. Voilà! You've just made an ice cream cake at home that looks and tastes like those in the stores that costs around 35 buck each.

### Cake

1 box white cake mix  
1 1/4 cups water  
1/3 cup vegetable oil  
3 egg whites

1/2-gallon box pralines and cream ice cream  
4 cups (2 pints) vanilla ice cream  
1 12-ounce container white frosting

### Optional

colored frosting  
A sharp bread knife makes box slicing easy

Ice cream on top of the cake, and all the trimming

1. Make your cake following the directions on the box. If you are making the white cake you will likely blend the cake mix with water, oil, and 3 eggs. Pour the batter into a greased 9 x 13-inch baking pan and bake at 350 degrees for 30 to 35 minutes. This will make a thin cake for our bottom layer. When cake is done, let it cool to room temperature.
2. When the cake has cooled, carefully remove it from the pan and place it on a wax paper-covered cookie sheet, or a platter or tray that will fit into your freezer.
3. Use a sharp serrated knife (a bread knife works great) to slice the ice cream lengthwise through the middle, box and all, so that you have two 2-inch thick sheets of ice cream. Peel the cardboard off the ice cream and lay the halves next to each other on the cake. Slice the edges of the cake all the way around so that the cake is the same size as the ice

cream on top. Work quickly so that the ice cream doesn't melt.

When the cake has been trimmed, place it into the freezer for an hour or two.

4. When you are ready to frost the cake, take the two pints (4 cups) of vanilla ice cream out of the freezer for 20 to 30 minutes to soften. Stir the ice cream so that it is smooth, like frosting. Use a frosting knife or spatula to coat your cake with about 2 cups of ice cream. Cover the entire surface thoroughly so that you cannot see any of the cake or ice cream underneath. Pop the cake into the freezer for an hour or so to set up.

5. When the cake has set, fill a pastry bag (with a fancy tip) with white frosting to decorate all around the top edge of the cake. Also decorate around the bottom of the cake. Use colored frosting and different tips to add inspired artistic flair and writing on the cake, as needed. Cover the cake with plastic wrap and keep it in your freezer until party time.

6. When you are ready to serve the cake, leave it out for 10 minutes before slicing. Cut the cake with a sharp knife that has been held under hot water.

Makes 1 large cake (16 - 20 servings).

#### Tidbits

You may wish to use another flavor cake mix such as chocolate or devil's food for this dessert - even low-fat cake mix works.

It's up to you. Just follow the directions on the box for making the cake in a 9 x 13-inch baking pan.

You can also use any flavor of ice cream. Just be sure to get it in a box.

[Top](#)

Ben & Jerry's fresh Georgia peach ice cream

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Desserts Fruits

Copycat

Amount	Measure	Ingredient -- Preparation Method
2	c	Ripe peaches -- finely chopped
1 1/4	c	Sugar
1/2		Juice of lemon
2	lg	Eggs
2	c	Heavy or whipping cream
1	c	Milk

The best way to capture the elusive flavor of summertime. Ben and Jerry prefer small peaches because they have more flavor and less water than the larger ones. Combine the peaches, 1/2 cup of the sugar, and the lemon juice in a bowl. Cover and refrigerate for 2 hours, stirring the mixture every 30 minutes. Remove the peaches from the refrigerator and drain the juice into another bowl. Return the peaches to the refrigerator. Whisk the eggs in a

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

[Top](#)

---

### Benihana Japanese Fried Rice

4 cups cooked rice  
1 cup frozen peas - thawed  
2 tbsp finely grated carrot  
2 eggs - beaten  
½ cup diced onion  
1½ tbsp butter  
2 tbsp soy sauce  
salt  
pepper

Cook rice following instructions on package (Bring 2 cups water to a boil, add rice and a dash of salt, reduce heat and simmer in covered saucepan for 20 minutes). Pour rice into a large bowl to let it cool in the refrigerator. Scramble the eggs in a small pan over medium heat. Separate the scrambled chunks of egg into small pea-size bits while cooking. When rice has cooled to near room temperature, add peas, grated carrot, scrambled egg and diced onion to the bowl. Carefully toss all of the ingredients together. Melt 1½ tbsp of butter in a large frying pan over medium/high heat. When butter has completely melted, dump the bowl of rice and other ingredients into the pan and add soy sauce plus a dash of salt and pepper. Cook rice for 6-8 minutes over heat, stirring often.

Makes 4 servings.

[Top](#)

---

### Benihana Magic Mustard Sauce

1 tbsp Sesame seeds - crushed & toasted  
3 tbsp Dry mustard  
2 tbsp Hot water  
¾ cup Soy sauce  
¼ Garlic clove - crushed  
3 tbsp Heavy cream - whipped

Preheat oven to 350°F. Place sesame seeds in flat pan in oven to toast. (about 10 - 15 minutes) Mix mustard and water in a small mixing bowl until it forms a paste. Place in blender with sesame seeds, soy sauce and garlic. Blend at high speed for about 1 minute. Remove and stir in whipped cream.

[Top](#)

---

## BENIHANA MUSTARD SAUCE

Categories: Sauces

Yield: 8 servings

3 tb Dry mustard

2 tb Hot water

1 tb Sesame seeds; toasted

3/4 c Soy sauce

1/4 Garlic clove; crushed

3 tb Whipping cream; whipped

In small mixing bowl, combine mustard and water to form paste. Place in blender with remaining ingredients except cream and blend at high speed about 1 minute. Remove and stir in whipped cream.

[Top](#)

---

## Benihana Style Steak

1/4 cup Uncooked rice

6 oz sirloin steak - boneless

1 tbsp Peanut oil

2 large Mushrooms - sliced

Salt

Pepper

Cook rice according to package directions. Set aside.

Heat griddle to 350°F and pour on oil to coat surface.

Sear steak on both sides. Cut steak into strips. Return to griddle along with mushroom slices.

Turn meat pieces until done to preference. Season with salt and pepper to taste. Serve with boiled rice and magic mustard sauce.

Makes 1 serving.

[Top](#)

---

## Benihana® Ginger Salad Dressing

As far as salad dressings go, this is one of the most requested, and tasty. At the Benihana chain of hibachi grill restaurants, you are served a side salad before your meal that is doused with this tangy, slightly sweet, fresh ginger dressing.

This Top Secret Recipes version of that dressing is a real cinch to make, once you've got the ingredients. Just dump everything into a blender, whiz it, and you're set. Although this recipe is inspired by the many variations of the clone recipe that are floating around (and that I have received by e-mail), you should know that this is an original never-before-published creation that comes closer to the original product than any other version I have seen. See what you think.

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

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

[Top](#)

---

## Benihana® Japanese Fried Rice

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

that is prepared by chefs with pre-cooked rice on those open hibachi grills.

- 4 cups cooked converted or parboiled rice (1 cup uncooked)
- 1 cup frozen peas, thawed
- 2 tablespoons finely grated carrot
- 2 eggs, beaten
- 1/2 cup diced onion (1/2 small onion)
- 1 1/2 tablespoons butter
- 2 tablespoons soy sauce
- salt
- pepper

1. Cook rice following instructions on package (Bring 2 cups water to a boil, add rice and a dash of salt, reduce heat and simmer in covered saucepan for 20 minutes). Pour rice into a large bowl to let it cool in the refrigerator.
  2. Scramble the eggs in a small pan over medium heat. Separate the scrambled chunks of egg into small pea-size bits while cooking.
  3. When rice has cooled to near room temperature, add peas, grated carrot, scrambled egg and diced onion to the bowl. Carefully toss all of the ingredients together.
  4. Melt 1 1/2 tablespoons of butter in a large frying pan over medium/high heat.
  5. When butter has completely melted, dump the bowl of rice and other ingredients into the pan and add soy sauce plus a dash of salt and pepper. Cook rice for 6-8 minutes over heat, stirring often
- Serves 4.

Tidbits

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

[Top](#)

---

## Bennigan's Hot Bacon Dressing

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Dressings Salads  
Meats

Amount	Measure	Ingredient -- Preparation Method
2	ounces	Bacon grease
1/4	pound	Red onion -- dice fine
2	cups	Water
1/2	cup	Honey
1/2	cup	Red wine vinegar



Recipe By : Gloria Pitzer  
Serving Size : 2 Preparation Time : 0:05  
Categories : Salad Dressings Copycat

Amount	Measure	Ingredient	Preparation Method
--------	---------	------------	--------------------

1/2	Cup	Sour cream	
1/2	Cup	Milk	
1	Cup	Kraft mayo	
4	Ounces	Blue cheese -- crumble	
1/8	Teaspoon	Onion powder	

Use electric mixer to combine all ingredients until smooth. Tightly cover and refrigerate.

Use within 10 days.

[Top](#)

---

### Big Boy's Chicken Gravy

Categories: Copycat, Sauces, Chicken  
Yield: 1 quart

-patdwigans fwds07a  
28 oz Chicken broth  
1/2 ts Onion powder  
1 tb Chicken bouillon powder  
2/3 c Bisquick

In blender, combine broth, onion powder, bouillon powder and Bisquick. Blend at high speed, about 1/2 minute or until smooth. Pour into saucepan and stir constantly over medium high heat, about 4 or 5 minutes until it comes to a boil, is smooth and thickened a bit. Serve at once. Can freeze up to 4 months.

[Top](#)

---

### Big Bucket In The Sky Chicken

Categories: Polkadot, Menarea, Chicken  
Yield: 1 Servings

3 c Self-rising flour  
1 tb Paprika  
2 pk Lipton Tomato Cup-A-Soup  
-powder  
2 pk Good Seasons Italian  
-Dressing mix powder

1 ts Salt  
1/4 lb Butter or margarine

Moisten chicken in water. Place coating mixture in an oven roasting bag and shake until chicken is covered. Bake in 350 degree oven for about 40 minutes or until juices are clear.

[Top](#)

---

## Big Mouth Sandwich

Recipe By : Jo Anne Merrill  
Serving Size : 6 Preparation Time :0:30  
Categories : Copycat

Amount Measure Ingredient -- Preparation Method

-----  
1/2 pound lean ground beef  
1 teaspoon chili powder  
1/2 teaspoon salt -- or seasoned salt  
2 California avocados -- sliced  
1 French bread loaf -- or long loaf  
garlic salt -- to taste  
8 ounces refried beans -- 1 can  
shredded lettuce  
1 tomato -- sliced  
2 green onions -- sliced  
1/2 cup cheddar cheese -- shredded  
taco sauce -- optional

1. Brown ground beef very thoroughly; drain well. Stir in salt and chili powder; keep hot.
2. Halve, peel and slice avocados into flat slices.
3. Split French bread in half lengthwise. Lightly toast cut sides under broiler.
4. Place half the avocado slices on bottom half of bread. Sprinkle with garlic salt if using.
5. Heat refried beans. Spread an even layer of beans over avocado, then spoon on browned meat.
6. Cover meat with shredded cheese, then with shredded lettuce. Sprinkle lettuce with taco sauce if using.
7. Cover with a layer of sliced tomato then sprinkle on the chopped onions. Place remaining avocado slices on tomatoes and sprinkle with garlic salt.
8. Cover with top half of bread; cut into serving sized sandwiches.

Serving Ideas : Serve with warm tortilla chips and iced tea or beer.

NOTES : This sandwich speaks for itself as to how it got its name.

[Top](#)

---

### BOB "OVEN'S " COLONIAL DRESSING

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Copycat Dressings

Amount	Measure	Ingredient -- Preparation Method
1	c	Water
1/8	c	Cornstarch
1/2	c	Vinegar -- light or dark
1	c	Sugar
1	t	Onion powder
1	tb	Salt
1/4	c	Butter or margarine
1/2	ts	Pepper
1	t	Celery salt
1	tb	Celery seed

Put water and cornstarch into blender on High speed for 1 minute or until smooth. Transfer to a 2 1/2 qt. saucepan. Cook mixture over Medium High heat, stirring constantly as you begin to add each of the remaining ingredients, stirring well after each addition. Cook and continue stirring until it begins to thicken and become quite smooth. Let it cool completely before pouring into a refrigerator container. Cap tightly. Keeps for about weeks. Do Not Freeze. Makes 2

1/2 cups. Variations: Creamy Italian Colonial: to one recipe (above) add 1 Tbsp. prepared mustard, 1 Tbsp. light corn syrup, 1 Tbsp. dry oregano leaves, 1/2 tsp. garlic powder and 1/2 cup mayonnaise. Stir to combine well. Keep refrigerated. Makes about 3 cups. Do Not Freeze. Catalina Colonial: To one recipe (above) add: 1 cup catsup and 1/2 cup sweet pickle relish. Makes 3 1/2 cups. Creamy Onion Dressing: To one recipe (above) stir in: 8 ounce carton onion chip dip. Makes 3 cups. Do Not Freeze. Slaw Dressing: To one recipe (above) stir in: 1/2 cup sour cream, 1/2 cup mayonnaise. Use within one week of preparing. Makes 3 cups. Do Not Freeze.

[Top](#)

Serving Size : 4

1/4 c Oil  
1 tb Honey  
1 tb Lime juice  
1/4 ts Paprika  
Season salt  
4 Chicken breast halves with skin

Mix all ingredients well in saucepan and warm just to melt honey. Arrange 4 chicken breast halves, skin-side-up in a square baking dish or pan, sprayed with Pam. Bake uncovered at 400~ about 35 to 40 minutes, basting chicken without turning them, 3 or 4 times during baking or until nicely browned. Immediately upon removing from oven, seal baking dish tightly in foil and let stand 15 to 20 minutes before serving.

[Top](#)

---

## Boston Chicken Baked Beans

Categories: Copycat, Beans

Yield: 6 servings

-patriciadwigans fwds07a  
14 c Dry chopped onions; reconstitute in 1/4 c hot water 5 minutes  
24 oz Jar great northern beans;  
-drain, rinse and drain  
28 oz Can Campbell's Pork & Beans  
1 c Hunt's Ketchup  
1/2 c Open Pit hickory flavored  
-BBQ sauce  
3 sl Boiled ham; chopped fine

While onions are softening, empty jar of northern beans into a 4-quart baking dish or pan. Add pork and beans to northern beans. Stir in onion, ketchup, BBQ sauce and ham. Bake, uncovered at 350~ about 30-35 minutes or until piping hot. Stir 2-3 times during baking. Refrigerate covered, to use in 1 week. Freeze to use in 4 months.

[Top](#)

---

## Boston Chicken Cranberry Sauce

Categories: Copycat, Sauces, Fruits

Yield: 3 cups

-patdwigans fwds07a

1 lb Can jellied cranberry sauce

10 oz Jar Smucker's Simply Fruit

-Orange Marmalade

1/4 ts Ground ginger

2 c Fresh cranberries; each

-sliced 2 or 3 pcs horizont.

1/3 c Walnuts; chop fine

in 2-quart saucepan, over medium-to-low heat, use rubber bowl scraper to stir together jellied sauce, marmalade and ginger until melted, about 6-8 minutes. Add the sliced cranberries, keeping sauce on low. Stir often. Continue cooking and stirring often until cranberries are no longer white and taste tender to the bite (not soft, but not too crisp). Stir in walnuts. When cooled to lukewarm, refrigerate, covered and use with a week to 10 days. Should freeze well to be used within 4 months.

[Top](#)

---

### Boston Chicken Creamed Spinach

Categories: Copycat, Vegetables

Yield: 4 servings

-patdwigans fwds07a

1 tb Flour

4 tb Butter, margarine or canola

-oil

1/2 ts Garlic salt

Salt and pepper

20 oz Frozen chopped spinach; cook

-and drain

1 sm Onion; diced

In a saucepan, on medium heat, stir together with wire whisk soup, flour, butter, garlic salt, salt and pepper until smooth and piping hot. Combine with spinach and onion. (MY NOTE:I'd substitute fresh minced garlic for the garlic salt).

[Top](#)

---

### Boston Chicken Cucumber Salad

Categories: Salads, Copycat, Wrv

Yield: 4 to 6

patdwigans fwds07a

2 md Cucumbers w/skin;half, seed,  
-1/2" slices  
1/4 Red Spanish onion; 1/2" dice  
1 lg Ripe tomato; dice  
8 oz Paul Newman's Olive Oil and  
-Vinegar Dressing  
1 ts Dry dill weed  
1/2 ts Dry parsley; mince  
1/4 c Olive oil

Combine cucumbers with the rest of the ingredients in non-metal refrigerator container, tightly covered. Marinate for 24 hours in fridge before serving. Do not freeze.

[Top](#)

---

## Boston Chicken Macaroni & Cheese

Categories: Pitzer, Pasta, Cheese  
Yield: 6 Servings

3 c Dry spiral shaped pasta  
Cook al dente, drain  
2/3 c Milk (2% or regular)  
1 lb Velveeta cheese, light or  
- cubed small  
1/4 ts Dry mustard powder  
1/2 ts Ground turmeric  
Salt and pepper to taste

Place into top of double boiler over gently simmering water milk, cheese, mustard powder turmeric, salt and pepper in that order. Stir with whisk occasionally until melted and smooth. Stir pasta into hot cheese mixture and keep hot until serving time over hot water, up to an hour. (If it begins to thicken up too much, dilute with a little milk). Neverput into oven or over direct heat as it will scorch and change the texture to a sticky mess. 6-8 side servings or 4 main-dish servings.

[Top](#)

---

## Boston Chicken Marinade/basting Sauce

Categories: Copycat, Sauces  
Yield: 1 servings

-patdwigans fwds07a  
1/4 c Canola oil

1 tb Honey  
1 tb Lime juice  
1/4 ts Paprika

Mix all ingredients well and apply to skin-side-up chicken in a single layer in greased baking dish or pan. Bake at 400~ 35-40 minutes. Baste every 8-10 minutes during the baking time.

[Top](#)

---

## Boston Chicken Saucer Sized Chocolate Chip Co

Categories: Copycat, Desserts, Cookies

Yield: 1 servings

-pat dwigans fwds07a  
4 oz Nestle's Milk Chocolate bars  
4 oz Baker's german sweet choc  
4 oz Dove milk chocolate  
Cookie dough  
use your our recipe

Melt 3 chocolates, stirring until smooth. Pur into greased 9" metal pie pan and refrigerate until hard. Hammer into pea-sized bits. Store refrigerated until ready to use. Use 1/3 c dookie dough, flattening to a 3-1/2 to 4" round. Bake at 375 for 16 to 18 minutes or until golden brown but not overbaked or cookies will be hard as rocks when cooled. The cookies will look almost "RAW" at the end of 16 minutes if you make them big enough and will continue to bake in their own heat as they cool on the sheets a few minutes.

[Top](#)

---

## Boston Chicken Spicy Rice

Categories: Rice, Copycat, Wrv

Yield: 6 servings

-patdwigans fwds07a  
1/4 c Raw Rice-shaped pasta  
3/4 c Minute rice  
1 tb Pimiento; chop fine  
1/2 ts Dry minced celery leaf  
1 ts Dry minced parsley  
1/4 ts Dry mustard  
14 oz Can chicken broth  
1/4 c Olive oil  
1/2 ts Salt

In a 2-qt saucepan combine all ingredients. Stir often and bring to a boil. Cover and remove from heat. Let stand 15 minutes. Fluff rice with a fork occasionally. Salt and pepper to taste if desired. Keep warm in top of double boiler, over simmering water, to serve within an hour. Refrigerate leftovers covered. Rewarm Gently i 3 to 4 days. Do not freeze.

[Top](#)

---

## Boston Chicken Squash

Categories: Copycat, Vegetables

Yield: 6 servings

[-patdwigans\\_om@juno.com](mailto:-patdwigans_om@juno.com)

- 2 Butternut squash; halve
  - long, remove seeds
  - Margarine or butter
  - Salt
- 1/2 c Brown sugar; packed
- 1/2 c Honey
- 1/2 ts Ground ginger
- 1 ts Pumpkin pie spices
- 4 tb Butter or margarine; melted

Preheat oven to 400 . Place squash cut-side down on Pam-sprayed shallow baking pan. Bake uncovered about 45 minutes or until fork tender. Wipe cut surface with a little butter and sprinkle with salt. Return to bake cut-side up about 10 minutes longer or until browned and soft. Scrape out the meat into a mixing bowl. Add sugar, honey, ginger, pumpkin pie spice and butter. Beat with electric mixer at med speed until smooth. Return to oven, covered in foil, just to keep warm until time to serve, 325 for 30 minutes. Refrigerate leftovers for about a week or freeze up to 4 months.

[Top](#)

---

## Boston Chicken Stuffing

Categories: Copycat, Dressings, Vegetables

Yield: 8 side dish

- Patdwigans fwds07a
- 10 oz Can sliced carrots; undrain
- 4 oz Can slices mushrooms;undrain
- 14 oz Can chicken broth
- 2 Ribs celery; cut 4-5 pieces

1 tb Rubbed sage  
12 ts Poultry seasoning  
1 tb Chicken bouillon powder  
3 tb Bottled liquid margarine or  
-melted butter or margarine  
3 English muffins; cut into  
-1/2" cubes with crumbs  
8 oz Bag unseasoned croutons  
1 tb Dry parsley; minced  
2 tb Dry minced onion

When you open the can of carrots, run the blade of a paring knife through them right in the can so that you've reduced them to tiny bits without mashing them. Empty it then into a Dutch oven. Add the mushrooms; set aside. Empty the can of broth into the blender and add the celery along with the sage, poultry seasoning, bouillon powder and margarine. Blend a few seconds on high speed, only until celery is finely minced. Meanwhile, add the English muffin cubes, (crumbs too), croutons, parsley and onion to the Dutch oven. Pour blender mixture over and stir to combine with rubber bowl scraper until completely moist. Cover with a lid and bake at 350~ about 45 minutes to an hour or until piping hot. Refrigerate leftovers to use within a week. Freeze to use within 4 months.

[Top](#)

---

### Boston Market Meatloaf

1 cup tomato sauce  
1½ tbsp Kraft barbecue sauce  
1 tbsp granulated sugar  
1½ lbs 10% fat ground sirloin  
6 tbsp all-purpose flour  
¾ tsp salt  
½ tsp onion powder  
¼ tsp ground black pepper  
dash garlic powder

Preheat oven to 400°F. Combine the tomato sauce, barbecue sauce and sugar in a small saucepan over medium heat. Heat the mixture until it begins to bubble, stirring often, then remove it from the heat.

In a large bowl, add all but 2 tbsp of the tomato sauce to the meat. Use a large wooden spoon or your hands to work the sauce into the meat until it is very well combined. Combine the remaining ingredients with the ground sirloin-- flour, salt, onion powder and ground pepper. Use the wooden spoon or your hands to work the spices and flour into the meat.

Load the meat into a loaf pan (preferably a meatloaf pan with two sections which allows the fat to drain, but if you don't have one of those a regular loaf pan will work). Wrap foil over the

pan and place it into the oven for 30 minutes.

After 30 minutes, take the meatloaf from the oven, remove the foil and, if you aren't using a meatloaf pan, drain the fat.

Using a knife, slice the meatloaf all the way through into 8 slices while it is still in the pan. This will help to cook the center of the meatloaf. Pour the remaining 2 tbsp of sauce over the top of the meatloaf, in a stream down the center. Don't spread the sauce. Place the meatloaf back into the oven, uncovered, for 25-30 minutes or until it is done.

Remove and allow it to cool for a few minutes before serving.

Makes 4 servings.

[Top](#)

---

## Boston Market® Meatloaf

In the early 90s Boston Chicken was on a roll. The home meal replacement chain's stock was soaring and the lines were filled with hungry customers waiting to sink their teeth into a serving of the chain's delicious rotisserie chicken. So successful was the chain with chicken, that the company quickly decided it was time to introduce other entrée selections, the first of which was a delicious barbecue sauce-covered ground sirloin meatloaf. But offering the other entrées presented the company with a dilemma: what to do about the name. The bigwigs decided it was time to change the name to Boston Market, to reflect a wider menu. That meant replacing signs on hundreds of units and retooling the marketing campaigns. That name change, plus rapid expansion of the chain and growth of other similar home-style meal concepts sent the company into a tailspin. By 1988, Boston Market's goose was cooked: the company filed for bankruptcy. Soon McDonald's stepped in to purchase the company, with the idea of closing many of the stores for good, and slapping Golden Arches on the rest. But that plan was scrapped when, after selling many of the under-performing Boston Markets, the chain began to fly once again. Within a year of the acquisition Boston Market was profitable, and those meals with the home-cooked taste are still being served at over 700 Boston Market restaurants across the country.

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

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

[Top](#)

---

### Bull's Eye BBQ Sauce

- 1/2 C. chopped onions
- 1 (8 oz.) can tomatoes sauce
- 1 C. water (OPTION: Beer)
- 1 1/4 C. ketchup
- 2 T. brown sugar
- 2 T. prepared yellow mustard
- 1 T. olive oil
- 1 T. Worcestershire sauce
- 1 dash Tabasco sauce

Combine ingredients, cover and simmer for 30 minutes. I cooked this for 45 minutes to an hour. The sauce reduced itself and tasted good. If you taste the sauce before simmering, it will not taste as good as when the flavors have melded, but after cooking it is great.

Just like the 'real' sauce on barbecued pork steaks. For the original, do not use beer.

[Top](#)

---

## Burger King® Big King®

The Burger Wars are becoming the biggest food fight since that cafeteria scene from the movie "Animal House". The two burger giants, McDonald's and Burger King, have each been cloning the other's top products in the bloody battle for the big burger buck. Burger King stepped up first with the Big King - Burger King's version of the McDonald's Big Mac. Yes, it had two all beef patties, special sauce, lettuce, cheese, pickles, onions, on a sesame seed bun; although everything was arranged a bit differently, and there's no middle bun in there. Then McDonald's rolled out the Big N' Tasty, which bore a striking resemblance to Burger King's Whopper, with fresh lettuce, tomato, and onion on top of a huge beef patty. Who's winning this fight by leveraging the popularity of the other company's product? Nobody, really. McDonald's chose to alter its Big N' Tasty recipe by making it smaller n' cheaper, then changed the name to Big Xtra!, while Burger King bailed out on the Big King altogether. But this food fight is far from over. More recently Burger King tweaked its french fry formula in an unsuccessful attempt to steal away fans from McDonald's winning fried spuds recipe. And McDonald's has added more breakfast sandwiches to compete with Burger King's wider wake-up selection. So the war continues. And the battlefield is splattered with ketchup.

### Spread

1/4 cup mayonnaise  
2 teaspoons French dressing  
2 teaspoons sweet pickle relish  
1 teaspoon white vinegar  
1/2 teaspoon sugar  
1/4 teaspoon lemon juice  
1/8 teaspoon paprika

1 1/2 pounds ground beef  
dash salt  
dash pepper  
4 sesame seed hamburger buns  
1 1/3 cups chopped lettuce  
8 slices American cheese  
1 to 2 slices white onion, separated  
8 dill pickle slices

1. Prepare the spread by combining the ingredients in a small bowl. Set this aside until you are ready to use it.
2. Preheat your barbecue or indoor grill to high heat.
3. Divide the ground beef into 8 even portions (3 ounces each). Roll each portion into a ball, then press each ball flat to form a patty about the same diameter as the bun.
4. Grill the beef patties for 2 to 3 minutes per side, or until done. Lightly salt and pepper each side of the patties.
5. As the meat cooks, brown the faces of the buns in a hot skillet, toaster oven, or face down on the grill. Watch the buns closely so

that they do not burn.

6. Build each burger by first spreading a tablespoon of the spread on the face of the top bun. Arrange about 1/3 cup of lettuce evenly over the spread.
  7. On the bottom bun stack a patty, then a slice of American cheese, another patty, and another slice of cheese.
  8. On the top slice of cheese arrange 2-3 separated onion slices (rings), then 2 pickle slices.
  9. Turn the top part of the burger over onto the bottom and serve.
- You may also want to zap the sandwiches in the microwave, individually, for 15 to 20 seconds each.
- Serves 4.

[Top](#)

---

## Burger King® BK Broiler

This grilled chicken sandwich was introduced by America's number-two burger chain in 1990, and soon after the launch the BK Broiler was selling at a rate of over a million a day. Not good news for chickens.

This one's easy to duplicate at home. To clone the shape of the chicken served at the burger giant, you'll simply slice the chicken breasts in half, and pound each piece flat with a mallet. Pounding things is fun. Let the chicken marinate and then fire up the grill. The recipe makes four sandwiches and can be easily doubled if necessary for a king-size munch fest.

### Marinade

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

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

1. Make the marinade by combining the ingredients in a medium bowl.
2. Prepare the chicken by cutting each breast in half. Fold a piece of plastic wrap around each piece of chicken and pound the meat with a tenderizing mallet until it is about 1/4 - inch thick and about the same diameter as the hamburger buns. Place the chicken into the marinade, cover it, and chill for at least four hours. Overnight is even better.

3. Preheat your barbecue or indoor grill to high heat. Grill the chicken for 3 to 4 minutes per side or until done.
  4. Toast the faces of the hamburger buns in a pan or griddle, in a toaster oven, or facedown on the grill. Watch the buns closely to be certain that the faces turn only light brown and do not burn.
  5. Build each sandwich from the top down by first spreading about a tablespoon of the mayonnaise on the toasted face of a top bun.
  6. Spread about 1/3 cup of chopped lettuce over the mayonnaise.
  7. Arrange two tomato slices on the lettuce.
  8. Place a chicken breast on the toasted face of the bottom bun.
  9. Flip the top part of the sandwich over onto the bottom and scarf out.
- Serves 4.

#### Tidbits

Liquid smoke is a flavoring found near the barbecue sauces and marinades. Use hickory-flavored liquid smoke if you have a choice.

[Top](#)

---

## Burger King® Breakfast Sandwiches

You can have your eggs and sausage and biscuits sitting next to each other on the plate like all the traditional folks out there, or you can get vertical with this top secret breakfast-in-sandwich from the world's number two fast food chain. And if you prefer a croissant to a biscuit, I've got that version for you, too (along with the special way to get bigger, circular croissants). A great way to make the eggs for these breakfast sandwiches is to pour the beaten egg into a well-greased mold made from an empty pineapple can. Just cut both ends off an 8-ounce pineapple can - you know, the short cans that have crushed or sliced pineapple inside. Oh, and take the pineapple out. Then, before you know it, you'll be making perfectly round eggs like the fast food pros.

#### Biscuit Sandwich

1 small can (5 biscuits) Pillsbury Grands Buttermilk Biscuits  
melted butter  
Non-stick cooking spray  
5 eggs  
salt  
ground black pepper  
10 ounces ground breakfast sausage (such as Jimmy Dean) or 10 slices of bacon  
5 slices American cheese

1. Prepare biscuits following instructions on the can (bake at 350 degrees for 15 to 18 minutes). When you remove the biscuits from the oven brush the top of each with melted butter.

2. Spray a skillet over medium heat with non-stick cooking spray. Open both ends of a clean, small, sliced pineapple can. Spray the inside of the empty can with the non-stick spray, and then place the can in the pan to heat up. Use more than one can if you'd like to speed up the cooking process.
  3. Beat an egg, then pour it into the empty can mold, add a bit of salt and pepper, and cover with a saucepan lid. Cook for a couple minutes, then scrape a knife around the edge of the egg to release it. Remove the can, then turn the egg over and cook it for another minute or two. Repeat with the remaining eggs.
  4. If using sausage, form 2-ounce portions of sausage into patties with the same diameter as the biscuits. Cook the sausage in another hot skillet over medium heat until brown. If using bacon, cook the bacon and drain on paper towels.
  5. Slice a biscuit in half through the middle. Build each sandwich by first stacking egg on the bottom half of the biscuit. Next arrange sausage (or 2 slices of bacon) on the egg, then a slice of American cheese. Top off each sandwich with the top biscuit half, then zap it in the microwave for 15 to 20 seconds to help melt the cheese. Repeat with the remaining ingredients.
- Makes 5 sandwiches.

#### Croissan'wich®

- 1 8-ounce can Pillsbury Original Crescent Rolls
- 4 eggs
- salt
- ground black pepper
- 8 ounces ground breakfast sausage (such as Jimmy Dean) or 8 slices of bacon
- 4 slices American cheese

1. Prepare the rolls by first unrolling the dough out of the can. Separate the dough into four sections, each made up of two triangles. Detach the triangles by tearing along the diagonal perforation, then reattach the dough along the outside parallel edges, pinching the dough together along the middle. This will make one bigger triangle. Loosely roll the dough, from the wide end, all the way up. Now, bring the ends around so that they overlap and the roll is in the shape of a circle. Press the ends together and place the roll onto a baking sheet. Repeat with the remaining dough, then bake following the directions on the package (bake at 375 degrees for 11 to 13 minutes).
  2. When the rolls are done baking build the sandwich using the above steps 2 through 5 in the recipe for the biscuit sandwich clone.
- Makes 4 sandwiches.

[Top](#)

---

California Pizza Kitchen®  
Dakota Smashed Pea & Barley Soup®

Got one of those cool hand blenders? You know, the kind of gadget that used to be pitched on

those annoying yet compelling late-night infomercials? It comes in handy for this recipe, which requires the split peas to be smashed into a smooth consistency, just like the original. If you don't have a hand mixer, a standard blender works just fine. This soup is very tasty and very low in fat. And the barley gives it a special chunky consistency and added flavor that isn't found in most pea soups.

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

Garnish  
chopped green onion

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

[Top](#)

If you love crispy chicken sandwiches - and especially if you don't live in the West - you'll want to try out this clone of the tasty Carl's Jr. creation. The recipe makes four of the addicting chicken sandwiches from the California-based chain, but will also come in handy for making a delicious homemade ranch dressing. Try using some lean turkey bacon, fat-free Swiss cheese, and fat-free mayonnaise if you feel like cutting back on the fat. Then you can eat two.

### Ranch Dressing

1/3 cup mayonnaise  
2 tablespoons sour cream  
1 tablespoon buttermilk  
1 1/2 teaspoons white vinegar  
1 teaspoon sugar  
1/4 teaspoon lemon juice  
1/8 teaspoon salt  
1/8 teaspoon parsley  
1/8 teaspoon onion powder  
dash dill weed  
dash garlic powder  
dash ground black pepper  
2 teaspoons hot water  
1/2 teaspoon unflavored gelatin

6 to 8 cups vegetable shortening  
1 egg  
1 cup water  
1 cup all-purpose flour  
2 1/2 teaspoons salt  
1 teaspoon paprika  
1 teaspoon onion powder  
1/8 teaspoon garlic powder  
4 chicken breast fillets  
4 sesame seed hamburger buns  
4 lettuce leaves  
4 tomato slices  
Kraft Swiss cheese Singles  
8 slices bacon, cooked

1. Preheat 6 to 8 cups of shortening in a deep fryer to 350 degrees. If you don't have a deep fryer, you can also pan fry using a large frying pan and just a couple cups of shortening.
2. To prepare the ranch dressing, combine all of the ingredients except the water and gelatin in small bowl. Mix the water with the gelatin in a small cup until all of the gelatin is dissolved. Add this gelatin solution to the other ingredients and stir. Cover and chill the dressing until it's needed.
3. Beat the egg and then combine with 1 cup water in a small, shallow bowl. Stir.
4. Combine the flour, salt, paprika, onion powder and garlic powder in another shallow bowl.
5. Pound each of the breast fillets with a mallet until about 1/4-inch thick. Trim each breast fillet until it is round.
6. Working with one fillet at a time, first coat each fillet with the flour, then dredge it in the egg and water mixture. Coat the chicken once again in the flour and set it aside until

all of the fillets have been coated.

7. Fry the chicken fillets for 8 to 12 minutes or until light brown and crispy.

8. As chicken is frying, prepare each sandwich by grilling the face of the hamburger buns on a hot skillet over medium heat. Spread about 1 1/2 teaspoons of the ranch dressing on the face of the top and bottom buns.

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

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

11. Stack one fillet on the bottom of the sandwich (on top of the tomato), then stack a slice of the Swiss cheese onto the chicken.

12. Arrange the bacon, crosswise, on top of the Swiss cheese, then top off the sandwich with the top bun. Repeat the stacking process for each of the remaining sandwiches.

Makes 4 sandwiches.

[Top](#)

---

## Carl's Jr.® Ranch Crispy Chicken Sandwich

We'll use elements of the Carl's Jr. Bacon Swiss Crispy Chicken Sandwich clone recipe to whip up one of the other Carl's Jr. crispy chicken sandwiches, because I always say you can never have too much crispy chicken. This fried chicken breast sandwich includes lettuce and tomato, and is slathered with a clone of Carl's tasty ranch dressing. Use the recipes together and you can easily serve up two different sandwich clones for different tastes, with little extra effort. And you diners will be so impressed.

### Ranch Dressing

1/3 cup mayonnaise

2 tablespoons sour cream

1 tablespoon buttermilk

1 1/2 teaspoons white vinegar

1 teaspoon sugar

1/4 teaspoon lemon juice

1/8 teaspoon salt

1/8 teaspoon parsley

1/8 teaspoon onion powder

dash dill weed

dash garlic powder

dash ground black pepper

2 teaspoons hot water

1/2 teaspoon unflavored gelatin

6 to 8 cups vegetable shortening

1 egg

1 cup water

1 cup all-purpose flour

2 1/2 teaspoons salt

1 teaspoon paprika

1 teaspoon onion powder  
1/8 teaspoon garlic powder  
4 chicken breast fillets  
4 sesame seed hamburger buns  
4 lettuce leaves  
4 tomato slices

1. Preheat 6 to 8 cups of shortening in a deep fryer to 350 degrees. If you don't have a deep fryer, you can also pan fry using a large frying pan, and just a couple cups of shortening.
  2. To prepare the ranch dressing, combine all of the ingredients except the water and gelatin in small bowl. Mix the water with the gelatin in a small cup until all of the gelatin is dissolved. Add this gelatin solution to the other ingredients and stir. Cover and chill the dressing until it's needed.
  3. Beat the egg and then combine with 1 cup of water in a small, shallow bowl. Stir.
  4. Combine the flour, salt, paprika, onion powder, and garlic powder in another shallow bowl.
  5. Pound each of the breast fillets with a mallet until about 1/4-inch thick. Trim each breast fillet until it is round.
  6. Working with one fillet at a time, first coat each fillet with the flour, then dredge it in the egg and water mixture. Coat the chicken once again in the flour and set it aside until all of the fillets have been coated.
  7. Fry the chicken fillets for 8 to 12 minutes or until light brown and crispy.
  8. As chicken is frying, prepare each sandwich by grilling the face of the hamburger buns on a hot skillet over medium heat. Spread about 1 1/2 teaspoons of the ranch dressing on the face of the top and bottom buns.
  9. On the bottom bun, stack a leaf of lettuce and a tomato slice.
  10. When the chicken is done frying, remove the fillets from the fryer and drain on paper towels or a rack for a couple minutes.
  11. Stack one fillet on the bottom of the sandwich (on top of the tomato), then top it off with the top bun. Repeat the stacking process for each of the sandwiches.
- Makes 4 sandwiches.

[Top](#)

---

Chef Paul Prudhomme's® Poultry Magic®

Louisiana chef Paul Prudhomme, America's number one Dom DeLuise look a like, hit it big in supermarkets with his magical brand of Cajun spice blends. Chef Paul developed his seasonings after years of making little batches and passing them out to customers in the restaurants where he worked. Now his Magic Seasoning Blends come in several varieties and are produced in a whopping 30,000-square-foot plant by 38 employees. Fortunately, it'll take only one of you in a small kitchen to make a clone of one of the most popular versions of the blend. Use it when you barbecue, roast, grill, or sauté your favorite chicken, turkey, duck, or Cornish game hens.

1 1/2 teaspoons salt  
1/2 teaspoon paprika  
1/4 teaspoon cayenne  
1/4 teaspoon onion powder  
1/4 teaspoon garlic powder  
1/4 teaspoon ground black pepper  
1/4 teaspoon dried thyme  
1/4 teaspoon dried oregano  
1/4 teaspoon rubbed sage  
dash cumin

Combine all ingredients in a small bowl. Store in a covered container. Sprinkle on any poultry to taste.  
Makes 4 teaspoons.

[Top](#)

---

## Chevys® Fresh Salsa

Whip out the food processor and fire up the grill because you'll need these essential tools to clone one of the best restaurant salsas in the business. The key to recreating the flavor of the real deal is to fire roast the tomatoes and the jalapenos, and to add a little mesquite-flavored liquid smoke. The restaurant chain uses a mesquite grill, so these steps are crucial to getting the same smoky flavor as the addictive restaurant version. Chevys uses chipotle peppers, or smoked red jalapeno peppers. But unless you grow your own jalapenos, it may be difficult to find the riper red variety in your local supermarket. For this recipe, the green jalapeno peppers will work fine.

6 medium tomatoes  
10 jalapenos (red is best)  
1/4 of a medium Spanish onion  
2 cloves garlic  
2 tablespoons chopped fresh cilantro  
2 tablespoons white vinegar  
2 teaspoons salt  
1 1/2 teaspoons mesquite-flavored liquid smoke

1. Preheat your barbecue grill to high temperature.
2. Remove any stems from the tomatoes, then rub some oil over each tomato. You can leave the stems on the jalapenos.
3. Place the tomatoes on the grill when it's hot. After about 10 minutes, place all of the jalapenos onto the grill. In about 10 minutes you can turn the tomatoes and the peppers. When almost the entire surface of the peppers has charred black you can remove them from the grill. The tomatoes will turn partially black, but when the skin begins to come off they are done. Put the peppers and tomatoes on a plate and let them cool.
4. When the tomatoes and peppers have cooled, remove most of the

skin from the tomatoes and place them into a food processor. Pinch the stem end from each of the peppers and place them into the food processor as well. Toss out the liquid that remains on the plate.

5. Add the remaining ingredients to the food processor and puree on high speed for 5-10 seconds or until the mixture has a smooth consistency.

6. Place the salsa into a covered container and chill for several hours or overnight while the flavors develop.

Makes approximately 2 cups.

[Top](#)

---

### Chevys® Garlic Mashed Potatoes

This easy-to-clone dish comes with many of the tasty entrees at the restaurant chain or can be ordered up, pronto, on the side. It's a nice clone to have around since it goes well with so many dishes, Mexican or otherwise. Just give yourself the time to bake and cool the potatoes. Be here at TSR next week for a big clone request from the same "always fresh ingredients" Mexican food chain. It's for that muy delicioso salsa, baby! Si, si, si. See you then.

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

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

[Top](#)

---

### Chevys® Mesquite-Grilled BBQ Chicken Quesadilla®

With this secret recipe from the latest TSR low-fat book, it isn't necessary to cook the chicken over a mesquite grill as they do in the restaurant chain. Sure, you could get some mesquite wood chips and throw 'em on your barbecue or you can use that charcoal that has mesquite in it. But an easier way to get the flavor of mesquite--especially if all you've got is a gas grill--is to soak the chicken in a marinade made with mesquite-flavored liquid smoke. In the restaurant these puppys are made with red chili tortillas. Since these type of tortillas can be a drag to track down, especially in fat-free versions, we'll use plain fat-free tortillas for our tasty reduced-fat clone.

#### Mesquite Marinade

1/2 cup water  
1 teaspoon mesquite-flavored liquid smoke  
1/2 teaspoon salt  
dash ground black pepper

#### Spicy BBQ Sauce

1/2 cup Bull's-Eye Original BBQ Sauce  
1/4 teaspoon cayenne pepper  
dash chili powder

1 boneless chicken breast  
1/3 cup sliced red bell pepper  
1/3 cup sliced green bell pepper  
1/3 cup sliced Spanish onion  
2 large (12-inch) fat-free flour tortillas  
1 1/3 cups shredded Monterey Jack cheese

1. Prepare the marinade by combining the ingredients in a medium bowl. Add chicken breast fillet to the bowl, cover, and chill for one hour.
2. When the chicken is finished marinating, preheat your grill to high temperature.
3. As grill is heating, prepare the spicy BBQ sauce by mixing the ingredients in a small bowl.
4. Throw the chicken on the grill and cook it for 4 to 5 minutes per side or until it's done. When the chicken is done cooking, chop it into bite-size pieces.
5. Spray a light coating of nonstick cooking spray on a medium skillet over medium heat. Sauté the sliced peppers and onion in the pan for 4 to 5 minutes or until the veggies start to brown.
6. Set a large skillet over medium/low heat.
7. Put one flour tortilla in the skillet and sprinkle 1/3 cup of cheese over half of the tortilla. Spoon half of the vegetables over the cheese, followed by half of the chicken.
8. Spoon a generous portion of the spicy BBQ sauce over the chicken, followed by another 1/3 cup of cheese.
9. Fold the other side of the tortilla over the filling, and press down so that it stays in place.
10. By this time, the cheese on the bottom should be melted. If not, wait another minute or so, then flip the quesadilla over and heat for another couple minutes or until all of the cheese has melted.
11. Slide the quesadilla onto a plate and slice it into 4 pieces. Repeat for the second quesadilla and serve immediately with salsa on the side.

Serves 4 as an appetizer.

#### Nutrition Facts

Serving size – 2 pieces

Total servings – 4

[Top](#)

---

### Chi Chi's Mild Salsa

Recipe By : Gloria Pitzer  
Serving Size : 1 Preparation Time :0:15  
Categories : Salsas Copycat

Amount	Measure	Ingredient -- Preparation Method
1	Cn	Stewed Tomatoes (14 Oz.) -- sliced
2	Large	Green onions -- snipped*
1	Large	Ripe Tomato -- cored and diced
1/2	Teaspoon	Salt
1/2	Teaspoon	Black Pepper
1	Ds	Tabasco=AE Sauce -- or to taste

Cut up stewed tomatoes and combine in saucepan with onions, fresh tomato, salt and pepper. Bring just to a boil. Boil hard 1 minute and remove at once from heat. Put half of mixture through blender just to mince fine but not to puree. Return to remaining half of mixture. Cool and refrigerate in tightly covered container to use with a few weeks. Freezes well to use within 6= months.

NOTE-For hot salsa, add 1 ts canned green chopped chilis or to taste, freezing unused chilis to use in other recipes.

[Top](#)

---

### CHI-CHI'S CHICKEN FAJITAS

Categories: Mexico, Restaurants, Poultry  
Yield: 1 Servings

From: Brett Jones

In the last 17 years, I've worked for a LOT of restaurants :) My favorite trick was from Chi-Chi's [ha! I NEVER signed that non-disclosure agreement] .... the absolute best marinade for chicken (we used it for our fajitas) is margarita mix. Yes, just go out and find your favorite margarita mix (Mr & Mrs T's is good) or a little sweet & sour, put the chicken breasts in a shallow pan and cover with the mix. Marinate at least overnight, preferably for 24 hours.

[Top](#)

---

### Chili's Margarita Presidente

1 oz vodka  
½ oz triple sec  
1/3 cup sweet & sour mix  
Lemon wedge

Fill a glass with crushed ice and add vodka and triple sec.  
Top off the drink with sweet & sour mix. Add a lemon wedge  
for garnish and serve.

Makes 1 serving.

[Top](#)

---

### Chili's Twisted Lemonade Twist

1 oz Sauza Commemorativa Tequila  
½ oz Cointreau  
½ oz Presidente Brandy  
½ oz 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.

Makes 1 serving.

[Top](#)

---

### Chili's® Boneless Buffalo Wings

This clone of Chili's new menu items gives us the zesty flavor of traditional Buffalo chicken wings without the bones or skin. That's because these "wings" are actually nuggets sliced from chicken breast fillets that are breaded and fried, then smothered with the same type of spicy wing sauce used on typical wings. If you like Buffalo wings, you'll love this recipe. Serve these babies up with some celery sticks and bleu cheese dressing on the side for dipping. Now you can actually eat Buffalo wings with a fork!

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

On the side

bleu cheese dressing (for dipping)  
celery sticks

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

[Top](#)

---

Chili's® Calypso Cooler®

Ever order one of those expensive specialty drinks off the shiny, full-color restaurant table-stand cards and wish you had a clone recipe? This is one of those drinks, off of one of those cards. And here's the clone recipe.

1 1/4 ounces Captain Morgan spiced rum  
1/2 ounce peach schnapps

4 ounces (1/2 cup) orange juice  
splash Rose's lime juice  
1/2 ounce grenadine

Garnish

orange wedge  
maraschino cherry

1. Fill a 16-ounce glass with ice.
  2. Pour all ingredients over ice in the order listed. Don't stir.
  3. Garnish with an orange wedge and a cherry on a toothpick. Serve with a straw.
- Makes 1 drink.

[Top](#)

---

### Chili's® Chicken Enchilada Soup

It's an item that you won't even find on the current menu at this national restaurant chain. But ask your server what soups are available and this is a selection that's available every day of the week. The dish is one of Chili's most raved-about items, and a recipe to clone the delicious soup is easily one of the most requested here on the Internet. Looks like it's time for an official TSR custom clone to answer those many requests. The secret here is the addition of masa harina -- a corn flour that you will find in your supermarket near the other flours or in the Mexican food section. You'll find the recipe for the pico de gallo garnish in the Chili's Nacho Burger clone recipe from last November. Enjoy, amigos!

1 tablespoon vegetable oil  
1 lb. of chicken breast fillets (approx. 3 fillets)  
1/2 cup diced onion  
1 clove garlic, pressed  
4 cups chicken broth  
1 cup masa harina  
3 cups water  
1 cup enchilada sauce  
16 ounces Velveeta  
1 teaspoon salt  
1 teaspoon chili powder  
1/2 teaspoon cumin

Garnish

shredded cheddar cheese  
crumbled corn tortilla chips  
pico de gallo (from recipe for November 17, 1997)

1. Add 1 tablespoon of oil to a large pot over medium heat. Add chicken breasts to pot and brown for 4-5 minutes per side. Set chicken aside.
2. Add onions and garlic to pot and sauté over medium heat for about 2 minutes, or until onions begin to become translucent. Add chicken broth.

3. Combine masa harina with 2 cups of water in a medium bowl and whisk until blended. Add masa mixture to pot with onions, garlic and broth.
  4. Add remaining water, enchilada sauce, cheese and spices to pot and bring mixture to a boil.
  5. Shred the chicken into small, bite-size pieces and add it to the pot. Reduce heat and simmer soup for 30-40 minutes or until thick.
  6. Serve soup in cups or bowls, and garnish with shredded cheddar cheese, crumbled corn tortilla chips, and pico de gallo.
- Makes approx. 12 servings.

[Top](#)

---

### Chili's® Chocolate Chip Paradise Pie®

What makes this dessert so special is the way it comes to your table sizzling in a cast iron skillet. just like fajitas. The chocolate chip cookie and graham cracker crust "pie" is topped with a scoop of vanilla ice cream, and then drizzled with chocolate and caramel syrup. It's all served up in a hot skillet of cinnamon butter. Yum! If you want to prepare this one just like they do at the restaurant, you'll need one of those skillets for each serving. Small iron skillets work the best, but any 6 or 8-inch frying pan will do fine. You just have to be sure your pan is super hot to get that authentic Chili's "sizzle." If you don't have enough of the right pans for each serving, you can slide it all onto a plate. It may not have the sizzle of the real thing, but it'll still taste awesome!

#### Cookie Layer

- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 cup butter (1 stick), softened
- 1/3 cup granulated sugar
- 1 egg
- 1 tablespoon milk
- 1/2 teaspoon vanilla extract
- 1/2 cup shredded coconut

#### Crust Layer

- 6 tablespoons butter
- 1/4 cup sugar
- 1 1/2 cups graham cracker crumbs

- 1 1/4 cups semi-sweet chocolate chips
- 1/2 cup chopped walnuts

#### Cinnamon Butter

- 1/2 cup butter (1 stick), softened
- 3 tablespoons granulated sugar

1 1/2 teaspoons cinnamon

9 scoops vanilla ice cream

chocolate syrup

caramel syrup

6 tablespoons chopped walnuts

1. Preheat the oven to 325 degrees.
  2. Combine the flour, baking soda and baking powder in a medium bowl.
  3. In a separate large bowl, beat together the butter and sugar with an electric mixer. Continue beating for about 30 seconds or until mixture turns lighter in color. Add the egg, milk, and vanilla and beat until smooth.
  4. Slowly mix the dry mixture into the wet mixture. Beat until well-combined and then mix in the coconut flakes. Set this cookie dough aside for now.
  5. Melt 6 tablespoons of butter in a medium bowl in the microwave on high temperature for about 30 seconds. Add the sugar and stir well for 30 seconds. Add the graham cracker crumbs and stir. Press this mixture into the bottom of a 9x9-inch baking dish or pan.
  6. Sprinkle the cup of chocolate chips evenly over the graham cracker crust.
  7. Press the cookie dough into the dish, covering the chocolate chips. Use flour on your fingers to keep the soft dough from sticking.
  8. Sprinkle the chopped walnuts over the dough. Use your fingers to press the nuts into the dough.
  9. Bake for 40-45 minutes or until the edges of the "pie" become light brown.
  10. Prepare the cinnamon butter by creaming together the butter, sugar and cinnamon in a small bowl with an electric mixer on high speed.
  11. When you are ready to make your dessert, heat up a small skillet over medium heat. When the skillet is hot, remove it from the heat then add about 1 tablespoon of the cinnamon butter to the pan. It should quickly melt and sizzle. Slice the "pie" into 9 pieces and place one into the hot skillet. If the "pie" has cooled, you can reheat each slice by zapping it in the microwave for 30-40 seconds.
  12. Place a scoop of ice cream on top of the "pie." Drizzle chocolate and caramel syrup over the dessert and then sprinkle about 2 teaspoons of chopped walnuts over the top. Repeat for the remaining ingredients and serve sizzling in the skillet.
- Makes 9 desserts.

[Top](#)

---

Chili's® Nacho Burger

Here's a clone recipe for a delicious new burger from Chili's unlike any you may have tasted before. It was designed by the folks at this popular chain to incorporate several of restaurant's prepared sides -- all of which you will now

have clones for -- including Chili's chili queso, Chili's pico de gallo, and Chili's guacamole. Stack it all onto a bun with a juicy 1/4-pound ground beef patty and some crumbled tortilla chips for crunch, and you've got a slightly spicy, South-of-the-border taste. Muy bien, amigos!

#### Pico de Gallo

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

#### Guacamole

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

#### Chili Queso

3 ounces ground beef  
1 teaspoon all-purpose flour  
pinch of salt  
pinch of ground black pepper  
16-ounce bottle Cheez Whiz  
2 tablespoons milk  
1/2 teaspoon chili powder  
1/2 teaspoon cumin  
1/2 teaspoon paprika

2 pounds ground beef  
4 large sesame seed buns  
2 cups iceberg lettuce, shredded or chopped thin  
2 tablespoons mayonnaise  
1 green onion, chopped  
16-20 tortilla chips  
2-3 fresh jalapenos, sliced

1. First make the pico de gallo. This is easy. Just combine all of the ingredients for the pico in a small bowl and mix well. Cover bowl and chill in the refrigerator.
2. Now we'll make the guacamole. In a small bowl, smash up most of the avocado, but be sure to leave several unsmashed chunks. Add the remaining ingredients for the guacamole to the avocado and mix well. Cover bowl and chill in the refrigerator, next to the pico.
3. Next we'll make the chili queso. In yet another small bowl, mix together ground beef, flour, a pinch of salt, a pinch of black pepper, and a pinch of chili powder. Use your hands to work the dry ingredients into the ground beef. Brown the beef in a small skillet over medium heat for about 5 minutes. Use a spoon or spatula to crumble the beef as it cooks. Cook until it's brown, then set aside.
4. Melt the Cheez Whiz with 2 tablespoons of milk over low heat. When milk and cheese has been combined, add the remaining queso ingredients. Heat while stirring often until cheese is smooth and creamy, then cover saucepan and remove it from the heat.

5. Pre-heat a griddle or large frying pan over medium heat. Lightly butter the face of each bun and brown the buns face-down on the heat.
6. Separate the ground beef into four 1/2-pound portions. Roll each portion of meat into a ball and then pat the meat down into a circular patty slightly larger in diameter than the hamburger buns. Cook the hamburger patties for 5-10 minutes per side, until done. Lightly salt and pepper each burger patty.
7. Build the burger open-faced in the following order starting with the bottom bun:

On Bottom Bun

1/2 cup shredded lettuce  
hamburger patty  
2 tablespoons chili queso  
4 or 5 crumbled tortilla chips  
2 teaspoons green onion

On Top Bun

1/2 tablespoon mayonnaise  
2 tablespoons pico de gallo  
2 tablespoons guacamole  
4 jalapeno slices

Serve burger with extra queso and guacamole. May also serve french fries on the side and use the chili queso for dipping.  
Makes 4 burgers.

[Top](#)

---

## Chili's® Southwestern Eggrolls

Many people have hopped on the cloning bandwagon for this recipe. Unfortunately the "clone" recipes that are floating around out there for this dish are pretty lame. So into the TSR test kitchen we go, and out comes the closest thing you'll ever savor next to actually eating the real thing. These "eggrolls" are made with flour tortillas, stuffed with a spicy blend of corn, green onions, black beans, spinach, jalapeno peppers, monterey jack cheese and spices. When you add the creamy avocado ranch dipping sauce, you're tastebuds will begin to party. Make these several hours before you plan to serve them so that they can freeze solid before frying. This will help to make the outside a dark golden brown, and the eggrolls will stay folded without letting any oil seep into the filling. This is how they cook 'em at the restaurant chain. And now you can check out the video for a hands-on demonstration.

1 chicken breast fillet  
1 tablespoon vegetable oil  
2 tablespoons minced red bell pepper  
2 tablespoons minced green onion  
1/3 cup frozen corn

1/4 cup canned black beans, rinsed and drained  
2 tablespoons frozen spinach, thawed and drained  
2 tablespoons diced, canned jalapeno peppers  
1/2 tablespoon minced fresh parsley  
1/2 teaspoon cumin  
1/2 teaspoon chili powder  
1/4 teaspoon salt  
dash cayenne pepper  
3/4 cup shredded Monterey Jack cheese  
five 7-inch flour tortillas

#### Avocado-ranch dipping sauce

1/4 cup smashed, fresh avocado (about half of an avocado)  
1/4 cup mayonnaise  
1/4 cup sour cream  
1 tablespoon buttermilk  
1 1/2 teaspoons white vinegar  
1/8 teaspoon salt  
1/8 teaspoon dried parsley  
1/8 teaspoon onion powder  
dash dried dill weed  
dash garlic powder  
dash pepper

#### Garnish

2 tablespoons chopped tomato  
1 tablespoon chopped onion

1. Preheat barbecue grill to high heat.
2. Rub the chicken breast with some vegetable oil then grill it on the barbecue for 4 to 5 minutes per side or until done. Lightly salt and pepper each side of the chicken while it cooks. Set chicken aside until it cools down enough to handle.
3. Preheat 1 tablespoon of vegetable oil in a medium-size skillet over medium-high heat.
4. Add the red pepper and onion to the pan and sauté for a couple minutes until tender.
5. Dice the cooked chicken into small cubes and add it to the pan. Add the corn, black beans, spinach, jalapeno peppers, parsley, cumin, chili powder, salt, and cayenne pepper to the pan. Cook for another 4 minutes. Stir well so that the spinach separates and is incorporated into the mixture.
6. Remove the pan from the heat and add the cheese. Stir until the cheese is melted.
7. Wrap the tortillas in a moist cloth and microwave on high temperature for 1 1/2 minutes or until hot.
8. Spoon approximately one-fifth of the mixture into the center of a tortilla. Fold in the ends and then roll the tortilla over the mixture. Roll the tortilla very tight, then pierce with a toothpick to hold together. Repeat with the remaining ingredients until you have five eggrolls. Arrange the eggrolls on a plate, cover the plate with plastic wrap and freeze for at least 4 hours. Overnight is best.
9. While the eggrolls freeze prepare the avocado-ranch dipping sauce by combining all of the ingredients in a small bowl.
10. Preheat 4-6 cups of oil to 375 degrees.
11. Deep fry the eggrolls in the hot oil for 12-15 minutes and remove to paper towels or a rack to drain for about 2 minutes.
12. Slice each eggroll diagonally lengthwise and arrange on a plate around a small bowl of the dipping sauce. Garnish the

dipping sauce with the chopped tomato and onion.  
Serves 3-4

[Top](#)

---

### Chili's® Southwestern Vegetable Soup

If you like a soup that's packed with veggies, that's low in fat, and has some of that Southwestern zing to it, this is the one for you. Just toss all the ingredients in a pot and simmer. Garnish with some shredded cheese and crumbled tortillas, and prepare to take the chill off.

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

#### Garnish

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

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

Makes 6 servings.

[Top](#)

---

### CHOCOLATE COCONUT CRUNCH COOKIES

Categories: Cookies

Yield: 4 dozen

- 2 c Flour
- 1 ts Baking soda
- 1/4 ts Salt
- 1 c Butter; unsalted, softened
- 3/4 c Brown sugar
- 2 Eggs; lightly beaten
- 2 ts Vanilla
- 1 ts Almond extract
- 2 c Coconut; shredded
- 12 oz Chocolate chips
- 1 1/2 c Almonds; lightly salted  
-dry roasted, finely chopped

Preheat the oven to 300. In a small bowl, whisk together the flour, baking soda and salt. In a medium bowl, whisk together the flour, baking soda and salt. In a medium bowl with an electric mixer, cream the butter and sugars. Beat in the eggs, vanilla and almond extract. Mix on low speed until blended. Add the flour mixture and mix just until blended; do not overmix. add the coconut, chocolate chips, and almonds and stir just until blended. Drop the dough by rounded tbsp 2" apart onto an ungreased cookie sheet. Bake for 18 to 20 minutes.

[Top](#)

### Church's Fried Chicken

Recipe By :  
 Serving Size : 3 Preparation Time :0:00  
 Categories : Chicken Sandwiches  
 Salsa

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
-----			
-----WALDINE VAN GEFFEN VGHC42A-----			
1	tablespoon	Sugar	
1 1/2	cups	Self-rising flour	
1/2	cup	Cornstarch	
3	teaspoons	Seasoned salt	
2	teaspoons	Paprika	
1/2	teaspoon	Baking soda	
1/2	cup	Biscuit mix	
1	Env	Italian Dressing Mix	
1	Env	Onion soup mix	
-----TO USE-----			
2		Eggs -- mix with	
1/4	cup	Cold water	
1	cup	Corn oil	

Combine all ingredients in a 4-cup container. Mix to blend the ingredients thoroughly. Store tightly covered at room temperature up to 3 months. TO USE-Dip the chicken pieces in egg mixture and then into dry coating mix and back into egg to coat the pieces evenly but lightly and finally back into dry mix. Have oil piping hot in heavy skillet. Brown pieces skin-side down for 4 to 6 minutes. Use medium high heat.

Turn and brown underside of pieces a few minutes. Transfer to an oiled or Pam-sprayed 9x12x2 pan. Cover pan in foil, sealing it on only 3 side of pan. Bake 350~ for about 45 to 50 minutes. Remove foil. Bake another 5 minutes just to crisp the coating. Serves 4

[Top](#)

---

## Cinnabon Cinnamon Roll

Serving Size : 12

Categories : Rolls

### INGREDIENTS:

#### DOUGH

1/4 cup warm water, 1 cup milk -- room temperature

1 large egg -- beaten, 1/4 cup butter -- softened,

1 tablespoon sugar

1/2 teaspoon salt, 4 cups all purpose white flour

1/2 package instant vanilla pudding mix (3.4 oz box)

1 tablespoon bread machine yeast FILLING 1 cup brown sugar

-- packed 1 tablespoon cinnamon, 1/4 cup butter -- softened

CREAM CHEESE CINNAMON FROSTING, 1/2 teaspoon cinnamon

4 ounces cream cheese -- softened, 1/4 cup butter -- softened

1/2 teaspoon vanilla, 1/2 tablespoon milk, 1 1/2 cups powdered sugar

\*\*\*\*\*

Preparation Instructions: Dough; (Add the dough ingredients, in the order listed, to the bread machine and prepare using the dough setting. On a lightly floured surface, roll out to an 18" by 30" rectangle. The dough can also be handmade. If you use regular yeast, you may want to let the rolls proof for 15-30 minutes after assembly). Filling In a small bowl, mix brown sugar and cinnamon. Spread the softened butter over the dough and evenly sprinkle on the sugar and cinnamon mixture. Starting at the long edge of the dough, roll up tightly. Mark the roll every 2 inches. With a thread cut the roll by placing the thread under the roll at your mark, crisscross over and pull to cut. Place rolls into greased 8" or 9" baking pans 2" apart. Cover and let rise in a warm, draft free place until almost double, approximately 1 hour. After rising, rolls should be touching each other and the sides of the pan. Bake at 350 degrees F. for 15 to 20 minutes, or until golden brown. Cream Cheese Cinnamon Frosting In a small bowl, mix cream cheese, butter, vanilla and milk. Add powdered sugar and cinnamon and mix until smooth. Spread on warm rolls and serve immediately. This recipe has been adjusted so that the dough can be prepared in your bread machine. These will taste most like the originals if you use Makara Cinnamon (available at the Cinnabon Stands) instead of conventional powdered cinnamon from the supermarket.

[Top](#)

---

## Cinnabon® Icescape®

In a blender, Cinnabon adds concentrated flavoring, some ice and a curious secret ingredient referred to only as a "dairy product." When blended smooth, out comes these thick, refreshing drinks that look and taste like they were made with ice cream. For this clone we just need a little half-and-half (that's half cream and half milk for those of you across the pond). It gives this version the exact same creamy consistency as the original with its custom "dairy" ingredient. Strawberry is the most popular of the flavors, but the other two are tasty as well. The Mochalatta version uses the TSR clone of the Mochalatta Chill from last week and produces a thicker blended version of the drink, similar to Starbucks' popular blended Frappuccino.

### Strawberry

1 cup water  
1/4 cup granulated sugar  
3 cups crushed ice  
1/3 cup frozen whole strawberries (about 4 large strawberries)  
1/2 cup half-and-half  
1/4 cup lemon juice  
1/4 cup Hershey's strawberry syrup

1. Combine the water and sugar in a cup and stir until the sugar is dissolved.
  2. Add this sugar syrup to other ingredients in a blender. Blend on high speed until the drink is smooth. Serve in two 16-ounce glasses.
- Makes 2 large drinks.

### Orange

3 cups crushed ice  
1 cup water  
2/3 cup orange juice  
1/2 cup half-and-half  
3 tablespoons Tang orange drink mix

1. Mix all ingredients in a blender set on high speed until smooth and creamy. Serve in two 16-ounce glasses.
- Makes 2 large drinks.

### Mochalatta

3 cups crushed ice  
1 1/2 cups TSR version of Mochalatta Chill  
1/2 cup half-and-half  
2 tablespoons chocolate syrup

1. Mix all ingredients in a blender set on high speed until smooth and creamy. Serve in two 16-ounce glasses.
- Makes 2 large drinks.

---

## Cinnabon® Strawberry Lemonade & Mochalatta Chill®

Cinnabon gives lemonade a twist by adding strawberry syrup. It's a simple clone when you snag some Hershey's strawberry syrup (near the chocolate syrup in your supermarket), and a few juicy lemons. But if it's a bit of a caffeine buzz you're looking for -- enhanced by a killer chocolate rush -- it's the Mochalatta Chill you'll want to whip up. Brew some double-strength coffee (see Tidbits) and let it cool off, then get out the half & half and chocolate syrup. Man, these sippers are just too dang easy!

### Strawberry Lemonade

1/2 cup lemon juice (from 3-4 fresh lemons)  
1/4 cup sugar  
2 cups water  
2 tablespoons Hershey's strawberry syrup

1. Mix ingredients together in a pitcher. Serve over ice.  
Makes 2 drinks.

### Mochalatta Chill

1 cup double strength coffee, cold (see Tidbits)  
1 cup half and half  
1/2 cup Hershey's chocolate syrup

### Topping

whipped cream

1. Combine all ingredients in a small pitcher. Stir well or cover and shake. Pour over ice in two 16 ounce glasses, and top with whipped cream.  
Makes 2 large drinks.

### Tidbits

Make double-strength coffee in your coffee maker by adding half the water suggested by the manufacturer. Allow coffee to chill in the refrigerator before using it in this recipe.

[Top](#)

---

## Cracker Jacks

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Snacks Copycat  
Popcorn

Amount	Measure	Ingredient	-- Preparation Method
--------	---------	------------	-----------------------

---

1 cup Peanuts -- warmed  
1 cup Butter  
5 cups Popped corn -- warm  
2 cups Brown sugar -- packed  
1/2 cup Light corn syrup  
1/2 teaspoon Baking soda

Pop corn; keep warm in oven. Warm nuts in pan. In saucepan, melt butter; add brown sugar and syrup. Cook till thick then add baking soda; stir. Pour over warmed popped corn and peanuts. Stir well. Let cool and munch down.

[Top](#)

---

### Denny's Cheese Soup

Categories: Copycat, Soups, Cheese  
Yield: 4 servings

[-patdwigans\\_om@juno.com](mailto:-patdwigans_om@juno.com)

4 tb Butter or margarine  
10 oz Cream of chicken soup  
10 oz Cream of celery soup  
1/2 Soup can Kraft's mayonnaise  
8 oz Jar cheese Whiz  
14 oz Can chicken broth  
Salt and pepper

Put butter, soups, mayo and Cheez Whiz in 1-1/2 quart saucepan, stirring constantly over medium heat, until smooth. Stir in broth and season to taste with salt and pepper. Stir occasionally until piping hot -BUT DO NOT LET IT BOIL! . Do not freeze because of the mayo. Use within a week.

[Top](#)

---

### Dive!® S'mores

You don't need a campfire, wire hangers or long sticks to make this popular marshmallow, chocolate and graham cracker dessert. Steven Spielberg's Dive! chain of theme restaurants is the inspiration for this week's clone recipe, pulled from the third TSR book, Top Secret Restaurant Recipes (which includes other clones from the chain as well). You need only four ingredients, an oven with a broiler, and a serious sweet tooth to put together this delicious dessert previously enjoyed only camping trips and at beach parties.

2 whole graham crackers (4 sections, not separated)  
two 1 1/2-ounce Hershey milk chocolate bars

16 large marshmallows  
2 tablespoons Hershey's chocolate syrup, in squirt bottle

1. Preheat the broiler. Arrange the graham crackers side by side on an oven-safe plate (such as ceramic). You can also use a baking sheet.
  2. Stack the milk chocolate bars side by side on top of the graham crackers.
  3. Arrange the marshmallows on the chocolate in 4 rows -- 4 across, 4 down.
  4. Broil the dessert on the middle rack for 1 to 3 minutes or until the marshmallows turn light brown on top.
  5. Remove the dessert from the oven. If you used a baking sheet, carefully slide the dessert onto a serving plate. With the squirt bottle, immediately drizzle the chocolate syrup over the marshmallows in a sweeping back-and-forth motion. Drizzle the chocolate diagonally across the dessert one way, and then the other, creating a cross-hatch pattern. Allow the chocolate to over-shoot the dessert so that it creates a decorative pattern on the serving plate as well.
- Serves 2-4.

[Top](#)

---

Dolly Madison® Zingers® (Devil's Food)

Former U.S. President James Madison's wife did not create this baking company, despite the fact that her name is on every carrot cake, crumb cake, and Zinger that comes off the production line. It was instead company founder Roy Nafziger's brainstorm to use the former first lady's name, since she was notorious for throwing huge shindigs featuring a fine selection of desserts and baked goods. Nafziger said his company would create cakes "fine enough to serve at the White House." While I don't expect you'll be treated to a tray of Zingers on your next stay in the Lincoln Bedroom, I will agree that these little snack cakes are a tasty way to appease a sweet tooth. You can craft a version at home by making little cake pans out of aluminum foil that is wrapped around an empty prescription pill bottle. The cake batter is easy, since you just use any instant devil's food cake mix. I like Duncan Hines, but you can use whatever you want. As for the frosting, it may not come out as dark brown as the original since the recipe here doesn't include brown food coloring (caramel coloring). But the taste will be right on. And I think President Clinton would agree that as long as the sweet little treats taste good, appearance is secondary.

Cake

Duncan Hines devil's food cake mix  
1 1/3 cups water  
1/2 cup oil  
3 large eggs

Filling

2 teaspoons hot water  
1/4 teaspoon salt  
2 cups marshmallow creme (one 7-ounce jar)  
1/2 cup shortening  
1/3 cup powdered sugar  
1/2 teaspoon vanilla

#### Frosting

1 cup powdered sugar  
1/4 cup Hershey's chocolate syrup  
2 tablespoons shortening  
1/2 teaspoon vanilla  
dash salt

Tear off a bunch of foil pieces about this size. These will be your mini cake pans after folding two times and wrapping around a pill bottle.

Empty prescription medicine bottles are actually good for something.

Use a toothpick or skewer to dig three caverns in the cakes where the filling will live. Later you will cleverly hide these holes with frosting.

1. Prepare the cake batter following the directions on the box. If you use Duncan Hines brand, you will need 1 1/3 cups of water, 1/2 cup of oil, and three eggs. Preheat oven to 350 degrees.
  2. To prepare the cake pans that will make cakes the size of Zingers, tear off 20 pieces of aluminum foil that are each about 8 inches wide. Fold the foil in half and then in half once more so that you have a rectangular piece of foil. Wrap this piece of foil around a small prescription medicine bottle. Tuck in the ends and take the bottle out, leaving the foil open at the top. This will form a little pan. Flatten the bottom so that the mini pan stands up straight. Place this into a baking pan and repeat with the remaining pieces of foil. When you have arranged all of the foil pans in a baking pan, spray the inside of all the pans with non-stick cooking spray. Fill each little pan about halfway with cake batter. Bake cakes for 15 to 17 minutes or until a toothpick stuck in the center comes out clean. Remove the cakes from the oven and allow them to cool completely.
  3. To make the filling, combine the hot water with the salt in a small bowl and stir until the salt is dissolved. Let this mixture cool.
  4. Combine the marshmallow creme, shortening, powdered sugar, and vanilla in a medium bowl and mix well with an electric mixer on high speed until fluffy. Add the salt mixture to the bowl and mix.
  5. To make the chocolate frosting, combine all the frosting ingredients in a medium bowl and mix well with an electric mixer until smooth.
  6. To assemble your snack cakes first poke three holes with a toothpick or skewer in the top of a cake and swirl around inside the holes making little caverns for your filling.
  7. Use a pastry bag with a small tip to squeeze some filling into each hole. Careful not to overfill, or your cake will burst open. Sure, it's exciting, but this mess won't make for a good clone.
  8. Once the cake is filled, use a butter knife to spread frosting on top of the cake over the holes. Drag a fork lengthwise over the frosting making grooves just like the real thing.
- Makes 20 snack cakes.

[Top](#)

---

## DoubleTree® Hotel Chocolate Chip Cookies

When you check in at one of 240 hotels run by this U.S. chain, you are handed a bag from a warming oven that contains two soft and delicious chocolate chip cookies. This is a tradition that began in the early 90s using a recipe from a small bakery in Atlanta. All of the cookies - which weigh in at an impressive two ounces each - are baked fresh every day on the hotel premises. Raves for the cookies from customers convinced the hotel chain to start selling the chocolaty munchables by the half-dozen. But if you've got an insatiable chocolate chip cookie urge that can't wait for a package to be delivered in the mail, you'll want to try this cloned version fresh out of your home oven. Just be sure to get the cookies out of there when they are turning light brown. This way they'll stay soft in the middle when cool. For even better results, you can chill the dough overnight before you commence with the ceremonial baking.

1/2 cup rolled oats  
2 1/4 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
1/4 teaspoon cinnamon  
1 cup (2 sticks) butter, softened  
3/4 cup brown sugar, packed  
3/4 cup granulated sugar  
1 1/2 teaspoons vanilla  
1/2 teaspoon lemon juice  
2 eggs  
3 cups semi-sweet chocolate chips  
1 1/2 cups chopped walnuts

1. Preheat oven to 350 degrees.
  2. Grind oats in a food processor or blender until fine. Combine the ground oats with the flour, baking soda, salt, and cinnamon in a medium bowl.
  3. Cream together the butter, sugars, vanilla, and lemon juice in another medium bowl with an electric mixer. Add the eggs and mix until smooth.
  4. Stir the dry mixture into the wet mixture and blend well. Add the chocolate chips and nuts to the dough and mix by hand until ingredients are well incorporated.
  5. Spoon rounded 1/4-cup portions onto an ungreased cookie sheet. Place the scoops about 2 inches apart. You don't need to press the dough flat. Bake for 16 to 18 minutes or until cookies are light brown and soft in the middle. Store in a sealed container when cool to keep soft. For the best results, chill the dough overnight in the refrigerator before baking the cookies.
- Makes 20 cookies.

[Top](#)

---

Dr. Ruth's almost as good as Sex Cheesecake

Servings: 8

Crust:

5 oz Graham cracker crumbs

3 tb Sugar

5 tb Butter melted

Filling:

16 oz Cream cheese softened

1/2 c Sugar

1/2 ts Vanilla

pin Salt

2 lg Eggs

3 tb Chambord liqueur

Topping:

8 oz Sour cream

1 tb Sugar

1/2 ts Vanilla

1 tb Chambord liqueur

1 c Raspberries fresh

Preheat oven to 350 Deg. F. To prepare crust, mix graham cracker crumbs, sugar and butter. Press mixture firmly into bottom of 9" springform pan.

To make filling, mix cream cheese, sugar, vanilla, and salt at medium speed with electric mixer. Add eggs, and mix until well blended. Using a fork, gently fold Chambord into batter. Pour mixture into crust.

Bake for approximately 40 minutes or until golden brown. Loosen cake from rim of pan. Let cool and remove rim of pan.

To prepare topping, mix sour cream, sugar, vanilla, and Chambord and spread evenly over cheesecake. Refrigerate for 4 hours or until firm. Top with fresh raspberries just before serving.

Chambord a French liqueur

[Top](#)

---

Drake's® Devil Dogs®

Here's a clone recipe for a favorite east coast treat that could even fool Rosie O'Donnell. The snack food - loving talk show hostess professes her love for these tasty Drake's goodies all the time on her daytime show. And who could blame her? It's hard not

to relish the smooth, fluffy filling sandwiched between two tender devil's food cake fingers. I'll take a Devil Dog over a Twinkie any day of the week. For this clone recipe, we'll make the cakes from scratch. This will help us to create a flavor and texture closest to the original, although the color will be much lighter than the real thing (the miracles of food coloring). But if you're feeling especially lazy, you can certainly use a devil's food cake mix in place of the scratch recipe here. Just make the filling with the recipe below and assemble your cakes the same way.

#### Cake

1 egg  
1/2 cup shortening  
1 1/4 cups granulated sugar  
1 cup milk  
1 teaspoon vanilla  
2 1/3 cups all-purpose flour  
1/2 cup cocoa  
1/2 teaspoon salt  
1/2 teaspoon baking powder

#### Filling

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

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

[Top](#)

Recipe By :  
Serving Size : 16 Preparation Time :0:00  
Categories : Sauces Cheese/Eggs

Amount Measure Ingredient -- Preparation Method

-----  
-----WALDINE VAN GEFFEN VGHC42A-----  
1/2 cup Cold water  
4 tablespoons Cornstarch  
1/2 cup Plus 2 TB dark vinegar  
2 tablespoons Salt  
1/2 cup Sugar  
1 Whole egg  
4 tablespoons French's prepared mustard  
4 tablespoons Margarine -- tiny bits

Place all ingredients as listed in blender on high speed until smooth (2 minutes). Transfer to top of double boiler and cook over gently boiling water, stirring often for 12 to 15 minutes or until thickened and smooth. Once more put mixture back through blender 30 seconds or till smooth, using high speed. Refrigerate in covered container 24 hours before using. Keep refrigerated 3 months.

[Top](#)

---

### El Pollo Loco (Pollo Asada)

Recipe By :  
Serving Size : 4 Preparation Time :0:00  
Categories : Chicken Cheese/Eggs

Amount Measure Ingredient -- Preparation Method

-----  
1 cup White wine vinegar  
1 cup Olive oil  
1/2 cup White wine  
Oregano  
Thyme  
Salt  
10 milliliters Garlic -- mince  
1 1/2 teaspoons Hot sauce

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

[Top](#)

---

### El Pollo Loco Chicken

Recipe By :  
Serving Size : 4 Preparation Time :0:00  
Categories : Chicken Sauces

Amount Measure Ingredient -- Preparation Method

1 Chicken -- cut pieces w/skin  
BROILER BASTING SAUCE  
1/3 cup Lemon juice  
1/3 cup Lime juice  
1/3 cup Canola or vegetable oil  
1 teaspoon Ground turmeric  
1/2 teaspoon Garlic salt  
1/4 teaspoon Black pepper

Briefly simmer the cut-up chicken in a deep-sided skillet, keeping pieces in single layer without crowding them, until the meat appears milky white and the juices run clear, no longer pink. Allow to cool in the broth, uncovered, while you prepare the basting sauce. Arrange the chicken pieces skin-side up on broiler pan in single layer and baste with enough of mixture to evenly coat skin side. Turn and baste other side. Turn again to skin side up and broil 6" from the heat, brushing with additional sauce every few minutes until skin is really crispy and golden brown, approximately 5 to 8 minutes for large pieces. BASTING MIXTURE-Mix juices, oil, turmeric, salt and pepper. This makes enough to baste nine pieces.

[Top](#)

---

### El Pollo Loco Mexican Beans

Recipe By : Greg Young of El Pollo Loco via LA Times  
Serving Size : 6 Preparation Time :0:30  
Categories : Beans and Legumes California  
Mexican Side Dishes  
Low Fat

Amount Measure Ingredient -- Preparation Method

1 tablespoon vegetable oil  
1 whole serrano chile  
1/4 teaspoon serrano chiles -- ground  
1 28-oz. can pinto beans  
1/3 cup water

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

[Top](#)

---

### EL TORITO CHICKEN AND LIME SOUP

Categories: Soups, Mexican

Yield: 4 servings

1 qt Chicken stock	1 c Julienne-cut tomatoes
2 Limes; (just the juice)	1/2 c Julienne-cut red onion
1 t Dried Mexican oregano	1 T Minced cilantro
1 t Dried basil	4 oz Jalapeno Jack cheese; cubed
1 t Pureed chipotle chile	2 Corn tortillas;cut in strip

s

1 Bay leaf	1 Avocado*
Salt & White pepper	4 Lime slices
2 Chicken breast halves*	4 Cilantro sprigs

\*Note- Chicken breasts should be cooked and shredded. Avocado, peeled, pitted and sliced. Combine stock, lime juice, oregano, basil, pureed chipotle and bay leaf in stockpot. Season to taste with salt and white pepper. Bring to boil. Simmer 15 minutes.

Add shredded chicken, tomatoes, red onion and cilantro. Bring to boil. Simmer 5 minutes. Adjust seasonings to taste. Ladle very hot soup into warm soup bowls. Drop in cheese cubes. Garnish each serving with a few tortilla strips, avocado slices, lime slice and cilantro sprig. Makes about 1 quart.

[Top](#)

---

## El Torito Sweet Corn Cake

Recipe By : El Torito Restaurant, California

Serving Size : 12 Preparation Time :0:30

Categories : Breads Copycat

Mexican

Amount	Measure	Ingredient -- Preparation Method
--------	---------	----------------------------------

1/4 cup		butter or margarine
2	tablespoons	shortening
1/2 cup		masa harina
3	tablespoons	cold water
10	ounces	corn kernels
3	tablespoons	cornmeal
1/4 cup		sugar
2	tablespoons	whipping cream
1/4	teaspoon	baking powder
1/4	teaspoon	salt

My favorite, and well worth the effort. Masa harina comes in a bag like flour and can be found with the flour in most supermarkets. It's the flour to use for corn tortillas. The recipe doubles easily and turns out well with either of the two methods provided. -- Ann Weeks, Corona Method two is the moist scoop we usually get at the restaurant. -- patH

Place butter and shortening in mixer bowl and whip until soft; continue whipping until fluffy and creamy. Add masa gradually while mixing; add water gradually and mix thoroughly.

Place corn kernels in blender or food processor fitted with metal blade; coarsely chop. Stir into the masa harina. Place (regular) cornmeal, sugar, whipping cream, baking powder and salt in large mixing bowl; mix quickly. Add masa mixture and mix lightly, just until blended. Pour into greased 8-inch-square baking pan. Cover with foil.

Method 1: Bake in 350-degree oven 40 to 50 minutes or until corn cake has a firm texture.

Method 2: Place pan in a larger pan and pour boiling water half way up corn cake pan. Bake at 350 degrees 40 to 50 minutes, checking water level and adding more boiling water, if necessary. When cooked through, remove corn cake pan from water.

Let cooked cake stand at room temperature for few minutes before cutting into squares or using a small ice cream scoop to serve.

Makes 10 to 12 small servings. Store leftovers in the refrigerator.

[Top](#)

---

### El Torito's Sweet Corn Cake

Yield: 10 servings

LYNN THOMAS DCQP82A--

1/4 c Butter, unsalted

2 tb Shortening

1/2 c Masa harina

3 tb Cold water

1 10 Ounce Pkg frozen corn  
Kernels

3 tb Cornmeal

1/4 c Sugar

2 tb Whipping cream

1/4 ts Baking powder

1/4 ts Salt

1) Whip butter and shortening in mixing bowl until fluffy and creamy.

Add masa harina gradually and mix thoroughly. Add water gradually,

mixing thoroughly. 2) Blend corn kernels until coarsley chopped.

Stir

into masa mixture. 3) Mix cornmeal, sugar, whipping cream, baking powder and salt in large bowl. Add butter-masa mixture; mix until blended. 4) Pour masa mixture into 8" greased baking pan. Cover

with

foil and bake at 350 degrees until corn cake is firm, 40 to 50 minutes. Allow to stand at room temperature 15 minutes before

cutting

into squares. Or use ice cream scoop to serve. Each serving

contains

about: 147 calories; 76 mg sodium; 16 mg cholesterol; 9 grams fat; 17

grams carbohydrates; 2 grams protein; 0.21 grams fiber.

[Top](#)

---

### Entenmann's Apple Crumb Cake

1/3 cup Butter  
4 Granny Smith Apples  
¾ cup Sugar  
1 tsp Lemon peel  
½ tsp Cinnamon  
1/8 tsp Mace  
1/3 cup Currants  
2½ cups Flour  
3 tbsp Sugar  
½ tsp Salt  
1 package Active dry yeast  
¾ cup Water  
1/3 cup Butter  
1 Egg  
1 tsp Lemon peel  
¾ cup Chopped pecans  
6 tbsp Flour  
¼ cup Confectioner's sugar  
3 tbsp Butter  
¼ tsp Cinnamon

Melt butter in large skillet. Pare, core and slice apples to ½" pieces. Add apples to butter and cook, stirring, 8 minutes until tender. stir in sugar, peel, cinnamon, mace and currants. Cook 15 minutes, stirring until thickened. Cool.

In large bowl, combine 1 cup flour, sugar, salt and yeast.

In small saucepan, combine water and butter. Heat on low flame until 120°F Gradually add to dry ingredients. Beat 2 minutes, Beat in egg, peel and ¾ cup flour. With mixer, beat 2 minutes. Add remaining flour, stir in. Cover, let rest 20 minutes.

Grease 2 baking sheets. Place half the dough on well floured work surface, roll to 14"x12". Place on sheet. Spread ½ filling lengthwise down center of the dough. Starting about ¾" for filling, cut 1" wide strips diagonally from filling to edges of dough.

Alternately fold opposite strips of dough at angles across filling.

Fold ends over filling. Brush large piece of waxed paper with vegetable oil. Loosely cover sheet. Top with plastic wrap.

Refrigerate 2 hours.

Uncover, let stand at room temperature 10 minutes. Preheat oven to 375°F. Combine rest of ingredients for topping. Sprinkle over loaves.

Bake 30-35 minutes until lightly browned. Remove from sheet. Cool.

[Top](#)

---

## Entenmann's Fat-Free Chocolate Cupcakes

1 small Box Jello chocolate pudding powder  
½ cup Non-fat dry milk powder  
1 tbsp Unsweetened Hershey's cocoa  
½ cup Sugar  
1 cup Self-rising flour  
4 Egg whites, beat until stiff with 1 pinch Salt  
1½ qt bowl  
1 tsp Vanilla  
4 oz Applesauce  
¼ tsp Baking soda

In medium mixing bowl combine Jello powder, dry milk, cocoa, sugar and flour. Set aside. With electric mixer, beat alternately into the egg white mixture a cup at a time with the vanilla, applesauce and baking soda, which have been mixed together. Beat 2 minutes after last addition. Divide batter equally between 12 paper-line cupcake wells. Bake at 350°F about 18-20 minutes or until tester comes out clean. Cool in pan on wire rack 10 minutes then remove.

[Top](#)

---

## Entenmann's Fat-Free Oatmeal Raisin Cookies

Recipe By :  
Serving Size : 48 Preparation Time :0:00  
Categories : Desserts Cookies  
Low-Fat

Amount Measure Ingredient -- Preparation Method

-----  
-----WALDINE VAN GEFFEN VGHC42A-----  
1 tablespoon Molasses  
3 Raw egg whites  
1 cup Dark raisins  
1 1/2 teaspoons Vanilla  
1 cup Light brown sugar -- packed  
1 cup Granulated sugar  
1/2 cup Non-fat dry milk powder  
1/2 teaspoon Cinnamon  
1 1/2 teaspoons Baking powder  
2 1/2 cups Quaker brand quick-cooking -- rolled oats  
1 cup All-purpose flour

Put molasses, egg whites and raisins into blender and blend on high speed just to mince but not to puree (about 5-10 seconds). Empty mixture into medium mixing bowl. With mixer beat in on medium speed each of the remaining ingredients, beating well after each addition, adding both the oats and flour in small portions. Switch to mixing spoon if dough becomes too stiff for mixer. Lightly spray cookie sheet with Pam and wipe off

excess lightly with paper towel; any excess of the cookie sheet may burn while cookies are baking. You need only a very light film of the Pam just to keep cookies from sticking. Use 1 measuring teaspoonful of dough for each cookie and place 2" apart on prepared cookie sheet. Bake in preheated 350~ oven 6-8 minutes. Do not overbake. Cool on paper towels, removing from cookie sheets carefully.

[Top](#)

---

### Entenmann's Pound Cake

½ lb Real butter  
2 cups Powdered sugar  
3 large Eggs  
1 2/3 cups Flour  
1 tbsp Lemon or vanilla extract

Preheat oven to 325°F. Spray an 8½" Pyrex loaf dish with Pam. Cream butter with sugar on high speed of mixer for 5 minutes. Add 1 egg and then a little flour, beating 2 minutes. Add 2nd egg and half of remaining flour and beat 2 minutes. Add 3rd egg, rest of flour and extract, beating 2 minutes. Spread thick and creamy batter evenly in prepared loaf dish. Bake 65 minutes or until tester inserted into center comes out clean.

Cool in baking dish on wire rack 30 minutes. Remove from dish. Slice ½" thick. If freezing, be sure to slice before freezing loaf. Thaw to use within 6 months.

[Top](#)

---

### Famous Amos Chocolate Chip Cookies

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Desserts Cookies  
Low-Fat

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----  
1/2 pound Butter or margarine  
1 cup Light brown sugar -- packed  
1 cup Sugar  
3 Eggs  
3 cups Bisquick  
1 cup Cornstarch  
1/2 cup Nonfat milk powder  
2 tablespoons Sanka or coffee powder  
1 tablespoon Unsweetened cocoa powder  
1 tablespoon Vanilla

- 1 Package semi-sweet chocolate pieces -- (12 ounces)
- 4 ounces Pecans -- well-chopped

With electric mixer, high speed, cream butter until light and fluffy. Beat in sugars, beating until very creamy. Beat in eggs, then each remaining ingredient, except chips and pecans. When dough is smooth, work in chips and pecans with spoon. Make grape-sized pieces of dough for each cookie, placing 1" apart on ungreased sheet. Bake at 350~ for 14 minutes or until golden brown. 12 dozen it'sy bitsy cookies. Freeze unbaked cookie dough to thaw, shape and bake in 4 months.

[Top](#)

---

## Famous Amos Raisin-Filled Choc Chip Cookies

Categories: Cookies

Yield: 72 servings

- 2 c Margarine; softened
- 3/4 c Packed light brown sugar
- 3/4 c Granulated sugar
- 1 ts Vanilla
- 2 md Eggs
- 2 1/2 c All-purpose flour; sifted
- 1 ts Baking soda
- 1/2 ts Salt
- 2 c Raisins
- 12 oz Semisweet chocolate chips

Recipe by: St. Louis Post-Dispatch 11/27/95

Preheat oven to 375 degrees. Beat margarine, brown and white sugars, vanilla, 1 teaspoon water and eggs with electric mixer in large bowl until creamy and thoroughly blended.

By hand, stir in flour, baking soda and salt until well mixed. Stir in raisins and chocolate chips.

Spoon dough by teaspoonfuls onto cookie sheets. Leave 1 to 1 1/2 inches between cookies. Bake 8 minutes or until cookies are browned to your liking. Yield: About 6 dozen.

[Top](#)

---

## Fatburger®

Southern California - the birthplace of famous hamburgers from McDonald's, Carl's Jr., and In-n-Out Burger - is home to another thriving burger chain that opened its first outlet in 1952. Lovie Yancey thought of the perfect name for the 1/3-pound burgers she sold at her Los Angeles burger joint: Fatburger. Now with over 41 units in California, Nevada, and moving into Washington and Arizona, Fatburger has become the food critics' favorite, winning

"best burger in town" honors with regularity. The secret is the seasoned salt used on a big 'ol lean beef patty. And there's no ketchup on the stock version, just mayo, mustard, and relish. Replace the ground beef with ground turkey and you've got Fatburger's Turkeyburger all up and cloned.

1/3 pound lean ground beef  
seasoned salt  
ground black pepper  
1 plain hamburger bun  
1/2 tablespoon mayonnaise  
1/4 cup chopped iceberg lettuce  
1 tomato slice  
1/2 tablespoon mustard  
1/2 tablespoon sweet pickle relish  
1 tablespoon chopped onion  
3 dill pickle slices (hamburger slices)

Optional

1 slice American cheese

Grill the unsuspecting beef patty in a hot frying pan.

Slap the hot side and the cold side together.

1. Form the ground beef into a patty that is about 1 inch wider than the circumference of the hamburger bun.
2. Preheat a non-stick frying pan to medium/high heat. Fry the patty in the pan for 3 to 4 minutes per side or until done. Season both sides of the beef with seasoned salt and ground black pepper.
3. As the meat cooks prepare the bun by spreading approximately 1/2 tablespoon of mayonnaise on the face of the top bun.
4. Place the lettuce on the mayonnaise, followed by the tomato slice.
5. When the beef is done place the patty on the bottom bun.
6. Spread about 1/2 tablespoon of mustard over the top of the beef patty.
7. Spoon about 1/2 tablespoon of relish over the mustard.
8. Sprinkle the chopped onion onto the relish.
9. Arrange the pickles on the chopped onion.
10. Bring the two halves of the burger together and serve with gumption.

Makes 1 burger.

Tidbits

If you want cheese on your burger, put a slice of American cheese on the face of the bottom bun before adding the beef patty. The heat from the meat will melt the cheese.

[Top](#)

---

Fiddle Faddle® & Screaming Yellow Zonkers®

I know the most popular candy corn out there is Cracker Jack, but my favorite has always been Screaming Yellow Zonkers and Fiddle Fiddle from Lincoln Snacks Company. Fiddle Fiddle is

butter toffee-coated popcorn with almonds thrown in. Screaming Yellow Zonkers (you gotta love the name) is similar, but without the almonds. The secret to the yellow coloring of the Zonkers: buttered popcorn.

#### Fiddle Faddle (butter toffee with almonds)

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

#### Zonkers

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

1. For either recipe, combine sugar, butter, corn syrup, water and salt in a large saucepan over medium heat. You're going to bring the candy to 265-275 degrees, or what is known as the hard ball stage. For this it's best to use a candy thermometer. If you don't have one, don't worry. Drip the candy into a small glass of cold water. If the candy forms a very hard, yet slightly pliable ball, bingo, you're there. Watch your mixture closely so that it doesn't boil over.
2. While candy cooks, pop both bags of popcorn and spread about 2 quarts or 1 1/3 bags of popcorn (plus almonds for Fiddle Faddle) on one large or two small cookie sheets. Put the popcorn in your oven set on its lowest temperature. This will keep the popcorn hot so that the candy will coat better.
3. When your candy has reached the hard ball stage, add the vanilla.
4. Pull the popcorn from the oven and, working quickly, pour the candy over the popcorn in thin streams. Mix the popcorn so that each kernel is coated with candy, put the popcorn back into the oven for five more minutes, then stir once again. This will help to coat each kernel. You can repeat this step once more if necessary to get all of the popcorn coated. Pour popcorn onto a large sheet of wax paper to cool. Spread the popcorn out, but be careful...it's hot.
5. When popcorn is cool, break it up and immediately put it into a tightly sealed container, such as Tupperware. This will ensure that it stays fresh. This stuff gets stale very quickly in moist climates if left out.

Makes about 4 quarts.

[Top](#)

Since they only sell these once a year, right around springtime, you're bound to get a craving sometime around fall.

And if you're still holding onto a box, they may have begun to taste a bit like used air-hockey pucks. Now you can toss out those relics and fill the box with a fresh batch, made from this clone recipe for the first variety of cookies sold by the Girl Scouts back in 1917.

1/2 cup butter-flavored shortening  
1 cup powdered sugar  
1/2 teaspoon vanilla  
1/4 teaspoon salt  
2 tablespoons beaten egg  
1/2 teaspoon baking soda  
2 tablespoons buttermilk  
1 1/2 cups all-purpose flour (plus an extra 1/4 cup reserved for rolling)  
1/8 teaspoon baking powder

1. In a large mixing bowl, cream together the shortening, sugar, vanilla, and salt with an electric mixer.
  2. Add the egg and beat mixture until it's fluffy. Add the baking soda and mix for about 20 seconds, then add the buttermilk and mix for an additional 30 seconds.
  3. In another bowl, combine the flour and baking powder.
  4. Pour dry ingredients into wet ingredients and mix well with an electric mixer until flour is incorporated.
  5. Roll the dough into a ball, cover it with plastic wrap, and chill it for 1 hour.
  6. Preheat oven to 325 degrees.
  7. Roll dough out on a well-floured surface to 1/8-inch thick and punch out cookies with a 1 1/2 to 2-inch cutter (a medium-size spice bottle lid works well). Arrange cookies on an ungreased cookie sheet.
  8. Bake for 12 to 15 minutes or until golden brown.
- Makes 60 cookies.

[Top](#)

---

## Girl Scout Cookies® Thin Mints

If those cute little cookie peddlers aren't posted outside the market, it may be tough to get your hands on these - the most popular cookies sold by the Girl Scouts each year. One out of every four boxes of cookies sold by the girls is Thin Mints. This recipe uses an improved version of the chocolate wafers created for the Oreo cookie clone in the second TSR book "More Top Secret Recipes." That recipe creates 108 cookie wafers, so when you're done dipping, you'll have the equivalent of three boxes of the Girl Scout Cookies favorite. (See? That's why you bought those extra cookie sheets.) You could, of course, reduce the recipe by baking only 1/3 of the cookie dough for the wafers and then reducing the coating ingredients by 1/3, giving you a total of 36 cookies.

But that may not be enough to last you until next spring.

#### Chocolate Cookie Wafers

1 18.25-ounce package Betty Crocker chocolate fudge cake mix  
3 tablespoons shortening, melted  
1/2 cup cake flour, measured then sifted  
1 egg  
3 tablespoons water  
Non-stick cooking spray

#### Coating

3 12-ounce bags semi-sweet chocolate chips  
3/4 teaspoon peppermint extract  
6 tablespoons shortening

1. Combine the cookie ingredients in a large bowl, adding the water a little bit at a time until the dough forms. Cover and chill for 2 hours.
  2. Preheat oven to 350 degrees.
  3. On a lightly floured surface, roll out a portion of the dough to just under 1/16 of an inch thick. To cut, use a lid from a spice container with a 1 1/2-inch diameter (Schilling brand is good.) Arrange the cut dough rounds on a cookie sheet that is sprayed with a light coating on non-stick spray. Bake for 10 minutes. Remove the wafers from the oven and cool completely.
  4. Combine chocolate chips with peppermint extract and shortening in a large microwave - safe glass or ceramic bowl. Heat on 50 percent power for 2 minutes, stir gently, then heat for an additional minute. Stir once again, and if chocolate is not a smooth consistency, continue to zap in microwave in 30-second intervals until smooth.
  5. Use a fork to dip each wafer in the chocolate, tap the fork on the edge of the bowl so that the excess chocolate runs off, and then place the cookies side-by-side on a wax paper - lined baking sheet. Refrigerate until firm.
- Makes 108 cookies.

[Top](#)

---

#### Good Reasons Italian Dressing

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Dressings Copycat

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient -- Preparation Method
1	Tbls	Garlic Salt
1	Tbls	Onion Powder
1	Tbls	Sugar
2	Tbls	Oregano
1	Tsp	Pepper
1/4	Tsp	Thyme
1	Tsp	Basil

1	Tbls	Parsley
1/4	tsp	Celery Salt
2	Tbls	Salt
1	Env.	Cup Of Soup Cream Of Chicken Mix
1/4	C	Cider Vinegar
2	Tbls	Water
2/3	c	Oil

Combine all dry ingr. Store covered at room temp. For dressing: Mix vinegar, water, oil and 2 oz of the dry mix. Shake well. From: GLORIA PITZER "EATING OUT AT HOME" (CB018) \*Also good as a italian spice blend

-----

NOTES : Yield One Serving

[Top](#)

---

### Good Seasons® Italian Salad Dressing Mix

Here's a clone for the instant dressing mix you buy in the little .7-ounce packets. When added to vinegar, water, and oil, you get one of the best-tasting instant salad dressings around. But what if you can't find the stuff, or it is no longer sold in your area, as I've heard from so many? Or maybe you want to save some money and make a bunch of your own? Just use the recipe below to make as much dry mix as you want, and save it for when you need instant salad satisfaction. I've used McCormick lemon pepper in the recipe here because it contains lemon juice solids that help duplicate the taste of the sodium citrate and citric acid in the real thing. The dry pectin, which can be found near the canning supplies in your supermarket, is used as a thickener, much like the xanthan gum in the original product.

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

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

jar. Add 3 tablespoons of water, then the dressing mix. Seal and shake vigorously. Add 1/2 cup of oil and shake until well blended.  
Serves 8 to 10.

[Top](#)

---

## GrandMa's® Oatmeal Raisin Big Cookies

GrandMa's Cookie Company was founded back in 1914 by Foster Wheeler, but it wasn't until 1977 that the company introduced the popular Big Cookie. This large, soft cookie comes two to a pack and is offered in several varieties, including oatmeal raisin. Now you can bake up a couple batches all your own with this spiffy kitchen clone. Just be sure not to overdo it in the oven. You want these cookies soft and chewy when cool - just like a happy grandma would make 'em -- so take them out when they are just beginning to turn light brown around the edges.

1/2 cup raisins  
1/3 cup water  
1/2 cup vegetable shortening  
1 egg  
1 1/2 cups dark brown sugar  
1 1/2 teaspoons vanilla  
2 cups all-purpose flour  
1 1/4 cups oats (not instant)  
2 teaspoons baking soda  
3/4 teaspoon cinnamon  
1 teaspoon salt  
1/2 cup raisins

1. Preheat oven to 275 degrees.
2. Combine 1/2 cup raisins with water in a food processor and blend on high speed for about 1 minute or until very smooth.
3. Combine this raisin puree with the vegetable shortening, egg, brown sugar, and vanilla in a large bowl. Mix well with electric mixer until smooth.
4. In a separate bowl, combine the flour with the oats, baking soda, cinnamon, and salt. Pour this dry mixture into the wet mixture and mix well until ingredients are incorporated. Mix in 1/2 cup raisins.
5. Roll 3 tablespoon-size portions of the dough into a ball in your hands and press to 1/2-inch flat on an ungreased baking sheet. Bake for 18 to 20 minutes. Be careful not to overcook, or the cookies will not be chewy. Store in a sealed container.  
Makes 16 to 18 cookies.

[Top](#)

---

## GrandMa's® Peanut Butter Big Cookies

When these cookies are cool, be sure to seal them up real super duper tight in something like Tupperware or a Ziploc bag. That's the way to keep these puppies moist and chewy like the original GrandMa's Big Cookies. In fact, the real product claims to be the only national cookie brand that guarantees the freshness of the product or double your money back. That's very big of the current manufacturer, Frito-Lay, which purchased the GrandMa's Cookies brand from General Mills back in 1980.

1/2 cup vegetable shortening  
1/2 cup Peter Pan peanut butter  
1 1/4 cups packed dark brown sugar  
1 egg  
1 teaspoon vanilla  
3/4 teaspoon salt  
1 1/2 cups all-purpose flour  
2 teaspoons baking soda

1. Preheat oven to 275 degrees.
  2. Beat shortening, peanut butter, brown sugar, egg, vanilla, and salt together in large bowl until smooth.
  3. In a separate bowl combine the flour and baking soda. Slowly add the dry mixture to the wet mixture while beating.
  4. Roll 3 tablespoon-size portions of the dough into a ball in your hands and press to 1/2-inch flat on an ungreased baking sheet. Bake for 18 to 20 minutes. Be careful not to overcook, or the cookies will not be chewy and you may negatively impact the full enjoyment potential of the product.
- Makes 14 to 16 cookies.

[Top](#)

---

## Great American Cookies® Snickerdoodles

Rather than trying to beat the competitors - especially if they have an exceptional product - Mrs. Fields Famous Brands waves the cash at 'em. With the acquisition of Great American Cookies in 1998 by the company that made chewy mall cookies big business -- Mrs. Fields is now peddling her baked wares in more than 90 percent of the premier shopping malls in the United States. That's how you make the dough! One of the all-time favorites you can snag at any of the 364 Great American Cookies outlets is this clone of the classic snickerdoodle. Rolled in cinnamon and sugar, it's soft and chewy like the other cookies, and will seem to be undercooked when you take it out of the oven. When it cools it should be gooey, yet firm in the middle. And a couple bites will make you wonder: "Got milk?!"

1/2 cup butter (1 stick), softened  
1/2 cup granulated sugar

1/3 cup brown sugar  
1 egg  
1/2 teaspoon vanilla  
1 1/2 cups flour  
1/4 teaspoon salt  
1/2 teaspoon baking soda  
1/4 teaspoon cream of tartar

#### Topping

2 tablespoons granulated sugar  
1 teaspoon cinnamon

1. In a large bowl, cream together the butter and sugars with an electric mixer on high speed. Add the egg and vanilla and beat until smooth.
  2. In another bowl, combine the flour, salt, baking soda, and cream of tartar.
  3. Pour the dry ingredients into the wet ingredients and mix well.
  4. Preheat oven to 300 degrees while you let the dough rest for 30 to 60 minutes in the refrigerator.
  5. In a small bowl, combine the sugar with the cinnamon for the topping.
  6. Take about 2 1/2 tablespoons of the dough and roll it into a ball. Roll this dough in the cinnamon/sugar mixture and press it onto an ungreased cookie sheet. Repeat for the remaining cookies.
  7. Bake the cookies for 12 to 14 minutes and no more. The cookies may seem undercooked, but will continue to develop after they are removed from the oven. When the cookies have cooled they should be soft and chewy in the middle.
- Makes 16 to 18 cookies.

[Top](#)

---

#### Great American Cookies® White Chunk Macadamia

When Arthur Karp shared his grandmother's favorite chocolate chip cookie recipe with Michael Coles, the business partners knew they had a hit on their hands. They opened their first Great American Cookies store in 1977 in The Perimeter Mall in Atlanta, Georgia. Now with more than 350 stores in the chain, these cookies have quickly become a favorite, just begging to be cloned. The chain bakes the cookies in convection ovens at the low temperature of 280 degrees for around 16 to 17 minutes. But since most of us don't have convection ovens and may have a hard time getting the oven temperature to this odd setting, we have made some adjustments. Just be sure, when you remove the cookies from the oven, that they appear undercooked and only slightly browned around the edges. This will give the cookies the perfect chewy texture when they cool.

1/2 cup butter (1 stick), softened  
1 cup brown sugar  
1/2 cup coconut flakes, finely minced  
1 egg  
1 tablespoon milk

1 teaspoon vanilla  
1 1/2 cups flour  
2 teaspoons baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
8 ounces solid white chocolate, cut into chunks  
1 cup macadamia nuts, chopped

1. Cream together the butter and sugar in a large bowl with a mixer on high speed.
  2. Add the coconut, egg, milk, and vanilla and mix well.
  3. In another bowl combine the flour, baking soda, baking powder, and salt.
  4. Add the dry mixture to the wet mixture and mix until dough forms. Mix in the white chocolate and macadamia nuts.
  5. Preheat oven to 300 degrees while you let the dough rest for 30 to 60 minutes in the refrigerator.
  6. Measure out about 2 1/2 tablespoons of the dough and form a ball. Drop each ball of dough onto an ungreased cookie sheet about 3 inches apart and bake for 12 to 14 minutes. Do not overbake! Cookies should come out of the oven appearing slightly browned, yet undercooked. When cooled the cookies will be soft and chewy like the original.
- Makes 16 to 18 cookies.

[Top](#)

---

### Hard Rock Cafe Baked Potato Soup

8 Bacon slices - fried & crumbled  
1 cup Yellow onions - diced  
2/3 cups Flour  
6 cups Chicken stock - hot  
4 cups Potatoes - baked, diced & Peeled  
2 cups Heavy cream  
1/4 cup Parsley - chopped  
1 1/2 tsp Granulated garlic  
1 1/2 tsp Salt  
1 1/2 tsp Red pepper sauce  
1 1/2 tsp Coarse black pepper  
1 cup Cheddar cheese - grated  
1/4 cup Green onions - diced

Chop bacon; reserve. Cook onions in remaining drippings over medium high heat until transparent, about 3 minutes. Add flour, stirring to prevent lumps; cook for 3-5 minutes, until mixture just begins to turn golden. Add chicken stock gradually, whisking to prevent lumps until liquid thickens. Reduce heat to simmer and add potatoes, cream, chopped bacon, parsley, garlic, basil, salt, pepper sauce and black pepper. Simmer for 10 minutes; do not allow to boil. Add grated cheese and green onions, heat until cheese melts smoothly. Garnish

each serving as desired with chopped bacon, grated cheese and chopped parsley.

Makes 8 Servings.

[Top](#)

---

### Hard Rock Cafe Orange Freeze

Here's a quick recipe for the dessert drink served at Hard Rock Cafes all over the world. With only a few ingredients you can make this one super-quick in the blender. Great on a hot day. And it's easy to double or quadruple to serve more.

2 cups orange sherbet or sorbet  
1 cup fresh squeezed orange juice  
1/4 cup milk  
1 sprig fresh spearmint

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

[Top](#)

---

### Hard Rock Cafe® Bar-B-Que Beans

If you love baked beans you'll go nuts over this clone recipe from the world's first theme restaurant chain. It's real easy to make too, since you just pour all of the ingredients into a covered casserole dish, stir, and bake for an hour and a half. The only element that may give you pause is the pulled pork from last week's recipe. It's an effortless addition if you've got some of that pork on hand. If not, just leave that ingredient out. Or you could add some cooked bacon to the mix. Either way the beans will still come out awesome as a nosh-worthy side dish or snack.

2 15-ounce cans pinto beans (with liquid)  
2 tablespoons water  
2 teaspoons cornstarch  
1/2 cup ketchup  
1/3 cup white vinegar  
1/4 cup brown sugar  
2 tablespoons diced onion  
1 teaspoon prepared mustard  
1/2 teaspoon chili powder  
1/4 teaspoon salt  
1/4 teaspoon coarse ground black pepper

1/2 cup shredded pork (from last week's recipe)

1. Preheat oven to 350 degrees.
  2. Pour entire contents of the can of pinto beans into a casserole dish (with a lid).
  3. Dissolve the cornstarch in a small bowl with the 2 tablespoons of water. Add this solution to the beans and stir.
  4. Add the remaining ingredients to the dish, stir well and cover.
  5. Bake for 90 minutes or until the sauce thickens. Stir every 30 minutes. After removing the beans from the oven, let the beans cool for 5 to 10 minutes before serving.
- Serves 6 to 8 as a side dish.

[Top](#)

---

### Hard Rock Cafe® Cole Slaw

If you want the authentic Hard Rock Cafe Pig Sandwich experience, you just have to serve your clone of that pulled-pork sandwich with this creamy, delicious cole slaw on the side. Even if you don't whip up the sandwich, you'll want to dive into a batch of this secret slaw. It's just too easy to make, and Who Wants to be a Millionaire? isn't on tonight. But be sure to let the stuff hibernate in the fridge for a day or two after you toss it. That's the only way to get the flavors up to dancing the perfect tastebud mambo.

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

1. Combine all ingredients except the cabbage and carrots in a large bowl and blend until smooth with an electric mixer.
  2. Add cabbage and carrots and toss well.
  3. Cover and chill overnight in the refrigerator. The flavors fully develop after 24 to 48 hours.
- Serves 6 to 8 as a side dish.

[Top](#)

---

### Hard Rock Cafe® Homemade Chicken Noodle Soup

It's the chunkiest dang chicken soup you'll ever slurp down and it comes from the first worldwide theme eatery and hip hangout.

Crank up the rock 'n roll and throw all this good stuff into a pot and enjoy this final secret recipe in our series of mouth-watering soup clones. Bah-bye winter!

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

Garnish  
minced fresh parsley

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

[Top](#)

---

## Hard Rock Cafe® Pig Sandwich

Take a big honkin' bite out of one of these and you'll soon know why it's the Hard Rock Cafe's most popular sandwich. According to the menu the pork is hickory smoked for 10 hours. But since we're impatient hungry people here, we'll cut that cooking time down to under 4 hours using a covered grill and carefully arranged charcoal. Just sprinkle wet hickory chips over the hot charcoal arranged around the inside edge of a grill (such as a round Weber), and let the smoking begin. You can certainly use an actual smoker if you've got one, and go the full 10 hours with this puppy. But while you're still waiting for your sandwiches, the rest of us will have already dragged our full, round bellies over to the couch for a nap.

By the way, make your marinated cabbage a day ahead of time,

if you have the foresight.

#### Marinated Cabbage

2 tablespoons white vinegar  
1 tablespoon granulated sugar  
4 cups thinly-sliced cabbage

4 cups hickory smoking chips

#### Spice Rub

2 tablespoons kosher salt  
2 teaspoons cracked black pepper  
1 teaspoon paprika  
1/2 teaspoon onion powder  
1/2 teaspoon ground sage  
1/2 teaspoon thyme  
1/4 teaspoon cayenne

1 boneless pork loin roast (3 to 4 pounds)  
vegetable oil

#### Sauce

2 15-ounce cans tomato puree  
1 cup white vinegar  
3/4 cup brown sugar  
2 tablespoons vegetable oil  
1/2 teaspoon onion powder  
1/2 teaspoon liquid smoke (hickory)  
1 clove garlic, minced  
1/4 teaspoon salt  
1/4 teaspoon coarse ground black pepper

8 Kaiser rolls

1. Make the marinated cabbage at least one day prior to building your sandwiches. Like cole slaw, this garnish needs some time to develop in the fridge. Combine the vinegar and sugar in a medium bowl. Add the cabbage, stir, cover the bowl and store it in the refrigerator until you are ready to make the sandwiches.
2. Put the wood chips in a bowl and cover with water. Let the wood soak for at least 1 hour. Light the charcoal after it has been arranged around the inside edge of your grill. You don't want coals directly under your pork. When the coals are hot, drain the water from the wood chips and sprinkle the chips over the top of the coals. You should now have smoke.
3. Combine the spices for the rub in a small bowl and mix well.
4. Rub some vegetable oil over the surface of the pork roast. Sprinkle the spices over the entire surface of the roast.
5. Place the roast in the center of your grill and put the lid on. Let the pork cook for 3 to 4 hours or until the internal temperature of the roast reaches 175 to 180 degrees.
6. As the pork cooks, make the sauce by combining the ingredients in a medium saucepan over medium/low heat. Let the sauce simmer for 15 to 20 minutes, then cover and remove from heat. Set this aside until your pork is ready.
7. When the pork is done, remove it from the grill and let it sit to cool for 15 to 20 minutes or until you can handle it. Now you want to tear the meat along the grain, making bite-size strips of shredded pork.
8. Put the shredded pork into a large saucepan over medium heat. Add

2 cups of the sauce to the pan and stir. Keep the rest of the sauce for later to serve on the side. Cook the pork for 15 minutes or until it is heated through.

9. Grill the faces of the rolls and stack about 1 cup of pork onto the bottom half of each roll. Add a rounded tablespoon of marinated cabbage on top of the pork, add a tablespoon or so of extra sauce on top of that, then cap off each sandwich with the top half of the roll. Serve with clones for the Hard Rock's cole slaw and baked beans on the side, if desired.

Makes 8 sandwiches.

[Top](#)

---

### Hard Rock Cafe® Tupelo Style Chicken

The world's most famous theme restaurant pays tribute to the birthplace of Elvis Presley with this chicken finger appetizer dish, and two tasty dipping sauces. It's probably best they chose to name the dish after a city, rather than after the King himself. "Elvis Style Chicken" sounds like a concoction that should include bananas, peanut butter and bacon grease.

4 to 6 cups vegetable oil

#### Honey Mustard Dipping Sauce

1/4 cup mayonnaise

1 1/2 teaspoons prepared mustard

2 teaspoons honey

pinch paprika

#### Apricot Dipping Sauce

2 tablespoons Grey Poupon Dijon mustard

1 tablespoon apricot preserves

2 tablespoons honey

1 cup corn flake crumbs

2 teaspoons crushed red pepper flakes

1 1/4 teaspoons cayenne pepper

1 teaspoon cumin

1 teaspoon salt

1/2 teaspoon paprika

1/4 teaspoon onion powder

dash garlic

1 egg

1 cup milk

1 cup flour

1 pound chicken breast fillets

1. Preheat oil in a deep fryer to 350 degrees.

2. Make the honey mustard dipping sauce by combining the ingredients in a medium bowl. Cover and refrigerate. Make the apricot dipping sauce by combining those ingredients in a medium bowl. Cover and refrigerate this sauce as well, until your chicken is ready.

3. Prepare the breading by combining the corn flake crumbs, crushed

- red pepper flakes, cayenne pepper, cumin, salt, paprika, onion powder, and garlic in a medium bowl.
4. Beat the egg in a medium bowl, add the 1 cup of milk and stir.
  5. Pour the flour into another medium bowl.
  6. Slice each chicken breast lengthwise into strips approximately 1/2-inch wide.
  7. When the oil is hot, bread your chicken by first coating each strip with flour. Dip the chicken into the egg/milk mixture and then back into the flour. Dip each chicken strip back in the egg/milk mixture and then in the corn flake crumb mixture. Be sure to coat each chicken piece thoroughly with the corn flake crumbs.
  8. Fry 6 to 8 coated chicken strips at a time in the oil for 4 to 5 minutes or until the chicken is golden brown. Drain and serve chicken with the dipping sauces on the side.
- Serves 6 to 8 as an appetizer

[Top](#)

---

## Hardee's Biscuits

Categories: Copycat, Breads

Yield: 1 servings

2 c Self-rising flour

1 tb Sugar

1 c milk

1/3 c Mayo

Combine flour, sugar, milk and mayo into a smooth dough. Divide batter equally between 10 paper-lined muffin wells or cupcake wells. Bake 350~ about 25 to 30 minutes or until golden brown and doubled in size.

[Top](#)

---

## Harley Davidson Cafe® Harley Hog Sandwich®

In late September 1997, the Harley Davidson Cafe celebrated its grand opening in Las Vegas. This is the second Harley Davidson Cafe, with the first one located in New York City, just a short walk from the first Planet Hollywood. Both locations serve up some delicious "road food" amongst the awesome collection of vintage Harley's and Harley Davidson paraphernalia. I think this sandwich is one of their best, and this recipe comes right from the source. The Pork Producers Council got the recipe from the cafe's chef, and featured it in a promotional pull-out that ran in a restaurant trade magazine in 1995. Now the secret can be shared with you.

6 to 8 lb. boneless pork butt, tied

### Rub

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

### Hog Sauce

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

12 large round rolls

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

### Todd's Tidbits

You can also smoke your pork in a charcoal barbecue, such as a round Weber Grill. Just arrange the charcoal around the edge of the inside of the grill. When the coals are hot, place the soaked wood chips on them, and then place the pork on the center of the rack above the coals. Cover. Cook the meat for 2-4 hours or until the internal temperature comes to 150°-165°.

[Top](#)

In the late 1800s Henry John Heinz established the slogan "57 Varieties," which you can still find printed on Heinz products even though the company now boasts over 5700 varieties in 200 countries. Today Heinz is the world's largest tomato producer, but interestingly the first product for the company that was launched in 1869 had nothing to do with tomatoes; it was grated horseradish. It wasn't until 1876 that ketchup was added to the growing company's product line.

Tomato is also an important ingredient in this tangy steak sauce. But you'll find some interesting ingredients in there as well, such as raisin puree, malt vinegar, apple juice concentrate, and mustard. And don't worry if your version doesn't come out as brown as the original. Heinz uses a little caramel coloring in its product to give it that distinctive tint. It's just for looks, though, so I've left that ingredient out of this clone recipe. Besides, I've found that the turmeric and yellow mustard will help get this version close to the color of the real deal.

#### Raisin Puree

1/2 cup raisins

1/2 cup water

1 1/3 cup white vinegar

1 cup tomato paste

2/3 cup malt vinegar

2/3 cup sugar

1/2 cup water

1 tablespoon yellow prepared mustard

2 teaspoons apple juice concentrate

1 1/2 teaspoons salt

1 teaspoon vegetable oil

1 teaspoon lemon juice

1/2 teaspoon onion powder

1/4 teaspoon garlic powder

1/8 teaspoon turmeric

1. Make the raisin puree by combining the raisins with the water in a food processor or blender. Blend on high speed for 1 minute or until the puree is smooth. Measure 1/4 cup of this puree into a medium saucepan.
2. Add the remaining ingredients and whisk until smooth.
3. Turn heat up to medium high and bring mixture to a thorough boil. Reduce heat to low and simmer, uncovered, for 1/2 hour or until thick. Let sauce cool and then refrigerate it in a covered container for at least 24 hours.

Makes 3 cups.

[Top](#)

---

Hershey® PayDay® Candy Bar

In December of 1996, Hershey Foods snagged the U.S. operations of Leaf Brands for a pretty penny. This added several well known candies to Hershey's already impressive roster, including Good & Plenty, Jolly Rancher, Milk Duds, Whoppers, Heath, and

this delicious peanut roll, which we can finally clone at home. The center is sort of a white fudge that we can make by combining a few ingredients on the stove, then getting the mixture up to just the right temperature using a candy thermometer (you've got one, right?). Once cool, this candy center is coated with a thin layer of caramel, then quickly pressed onto roasted peanuts. Looks just like the real thing! This recipe will make eight candy bars. But it's up to you to make the dental appointment.

#### Centers

1/4 cup whole milk  
5 unwrapped caramels  
1 tablespoon light corn syrup  
1 teaspoon peanut butter  
1/4 teaspoon vanilla  
1/4 teaspoon salt  
1 1/4 cups powdered sugar

20 unwrapped caramels  
1 1/2 teaspoons water  
2 cups dry roasted peanuts

1. Combine all ingredients for the centers, except the powdered sugar, in a small saucepan over low heat. Stir often as the caramel slowly melts. When the mixture is smooth, add 3/4 cup of powdered sugar. Stir. Save the remaining 1/2 cup of powdered sugar for later.
  2. Use a candy thermometer to bring the mixture to exactly 230 degrees, stirring often, then turn off the heat.
  3. When the temperature of the candy begins to drop, add the remaining 1/2 cup powdered sugar to the pan, then use a hand mixer on high speed to combine. Keep mixing until the candy cools and thickens and can no longer be mixed. That should take a minute or two.
  4. Let the candy cool in the pan for 10 to 15 minutes, or until it can be touched. Don't let it sit too long - you want the candy to still be warm and pliable when you shape it. Take a tablespoon-size portion and roll it between your palms or on a countertop until it forms a roll the width of your index finger, and measuring about 4 1/2 inches long. Repeat with the remaining center candy mixture and place the rolls on wax paper. You should have 8 rolls. Let the center rolls sit out for an hour or two to firm up.
  5. Combine the 20 caramels with the 1 1/2 teaspoons of water in a small saucepan over low heat. Stir often until the caramels melt completely, then turn off the heat. If you work fast this caramel will stay warm while you make the candy bars.
  6. Pour the peanuts onto a baking sheet or other flat surface. Using a basting brush and working quickly, "paint" a coating of caramel onto one side of a center roll. Quickly turn the center over, caramel-side-down, onto the peanuts and press gently so that the peanuts stick to the surface of the candy. Paint more caramel onto the other side of the roll and press it down onto the peanuts. The candy should have a solid layer of peanuts covering all sides. If needed, brush additional caramel onto the roll, then turn it onto the peanuts to coat the roll completely. Place the candy bar onto wax paper, and repeat with the remaining ingredients. Eat when completely cool.
- Makes 8 candy bars.

[Top](#)

---

### Hidden Valley Ranch Dressing Mix-dressing

Categories: Copycat, Salads, Dressings

Yield: 1 pint

Powder Mix

- 15 2" square saltines
- 2 c Dry minced parsley flakes
- 1/2 c Dry minced onions
- 2 tb Dry dill weed
- 1/4 c Onion salt
- 1/4 c Garlic salt
- 1/4 c Onion powder
- 1/4 c Garlic powder

Salad dressing

- 1 tb Mix
- 1 c Mayo
- 1 c Buttermilk

Put crackers through blender on high speed until powdered. Add parsley, minced onions and dill weed. Blend again until powdered. Put into bowl. Stir in onion salt, garlic salt, onion powder and garlic powder. Put into container with tight-fitting lid. Store at room temp for 1 year. Makes 42- 1 tablespoon servings.

TO USE MIX-Combine mix, mayo and buttermilk. Yield 1 pint.

[Top](#)

---

### Honey Baked Ham

Servings: 1

- 1 (7 lb.) med. smoked pork picnic shoulder (bone in or out)
- 2 c sugar
- 1 c honey or brown sugar, packed
- 1 (6 oz.) can frozen orange juice concentrate, thawed
- 1 ts whole cloves

Preparation :

Make crosswise slits, 1/2 inch apart, halfway through ham to where knife touches bone. Place ham in deep bowl and barely cover with

water. Stir in sugar. Soak at least 2 days in refrigerator.  
 Drain. Place ham in roasting pan, lined with enough foil to wrap completely. Pour honey or brown sugar and orange juice all over pork. Stick cloves all over meat. Wrap tightly with foil. Bake at 200 degrees for 6 to 7 hours or until done, unwrapping and basting occasionally with honey mixture. Unwrap and bake at 450 degrees about 15 minutes for slightly crisp skin.

[Top](#)

## HOSTESS TWINKIES

Recipe By :  
 Serving Size : 6 Preparation Time :0:00  
 Categories : Cakes

Amount Measure Ingredient -- Preparation Method

```
-----
  1/2 c      Margarine
  1/2 c      Crisco
  1 c       Sugar
  3/4 c     Evaporated milk
  1 tb     Vanilla
  -----CAKE-----
  3 lg     Eggs
  3 1/2 ts  Baking powder
  1 1/2 ts  Vanilla
  2 c      Flour
  1 c      Milk
  1/2 c    Butter
  1 1/2 c  Plus 1/2 cup Sugar
  Sugar
  1 t      Salt
```

### FILLING:

Mix together and bake in 13 x 9 pan cut cake into sections and layer with cake, filling and more cake.

[Top](#)

## Hostess® Twinkie Creme Filling

Recently I've had an opportunity to go back and improve the recipe for the Hostess Twinkie clone found on page 47 of the first book, "Top Secret Recipes." Specifically, I wanted to make the creme filling more stable, using non-dairy ingredients, so that it could not spoil and would be easier to make. Here now, is the much improved recipe, using fewer ingredients than the original clone, and with marshmallow creme as the new secret component. This recipe

is for all of you who have supported the site by buying the books, since the cake part of the recipe and mold-making technique is not included here. But even if you don't have the books, I'm sure you can find many uses for this versatile, commercial-style, creme filling. Hope you like it!

2 teaspoons very hot water  
rounded 1/4 teaspoon salt  
2 cups marshmallow creme (1 7-ounce jar)  
1/2 cup shortening  
1/3 cup powdered sugar  
1/2 teaspoon vanilla

1. Combine the salt with the hot water in a small bowl and stir until salt is dissolved. Let this mixture cool.
  2. Combine the marshmallow creme, shortening, powdered sugar, and vanilla in a medium bowl and mix well with an electric mixer on high speed until fluffy.
  3. Add the salt solution to the filling mixture and combine.
- Makes 1 1/2 cups.

[Top](#)

---

#### Hot Dog on a Stick® Hot Dog®

One hot summer day in 1946 Dave Barham was inspired to dip a hot dog into his mother's cornbread batter, then deep fry it to a golden brown. You could say that's when the first Hot Dog on a Stick was born, and Dave soon found a quaint Santa Monica, California, location near the beach to offer his new creation with mustard on the side along with a tall glass of ice-cold lemonade.

The chain uses only turkey dogs for this treat, so we'll do the same. Just be sure you find the shorter dogs, not "bun-length." In this case size does matter. For the stick, simply snag some of the disposable wood chopsticks from a local Chinese or Japanese food restaurant next time you're there and start dipping.

2 cups flour  
3/4 cup cornmeal  
1/2 cup sugar  
1 3/4 teaspoons salt  
1 teaspoon baking soda  
1 3/4 cups fat-free milk  
2 egg yolks, slightly beaten  
8 to 10 turkey hot dogs  
8 to 10 cups vegetable oil  
5 pairs of chopsticks

1. Preheat oil in a deep pan or fryer to 375 degrees.
2. Combine the flour, cornmeal, sugar, salt, and baking soda in a large bowl.
3. Add the milk and egg yolks to the dry ingredients and mix with an electric mixer on high speed until batter is smooth.
4. Dry off the hot dogs with a paper towel. Jab the thin end

of a single chopstick about halfway into the end of each hot dog.

5. When the oil is hot, tip the bowl of batter so that you can completely coat each hot dog. Roll the hot dog in the batter until it is entirely covered.

6. Hold the hot dog up by the stick and let some of the batter drip off. Quickly submerge the hot dog in the oil and spin it slowly so that the coating cooks evenly. After about 20 seconds you can use a lid to the deep fryer or pan to put weight on the stick, keeping the hot dog fully immersed in the oil. You can cook a couple dogs at a time this way. Cook for 5 to 6 minutes or until coating is dark brown. Turn them once or twice as they cook. Drain on paper towels while cooling, and repeat with remaining hot dogs.

Makes 8 to 10 hot dogs.

[Top](#)

---

### Hot Dog on a Stick® Muscle Beach Lemonade®

Entrepreneur Dave Barham opened the first Hot Dog on a Stick location in Santa Monica, California near famed Muscle Beach. That was in 1946, and today the chain has blossomed into a total of more than 100 outlets in shopping malls across America. You've probably seen the bright red, white, blue and yellow go-go outfits and those trippy fez-style bucket hats on the girls behind the counter.

In giant clear plastic vats at the front of each store floats ice, fresh lemon rinds and what is probably the world's most thirst-quenching substance -- Muscle Beach Lemonade. It's a simple concoction really. Only three ingredients. And with this TSR formula, you'll have your own version of the lemonade in the comfort of your own home at a fraction of the price. Check back next week and we'll have the secret formula for a taste-alike version of the cornbread coated hot dog -- stick and all.

1 cup fresh-squeezed lemon juice (about 6 lemons)

7 cups water

1 cup granulated sugar

1. Combine the lemon juice with the water and sugar in an 2-quart pitcher. Stir or shake vigorously until all the sugar is dissolved.

2. Slice two of the remaining lemon rind halves into fourths for a total of eight pieces, then add the rinds to the pitcher. Add ice to the top of the pitcher and chill.

3. Serve the lemonade over ice in 12-ounce glass and add a lemon rind slice to each glass.

Makes 2 quarts, or 8 servings.

[Top](#)

---

## Houlihan's® Houli Fruit Fizz®

Restaurateurs Joseph Gilbert and John Robinson needed a name for the new restaurant they planned to open in the Country Club Plaza of Kansas City, Missouri. To make the job easy, they kept the name of the location's previous tenant -- a clothing store called Houlihan's Men's Wear -- and opened Houlihan's Old Place in 1972. This was at the time when T.G.I. Friday's was popularizing casual dining, so the concept was an instant hit. That early success led to more Houlihan's opening in other states, and another multi-million dollar chain was born. The Houli Fruit Fizz is a simple blend of fruit juices and Sprite that can be served with a meal or enjoyed on its own. This drink is one of Houlihan's own classic, signature recipes.

1 12-ounce can cold Sprite  
1/2 cup cold pineapple juice  
1/4 cup cold orange juice  
1 cup cold cranberry juice

1. Combine all of the ingredients in a pitcher and pour into two glasses over ice. Be sure all of the ingredients are cold when combined.

[Top](#)

---

## Howard Johnson Spicy Mustard

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Sauces Meats  
Cake Mix

Amount	Measure	Ingredient -- Preparation Method
--------	---------	----------------------------------

1/4 cup		Dijon mustard
1/4 cup		French's prepared mustard
1/4 cup		Honey

[Top](#)

---

## Howard Johnson's Boston Brown Bread

Recipe By :  
Serving Size : 0 Preparation Time :0:00  
Categories : Meats Cake Mix

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient -- Preparation Method
1	cup	Unsifted whole wheat flour
1	cup	Unsifted rye flour
1	cup	Yellow corn meal
1 1/2	teaspoons	Baking soda
1 1/2	teaspoons	Salt
3/4	cup	Molasses
2	cups	Buttermilk

Grease and flour a 2 qt. mold. Combine flours, corn meal, soda, salt. Stir in molasses, buttermilk. Turn into mold, cover tightly. Place on trivet in deep kettle. Add enough boiling water to kettle to come half way up sides of mold; cover. Steam 3 1/2 hr., or until done. Remove from mold to cake rack. Serve hot with baked beans. Makes 1 loaf

[Top](#)

---

### I.H.O.P.® Country Griddle Cakes

This nationwide chain, which is known for its big bargain breakfasts, serves an impressive number of non-breakfast items as well. In 1997, I.H.O.P. dished out over 6 million pounds of french fries and over half a million gallons of soft drinks. But it's the Country Griddle Cakes on the breakfast menu that inspired this Top Secret Recipe. The unique flavor and texture of this clone comes from the Cream of Wheat in the batter. Now you can have your pancakes, and eat your cereal too.

nonstick spray

- 1 1/4 cups all-purpose flour
- 1 1/2 cups buttermilk
- 1/3 cup instant Cream of Wheat (dry)
- 1 egg
- 1/3 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 cup vegetable oil
- 1/2 teaspoon salt

1. Preheat a skillet over medium heat. Apply nonstick spray.
  2. Combine all ingredients in a large bowl with a mixer set on high speed. Mix until smooth.
  3. Pour the batter by 1/3-cup portions into the hot pan and cook pancakes for 1-2 minutes per side or until brown. Repeat with remaining batter.
- Makes 8-10 pancakes.

[Top](#)

---

## In-N-Out® Double-Double®

This is a recipe for making what I believe is the best hamburger in the world. The secret to duplicating this and other fast-food burgers is getting the beef patties real thin...about 1/4 inch-thick. If you like, you can press the beef thin onto wax paper and freeze the patties ahead of time. This makes them easier to work with on the hot pan.

1 plain hamburger bun  
1/3 pound ground beef  
Dash salt  
1 tablespoon Kraft Thousand Island dressing  
1 large tomato slice (or 2 small slices)  
1 large lettuce leaf  
4 slices American cheese (Singles)  
-or- 2 slices real American cheese  
1 whole onion slice (sliced thin)

1. Preheat a frying pan over medium heat.
2. Lightly toast the both halves of the hamburger bun, face down in the pan. Set aside.
3. Separate the beef into two even portions, and form each half into a thin patty slightly larger than the bun.
4. Lightly salt each patty and cook for 2-3 minutes on the first side.
5. Flip the patties over and immediately place two slices of cheese on each one. Cook for 2-3 minutes.
6. Assemble the burger in the following stacking order from the bottom up:  
bottom bun  
dressing  
tomato  
lettuce  
beef patty with cheese  
onion slice  
beef patty with cheese  
top bun.

Makes one hamburger.

[Top](#)

---

## International House of Pancakes® Pumpkin Pancakes

During the holiday season this particular pancake flavor sells like...well, you know. It's one of 16 varieties of pancakes served at this national casual diner chain. You can make your own version of these delicious flapjacks with a little canned pumpkin, some spices and traditional buttermilk pancake ingredients. Get out the mixer, fire up the stove, track down the syrup.

2 eggs

1 1/4 cups buttermilk  
4 tablespoons butter, melted  
3 tablespoons canned pumpkin  
1/4 cup granulated sugar  
1/4 teaspoon salt  
1 1/4 cups all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon cinnamon  
1/4 teaspoon allspice

1. Preheat a skillet over medium heat. Coat pan with oil cooking spray.
  2. Combine eggs, buttermilk, butter, pumpkin, sugar, and salt in a large bowl. Use an electric mixer to blend ingredients.
  3. Combine remaining ingredients in a small bowl. Add dry ingredients to wet ingredients and blend with mixer until smooth.
  4. Pour the batter in 1/4 cup portions into the hot pan. Should form 5-inch circles.
  4. When the batter stops bubbling and edges begin to harden, flip the pancakes. They should be dark brown. This will take from 1 to 2 minutes.
  5. Flip the pancakes and cook other side for the same amount of time, until dark brown.
- Serves 3 to 4

[Top](#)

---

### Islands® China Coast Salad Dressing

Here's a cool recipe that clones a favorite from the 30-store Islands chain of restaurants. This California/Arizona chain is known for it's hand-made burger buns, specialty sandwiches and taco platters with names like Shorebird, Pelican, Sandpiper, Baja, Northshore and Island Fish. Some people, though, go to the Islands just for a scrumptious salad that's dressed with this top secret formula. Here's the Top Secret Recipes version of the delicious Asian dressing that's poured over the China Coast Salad -- it's a huge bowl filled with sliced chicken breast, lettuce, red cabbage, julienned carrots, fried noodles, sesame seeds, mandarin orange wedges and chives. But's it's the dressing that pulls it all together. In fact, many diners think the dressing's so good they ask for extra and discreetly smuggle it home. Well, no more smuggling required. Now, with this simple formula, you can make your own clone at home and use it on any salad combination.

1/2 cup mayonnaise  
5 tablespoons rice vinegar  
2 tablespoons sugar  
2 tablespoons sesame oil  
1 tablespoon soy sauce  
1/4 teaspoon garlic powder

Combine all ingredients in a medium bowl and mix with an electric mixer until well-blended and sugar is dissolved. Chill.

[Top](#)

---

### Jack In The Box® Oreo Cookie Shake

If you live in one of the 15 Western states served by Jack in the Box, you have no doubt cracked a gut from the hilarious TV ads produced by this popular hamburger chain. In the spots a suit-wearing "Jack" runs the company, even though he's got a bulbous antenna ball for a head with a giant smiley-face painted on it. He has a private jet, plays golf, even has kids with mini antenna-ball heads.

Jack also has a featured shake flavor that, it turns out, is very easy to make at home with a blender, ice cream, milk and a handful of Oreo cookies. Sure the drive-thru is convenient and easy. But if you don't feel like getting out, now you can enjoy this clone at home from the first fast food chain in the country to use a drive-thru window way beck when.

3 cups vanilla ice cream  
1 1/2 cups milk  
8 Oreo cookies

1. Combine the ice cream and milk in a blender and mix on low speed until smooth. Stir the shake with a spoon to mix, if necessary.
  2. Break Oreo cookies while adding them to the blender. Mix on low speed for 5 to 10 seconds or until cookies are mostly pureed into the shake, but a few larger pieces remain. Stir with a spoon if necessary to help combine cookies.
  3. Pour shake into two 12-ounce glasses.
- Serves 2.

[Top](#)

---

### Jacquins® Peppermint Schnapps Liqueur

Here's a liqueur that's simple to make at home. All you need is an inexpensive vodka and an empty bottle to store the Schnapps in. This is another recipe that was created for More Top Secret Recipes, but just didn't make it into the final version. Try storing it in the freezer for a cold shot on a hot summer day. Whoof!

1/3 cup granulated sugar  
1 16-oz. bottle light corn syrup  
2 cups 80-proof vodka  
2 teaspoons peppermint extract

1. Combine sugar and corn syrup in a 2 quart pan over medium heat. Heat until sugar dissolves, stirring regularly

(about 5 minutes).

2. When sugar has dissolved, add vodka and stir well. Remove mixture from heat and cover tightly with lid. Let cool.

3. Add peppermint extract to mixture and pour into a sealable bottle.

Makes 4 cups.

[Top](#)

---

## MUSLIM ON-GOING CONFLICTS IN THE WORLD

**AFGHANISTAN:** The war in Afghanistan is ongoing. Since Soviet troops withdrew, various Afghan groups have tried to eliminate their rivals. Although the Taliban strengthened their position in 1998 they have not achieved their final objective. Afghanistan harbours Osama bin Ladin, a wealthy Saudi Arabia dissident responsible for terrorist acts around the world. On 11 September 2001 members from bin Ladin's el Qaeda group highjacked 4 passenger jets in the USA, crashing one into the Pentagon and 2 into the World Trade Center, killing more than 2,000 citizens. The USA and its allies declared war on terrorism and counter-attacked, removing the Taliban from power. The war on terrorism and the el Qaeda continues.

**ALGERIA:** Armed Islamic groups formed and since 1992 have carried out attacks on key economic points, security forces, officials and foreigners. In 1995 Algeria's first multiparty presidential elections were held and the incumbent president Liamine Zeroual won 60% of the votes in a poll with a 75% turnout. The first multiparty legislative elections were held in June 1997 which were won by the National Democratic Rally, which holds the majority of seats along with the FLN. Although the armed wing of the FIS declared a ceasefire in October 1997, an extremist splinter group, the Islamic Armed Group (GIA), continued attacks. There is also evidence that many attacks are carried out by militias backed by the Algerian security forces. After years of civil strife, Amnesty International estimates that around 80,000 people have died

**The Caucasus and Russia:** The Central Asian republics have a long history of conflicts. Fighting breaks out regularly between warlords and religious groups calling for the establishment of Islamic states outside the Russian Federation. Russia is trying to hold on to the federation because the Caucasus is a vital supply route for the oil riches of the Caspian and Black Sea. With the break-up of the Soviet Union various groups fought for control in the republics. Conflicts from one republic spill over to the other and they continually blame each other for attacks. Chechnya, still part of Russia, was flung in an almost full-scale war in 1994-96 and, after a disastrous campaign, Russia was forced to re-evaluate its involvement in the area. In August 1999 Russia stepped up security in the Caucasus region as rebels from within Dagestan - a small republic where more than 100 languages are spoken - went on the attack in support of Chechnyan Muslim groups who claim independence from Russia. In September 1999 Russia launched a ground invasion into the area to cut rebels off from Central Asian supply routes. By January 2000 Russia was once again involved in a full scale conflict in Chechnya. The Caucasus issue is complicated by the more than 50 different ethnic groups each insisting to proclaim their religious convictions on the area. The situation holds serious danger for neighbouring countries, Kazakhstan, Georgia and Russia itself.

**EYGPT:** Fundamentalist Muslim rebels seek to topple the secular Egyptian government. At least 1,200 people have perished since the beginning of the rebellion. The conflict was primarily waged as an urban guerrilla/terrorist war. The opposition Muslim Brotherhood took part in elections in 2000, indicating that they felt armed force would not work.

**INDONESIA:** The struggle on the Indonesia islands is complicated by leaders of pro- and anti-independence movements, and by religious conflicts. More than 500 churches have been burned down or damaged by Muslims over the past six years. Both the Christians and Muslims blame each other for the violence and attempts at reconciliation made little progress. After a bloody struggle East Timor gained independence in 1999. The hostilities on other islands continue to claim dozens of lives, to such an extent that the break-up of Indonesia seem imminent.

INDIA/PAKISTAN: Muslim separatists in the Indian section declared a holy war against the mostly-Hindu India and started attacks in 1989, mainly from Pakistan-occupied section of Kashmir, and from Pakistan and Afghanistan. The conflict continues, with Pakistan also crushing rebellions with brute force in their section.

IRAQ: Supports Islamic terrorist acts around the world. Differing culture and religious groups within Iraq continues to clash with Shiite Muslims.

ISRAEL: Within its own borders, Israel continues to battle various Muslim organizations that seek independence for a Palestine state, areas made up of the Gaza strip, West Bank, and part of Jerusalem. There is heavy international pressure on Israel to recognize a Palestinian state. The area of what today is Palestine was settled by Semitic tribes at a very early date. It was then called Canaan, and controlled by Canaanite tribes for more than 1,000 years. In about 1500 BC Hebrew, or Jewish, tribes began to enter the area. They later came into conflict with a people of Greek origin known as the Philistines. It is from them that the term Palestine is derived.

IRAN: After the Iranian Revolution in 1979 toppled the government of the Shah, the Mujahadeen Khalq soon began a bloody guerrilla war against the new Islamic government. The Mujahadeen are currently based in Iraq and conduct cross-border raids into Iran, as well as conducting urban guerrilla operations in the cities and conducting political assassinations. Iran occasionally launches raids against Khalq bases in Iraq.

KOSOVO: The ethnic Albanian KLA (Kosovo Liberation Army) in this Serbian province fought a guerilla war against Serbia to claim the region. Beginning in February 1999, Albanians were forced out of the province, prompting NATO to attack Serbia. By July 1999 Serb troops were forced out of Kosovo, only to open an avenue for Albanian Kosovars to attack Serb Kosovars. The Albanian Muslims have since burned down dozens of centuries-old Christian churches. In an effort to establish a Greater Albania, Albanian Muslim rebels also launched attacks in Macedonia.

NIGERIA: There are violent religious clashes in the city of Kaduna in northern Nigeria beginning February 21 2004 and have continued. Kaduna is the second largest city in the north. The clashes followed a march by tens of thousands of Christians to protest the proposal to introduce Muslim sharia law as the criminal code throughout Kaduna state. Reports speak of rival armed gangs of Christians and Muslims roving the streets. Churches and mosques have been put to the torch. Corpses were seen lying in the streets and people's bodies hanging out of cars and buses, apparently killed while attempting to flee the violence. Local human rights workers said that more than 400 had been killed as a result of the clashes.

SUDAN: The largest country in Africa, has been plagued by a succession of unstable civilian and military governments since it gained independence in 1956 from an Anglo-Egyptian condominium. The long-running conflict continues between the Arab Muslim northerners of Sudan, (the base of the government), and the African Christians of the south. In the mid-90s Sudan was home to Osama bin Ladin, the international terrorist responsible for the World Trade Center attack. It is estimated that more than 1,2 million people have been killed in the Sudan war, brining devastation to the Sudanese economy.

UNITED STATES OF AMERICA: At war with terrorism.

PHILIPPINES: The Phillipines armed forces, with assistance of US troops, are fighting Moslem rebels - they have been linked to Osama bin Laden's el Qaeda terrorist group - on the southern islands of the country. Muslim rebel groups seek autonomy/independence from the mostly Christian Phillipines. One rebel group, the Abu Sayaf Group, is believed linked to Osama bin-Laden's Al-Qaida. This connection, plus their tactic of kidnapping and beheading Americans, led the United States to send Special Forces to aid the Phillipine Army.

Jihad in Uzbekistan:

[http://www.intelligence.org.il/eng/g\\_j/yf\\_04\\_04.htm](http://www.intelligence.org.il/eng/g_j/yf_04_04.htm)

Insurgency Gains Momentum in Thailand:

[http://counterterror.typepad.com/the\\_counterterrorism\\_blog/2005/07/insurgency\\_gain.html](http://counterterror.typepad.com/the_counterterrorism_blog/2005/07/insurgency_gain.html)

Jihad in India

<http://vinodkumar.voiceofdharma.com/articles/jehadinindia.htm>

[Top](#)

---

### K.C. Masterpiece® Original Barbecue Sauce

Even though it's now owned and produced by the Clorox Company, the taste of Original K. C. Masterpiece barbecue sauce is the same as when it was first created in good ole' Kansas City, USA. This is the sauce that steals awards from all the other popular slathers on the market. It's now even is sold in a variety of flavors. But this is the clone for the original, and you'll find it very easy to make. Just throw all of the ingredients in a saucepan, crank it up to a boil, then simmer for about an hour. Done deal. And just like the original Masterpiece, this stuff will make a work of art out of any of your grilled meats, or burgers and sandwiches; and as a dipping sauce or marinade.

2 cups water  
3/4 cup light corn syrup  
1/2 cup tomato paste  
1/2 cup vinegar  
3 tablespoons molasses  
3 tablespoons brown sugar  
1 teaspoon liquid smoke  
1/2 teaspoon salt  
1/4 teaspoon onion powder  
1/4 teaspoon pepper  
1/8 teaspoon paprika  
1/8 teaspoon garlic powder

1. Combine all ingredients in a medium saucepan over high heat and whisk until smooth.
  2. Bring mixture to a boil, then reduce heat and simmer for 45 to 60 minutes or until mixture is thick.
  3. Cool, then store in a covered container in the refrigerator overnight so that flavors can develop.
- Makes 1 1/2 cups.

#### Tidbits

Liquid smoke is a flavoring found near the barbecue sauces and marinades. Use hickory-flavored liquid smoke if you have a choice.

[Top](#)

---

### KC Masterpiece' s Chocolate Peanut Butter Ice Cream Pie

Serves 12

## Ingredients

15 chocolate sandwich cookies  
1/2 cup dry roasted peanuts  
vegetable cooking spray  
4 tablespoons butter or margarine  
3 quarts chocolate ice cream  
(7) 1.8 ounce packages milk chocolate covered peanut butter cups  
(1) 8 ounce jar milk chocolate fudge topping  
1/4 cup strong brewed coffee  
2 tablespoons coffee flavored liqueur

## Preparation

Preheat oven to 400 degrees. In a food processor or blender, blend chocolate sandwich cookies and peanuts until finely chopped. Spray 9-inch pie plate with vegetable cooking spray. Reserve 1 tablespoon cookie mixture for garnish. In pie plate, mix butter or margarine and remaining cookie mixture by hand. Press mixture onto bottom and up side of pie plate. Bake 8 minutes. Cool crust completely on wire rack.

Meanwhile, place chocolate ice cream in refrigerator about 40 minutes to soften slightly. Coarsely chop milk chocolate covered peanut butter cups. In a large bowl mix softened ice cream with chopped peanut butter cups. Spoon ice cream mixture into cooled cookie crust. Sprinkle reserved crumb mixture on top. Freeze until firm, at least 6 hours or overnight. To serve, let pie stand at room temperature 15 minutes for easier slicing. Meanwhile, in a 1-quart saucepan over low heat, heat milk chocolate fudge topping until hot; stir in coffee and liqueur until blended. Cut pie into wedges and serve with warm fudge sauce.

[Top](#)

---

## Kellogg's® Cocoa Rice Krispies Treats®

It's the Rice Krispies Treat for all you chocolate lovers. By simply replacing regular Rice Krispies with Kellogg's Cocoa Krispies, then adding a bit of cocoa to the recipe, we can clone the exact flavor of the product you otherwise have to buy in boxes in the grocery store. This recipe makes 16 of the crunchy brown bars, or the equivalent of two boxes of the real thing.

3 tablespoons margarine  
1/4 teaspoon salt  
5 cups miniature marshmallows  
1/2 teaspoon vanilla  
4 teaspoons cocoa  
6 cups Cocoa Krispies cereal  
non-stick cooking spray

1. Combine margarine and salt in a large saucepan over low heat.
2. When margarine has melted, add marshmallows and vanilla and stir until marshmallows have melted. Add cocoa and stir well. Remove

from heat.

3. Add Cocoa Krispies and stir until the cereal is well coated with the melted marshmallow mixture.
4. Spray a 9 x 13-inch baking dish with a light coating of non-stick cooking spray. Pour the mixture into the dish and, using wax paper or lightly greased hands, press down until it's flat in the dish. Cool. Slice into 16 bars.  
Makes 16 bars.

[Top](#)

---

### Kellogg's® Peanut Butter Chocolate Rice Krispies Treats®

When Kellogg's reacted to spectacular sales of its Rice Krispies Treats with two new varieties of the popular and addictive snack, TSR got on the case. It seems we've all tasted the original Rice Krispies Treats. The homemade version is the next homework assignment in Cooking 101, after learning how to boil water.

And the Kellogg's store-bought packaged version has been available to the lazier of us for several years now. This variety, however, puts that whole Reese's "You got your peanut butter in my chocolate" thing to work. The crunchy bar has just a touch of nutty essence that builds nicely on the other familiar flavors. But don't be fooled by that dark "chocolatey" coating on top. It's not actually chocolate, but rather a melt-resistant custom blend of cocoa and uh, stuff, that tastes a lot like chocolate; and that happens to work better for the product from a manufacturing, shipping, and shelf-life aspect. But here in kitchen cloning land, we don't have to worry about those things. So get ready to walk on the wild side, people, as we step up to the microwave and melt some real chocolate chips for topping our cinch of a crunchy clone.

1 tablespoon margarine  
3 tablespoons peanut butter  
1/8 teaspoon salt  
5 cups miniature marshmallows  
1/2 teaspoon vanilla  
6 cups Rice Krispies cereal  
1 12-ounce bag milk chocolate chips  
non-stick cooking spray

1. Combine margarine, peanut butter, and salt in a large saucepan over low heat.
2. When peanut butter and margarine have melted, add marshmallows and vanilla and stir until marshmallows have melted. Remove from heat.
3. Add Rice Krispies and stir until cereal is well coated with the melted marshmallow mixture.
4. Spray a 9 x 13-inch baking dish with a light coating of non-stick cooking spray. Pour the Rice Krispies mixture into the dish and, using wax paper or lightly greased hands, press down until it's flat in the dish. Cool.
5. Prepare the topping by pouring the chocolate chips into a glass dish. Microwave for 2 minutes on 50 percent power. Stir gently. Microwave for an additional minute on 50 percent power. Stir gently

once more until smooth. If the mixture hasn't completely melted, zap it again for another 30 seconds.

6. Use a spatula to spread a thin layer of chocolate over the top of the Rice Krispies mixture. Cool at room temperature (at least 72 degrees), or chill until firm. Slice into 16 bars.

Makes 16 bars.

[Top](#)

---

## BBQ Sauce like Kenny Rogers

Recipe By :  
Serving Size : 3 Preparation Time :0:00  
Categories : Sauces

Amount Measure Ingredient -- Preparation Method

-----  
-----WALDINE VAN GEFFEN VGHC42A-----  
1 cup Applesauce  
1/2 cup Heintz ketchup  
1 1/4 cups Light brown sugar -- pack  
6 tablespoons Lemon juice  
Salt and pepper  
1/2 teaspoon Paprika  
1/2 teaspoon Garlic salt  
1/2 teaspoon Cinnamon

In heavy saucepan bring mixture to boil. Stir constantly about 4 to 5 minutes. Turn heat to low and continue to stir (about 3 to 5 minutes) making sure sugar is completely dissolved. Allow to cook without stirring for 15 minutes on lowest possible heat, uncovered. Transfer to top of double boiler over simmering water if to be used as a basting sauce for ribs or chicken during baking; or cool sauce and refrigerate covered to use in 30 days. Sauce freezes well.

[Top](#)

---

## Kenny Rogers Roasters® Corn Muffins

He knows when to hold em, and he knows when to fold em. And lately he's been folding em quite a bit as Kenny Rogers Roasters restaurants across the country have bolted their doors for lack of interest. Looks like that whole "home meal replacement" thing hasn't worked out too well for this fire-roasted chicken chain. But that doesn't mean that Kenny didn't know how to make awesome corn muffins that are served with every meal. And since it's becoming harder and harder to find a Kenny Rogers Roasters outlet, we have no choice but to duplicate these at home if we want to re-create this part of the Kenny experience.

1/2 cup butter  
2/3 cup sugar  
1/4 cup honey  
2 eggs  
1/2 teaspoon salt  
1 1/2 cups all-purpose flour  
3/4 cup yellow cornmeal  
1/2 teaspoon baking powder  
1/2 cup milk  
3/4 cup frozen yellow corn

1. Preheat oven to 400 degrees.
2. Cream together butter, sugar, honey, eggs, and salt in a large bowl.
3. Add flour, cornmeal, and baking powder and blend thoroughly. Add milk while mixing.
4. Add corn to mixture and combine by hand until corn is worked in.
5. Grease a 12-cup muffin pan and fill each cup with batter. Bake for 20 to 25 minutes or until muffins begin to turn brown on top. Makes 12 muffins.

[Top](#)

---

MHDGK-8X3CF-Y8JJC-Y4H2C-363HW  
PMXM6-8HYHH-GVY7Q-VMTHJ-FGGRB  
G3K42-JDXG-T3BKY-TQVBC-BM76B  
D7YJJ-D4G4W-22W8C-B67CB-GWTGJ  
QQ8YC-MYH8V-JX2RM-T82XM-Y3GKW  
MYXYM-2Q3M8-RJC6V-T27J7-MTCVG  
J47QC-4W27X-BT2TX-33X89-RQ7JG  
CCFJV-YPTPG-RMJKF-V7PRR-9RC7D  
M2HWP-RTGXP-H4WYV-C4FJ3-2RGYQ  
T3Y8H-YRC6M-J46BY-Q4RFY-9QQ6D  
FCFP7-R64FK-7FYCQ-DFJKD-7PB7W  
FG338-PCKRK-JCC4Q-6JH3H-GMH2W  
FBQW3-B2VVK-3FRHF-PPD6Q-DQHHJ  
QVMCG-QM9DF-9YPX6-FJGQW-XMJW6  
TXG2V-GF4T6-XGH4B-PDV3K-J2BHT  
MP8B7-6QYTF-DW73K-PBPVM-HQ4MQ  
BCJCM-2KWXC-D2FCV-YBGJH-KC3BT  
VHJ2T-T784W-JWG96-W8JYY-VGTJW  
B97YY-BDY2W-BQMHI-HRP29-7MW3W  
TQ7K3-RRFQV-C6RRY-9XB8-D3HG6  
PWVW9-YW6Q8-MGR7F-C43JM-9WG93  
RKJ98-TWWW2-VP6DW-37JRF-42VYT

[Top](#)

1 16-oz can green beans (Blue Lake or some good quality)  
1 16-oz can wax beans  
1 16-oz can kidney beans  
1 medium green pepper, sliced and chopped  
1 medium-sized white onion sliced and cut up  
1/2 cup vegetable oil  
1/2 cup cider vinegar  
3/4 cup sugar  
1 1/2 teaspoons salt  
1/2 teaspoon black pepper

Drain and rinse kidney beans well. Drain additional beans and combine all ingredients together. Marinate and refrigerate overnight. Bean salad tastes better after 3 or 4 days. Makes about 7 cups.

[Top](#)

---

#### KFC® Cole Slaw Fat Free

It doesn't get much easier than this. If you like the taste of KFC Cole Slaw, but don't like the 10.5 grams of fat per 3/4 cup serving, you're going to love this recipe. Using fat free Miracle Whip and sugar you can make a guiltless dressing to recreate the taste of the world's most famous cole slaw. The most work you'll do on this one is chopping the cabbage, carrot and onion into tiny, rice-size bits. That's an important step, if you want the texture of the original. Plus, the chopping action may help burn off what little calories you consume eating this original Top Secret Recipes fat free conversion of a fast food favorite.

1 cup fat free Miracle Whip  
1/4 cup sugar  
8 cups cabbage, finely minced  
1/4 cup carrot, shredded then minced  
2 tablespoons minced onion

1. Combine Miracle Whip with sugar in a large bowl. Mix well with electric beater until sugar is dissolved.
  2. Add cabbage, carrot, and onion, and toss well. Be sure cabbage and carrot are chopped into very small pieces, about the size of rice.
  3. Cover and chill for at least two hours before serving.
- Serves 8.

#### Nutrition Facts

Serving size – Approx. 3/4 cup  
Total servings – 8  
Fat (per serving) – 0g  
Calories (per serving) – 57

Original  
Fat (per serving) – 10.5g

Calories (per serving) – 210

[Top](#)

---

### KFC® Cole Slaw

If you've ever seen a clone recipe for KFC Cole Slaw floating around on the Internet, it probably looks like this. That's because this formula has become one of the most copied & pasted recipes from the first book, "Top Secret Recipes." It's also one of the most requested recipes on the TSR Message Board. So, to fulfill all those requests, and to stake claim to a recipe that's rarely sourced as a TSR original, here's the killer recipe to clone the world's best slaw. And, because I love to out-clone the "copycats", I'm going to take it one step further. Tune in next week for an original version of this clone recipe that tastes just like the real thing but includes only five ingredients...and is completely fat free! Don't believe it? Be here next Monday.

8 cups finely chopped cabbage (about 1 head)  
1/4 cup shredded carrot (1 medium carrot)  
2 tablespoons minced onion  
1/3 cup granulated sugar  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1/4 cup milk  
1/2 cup mayonnaise  
1/4 cup buttermilk  
1 1/2 tablespoons white vinegar  
2 1/2 tablespoons lemon juice

1. Be sure cabbage and carrots are chopped up into very fine pieces (about the size of rice).
  2. Combine the sugar, salt, pepper, milk, mayonnaise, buttermilk, vinegar, and lemon juice in a large bowl and beat until smooth.
  3. Add the cabbage, carrots, and onion, and mix well.
  4. Cover and refrigerate for at least 2 hours before serving.
- Serves 10-12.

[Top](#)

---

### KFC® Honey BBQ Wings®

Once a regular menu item, these sweet, saucy wings are now added to the KFC menu on a "limited-time-only" basis in many markets. So how are we to get that sticky sauce all over our faces and hands during those many months when we're cruelly denied our Honey BBQ Wings? Now it's as easy as whipping up a clone that re-creates a crispy breading on the chicken wings, and then slathering those puppies in a tasty knock-off of the

sweet, tangy honey BBQ sauce. "Limited-time-only" signs - we laugh in your direction!

#### Sauce

1 1/4 cup ketchup  
1/3 cup white vinegar  
1/4 cup molasses  
1/4 cup honey  
1 teaspoon liquid smoke  
1/2 teaspoon salt  
1/4 teaspoon onion powder  
1/4 teaspoon chili powder

6 to 8 cups vegetable shortening  
1 egg, beaten  
1 cup milk  
2 cups all-purpose flour  
2 1/2 teaspoons salt  
3/4 teaspoon pepper  
3/4 teaspoon MSG  
20 chicken wing pieces

1. Combine the sauce ingredients in a small saucepan over medium heat. Stir until ingredients are well combined and bring to a boil. Then reduce heat and simmer uncovered for 15 to 20 minutes.
  2. As sauce is simmering, heat up 6 to 8 cups of shortening in a deep fryer set to 350 degrees.
  3. Combine the beaten egg with the milk in a small bowl.
  4. In another small bowl, combine the flour, salt, pepper, and MSG.
  5. When shortening is hot, dip each wing first in the flour mixture, then into the milk and egg mixture, and back into the flour. Arrange wings on a plate until each one is coated with batter.
  6. Fry the wings in the shortening for 9 to 12 minutes or until light golden brown. If you have a small fryer, you may wish to fry 10 of the wings at a time. Drain on paper towels or a rack.
  7. When the sauce is done, brush the entire surface of each wing with a light coating of sauce. Serve immediately.
- Makes 2 to 4 servings (20 wings).

#### Tidbits

Liquid smoke is a flavoring found near the barbecue sauces and marinades. Use hickory-flavored liquid smoke if you have a choice. MSG is monosodium glutamate, the solid form of a natural amino acid found in many vegetables. It can be found in stores in the spice sections and as the brand name Accent flavor enhancer. MSG is an important component of many KFC items.

[Top](#)

---

#### Kentucky Biscuits

1 1/2 cups flour  
1 1/2 teaspoon salt

1 Tablespoon sugar  
1 Tablespoon baking powder  
2/3 cup milk  
1/3 cup vegetable shortening

Preheat oven to 425°F. Sift together flour, salt, sugar and baking powder into mixing bowl. Make a well in the flour mix and add the milk. Add shortening and begin kneading with hands (to cut in) the vegetable shortening and flour in the milk until thoroughly mixed. Add milk, if needed to form, and mix. Turn onto floured board, and knead gently 6 to 8 times. Pat dough to 1/2-inch thickness. Cut into biscuits. Place on baking sheet and brown in oven 10-13 minutes. Makes about 9 biscuits.

[Top](#)

---

### KFC® Macaroni & Cheese

Here's a clone for another of KFC's famous side dishes. We'll use easy-to-melt Velveeta, with its very smooth texture, as the main ingredient for the cheese sauce. Then a bit of cheddar cheese is added to give the sauce a sharp cheddary zing like the original. It's a very simple recipe that will take only 15 minutes to prepare. That's great news if you're a lazy cook like me who wants to dig right into the tasty vittles. Weeeell doggies!

6 cups water  
1 1/3 cups elbow macaroni  
4 ounces Velveeta cheese  
1/2 cup shredded cheddar cheese  
2 tablespoons whole milk  
1/4 teaspoon salt

1. Bring water to a boil over high heat in a medium saucepan. Add elbow macaroni to the water and cook it for 10 to 12 minutes or until tender, stirring occasionally.
2. While the macaroni is boiling, prepare the cheese sauce by combining the remaining ingredients in a small saucepan over low heat. Stir often as the cheese melts into a smooth consistency.
3. When the macaroni is done, strain it and then pour it back into the same pan, without the water.
4. Add the cheese sauce to the pan and stir gently until the macaroni is well coated with the cheese. Serve immediately while hot. Makes about 3 servings.

[Top](#)

---

### KFC Old-Fashioned Huckleberry Cake

1 egg, beaten  
3 Tablespoons butter, softened  
2/3 cup sugar  
1 teaspoon vanilla or almond extract  
2 teaspoons baking powder  
1 1/2 cups cake flour  
1/2 teaspoon salt  
1/3 cup milk  
1 1/2 cups berries (huckleberries or blueberries)

Preheat oven to 350°F. Combine egg and butter. Gradually add sugar into egg mixture and beat until light. Add extract. In a separate bowl sift together baking powder, cake flour, salt. Add the flour to the egg mixture alternately with milk. Beat well. Fold in the berries and pour into an 8-inch cake pan. Bake about 35-40 minutes or until done.

[Top](#)

---

### KFC Pecan Pie

4 Eggs, slightly beaten  
1 cup dark corn syrup  
pinch of salt  
1/3 cup sugar  
1 Tablespoon lemon juice or vinegar  
4 Tablespoons melted butter  
2 teaspoons vanilla  
2/3 cup pecan halves  
1 9-inch unbaked pie shell

Preheat oven to 325-350°F. Mix together the first seven ingredients listed above. Stir in 2/3 cup pecan halves. Pour the mixture into an unbaked pie shell. Bake 35-40 minutes.

[Top](#)

---

### KFC® Potato Salad

Here's a simple clone for the potato salad that is purchased as a side dish from America's largest fast food chicken chain. Some of the skin is left on the potatoes in the real thing, so you don't have to peel them too thoroughly. Just be sure to chop your potatoes into cubes that are approximately 1/2-inch thick, and then let the salad marinate for at least 4 hours so that the flavors can properly develop. If you let the salad chill overnight,

it tastes even better.

2 pounds russet potatoes  
1 cup mayonnaise  
4 teaspoons sweet pickle relish  
4 teaspoons sugar  
2 teaspoons minced white onion  
2 teaspoons prepared mustard  
1 teaspoon vinegar  
1 teaspoon minced celery  
1 teaspoon diced pimentos  
1/2 teaspoon shredded carrot  
1/4 teaspoon dried parsley  
1/4 teaspoon pepper  
dash salt

1. Lightly peel the potatoes (you don't have to get all of the skin off) then chop them into bite-size pieces and boil in 6 cups of boiling, salted water for 7 to 10 minutes. The potato chunks should be tender, yet slightly tough in the middle when done. Drain and rinse potatoes with cold water.
  2. In a medium bowl, combine remaining ingredients and whisk until smooth.
  3. Poured drained potatoes into a large bowl. Pour the dressing over the potatoes and mix until well combined.
  4. Cover and chill for at least 4 hours. Overnight is best.
- Makes 6 cups (about 8 servings).

[Top](#)

---

### KFC Puffy Meat Patties

3 egg yolks  
8 ounces ground beef  
1 teaspoon salt  
1/4 teaspoon baking powder  
1 teaspoon black pepper  
1 Tablespoon (more or less) minced parsley  
1 small onion grated or finely chopped  
3 egg whites, beaten until soft peaks form  
vegetable shortening or oil

Beat yolks until they are lemon-colored. Add the ground beef, salt, baking powder, pepper, parsley and onion. Mix thoroughly. Last, fold in the stiffly beaten egg whites and blend gently. In a 10-inch skillet heat about 1/8 inch of shortening until hot. Spoon heaping teaspoons of the meat mixture into medium heat skillet. Let cook about 2 minutes on each side-- do not turn meat until browned on first side (cook to 165°F internal temperature). Serve as soon as done with potatoes, vegetables, or as desired. Serves 4 to 6.

[Top](#)

---

### KFC Refrigerator Rolls

1 cup shortening  
1 cup sugar  
1 cup mashed potatoes  
1 quart milk  
1 cake yeast  
10 to 12 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
2 teaspoons baking powder

Preheat oven to 400°F. Cream shortening and sugar until light and fluffy. Add potatoes and cream again. In separate pot, heat milk to lukewarm, and dissolve yeast. Pour milk mixture into shortening, sugar and potatoes. Add enough flour (about 4 cups) to make like cake dough consistency. Stir in salt. Cover. Let rise 2 hours, stir in balance of flour (about 6 to 7 cups), baking soda and baking powder to make like biscuit dough--knead. Cover and refrigerate 1/2 hour, make into rolls. Let rise until double in size. Bake about 15-20 minutes. Refrigerate and use over 5 or 6 days. Makes 24 rolls.

[Top](#)

---

### KFC Southern Spoon Bread

3 cups milk  
1 teaspoon salt  
1 Tablespoon sugar  
1 1/4 cups corn meal  
3 eggs  
1 Tablespoon baking powder  
2 Tablespoons cold water  
2 Tablespoons butter

Preheat oven to 400°F. In pan, heat milk, salt and sugar to a moderate temperature. Add corn meal and cook as mush (about 5 minutes). Beat together eggs, baking powder, water and butter. Add to corn meal mixture. Pour into buttered 1 1/2 quart baking dish. Bake for 25 to 30 minutes.

[Top](#)

---

## KFC Waffles

2 cups sifted flour  
1/2 cup vegetable shortening  
1 teaspoon salt  
1 teaspoon baking powder  
1 Tablespoon cornmeal  
1 teaspoon baking soda  
1 3/4 cups buttermilk  
2 large eggs

Sift all dry ingredients together, then cut in the shortening (as for pie crust). Add the buttermilk and unbeaten eggs, mix until smooth. Preheat the waffle iron. Pour into lightly greased waffle iron. Yield will vary depending on size of waffle iron.

[Top](#)

---

## Koo Koo Roo® Santa Fe Pasta

With Southwestern-style dressing, corn, peppers and fresh cilantro, this is an addicting clone from a quickly growing fast food concept. Koo Koo Roo's "California Style" flame broiled and rotisserie chicken meals come with a wide selection of very tasty side dishes, including Tangy Tomato Salad, Garlic Mashed Potatoes, and Confetti Rice. This cold Santa Fe Pasta salad is one of the favorites on the long list of 24 sides. And here's the TSR clone recipe to help you make a version of your own that tastes as good as the real thing.

1 16-ounce package Rotini pasta  
4-5 quarts water

### Dressing

1 1/4 cups V-8 juice  
1 1/2 tablespoons olive oil  
1 tablespoon red wine vinegar  
1 1/2 teaspoons chili powder  
3/4 teaspoon paprika  
1/2 teaspoon salt  
1/4 teaspoon black pepper

1/2 cup grated Parmesan cheese  
1/2 cup cooked yellow corn kernels  
1/3 cup chopped cilantro  
1/4 cup chopped green onion  
2 tablespoons diced red bell pepper  
2 tablespoons diced green bell pepper

1 chicken breast fillet, cooked and diced

1. Prepare the pasta by bringing 4-5 quarts of water to a rolling boil in a large saucepan. Add pasta to the pan, and when water begins to boil again, cook for 8-11 minutes. Pasta should be al dente,

- or mostly tender but with a slight toughness in the middle.
2. Whisk all of the dressing ingredients together in a small bowl. Cover and chill the dressing until you're ready to use it.
  3. When pasta is done, pour it into a large bowl. Add the dressing, then toss.
  4. Add the remaining ingredients to the pasta, and toss until combined. Cover and chill for several hours before serving.
- Serves 8.

[Top](#)

---

### Kraft® Deluxe Original Macaroni & Cheese Dinner

It's time to clone America's best-selling brand of instant macaroni & cheese. This recipe is for the "Deluxe" variety of this popular product - that is, the one that comes with an envelope of thick cheese sauce, rather than the dry, powdered cheese. I think the "Deluxe" version, with it's two-cheese blend, is the better tasting of the two, although it's gonna hit you a bit harder in the wallet at the supermarket.

But now, with this Top Secret Recipe, you can make creamy macaroni & cheese that taste like Kraft's original at a fraction of the price of the real deal. You gotta love that!

8 cups water  
2 cups uncooked elbow macaroni  
1/3 cup shredded cheddar cheese  
1/2 cup Cheez Whiz  
2 tablespoons whole milk  
1/4 teaspoon salt

1. Bring 8 cups (2 quarts) of water to a boil over high heat in a large saucepan. Add elbow macaroni to water and cook for 10 to 12 minutes or until tender, stirring occasionally.
  2. As macaroni boils, prepare sauce by combining cheddar cheese, Cheez Whiz, and milk in a small saucepan over medium low heat. Stir cheese mixture often as it heats, so that it does not burn. Add salt. When all of the cheddar cheese has melted and the sauce is smooth, cover pan and set aside until macaroni is ready.
  3. When macaroni is ready, strain water, but do not rinse the macaroni.
  4. Using the same pan you prepared the macaroni in, combine the macaroni with the cheese sauce, and mix well.
- Makes about 4 cups.

[Top](#)

Need a recipe that copies Shake'n Bake in a pinch?  
Or maybe you don't feel like going to the store for the real thing. Here's the TSR solution for a quick clone that will give you the same texture and flavor of Kraft Shake'n Bake using very common ingredients. You may notice the color is a bit different in this clone when compared to the real thing. That's because this recipe doesn't include beet powder - a hard to find ingredient that lends a dark orange tint to the original. But after you sink your teeth into the chicken (baked the same way as described on the Shake'n Bake box) and you'll swear it's the same stuff. When you're ready to get shaking and baking, use this breading on 2 1/2 pounds of chicken pieces or on 2 pounds of boneless, skinless chicken breasts.

1/2 cup plus 1 tablespoon corn flake crumbs  
2 teaspoons all-purpose flour  
1 teaspoon salt  
1/4 teaspoon paprika  
1/4 teaspoon sugar  
scant 1/4 teaspoon garlic powder  
scant 1/4 teaspoon onion powder

1. Combine all ingredients in a small bowl and stir to combine.
2. Prepare chicken following the same technique as described on the box of the original mix using 2 1/2 lbs. of bone-in chicken (6 to 8 pieces, with or without skin) or 2 lbs. boneless skinless chicken breast halves. Preheat your oven to 400 degrees, then moisten the chicken with water. Use a large plastic bag for the coating and use the same steps as described on the original package:

"Shake moistened chicken, 1 to 2 pieces at a time, in shaker bag with coating mixture. Discard any remaining mixture and bag. Bake at 400 degrees in ungreased or foil-lined 15 x 10 x 1-inch baking pan until cooked through -  
BONE-IN: 45 minutes/BONELESS: 20 minutes."

Serves 4.

[Top](#)

---

### Kraft® Thousand Island Dressing

Here's a quick clone for one of the best-selling thousand island dressings around. Use this one on salads or on burgers (such as the In-N-Out Double-Double clone) as a homemade "special sauce." It's easy, it's tasty, it's cheap and it can be made low fat simply by using low-fat mayo. Dig it.

1/2 cup mayonnaise  
2 tablespoons ketchup  
1 tablespoon white vinegar  
2 teaspoons sugar  
2 teaspoons sweet pickle relish  
1 teaspoon finely minced white onion  
1/8 teaspoon salt

dash of black pepper

1. Combine all of the ingredients in a small bowl. Stir well.
  2. Place dressing in a covered container and refrigerate for several hours, stirring occasionally, so that the sugar dissolves and the flavors blend.
- Makes about 3/4 cup.

[Top](#)

---

### Almost La Victoria's Green Taco sauce

Recipe By : Bill Wight via chile-heads  
Serving Size : 1 Preparation Time :0:00  
Categories : Mexican Sauces

Amount	Measure	Ingredient -- Preparation Method
2	lbs.	Anaheim or New Mex. chiles -- Roast -- peel, deseed
1	lb.	Yellow Hungarian Wax chiles -- seeded and chopped
1		Serranos and jalapeno -- seeded and chopped
2 1/2	lbs.	Tomatillos -- slice 1/8" thick
7	lbs.	Green tomatoes -- slice 1/4" thick
1/2	bunch	Cilantro -- rough chop
4	cloves	Garlic
1	med.	White onion -- chopped
1/4	cup	Lime juice
1/4	cup	Apple cider vinegar
2	Tbs.	Salt
4	Tbs.	Corn Starch

Heat a large cast iron skillet to hot and toast the tomatoes and tomatillos without any oil. Do just one layer at a time and give each slice a nice dark brown color on both sides without burning. Remove when toasted to a glass bowl. Do not deglaze the pan.

In a blender, combine the onion, cilantro, chiles, tomatoes, garlic and tomatillos in batch sizes to half-fill the blender jar. Purge. If any dark brown liquid collects in the bottom of the toasted tomato and tomatillo bowl, add this to the last blender load.

Mix the cornstarch in the lime juice/vinegar. In a large stewing pot, combine the blender loads, add the cornstarch mixture and heat until the sauce comes to a low boil, mixing constantly. Be careful here, if you don't mix constantly the thick sauce will tend to erupt in hot little geysers of taco sauce that could burn you. Allow sauce to cool and add salt to taste. Transfer to clean jars, filling them 3/4 full and freeze what you can't use in a few weeks. Be careful not to fill the jars too full or they'll break when you freeze them.

I made a batch of sauce last year and it tastes just fine after a year in the freezer. The sauce keeps OK in my refrigerator for at least a month.  
\* Adjust heat level to your personal taste. The La Victoria sauce is mild.  
3 to 4 quarts

NOTES : Here is a recipe that I think comes close to the taste and texture of La Victoria's Green Taco sauce.

Per serving: 258 Calories; 3g Fat (8% calories from fat); 11g Protein; 58g Carbohydrate; 0mg Cholesterol; 4371mg Sodium

NOTES : Half a recipes is plenty!

[Top](#)

---

### Lawry's® Seasoned Salt

This seven-ingredient clone of Lawry's Seasoned Salt can be made in a small bowl, but is best used when poured into an old spice bottle that you've cleaned out and saved. You've saved one of those somewhere, right?

2 tablespoons salt  
2 teaspoons sugar  
1/2 teaspoon paprika  
1/4 teaspoon turmeric  
1/4 teaspoon onion powder  
1/4 teaspoon garlic powder  
1/4 teaspoon cornstarch

1. Combine all ingredients in a small bowl and mix well.
  2. Pour blend into an empty spice bottle with shaker top to store.
- Makes 1/4 cup.

[Top](#)

---

### Lawry's® Taco Spices & Seasonings

This is a clone for the stuff you buy in 1- ounce packets to create, as the package says, "a fun-filled Mexican fiesta in minutes." Isn't that so true? In fact, thanks to Lawry's my last Mexican fiesta was filled with so much fun that I had to take a siesta the next day. I owe it all to that fabulous little packet of seasoning. And now I promise you just as much fun with this TSR clone. Golly, maybe even a tad more fun if you're lucky. Just mix the ingredients together in a small bowl, then add it to 1 pound of browned ground beef along with some water and let it simmer. Before you know it you'll be up to your nostrils in good old-fashioned, taco-making fun. Better rest up, gosh darn it.

1 tablespoon flour  
1 teaspoon chili powder  
1 teaspoon paprika  
3/4 teaspoon salt  
3/4 teaspoon minced onion  
1/2 teaspoon cumin  
1/4 teaspoon cayenne pepper  
1/4 teaspoon garlic powder

1/4 teaspoon sugar  
1/8 teaspoon ground oregano

1. Combine all of the ingredients in a small bowl.
2. To prepare the meat filling for the tacos as described on the original package instructions:  
"In large skillet, brown 1 pound ground beef until crumbly; drain fat. Add spices & seasoning and 2/3 cup water; mix thoroughly. Bring to a boil; reduce heat to low, and cook, uncovered, 7 to 10 minutes, stirring occasionally. Spoon meat filling into warmed taco shells or tortillas. Top with shredded lettuce, grated cheddar cheese and chopped tomato. Use fresh salsa and guacamole if desired."  
Makes meat filling for 12 tacos (about 3 tablespoons each).

[Top](#)

---

### Little Debbie® Oatmeal Creme Pies

These soft, creme-filled sandwich cookies were the first snacks produced by McKee Foods back in 1960. It was his 4-year old granddaughter Debbie after which founder O.D. McKee named his line of snack cakes. O.D. was inspired by a picture of the little girl in play clothes and a straw hat, and that's the image we still find today on every package. The secret to cloning these mouth-watering snacks is re-creating the soft, chewy consistency of the oatmeal cookies. To duplicate the texture, the cookies are slightly underbaked. Then you whip up some of the easy-to-make creme filling with marshmallow creme and spread it between two of the oatmeal cookies to complete the sandwich. Next stop, yum city!

#### Cookies

1 cup margarine  
3/4 cup dark brown sugar  
1/2 cup sugar  
1 tablespoon molasses  
1 teaspoon vanilla  
2 eggs  
1 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1 teaspoon baking soda  
1/8 teaspoon cinnamon  
1 1/2 cups 1-minute Quaker Oats

#### Creme Filling

2 teaspoons very hot water  
1/4 teaspoon salt  
2 cups marshmallow creme (1 7-ounce jar)  
1/2 cup shortening  
1/3 cup powdered sugar  
1/2 teaspoon vanilla

1. Preheat oven to 350 degrees.

2. In a large bowl, cream together margarine, sugars, molasses, vanilla, and eggs.
  3. In a separate bowl combine the flour, salt, baking soda, and cinnamon.
  4. Combine the dry ingredients with the wet ingredients. Mix in the oats.
  5. Drop dough by tablespoonfuls onto an ungreased baking sheet. Bake for 10 to 12 minutes, or until cookies are just starting to darken around the edges. They will still appear moist in the center. Be careful not to overcook - when cooled, the cookies should be soft and chewy.
  6. While the cookies bake, prepare the filling. Use a small bowl to dissolve the salt in 2 teaspoons of very hot water. Set this solution aside to cool.
  7. Combine the marshmallow creme, shortening, powdered sugar, and vanilla in a medium bowl and mix well with an electric mixer on high speed until fluffy. Add the cooled salt solution to the filling mixture and combine with the mixer.
  8. Assemble each creme pie by spreading the filling over one side of a cookie (the flat side) and press another cookie on top, making a sandwich. Repeat for the remaining cookies and filling.
- Makes 2 dozen creme pies.

[Top](#)

---

#### Lone Star Steakhouse® Baked Sweet Potato

It saddles on up next to your entree at this huge steakhouse chain, but it's not what it claims to be. Sure, the menu says "baked sweet potato," but you're actually getting a sweet and tender red-skinned yam underneath all that yummy melted butter and cinnamon/sugar. And don't just get any yam for this top secret clone. You want to use garnet yams, if you have a choice. Then be sure to cook them long enough that the sugar in the yams begins to squirt out and burn in a couple of spots. Each yam should be tender, but not mushy. The skin on the outside will turn from red to greyish-brown, and inside it will be a hearty shade of black.

4 garnet yams  
3 tablespoons granulated sugar  
1 1/2 teaspoons cinnamon  
1/2 cup whipped butter

1. Preheat oven to 400 degrees. Bake yams for 45 to 75 minutes (bigger yams take longer to cook). When they are done, the outside will have darkened and the inside will be soft. You may see liquid from the potato oozing out and charring. When the potato is sliced open, the inside of the skin will be charred black from the caramelizing sugar in the potato. This is a perfectly cooked potato.
  3. To serve, slice a potato down the center. Add two tablespoons of whipped butter, then sprinkle some cinnamon/sugar over the top.
- Makes 4 servings.

[Top](#)

---

### Lone Star Steakhouse® Chili

When the weather gets cold it's time to fire up the stovetop.

This chain makes a tasty chili that warms the bones on a nippy fall day. This clone recipe is easy-to-make, low-fat and delicious. And if it's super brisk outside, you might want to add an additional tablespoon of diced jalapeno to aggressively stoke those internal flames.

1 pound ground beef  
1 diced onion  
1 tablespoon diced fresh jalapeno pepper  
1 15-ounce can kidney beans with liquid  
1 14.5-ounce can peeled diced tomatoes  
1 8-ounce can tomato sauce  
1 cup water  
1 tablespoon white vinegar  
1 teaspoon salt  
1 teaspoon chili powder  
1/4 teaspoon garlic powder  
1 bay leaf

#### Garnish

grated cheddar cheese  
diced onion  
canned whole jalapeno chili peppers  
Hot enough for you?

1. Brown ground beef in a large saucepan over medium heat. Drain fat.
  2. Add onion and pepper and sauté for about two minutes.
  3. Add remaining ingredients and simmer for 1 hour, stirring occasionally. Serve one cup in a bowl with the optional cheese, diced onion and whole jalapeno garnish on top.
- Makes 4 servings.

[Top](#)

---

### Lone Star Steakhouse® Lettuce Wedge Salad

Why waste time chopping up the lettuce when you can just hack a head into four chunks, dress it up and serve? This unique presentation is not only easy to make, but also a deliciously different way to serve your next salad. The creamy bleu cheese dressing is a cinch to make from scratch and tastes much better than anything you'll buy in a store. Add a bit of extra crumbled bleu over the top, some freshly diced tomatoes, and you're well on your way to a fancy-pants side salad that'll surely impress.

### Bleu Cheese Dressing

- 3/4 cup mayonnaise
- 1/2 cup buttermilk
- 1/4 cup crumbled bleu cheese
- 1/2 teaspoon sugar
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon garlic powder
- 1/8 teaspoon onion powder
- 1/8 teaspoon salt

- 1 head iceberg lettuce
  - 1 cup crumbled bleu cheese
  - 1 cup diced tomato (1 large tomato)
- Do the wedge.

1. Use an electric mixer to combine all ingredients for bleu cheese dressing in a medium bowl.
  2. Slice a head of iceberg lettuce into quarters through the stem end. Cut the stem off of the wedges and arrange each one on a plate.
  3. Spoon about 1/4 cup of bleu cheese dressing over each lettuce wedge.
  4. Sprinkle 1/4 cup of crumbled bleu cheese over the dressing.
  5. Sprinkle 1/4 cup of diced tomato over the top and serve.
- Makes 4 servings.

[Top](#)

---

### Long John Silver's Batter

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Seafood Dressings  
Fish And Seafood

Amount	Measure	Ingredient -- Preparation Method
		LAWRIE (RGGW25A)
		Bisquick
		Pancake mix
		Club soda

With wire whisk whip together equal parts Bisquick & boxed pancake mix with club soda till it's the consistency of buttermilk. Moisten fish fillets in water & then coat lightly but evenly in flour. Let dry on waxed paper 5 minutes. Spear pieces one at a time with tip of sharp knife & coat in batter. Deep fry in 385F oil, about 4 minutes each side, till crispy and browned. Do not use tongs or coating will break apart.

[Top](#)

---

### Marie Calendar's Cornbread

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Breads Dressings

Amount	Measure	Ingredient -- Preparation Method
1	box	corn muffin mix -- (9 oz)
1	box	yellow cake mix -- (9 oz)

Prepare corn muffin mix per directions on box and cake mix per directions on box in separate bowl. Pour prepared yellow cake mix into prepared corn muffin mix and stir well. Pour into greased 9x12x2 pan and bake 350F for 30 to 35 min until toothpick comes out clean.

[Top](#)

---

### Marie Callendar's Honey Butter

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Copycat Spreads

Amount	Measure	Ingredient -- Preparation Method
		Van Geffen VGHC42A
1/4	pound	Butter
1/2	cup	Honey
6	slices	Bacon; cook crisp -- crumble

Beat butter in a 1-1/2 qt bowl with electric mixer, high speed, till light and fluffy. Gradually on reduced speed, beat in honey and bacon, beating till thoroughly combined and smooth. Keep refrigerated in covered container to serve within a week.

[Top](#)

---

### ALMOST MARIE CALLENDAR'S POTATO CHEESE SOUP

Recipe By :  
Serving Size : 8 Preparation Time :0:00  
Categories : Copy cat Soup  
Restaurant

Amount	Measure	Ingredient -- Preparation Method
--------	---------	----------------------------------

8	c	Potatoes -- peeled and Cubed
2	c	Chopped onion
4	c	Chopped celery
2	ts	Salt
4	c	Water
4	c	Half-and-half
6	tb	Butter or margarine
1	c	Shredded sharp cheddar Cheese

Place potatoes, onions, celery, and salt in the 4 c of water in a large pot. Simmer about 15 minutes until vegetables are tender. Put in blender and puree until chunky. Return soup to pot and add half-and-half, butter, and cheese. Simmer until hot. Do NOT Boil.

[Top](#)

---

#### McDonald's Apple Muffin

Yield: 24 copycat Servings

21 oz Apple pie filling  
3 Eggs  
2 ts Apple pie spice  
18 oz Yellow cake mix

Beat all together with electric mixer on medium-speed. Divide batter equally between 24 paper-lined cupcake wells. Bake 350~ 25 to 30 minutes or until knife inserted comes out clean. Cool before peeling off paper liners.

[Top](#)

---

#### McDonald's Big Mac Sauce

Yield: 2 Cups

1 c Miracle Whip  
1/3 c sweet relish  
1/4 c French dressing (orange not red)  
1 T sugar  
1/4 t black pepper  
1 t minced onion

Mix Ingredients Well.

---

## McDonald's® Arch Deluxe®

In 1996, McDonald's set out to target more educated tastebuds in a massive advertising campaign for its newest burger creation. We watched while Ronald McDonald golfed, danced, and leisurely hung out with real-life grown-up humans, instead of the puffy Mayor McCheese and that bunch of wacko puppets. Supposedly the Arch Deluxe, with the "Adult Taste", would appeal to those dancers and golfers and anyone else with a sophisticated palate. But let's face it, we're not talking Beef Wellington here. The Arch Deluxe is just a hamburger, after all, with only a couple of elements that set it apart from the other menu items. The big difference is the creamy brown mustard spread on the sandwich right next to the ketchup. And the burger is assembled on a sesame seed potato roll (which actually tastes very much like your common hamburger bun). Also, you can order the burger with the optional thick-sliced peppered bacon, for an extra ka-ching. Okay, so the plan hasn't quite worked out the way Micky D's had hoped. Sales of the Arch Deluxe have been disappointing, to say the least. That's why I thought this would be a good recipe to clone. You know, for all of you who have been struggling to get by without the Arch Deluxe in your lives. The Arch Deluxe may have gone on to join the McD.L.T and the McLean Deluxe on the great list of fast food duds from our past. But you can now create a delicious kitchen facsimile of your own with this recipe. And hopefully, in the meantime, Ronald has gone back to work.

1 tablespoon mayonnaise  
1/2 teaspoon brown mustard (French's "Hearty Deli" is good)  
1 sesame seed hamburger bun  
1/4 pound ground beef  
1 slice American cheese  
1 to 2 tomato slices  
1 to 2 lettuce leaves, chopped  
1/2 tablespoon ketchup  
2 tablespoons chopped onion

1. In a small bowl, mix together the mayonnaise and the brown mustard. Set aside.
2. Grill the face of each of the buns on a griddle or frying pan over medium heat.
3. Roll the ground beef into a ball and pat it out until it's approximately the same diameter as the bun.
4. Cook meat on hot griddle or frying pan for about 5 minutes per side or until done. Be sure to lightly salt and pepper each side of the patty.
5. Build the burger in the following order, from the bottom up:

On Bottom Bun  
beef patty  
American cheese slice  
1 to 2 tomato slices  
lettuce

On Top Bun  
mayo/mustard  
ketchup  
onions

6. Slap the top onto the bottom and serve hot.  
Makes one burger.

Tidbits

If you can find thick-sliced pepper bacon in your supermarket, you can add it to the burger just as you could at the restaurant chain. Cut one slice in half after cooking and place the slices next to each other onto the bottom bun before adding the beef patty.

[Top](#)

---

#### McDonald's® Big Mac Sauce® ("Special Sauce")

If you like Big Macs, it's probably because of that tasty "secret" spread that is plopped onto both decks of the world's most popular double-decker hamburger. So what's so special about this sauce? After all, it's basically just thousand island dressing, right? Pretty much. But this sauce has a bit more sweet pickle relish in it than a typical thousand island salad slather. Also, I found that this clone comes close to the original with the inclusion of French dressing. It's an important ingredient - ketchup just won't do it. That, along with a sweet & sour flavor that comes from vinegar and sugar, makes this sauce go well on any of your home burger creations, whether they're Big Mac clones or not. This is the closest "special sauce" clone you'll find anywhere.

1/2 cup mayonnaise  
2 tablespoons French dressing  
4 teaspoons sweet pickle relish  
1 tablespoon finely minced white onion  
1 teaspoon white vinegar  
1 teaspoon sugar  
1/8 teaspoon salt

1. Combine all of the ingredients in a small bowl. Stir well.  
2. Place sauce in a covered container and refrigerate for several hours, or overnight, so that the flavors blend. Stir the sauce a couple of times as it chills.  
Makes about 3/4 cup.

[Top](#)

---

## McDonald's® BigXtra!®

McDonald's roll-out of the BigXtra! is another bomb dropped on the battlefield of the latest burger war. Burger King took the first shot by introducing the Big King - a pretty good clone of McDonald's signature Big Mac, with a bit more meat and no middle bun.

Then Mickey D's fired back with a clone of Burger King's popular Whopper, to be exact. That's just under 5 ounces of ground beef, stacked on a huge sesame seed bun, with the same ingredients you would find piled on the Whopper - lettuce, onion, tomato, ketchup, mayo, and pickles. Plus McDonald's addition of a special spice sprinkled on the beef as it cooks. It's all very tasty. Especially if you like Whoppers. Today the Big Xtra! is less extra, having been shrunk down and renamed Big 'N Tasty.

1 large sesame seed bun (4 3/4-inch diameter)  
5 ounces ground beef  
seasoned salt  
ground black pepper  
2 teaspoons ketchup  
1 tablespoon mayonnaise  
1 tablespoon chopped onion  
3 pickle slices (hamburger style)  
1/2 cup chopped lettuce  
1 large tomato slice  
non-stick cooking spray

1. Form the ground beef into a very large patty on wax paper. Make it approximately 5 1/2 to 6 inches in diameter (the meat should shrink to the perfect size for the buns when cooked). Freeze this patty for a couple hours before cooking.
2. Grill the faces of the hamburger bun in a hot skillet over medium heat. Grill until the buns are golden brown. Leave pan hot.
3. Grill the frozen patty in the pan for 2 to 3 minutes per side. Sprinkle one side with seasoned salt and ground black pepper.
4. Prepare the rest of the burger by first spreading the 2 teaspoons of ketchup on the face of the top bun. Follow the ketchup with the tablespoon of mayonnaise.
5. Stack the onion onto the top bun next, followed by the pickles and lettuce. Add the tomato slice to the top of the stack.
6. When the beef patty is done cooking, use a spatula to arrange it on the bottom bun. Turn the top of the burger over onto the bottom and serve.

Makes 1 hamburger.

[Top](#)

---

## McDonald's® Biscuits

Them's the biscuits served at America's most popular stop for breakfast, partners - simple to make and gosh darn tasty. Get yourself some Bisquick and buttermilk and crank up the

oven for a clone that's become one very frequent request.

2 cups Bisquick baking mix  
2/3 cups buttermilk  
2 teaspoons sugar  
1/4 teaspoon salt  
2 tablespoons margarine, melted and divided

1. Preheat oven to 450 degrees.
  2. Combine the baking mix, buttermilk, sugar, salt, and half of the melted margarine in a medium bowl. Mix until well blended.
  3. Turn dough out onto a floured surface and knead for about 30 seconds, or until dough becomes elastic.
  4. Roll dough to about 3/4-inch thick and punch out biscuits using a 3-inch cutter. Arrange the punched-out dough on an ungreased baking sheet, and bake for 10 to 12 minutes or until the biscuits are golden on top and have doubled in height.
  5. Remove the biscuits from the oven and immediately brush each one with a light coating of the remaining melted margarine. Serve warm.
- Makes 8 biscuits.

[Top](#)

---

#### McDonald's® Breakfast Burrito®

It was in the late seventies, shortly after McDonald's had introduced the Egg McMuffin, that the food giant realized the potential of a quick, drive-thru breakfast. Soon, the company had developed several breakfast selections, including the Big Breakfast with eggs, hash browns, and sausage. Eventually one out of every four breakfasts eaten on the go would be served at McDonald's - an impressive statistic indeed. The newest kid on the McBreakfast block is this morning meal in a tortilla, first offered on the menu in 1991.

4 ounces breakfast sausage  
1 tablespoon minced white onion  
1/2 tablespoon minced mild green chilies (canned)  
4 eggs, beaten  
salt  
pepper  
4 8-inch flour tortillas  
4 slices American cheese

On the side  
salsa

1. Preheat a skillet over medium heat. Crumble the sausage into the pan, then add the onion. Sauté the sausage and onion for 3 to 4 minutes or until the sausage is browned.
2. Add the mild green chilies and continue to sauté for 1 minute.
3. Pour the beaten eggs into the pan and scramble the eggs with the sausage and vegetables. Add a dash of salt and pepper.
4. Heat up the tortillas by steaming them in the microwave in moist paper towels or a tortilla steamer for 20 to 30 seconds.

5. Break each slice of cheese in half and position two halves end-to-end in the middle of each tortilla.
6. To make the burrito, spoon 1/4 of the egg filling onto the cheese in a tortilla. Fold one side of the tortilla over the filling, then fold up about two inches of one end. Fold over the other side of the tortilla to complete the burrito (one end should remain open). Serve hot with salsa on the side, if desired.  
Makes 4 burritos.

[Top](#)

---

## McDonald's® Breakfast Bagel Sandwiches®

### Ham & Egg Bagel

#### Sauce

- 2 tablespoons mayonnaise
- 1 teaspoon creamy dill mustard

4 eggs

salt

ground black pepper

1 teaspoon butter

8-ounces deli-sliced ham (2 to 3 slices per sandwich)

4 plain bagels

8 slices Kraft Singles American cheese

1. First prepare the sauce by combining the mayonnaise with the dill mustard in a small bowl. Set this aside until you are ready to use it.
2. To prepare the eggs it's best to make one at a time in a small 6-inch skillet. If you have more than one of these small pans, you can save a little time.
3. Beat an egg in a small bowl with a whisk until it is smooth, but not foamy. Add a pinch of salt and pepper to the egg. Heat a small 6-inch skillet over low heat. Add 1/4 teaspoon of butter to the pan. When the butter has melted add the egg to the pan. Swirl the pan so that the egg spreads evenly. As the egg begins to cook, use a spatula to pull in a couple of the edges so that raw egg flows from the top onto the hot pan. Cook for 2 to 3 minutes, then fold over one of the edges of the egg using a spoon or fork. Fold it down about an inch. Fold the opposite end over as well. Then fold the remaining two edges over, creating a small rectangular or square mini-omelet. Flip the little omelet over and turn off the heat.
4. Heat up the ham in a covered dish in the microwave for 1 minute. This will make it hot, and keep it from drying.
5. Slice a bagel in half and place it with the faces up on a baking sheet. Grill the faces of the bagel halves in your oven, set on broil, until golden brown. You may also use a toaster oven for this step, but be sure to place the sliced bagel halves onto a small baking sheet or on aluminum foil.
6. When the bagels are toasted, spread about 1/2 tablespoon of the sauce onto the face of the top bagel half.
7. Place a slice of cheese onto the face of each bagel half.
8. Place the finished omelet onto the cheese on the bottom half of

the sandwich.

9. Place the ham onto the egg.

10. Finish by flipping the top half of the sandwich over onto the bottom. Heat for 15 seconds in microwave if needed to warm.

Makes 4 servings.

[Top](#)

---

### McDonald's® Hot Mustard Sauce

I finally got on the case to bring you the definitive kitchen clone for this one - and it's a cinch! Tie one hand behind your back and witness plain old ground dried mustard mixing it up with sweet and sour flavors in a saucepan over medium heat.

The cornstarch wrangles around in there to thicken and stabilize while Captain Habanero pops in for the perfect spicy punch.

Use it for dipping, use it for spreading, use it again and again, since you'll make about a cup of the stuff. And McDonald's will be glad that we no longer need to hoard the little blister packs from the restaurants.

1/2 cup water

1/2 cup corn syrup

1/3 cup plus 1 tablespoon white vinegar

2 tablespoons ground dried mustard

4 teaspoons cornstarch

1 tablespoon granulated sugar

1 tablespoon vegetable oil

1/2 teaspoon turmeric

1/2 teaspoon salt

10-14 drops habanero hot sauce

1. Combine all ingredients in a small uncovered saucepan. Whisk until smooth.

2. Turn heat to medium and bring mixture to a boil, stirring often.

Sauce should thicken in 2 to 3 minutes after it begins to boil.

Remove sauce from heat and chill in refrigerator in a covered container.

Makes 1 cup.

[Top](#)

---

### McDonald's® Lobster Sandwich

Yes, this actually exists. On an excursion through some New England states I practically drove off the road when I first saw a sign advertising lobster at this fast food chain. I just had to get a closer look. That's when I discovered that this unique sandwich is served only at select McDonald's locations, mostly in Maine, for a limited time only during the summer months.

It's basically a lobster salad served on a hoagie roll with some lettuce, but with fresh Maine lobster, is quite tasty. Since you can't get this anywhere else, I figured this sandwich was a prime candidate for kitchen cloning. Here's a recipe to make a version of your own that has never before been published.

1½ cup cooked Maine Lobster (fresh is best)  
1½ tablespoon mayonnaise  
pinch salt  
1 lettuce leaf  
small hoagie roll

1. Mix together lobster, mayonnaise and salt.
2. Slice hoagie roll length wise, and spread the lettuce leaf on the bottom half.
3. Spread lobster over lettuce. Top off sandwich with top half of the roll.

Makes 1 sandwich.

[Top](#)

---

## McDonald's® Shakes

All right, it's the middle of summer and it's dang hot out. Wouldn't it be nice if we could whip up a little something to help keep those beads of sweat from rollin'? Check out how simple it is to recreate any of the three flavors of McDonald's thick shakes from scratch. Just three ingredients to each clone. And the secret ingredient for the chocolate and strawberry flavors is Nesquik mix. How McEasy is that? Throw everything in a blender and press a button -- the one on the right. And if you want your shake thicker, just put it in the freezer for a while. That's it!

### Vanilla Shake

2 cups vanilla ice cream  
1 ¼ cups low fat milk  
3 tablespoons sugar

### Chocolate Shake

2 cups vanilla ice cream  
1 ¼ cups low fat milk  
2 tablespoons chocolate flavor Nesquik mix

### Strawberry Shake

2 cups vanilla ice cream  
1 ¼ cups low fat milk  
3 tablespoons strawberry flavor Nesquik mix

1. Combine all ingredients for the shake flavor of your choice in a blender and mix on high speed until smooth. Stop blender, stir and blend again, if necessary to combine ingredients.
  2. Pour into two 12-ounce cups.
- Serves 2.

[Top](#)

---

## McDonald's® Breakfast Bagel Sandwiches®

### Spanish Omelet Bagel

#### Sauce

2 tablespoons mayonnaise  
1 teaspoon creamy dill mustard

2 teaspoons minced green pepper  
2 teaspoons minced white onion  
4 eggs  
1 teaspoon butter  
salt  
ground black pepper  
8 ounces breakfast sausage

4 plain bagels  
4 slices Kraft Singles American cheese  
4 slices Kraft Singles Monterey Jack cheese

1. First prepare the sauce by combining the mayonnaise with the dill mustard in a small bowl. Set this aside until you are ready to use it.
2. To prepare the eggs it's best to make one at a time in a small 6-inch skillet. If you have more than one of these small pans, you can save a little time.
3. First preheat pan over low heat. Add 1/4 teaspoon of butter. Add 1/2 teaspoon of minced green pepper along with 1/2 teaspoon minced white onion to the pan and sauté for a couple minutes, or until soft.
4. Beat an egg in a small bowl with a whisk until it is smooth, but not foamy. Add a pinch of salt and pepper to the egg. Add the egg to the pan with the vegetables. Swirl the pan so that the egg spreads out. As the egg begins to cook, use a spatula to pull in a couple of the edges so that raw egg flows from the top onto the hot pan. Cook for 2 to 3 minutes, then fold over one of the edges of the egg using a spoon or fork. Fold it down about an inch. Fold the opposite end over as well. Then fold the remaining two edges over, creating a small rectangular or square mini-omelet. Flip the little omelets over and turn off the heat.
5. Press the sausage into four 2-ounce patties approximately the size of the bagel. Cook the sausage in a large skillet over medium heat until brown. Drain when done.
6. Slice a bagel in half and place it with the faces up on a baking sheet. Grill the faces of the bagel halves in your oven, set on broil, until golden brown. You may also use a toaster oven for this step, but be sure to place the sliced bagel halves onto a small baking sheet or on aluminum foil.
7. When the bagels are toasted, spread about 1/2 tablespoon of the sauce onto the face of the bottom bagel half.
8. Place a slice of Monterey Jack cheese onto the face of the bottom

bagel half.

9. Place a sausage patty on the cheese on the Jack cheese.
10. Place the finished omelet onto the sausage and then place the American cheese on the omelet.
11. Finish the sandwich with the bagel top and heat for 15 seconds in the microwave if needed to warm. Repeat for remaining servings. Makes 4 servings.

[Top](#)

---

## McDonald's® Breakfast Bagel Sandwiches®

### Steak & Egg Bagel

#### Sauce

- 2 tablespoons mayonnaise
- 1 teaspoon creamy dill mustard

- 1 teaspoon vegetable oil
- 1 slice of white onion, quartered
- 1 14-ounce pkg. Steak-Umm chopped steak (7 steaks)

- 4 eggs
- 1 teaspoon butter
- salt
- ground black pepper
- 4 plain bagels
- 8 slices Kraft Singles American cheese

1. First prepare the sauce by combining the mayonnaise with the dill mustard in a small bowl. Set this aside until you are ready to use it.
2. Heat 1 teaspoon of vegetable oil in a medium skillet over medium heat. Separate the onion slices and sauté in the oil until light brown.
3. Heat a large skillet over medium/high heat. Break up the sandwich steak into the hot pan and cook until brown. Drain off fat. Add the grilled onions to the meat and stir.
4. To make the eggs it's best to make one at a time in a small 6-inch skillet. If you have more than one of these small pans, you can save a little time.
5. Beat an egg in a small bowl with a whisk until it is smooth, but not foamy. Add a pinch of salt and pepper to the egg. Heat a small 6-inch skillet over low heat. Add 1/4 teaspoon of butter to the pan. When the butter has melted add the egg to the pan. Swirl the pan so that the egg spreads evenly. As the egg begins to cook, use a spatula to pull in a couple of the edges so that raw egg flows from the top onto the hot pan. Cook for 2 to 3 minutes, then fold over one of the edges of the egg using a spoon or fork. Fold it down about an inch. Fold the opposite end over as well. Then fold the remaining two edges over, creating a small rectangular or square mini-omelet. Flip the little omelet over and turn off the heat.

6. Slice a bagel in half and place it with the faces up on a baking sheet. Grill the faces of the bagel halves in your oven, set on broil, until golden brown. You may also use a toaster oven for this step, but be sure to place the sliced bagel halves onto a small baking sheet or on aluminum foil.
  7. When the bagels are toasted, spread about 1/2 tablespoon of the sauce onto the face of the top bagel half.
  8. Place a slice of cheese onto the face of each bagel half.
  9. Divide the meat into four portions and stack one portion onto the cheese on the bottom bagel half.
  10. Place the finished omelet onto the meat on the bottom half of the sandwich.
  11. Finish by flipping the top half of the sandwich over onto the bottom. Heat for 15 seconds in microwave if needed to warm.
- Makes 4 servings.

[Top](#)

---

### McDonald's® Sweet & Sour Dipping Sauce

This recipe clones one of those sauces you get with your order of McNuggets at the world's largest hamburger outlet. Now, instead of shoving a fistful of the little green packs into your backpack, you can make up a batch of your own to use as a dip for store bought nuggets, chicken fingers, fried shrimp, and tempura. Or you can even use this as a sauce for the traditional Chinese sweet and sour dish (with pineapple, bell pepper, onion, and sautéed chicken or pork.) It's a simple recipe that requires a food processor or a blender, and the sauce will keep well for some time in the fridge.

1/4 cup peach preserves  
1/4 cup apricot preserves  
2 tablespoons light corn syrup  
5 teaspoons white vinegar  
1 1/2 teaspoons cornstarch  
1/2 teaspoon soy sauce  
1/2 teaspoon yellow mustard  
1/4 teaspoon salt  
1/8 teaspoon garlic powder  
2 tablespoons water

1. Combine all ingredients except the water in a food processor or a blender and puree until the mixture is smooth.
  2. Pour mixture into a small saucepan over medium heat. Add water, stir, and bring mixture to a boil. Allow it to boil for five minutes, stirring often. When the sauce has thickened, remove it from the heat and let it cool. Store sauce in a covered container in the refrigerator.
- Makes about 3/4 cup.

[Top](#)

---

## McDonald's® Yogurt Parfait

This one's super easy to make, plus it's low fat and delicious. The yogurt in the original is very sweet and creamy, like Yoplait. So that's the brand that you should use, although any brand of vanilla yogurt will work fine. If you use Yoplait, you'll need two 6-ounce containers of the stuff per serving. For the granola, just look for one that contains mostly oats. It should be crunchy and sweet (such as "maple" flavor) and can also include puffed rice bits. You can even make these a day or two ahead of time. Keep them covered in the fridge, and hold off on the granola topping until you serve 'em up or it'll get mighty soggy.

4 cups vanilla-flavored low-fat yogurt (or 8 6-ounce containers of Yoplait)  
2 10-ounce boxes sliced strawberries with sugar added, thawed  
1/3 cup frozen blueberries, thawed  
1/2 cup crunchy, sweet granola

1. Pour 1/2 cup of yogurt into a parfait cup or tall glass.
2. Add 1/2 cup of strawberries into the glass on top of the yogurt.
3. Add 1 tablespoon of blueberries to the glass.
4. Pour 1/2 cup of yogurt over the fruit.
5. Sprinkle granola over the top and serve. Repeat for remaining 3 servings.

Makes 4 servings.

[Top](#)

---

## Mimi's Cafe® Carrot Raisin Bread

It's dark, moist and delicious. And it comes in a bread basket to your table at this French-themed west coast casual restaurant. Now the tastiest carrot bread ever can be yours to create at home with a couple of grated carrots, molasses, raisins and chopped walnuts. You'll be baking this one in the oven for at least an hour. That should be enough time to warm up the house and send amazing smells wafting through every room. Line the carpet with newspaper to catch the family drool.

1 1/2 cups all-purpose flour  
1 teaspoon cinnamon  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup vegetable oil  
1 cup plus 2 tablespoons granulated sugar  
3 eggs  
1/4 cup molasses

1/2 teaspoon vanilla extract  
1 cup shredded carrot  
1 cup raisins  
3/4 cup chopped walnuts  
Dark, moist carrot bread is a Mimi's Cafe specialty. Now it's yours.

1. Preheat oven to 350 degrees.
  2. Combine flour, cinnamon, baking powder, baking soda, and salt in a large mixing bowl.
  3. In another bowl, combine oil, sugar, eggs, molasses, and vanilla with an electric mixer. Add shredded carrot and mix. Add raisins and walnuts and mix well by hand.
  4. Pour flour mixture into the other ingredients and stir until combined.
  5. Pour batter into two ungreased 8-inch loaf pans. Bake for 60 minutes, or until done.
- Makes 2 loaves.

[Top](#)

---

### Mimi's Cafe® French Market Onion Soup

You might not imagine a tough World War II flying ace would open a restaurant called "Mimi's," but that's exactly what happened in the 70's. Arthur J. Simms flew spy missions over France during the war and helped liberate a small French town near Versailles. After the war Arthur ran the commissary at MGM studios in Hollywood, stuffing the bellies of big-time celebs like Judy Garland, Clark Gable and Mickey Rooney. He later joined his son Tom in several restaurant ventures including one called "French Quarter" in West Hollywood. This was the prototype for the French-themed Mimi's Cafe. In 1978, the first Mimi's opened in Anaheim, California. Today there's over 40 Mimi's in the chain with a new one opening every other week; all of them serving this amazing onion soup that can now be part of your culinary repertoire. Oui!

1/4 cup butter  
3 medium white onions, sliced  
3 14-ounce cans beef broth (Swanson is best)  
1 teaspoon salt  
1/4 teaspoon garlic powder  
3 tablespoons Kraft grated parmesan cheese  
6 to 12 slices French bread (baguette)  
6 slices Swiss cheese  
6 slices mozzarella cheese  
6 tablespoons shredded parmesan cheese  
You've just cloned a batch of the best onion soup from any chain.  
Got spoon?

1. Sauté onions in melted butter in a large soup pot or saucepan for 15 to 20 minutes or until onions begin to brown and turn transparent.
2. Add beef broth, salt and garlic powder to onions. Bring mixture

to a boil, then reduce heat and simmer uncovered for 1 hour. Add the grated parmesan cheese in the last 10 minutes of cooking the soup.

3. When soup is done, preheat oven to 350 degrees and toast the French bread slices for about 10 to 12 minutes or until they begin to brown. When bread is done, set oven to broil.

4. Build each serving of soup by spooning about 1 cup of soup into an oven-safe bowl. Float a toasted slice or two of bread on top of the soup, then add a slice of Swiss cheese on top of that. Place a slice of mozzarella on next and sprinkle 1 tablespoon of shredded parmesan cheese over the top of the other cheeses.

5. Place the soup bowl on a baking sheet and broil for 5 to 6 minutes or until the cheese begins to brown.

Makes 6 servings.

[Top](#)

---

### Mr & Mrs T® Rich & Spicy Bloody Mary Mix

Here's a way to clone the famous and very popular Bloody Mary Mix from that couple with only a letter as a last name. It's a simple-to-make blend of tomato juice and spices with some prepared horseradish and canned jalapeno juice thrown in for a "spicier, zestier" drink. Mix this with vodka over ice and you've got a delicious cocktail. But if you're not in the mood to get zinked, this clone recipe is also a great way to kick up your tomato juice, just for drinking straight.

1 46-ounce can tomato juice

4 tablespoons lime juice

3 tablespoons juice from canned jalapenos (nacho slices)

3 tablespoons vinegar

2 tablespoons sugar

2 teaspoons prepared horseradish

1/4 teaspoon salt

1/4 teaspoon pepper

1/8 teaspoon onion powder

dash garlic

1. Combine all ingredients in a 2-quart pitcher. Store covered in the refrigerator.

2. Directions for mixing a drink, as per the original mix: "Add 3 parts Mr & Mrs T Rich & Spicy Bloody Mary Mix to 1 part vodka, gin, rum or tequila, over ice. Mr & Mrs T Rich & Spicy Bloody Mary Mix is also delicious by itself. Simply pour over ice and serve."

Makes 52 ounces.

[Top](#)

---

## Mrs Fields Apricot Nectar Cookies

Categories: Cookies

Yield: 36 servings

2 3/4 c All-purpose flour  
1 ts Baking soda  
3/4 c White sugar  
1/4 c Dark brown sugar; packed  
1 c Salted butter; softened  
1 lg Egg  
1/4 c Apricot nectar  
1/2 c Apricot preserves  
1/4 c Dried apricots; chopped

Preheat oven to 300-degrees. In a medium bowl combine flour and baking soda. Mix well with a wire whisk and set aside.

In a large bowl blend sugars with an electric mixer at medium speed. Add butter and mix to form a grainy paste. Scrape down sides of bowl. Then add egg, apricot nectar and apricot preserves; beat at medium speed until smooth. Add the flour mixture and apricots, and blend on low just until combined. Do not overmix.

Drop by rounded tablespoonfuls onto ungreased baking sheets 1-1/2 inches apart. Bake 22-24 minutes or until cookies just begin to brown at bottom edges. Remove from oven and let cookies cool on baking sheet 5 minutes before transferring to a cool flat surface with spatula.

[Top](#)

---

## Mrs Fields Banana Nut Cookies

Recipe By :

Serving Size : 48 Preparation Time :0:00

Categories : Cookies

Amount Measure Ingredient -- Preparation Method

2 2/3 C	FLOUR
1/2 Tsp	SODA
1/4 Tsp	SALT
1 C	LT BROWN SUGAR -- PACKED
1/2 C	SUGAR
1 C	BUTTER -- SOFTENED
1 Lg	EGG
1 Tsp	BANANA LIQUEUR OR EXTRACT
3/4 c	MASHED RIPE BANANA
2 c	SEMISWEET CHOCOLATE CHIPS
1 c	CHOPPED WALNUTS

PREHEAT OVEN TO 300°F. IN A MEDIUM BOWL, COMBINE FLOUR, SODA AND SALT. MIX WELL AND SET ASIDE. IN A LARGE BOWL WITH AN ELECTRIC MIXER, BLEND SUGARS AT MEDIUM SPEED. ADD BUTTER AND MIX TO FORM A GRAINY PASTE, SCRAPING DOWN THE SIDES OF THE BOWL. ADD EGG, LIQUEUR AND BANANA, AND BEAT AT

MEDIUM SPEED UNTIL SMOOTH. ADD THE FLOUR MIXTURE, 1 CUP OF THE CHOCOLATE CHIPS AND THE WALNUTS AND BLEND AT LOW SPEED UNTIL JUST COMBINED. DROP BY ROUNDED TABLESPOONS ONTO UNGREASED COOKIE SHEETS, 2 INCHES APART. SPRINKLE COOKIES WITH CHOCOLATE CHIPS, 6 TO 8 PER COOKIE. BAKE 25-27 MINUTES UNTIL COOKIE EDGES BEGIN TO BROWN. TRANSFER IMMEDIATELY TO A COOL SURFACE.

[Top](#)

---

### Mrs Fields Black and Whites

Categories: Cookies

Yield: 36 servings

- 2 1/4 c All purpose flour
- 1/2 c Unsweetened cocoa powder
- 1/2 ts Baking soda
- 1/4 ts Salt
- 1 c Dark brown sugar; packed
- 3/4 c White sugar
- 1 c Salted butter; soft
- 3 lg Eggs
- 2 ts Pure vanilla extract
- 5 1/4 oz Semisweet chocolate bar
  - coarsely chop
- 5 1/4 oz White chocolate bar;
  - coarsely chop

Preheat oven to 300 degrees (yes, it says 300) In a medium bowl combine flour, cocoa, soda and salt. Mix well with a wire whisk. Set aside. Blend sugars in a large bowl using an electric mixer set at medium speed. Add butter and mix to form a grainy paste, scraping down the sides of the bowl. Add eggs and vanilla, and beat at medium speed until smooth. Add the flour mixture and chocolates, and blend at low speed until just combined. Do not overmix. Drop by rounded tablespoons onto ungreased cookie sheets, 2 inches apart. Bake 23-25 minutes. Transfer cookies immediately to a cool flat surface. Yield: 3 dozen.

\*NOTE: I just made her oatmeal cookies, also 300 degrees for 23-25 minutes and found I had to leave them in the oven a little longer.

[Top](#)

---

### Mrs Fields Butterscotch Pecan Cookies

Categories: Cookies

Yield: 30 servings

- 2 1/2 c Flour
- 1/2 ts Soda
- 1/4 ts Salt
- 1 1/2 c Dark brown sugar; packed

1 c Butter; softened  
2 lg Eggs  
2 ts Vanilla extract  
1 c Chopped pecans (4 oz)  
1 c Whole pecans (3 oz)  
Caramel glaze:  
8 oz Caramels  
1/4 c Heavy cream

PREHEAT OVEN TO 300°F. IN A BOWL COMBINE FLOUR, SODA AND SALT. MIX WELL AND SET ASIDE. IN A LARGE BOWL WITH ELECTRIC MIXER, BEAT SUGAR AND BUTTER. MIX TO FORM A GRAINY PASTE, SCRAPING DOWN THE SIDES OF THE BOWL. ADD EGGS AND VANILLA, AND BEAT AT MEDIUM SPEED UNTIL SOFT AND LUMPY (?). ADD THE FLOUR MIXTURE AND CHOPPED PECANS JUST UNTIL COMBINED. DROP DOUGH BY ROUNDED TABLESPOONS 2 INCHES APART ONTO AND UNGREASED COOKIE SHEETS. PLACE 1 WHOLE PECAN IN CENTER OF EACH COOKIE. BAKE 23-25 MINUTES OR UNTIL COOKIE EDGES BEGIN TO BROWN LIGHTLY. TRANSFER IMMEDIATELY TO COOL, FLAT SURFACE WITH A SPATULA.

TO PREPARE THE CARAMEL GLAZE: MELT THE CARAMELS WITH THE CREAM IN A SMALL SAUCEPAN OVER LOW HEAT. STIR WITH A SPOON UNTIL SMOOTH. REMOVE FROM HEAT. DRIZZLE COOLED COOKIES WITH THE CARAMEL GLAZE IN DESIRED PATTERN USING A SPOON OR FORK.

[Top](#)

---

## Mrs Fields Carrot Fruit Jumbles

Categories: Cookies  
Yield: 48 servings

2 1/2 c Flour  
1 ts Soda  
1/2 ts Baking powder  
1/2 ts Ground cloves  
2 ts Cinnamon  
1/4 ts Salt  
1 c Quick oats (not instant)  
3/4 c Dark brown sugar; packed  
3/4 c Sugar  
1 c Butter; softened  
2 lg Eggs  
2 ts Vanilla extract  
2 c Grated carrots (2-3 medium Carrots)  
1/2 c Crushed pineapple; drained  
1 c Chopped walnuts (4 oz)

Preheat oven to 350°F. In a medium bowl combine flour, soda, baking powder, cloves, cinnamon, salt and oats. Mix well with a wire whisk and set aside. In a large bowl with an electric mixer, blend sugars. Add butter and mix to form a grainy paste. Scrape down sides of bowl. Add eggs and vanilla and beat at medium speed until light and fluffy.. Add carrots, pineapple and nuts, and blend until combined. Batter will appear lumpy. Add flour mixture and blend at low speed until just combined. Drop by rounded teaspoonfuls onto ungreased baking sheets, 1 1/2 inches apart. Bake 13-15

minutes, taking care not to brown cookies. Immediately transfer cookies with a spatula to a cool, flat surface.

[Top](#)

---

### Mrs Fields Cashew and Coconut Cookies

Categories: Cookies

Yield: 30 servings

2 1/4 c Flour  
1/2 ts Baking soda  
1/4 ts Salt  
3/4 c Light brown sugar  
1/2 c Sugar  
3/4 c Butter; softened  
2 lg Eggs  
2 ts Vanilla  
1/2 c Sweetened shredded coconut  
1 c Chopped raw cashews;  
-unsalted  
1 c Chopped dates  
1/4 c Sweetened shredded coconut  
Reserved for topping

Preheat oven to 300°F. In a medium bowl combine flour, soda and salt. Mix well with a wire whisk and set aside. In a medium bowl combine sugars with an electric mixer at medium speed. Add butter and mix to form a grainy paste. Add eggs and vanilla, and beat until smooth. Add flour mixture, coconut, cashews and dates. Blend at low speed just until combined. Drop by rounded tablespoonfuls onto ungreased baking sheets, 2 inches apart. Sprinkle tops lightly with reserved coconut. Bake for 23-25 minutes or until bottoms turn golden brown. With a spatula, transfer to a cool, flat surface.

[Top](#)

---

### Mrs Fields Chocolate Chip Cookies

Categories: Cookies

Yield: 112 servings

2 c Butter  
2 c Sugar  
2 c Brown suga  
4 Eggs  
2 ts Vanilla  
4 c Flour  
5 c Oatmeal flour\*  
1 ts Salt

2 ts Baking powder  
2 ts Baking soda  
24 oz Chocolate chips  
3 c Chopped nuts  
8 oz Hershey bar(grated)

Preheat oven to 375 F. Cream butter and sugars together, add flour, oatmeal powder, salt, baking powder, and baking soda. Then add chips, chocolate and nuts. Bake on ungreased cookie sheet, golf-ball sized dough, 2 inches apart, for 6 minutes. Makes 112 cookies OATMEAL POWDER- Premeasure 5 cups oatmeal. Put in blender or processor, and grind until powdered.

[Top](#)

---

### Mrs Fields Chocolate Mint Cookies

Categories: Cookies  
Yield: 36 servings

2 2/3 c All-purpose flour  
1/2 ts Baking soda  
1/4 ts Salt  
1/2 c Unsweetened cocoa powder  
3/4 c Light brown sugar; packed  
2/3 c White sugar  
1 c Salted butter; softened  
3 lg Eggs  
1 ts Pure mint extract  
10 oz Mint chocolate chips

Preheat oven to 300-degrees. In a medium bowl combine flour, soda, salt and cocoa powder. Mix well with a wire whisk and set aside.

In a large bowl blend sugars with an electric mixer at medium speed. Add butter and beat to form a grainy paste. Scrape sides of bowl, then add eggs and mint extract. Beat at medium speed until light and fluffy. Add the flour mixture and chocolate chips, and blend at low speed just until combined. Do not overmix. Drop dough by rounded tablespoons onto ungreased cookie sheets, 1-1/2 inches apart.

Bake for 19-21 minutes. Immediately transfer cookies with a spatula to a cool, flat surface.

[Top](#)

---

### MRS FIELDS CHOCOLATE RAISIN COOKIES

Categories: Cookies, Mimi  
Yield: 48 servings

1 c BUTTER, DIVIDED  
2 oz UNSWEETENED BAKING CHOCOLATE

2 1/4 c FLOUR  
1/2 ts SODA  
1/4 ts SALT  
1 c DARK BROWN SUGAR, PACKED  
1/2 c SUGAR  
2 lg EGGS  
2 ts VANILLA EXTRACT  
1 1/2 c RAISINS  
1 c SEMISWEET CHOCOLATE CHIPS

PREHEAT OVEN TO 300°F. IN A DOUBLE-BOILER OVER HOT BUT NOT BOILING WATER, MELT 1/2 CUP BUTTER AND THE CHOCOLAT. REMOVE FROM HEAT AND SET ASIDE. IN MEDIUM BOWL, COMBINE FLOUR, SODA AND SALT. IN A LARGE BOWL WITH AN ELECTRIC MIXER BLEND SUGARS AT MEDIUM SPEED UNTIL FLUFFY. ADD THE REMAINING 1/2 CUP BUTTER AND MIX TO FORM A GRAINY PASTE, SCRAPING DOWN THE SIDES OF THE BOWL. ADD EGGS AND VANILLA, AND BEAT AT MEDIUM SPEED UNTIL LIGHT AND FLUFFY. ADD MELTED CHOCOLATE AND BLEND UNTIL THOROUGHLY COMBINED. ADD THE FLOUR MIXTURE, RAISINS AND CHOCOLATE CHIPS. BLEND JUST UNTIL COMBINED. DROP BY ROUNDED TABLESPOONS ONTO UNGREASED BAKING SHEETS 2 INCHES APART. BAKE FOR 20-22 MIN OR UNTIL SET. TRANSFER TO COOL, FLAT SURFACE IMMEDIATELY WITH A SPATULA.

[Top](#)

---

## Mrs Fields Choconut Macaroons

Categories: Cookies

Yield: 20 servings

1/4 c Sugar  
2 tb Pure almond paste  
1 c Shredded sweetened coconut  
1/3 c Mini semisweet choc chips  
3 lg Egg whites  
1/2 ts Cream of tartar

Preheat oven to 325d F. Combine almond paste and sugar in a medium bowl. Using your fingers, work paste into sugar completely. Add coconut and chocolate chips and stir to combine. In a clean medium-sized bowl beat egg whites until fluffy using absolutely clean beaters. Add cream of tartar and beat on high until stiff peaks form. Add half of beaten egg whites to coconut mixture and combine to lighten. Fold in remaining whites gently being careful not to deflate. Drop by rounded teaspoons onto lightly greased cookie sheets. Bake 20 minutes until tops are lightly browned. Cool 1 minute on cookie sheets before transferring cookies to a cool surface.

[Top](#)

---

## Mrs Fields Cinnamon Maple Rings

Categories: Cookies

Yield: 48 servings

2 c All-purpose flour  
1/4 c Sugar  
1 c Butter; chilled  
    Sliced into 8 pieces  
1/4 c Maple syrup; chilled  
2 tb Ice water; or as needed  
    Filling:  
1/4 c Sugar  
4 ts Ground cinnamon  
    Topping:  
1/4 c Maple syrup

Recipe by: Ruth Burkhardt (KKBG35A)

Combine flour and sugar in a medium bowl using an electric mixer set on medium speed. Add butter and mix until the dough forms small, pea-sized pellets. Add chilled maple syrup and 2 Tbl water, and mix on low speed until dough can be formed into a ball, do not overmix or the dough will be tough! Separate dough into 2 balls and flatten into disks. Wrap dough tightly in plastic wrap or place in plastic bags. Refrigerate for 2 hrs.

To Prepare the Filling: Combine the sugar and cinnamon in a small bowl.

Preheat oven to 325d F. Using a floured rolling pin on a floured board, roll one piece of dough into a rough rectangle 10 inches wide, 15 inches long, and 1/8 inch thick. Sprinkle dough with half of the cinnamon-sugar filling. Starting with smaller side, roll dough up tightly into a cylinder. Wrap each roll in plastic wrap and refrigerate for 1 hour.

Using a sharp thin knife, cut 1/4 inch slices from each roll. Place slices on ungreased baking sheets, 1 inch apart. Brush tips lightly with 1/4 cup maple syrup. Bake for 16-17 minutes or until light golden brown. Immediately transfer cookies to a cool, flat surface.

[Top](#)

---

## Mrs Fields Gingersnaps

Categories: Cookies

Yield: 30 servings

2 1/2 c Flour  
1/2 ts Soda  
1/4 ts Salt  
2 ts Ginger  
1 ts Crystallized ginger; diced  
1/2 ts Allspice  
1/2 ts Black pepper  
1 1/4 c Dark brown sugar; packed  
3/4 c Butter; softened

1 lg Egg  
1/4 c Unsulfured molasses

Preheat oven to 300d F. In a medium bowl combine flour, soda, salt, ginger, crystallized ginger, allspice and pepper. Mix well and set aside. In a large bowl, mix sugar and butter with an electric mixer set at medium speed. Scrape down sides of the bowl. Add egg and molasses, beat at medium speed until light and fluffy. Add the flour mixture and mix at low speed just until combined. Chill the dough in the refrigerator for 1 hour--the dough will be less sticky and easier to handle. Form dough into balls 1 inch in diameter. Place onto ungreased cookie sheets, 1 1/2 inches apart. Bake 24-25 minutes. Use a spatula to immediately transfer cookies to a cool, flat surface.

[Top](#)

---

### Mrs Fields Krispies

Categories: Cookies, Mimi  
Yield: 36 servings

2 c Flour  
1/4 ts Salt  
1/2 ts Soda  
1/2 c Dark brown sugar, packed  
1/2 c Sugar  
3/4 c Butter, softened  
1 lg Egg  
2 ts Vanilla extract  
1 c Crispy rice chocolate bar  
Coarsely chopped

Preheat oven to 300°F. In a medium bowl combine flour, salt and soda. Mix well and set aside. In a large bowl blend sugars with an electric mixer at medium speed. Add butter and mix to form a grainy paste. Scrape down sides of bowl and add egg and vanilla. Beat at medium speed until light and fluffy. Add flour mixture, rice cereal and chocolate chunks. Blend at low speed just until blended. Drop by rounded tablespoons onto ungreased cookie sheet 2 inches apart. Bake for 22-24 minutes. Immediately transfer cookies to a cool flat surface.

[Top](#)

---

### Mrs Fields Lacy Oatmeal Cookies

Categories: Cookies  
Yield: 96 servings

- 1 c Rolled oats; quick-cooking
- 1/4 c All-purpose flour
- 1/2 ts Salt
- 1 1/2 ts Baking powder
- 1 c Granulated sugar
- 1/2 c Butter; softened
- 1 Egg
- 1 ts Vanilla extract

Recipe by: Mrs. Fields Cookie Book

Preheat oven to 325 degrees; cover baking sheets with foil, then coat with nonstick cooking spray. In a medium bowl, combine the oats, flour, salt and baking powder; mix well with a wire whisk and set aside. In a large bowl, combine the sugar and butter with an electric mixer on medium speed to form a grainy paste. Add the egg and vanilla extract; beat until smooth. Add the flour mixture and blend just until combined.

Drop the dough by teaspoonfuls 2 1/2 inches apart onto the cookie sheets. Bake for 10 to 12 minutes, or until the edges begin to turn golden brown. Let cool, then peel the cookies from the foil with your fingers. Be sure to respray the cookie sheets between batches.

[Top](#)

## MRS FIELDS LEMON MACADAMIA COOKIES

Recipe By :  
 Serving Size : 36 Preparation Time :0:00  
 Categories : Cookies

Amount	Measure	Ingredient -- Preparation Method
2	c	FLOUR
1/2	ts	BAKING SODA
1/4	ts	SALT
1	c	LT BROWN SUGAR,PACKED
1/2	c	SUGAR
1/2	c	BUTTER, SOFTENED
4	oz	CREAM CHEESE, SOFTENED
1	lg	EGG
1	t	LEMON EXTRACT
1 1/2	c	MACADAMIA NUTS, UNSALTED

-PREHEAT OVEN TO 300\* F. IN A MEDIUM BOWL COMBINE FLOUR, SODA AND SALT. MIX WELL AND SET ASIDE. IN A LARGE BOWL BLEND SUGARS WELL WITH AN ELECTRIC MIXER SET AT MED SPEED. ADD THE BUTTER AND CREAM CHEESE, AND MIX TO FORM A SMOOTH PASTE. ADD THE EGG AND LEMON EXTRACT, AND BEAT AT MEDIUM SPEED UNTIL LIGHT AND SOFT. SCRAPE DOWN SIDES OF BOWL OCCASIONALLY. ADD THE FLOUR MIXTURE AND NUTS. BLEND AT LOW SPEED JUST UNTIL COMBINED. DO NOT OVERMIX. DROP BY ROUNDED TABLESPOONS ONTO UNGREASED COOKIE SHEETS, 2 INCHES APART. BAKE 23-25 MIN. IMMEDIATELY TRANSFER TO A COOL FLAT SURFACE. YIELD APPROX 3 DOZEN

[Top](#)

---

## Mrs Fields Lemon Poppy Seed Cookies

Categories: Cookies

Yield: 1 servings

- 2 c All-purpose flour
- 1/2 ts Baking powder
- 1 1/2 ts Freshly grated lemon zest
- 1 ts Ground corriander
- 2 tb Poppy seeds
- 1/4 c Salted butter; softened
- 1 c White sugar
- 2 lg Egg yolks
- 1 lg Egg
- 1 1/2 ts Pure lemon extract

Preheat oven to 300-degrees F. In a medium bowl combine flour, baking soda, lemon zest coriander and poppyseeds. Mix well with a wire whisk and set aside.

In a large bowl cream butter and sugar with electric mixer at medium speed until mixture forms a grainy paste. Scrape down sidew of bowl, then add yolks, egg and lemon extract. Beat at medium speed until light and fluffy. Add the flour mixture and mix at low speed just until combined. Do not overmix.

Drop by rounded tablespoons onto ungreased cookie sheets, 2 inches apart. Bake for 23-25 minutes until cookies are slightly brown along edges. Immediately transfer cookies with a spatula to a cool surface.

[Top](#)

---

## Mrs Fields Linzer Cookies

Categories: Cookies

Yield: 24 servings

Cookies

- 1 1/2 c Flour
- 1/2 c Ground almonds
- 1/2 ts Baking powder
- 1/4 ts Salt
- 1/2 ts Cinnamon
- 3/4 c Butter; softened
- 3/4 c Sugar
- 2 Egg yolks
- 1 ts Vanilla
- 1 ts Almond extract

Filling:

- 1/2 c Raspberry jam
- 1 ts Grated lemon peel

Topping

- 1/4 c Confectioners' sugar

1/2 c Sliced almonds (2 oz)

Preheat oven to 300d F. In medium bowl combine flour, almonds, baking powder, salt and cinnamon with wire whisk. In large bowl with an electric mixer cream butter and sugar. Add egg yolks, the vanilla and almond extracts, and beat at medium speed until light and fluffy. Add the flour mixture and blend at low speed until just combined. Roll dough into 1 1/2 inch balls. Place 2 inches apart on ungreased baking sheet. With index finger press an indentation in center of each ball to hold filling.

Bake 22-24 minutes or until just golden brown on bottom. Transfer cookies to a cool,, flat surface. In a small bowl combine jam and grated lemon peel. Place 1/2 teaspoon of filling mixture in center of cooled cookie. If you wish to add an extra decorative touch, sift confectioners' sugar over cookies and place sliced almonds in the jam filling.

[Top](#)

---

## Mrs Fields Malted Milk Cookies

Categories: Cookies

Yield: 42 servings

1/8 c All purpose flour  
3/4 c Plain malted milk powder  
1/2 ts Baking soda  
1/4 ts Salt  
1 c White sugar  
1/2 c Light brown sugar; firmly  
1 c Salted butter; softened  
2 lg Eggs  
2 ts Pure vanilla extract  
2 tb Sweetened condensed milk  
12 oz Milk choc. chips

Preheat oven to 300. In medium bowl combine flour, malted milk powder, soda and salt. Mix well with a wire whisk. Set aside Blend sugars in a large bowl using an electric mixer set at medium speed. Add butter and mix, occasionally scraping down the sides of the bowl. Add the eggs, vanilla and condensed milk, and beat at medium speed until light and fluffy. Add the flour mixture and choc. chips, and blend at low speed until just combined. Do not overmix.

Drop by rounded tablespoons onto ungreased cookie sheets, 2 inches apart. Bake 24-25 minutes until cookies are slightly brown along the edges. Transfer cookies immediately to a cool surface with a spatula.

[Top](#)

---

## Mrs Fields Maple Pecan Butterballs

Categories: Cookies

Yield: 24 servings

1 1/4 c Flour  
1/2 ts Soda  
1 ts Cinnamon  
3/4 c Pecans; finely ground in  
Food processor or blender  
1/2 c Butter; softened  
2/3 c Sugar  
1/4 c Maple syrup  
1 lg Egg

Recipe by: Ruth Burkhardt (KKBG35A)

Preheat oven to 300d F. In a medium bowl combine flour, soda, cinnamon and finely ground pecans. For extra flavor, saute pecans in 1 Tbl butter until slightly browned. Mix ingredients well with a wire whisk and set aside. In a medium bowl cream butter and sugar with an electric mixer until mixture forms a grainy paste. Add syrup and egg and beat until slightly thickened. Add the flour mixture and blend at low speed just until combined. Place dough in plastic bag and refrigerate until firm, about 1 hour. Remove dough from refrigerator and shape into 1-inch balls. Place cookies on ungreased cookie sheets 1 inch apart. Bake 17-18 minutes or until cookie bottoms are golden brown. Immediately transfer to a cool, flat surface.

[Top](#)

---

Mrs Fields Marbles

Categories: Cookies

Yield: 30 servings

2 c All purpose flour  
1/2 ts Baking powder  
1/4 ts Salt  
1/2 c Light brown sugar  
1/2 c White sugar  
1/2 c Salted butter; softened  
Egg  
1/2 c Sour cream  
1 ts Vanilla  
1 c Chocolate chips

Preheat oven 300. In med bowl, combine flour, baking powder, and salt with wire whisk. Set aside. Combine sugars in a lg bowl using an electric mixer set at med speed. Add butter and beat until batter is grainy. Add egg, sour cream, and vanilla, and beat at med speed until light and fluffy. Scrape bowl. Add flour mixture and blend at low speed until just combined. Do not overmix.

Place chocolate chips in double boiler over hot but not boiling water. Stir constantly until melted. OR, microwave, stirring every 20 sec until melted. Cool chocolate for a few minutes and pour over cookie batter. Using a wooden spoon or rubber spatula, lightly fold melted chocolate into the dough. Do not mix chocolate completely into cookie dough. Drop by rounded

T's, 2" apart, onto ungreased cookie sheets. Bake 23-25 mins. Do not brown. Quickly transfer cookie to a cool surface.

[Top](#)

---

## Mrs Fields Mocha Chunk Cookies

Categories: Cookies

Yield: 48 servings

2 1/2 c All-purpose flour  
1/3 c Unsweetened cocoa powder  
1/2 ts Baking soda  
1/4 ts Salt  
2 ts Instant coffee crystals  
- (french roast or other  
Coffee)  
2 ts Coffee liqueur  
1 c White sugar  
3/4 c Dark brown sugar; packed  
1 c Salted butter; softened  
2 lg Eggs  
10 oz Semisweet chocolate bar  
- coarsely chopped

Preheat oven to 300 degrees. In a medium bowl combine flour, cocoa, soda and salt. Mix well with a wire whisk and set aside. In a small bowl dissolve coffee crystals in coffee liqueur and set aside. In a large bowl blend sugars with an electric mixer at medium speed. Add butter and mix to form a grainy paste. Scrape adown sides of bowl. Then add eggs and dissolved coffee crystals, and beat at medium speed until smooth. Add the flour mixture and chocolate chunks, and blend at low speed just until combined. Do not overmix.

Drop by rounded tablespoonfuls onto ungreased cookie sheet, 2 inches apart. Bake for 23-25 minutes. Immediately transfer cookies with a spatula to a cool, flat surface.

[Top](#)

---

## MRS FIELDS NUTTY WHITE CHUNK COOKIES

Categories: Cookies, Mimi

Yield: 1 servings

2 1/4 c FLOUR  
1/2 ts SODA  
1/4 ts SALT  
1 c LT BROWN SUGAR, PACKED  
1/2 c SUGAR  
3/4 c BUTTER, SOFTENED

2 lg EGGS  
2 ts VANILLA EXTRACT  
1 c PECANS, CHOPPED (4 OZ)  
1 1/2 c WHITE CHOCOLATE BAR (8 OZ)  
COARSELY CHOPPED

PREHEAT OVEN TO 300\* F. IN A MEDIUM BOWL COMBINE FLOUR, SODA AND SALT MIX WELL AND SET ASIDE. IN A LARGE BOWL WITH AN ELECTRIC MIXER BLEND SUGARS AT MEDIUM SPEED. ADD BUTTER AND MIX TO FORM A GRAINY PASTE, SCRAPING DOWN THE SIDES OF BOWL. ADD EGGS AND VANILLA AND BEAT AT MEDIUM SPEED UNTIL LIGHT AND FLUFFY. ADD THE FLOUR MIXTURE, PECANS AND WHITE CHOCOLATE AND BLEND ON LOW SPEED UNTIL JUST COMBINED. DROP BY ROUNDED TABLESPOONS ONTO UNGREASED COOKIE SHEETS, 2 INCHES APART. BAKE 20-22 MIN. OR UNTIL EDGES JUST BEGIN TO TURN GOLDEN BROWN. TRANSFER COOKIES TO A COOL FLAT SURFACE.

[Top](#)

---

### Mrs Fields Original Cookies

Categories: Cookies

Yield: 30 servings

1/2 c Butter  
1/2 c Sugar  
1/2 c Brown sugar  
1 Egg  
1/2 ts Vanilla  
1 1/4 c Oatmeal  
2 oz Plain hershey bar  
1 c Flour  
1/4 ts Salt  
1/2 ts Baking powder  
1/2 ts Baking soda  
6 oz Chocolate chips

Put oatmeal in blender, blend till powder, set aside. Grate hershey bar in blender or by hand, set aside.

Cream together butter, sugar and brown sugar. In large bowl, mix oatmeal, flour, salt, baking powder, and baking soda. Blend in butter and sugar mix to dry ingredients. Add chocolate chips and grated hershey bar.

Make golfball size cookies, bake on ungreased cookie sheet for 6 minutes at 375 degrees.

[Top](#)

---

### Mrs Fields Party Time Cookies

Categories: Cookies

Yield: 36 servings

3/4 c Salted butter; soft  
1/3 c Sugar  
1 ts Vanilla  
1/3 ts Almond extract  
1 c Flour  
1 c Semisweet chocolate chips  
1 c Slivered almonds

Preheat oven to 350 F. Cream butter and sugar together in a medium bowl using an electric mixer set at medium speed. Add extracts and beat well. Scrape bowl. Add flour, chocolate chips and almonds, and blend on low speed until just combined. Do Not Overmix. Shape rounded tablespoonsful into 1 1/2 inch balls and place on ungreased baking sheets, 2 inches apart. Press balls with palm of hands or bottom of drinking glass into 1/2 inch thick rounds. Bakes 15-17 minutes or until cookies just begin to brown. Transfer cookies to a cool, flat surface.

[Top](#)

---

## Mrs Fields Peanut Butter Chocolate Bars

Categories: Cookies

Yield: 24 servings

8 md Butter cookies  
1/4 c Salted butter; melted  
Chocolate layers:  
2 1/2 c Milk choc chips(15 oz)  
Peanut butter filling:  
1 1/2 c Creamy peanut butter  
1/2 c Salted butter; softened  
3 c Confectioners' sugar  
2 ts Pure vanilla extract

\*Crush cookies until finely ground. Add butter & mix. Press crumb mixture into bottom of 8x8 baking pan & bake 10 mins. at 325 F. Cool to room temperature. \*Melt chocolate. Pour half into pan & smooth evenly over crust. Place pan in refrigerator. Keep remaining choc. warm. \*Blend peanut butter & butter together until smooth using electric mixer. Slowly beat in confectioners' sugar & vanilla. Beat until smooth. Spread mixture over chilled chocolate layer. Pour remaining warm chocolate over top & spread smoothly. Chill in refrigerator one hour. Yields 24-36 bars.

[Top](#)

---

## Mrs Fields Peanut Butter Cookies

Categories: Cookies

Yield: 1 servings

2 ts Vanilla  
1 c Peanut butter; creamy  
3 Eggs  
1 c Butter; softened  
1 1/4 c Sugar  
1 1/4 c Dark brown sugar  
1/4 ts Salt  
1/2 ts Baking soda  
2 c Flour

Preheat oven to 300 degrees. In a medium bowl, combine flour, soda, and salt. Mix well with a wire whisk. In a large bowl, blend sugars using a mixer at medium speed. Add butter and mix to form a grainy paste. Add eggs, peanut butter, and vanilla. Mix at medium speed until light and fluffy. Add the flour mixture and mix at low speed until just mixed. (Do not overmix). Drop by rounded tablespoons onto an ungreased cookie sheet, 1 1/2 inches apart. With a wet fork, gently press a crisscross pattern on top of the cookies.

Bake for 8-22 minutes until cookies are slightly brown along the edges. Transfer cookies immediately to cool surface with a spatula

[Top](#)

---

## Mrs Fields Peanut Butter Cream -Filled Cookies

Categories: Cookies, Snacks, Peanut butt

Yield: 36 servings

Mmmm-----  
-----cookies-----  
1 1/2 c All-purpose flour  
1/2 ts Baking soda  
1/2 ts Ground cinnamon  
1 c Quick oats (not instant)  
1 c Light brown sugar, firmly  
- packed  
1/2 c Salted butter, softened  
1 lg Egg  
1 ts Pure vanilla extract  
Mmmm-----  
-----filling---- -- ¥  
3/4 c Smooth peanut butter  
1/4 c Salted butter, softened  
2 tb Half-and-half  
1 ts Pure vanilla extract  
1 1/2 c Confectioners sugar

Preheat oven to 325-degrees F. In medium bowl combine flour, soda, cinnamon and oats. Mix well with a wire whisk. Set aside. Cream sugar and butter in a large bowl using an electric mixer set at medium speed. Add the flour-oat mixture, and blend at low speed until just combined. Do not overmix. Separate dough into two balls, flatten them into disks, and wrap each tightly in plastic wrap or a plastic bag.

Chill 1 hour. On floured board using a floured rolling pin, roll out one disk to 1/4 inch thickness. Cut cookies with a 2-inch round fluted cookie cutter dipped in flour. Repeat procedure with the second disk, reworking scraps until all the dough is used. Bake cookies on ungreased baking sheets 1/2 inch apart for 13-15 minutes or until bottoms turn light brown. Transfer immediately to a cool, flat surface with a spatula. When cookies are cool, spread 1 tablespoon of peanut butter filling on the bottom side of a cookies. Top with another cookie-bottom side toward the filling-to make a sandwich. Repeat with the remaining cookies and filling : Yield: 3 1/2 dozen cookies.

[Top](#)

---

### Mrs Fields Peanut Butter Oatmeal Ranch Cookie

Categories: Cookies

Yield: 42 servings

3/4 c Whole wheat flour  
3/4 c Flour  
1/2 ts Baking powder  
1 c Oats/old fashioned or quick  
1 c Light brown sugar  
1/2 c Butter; softened  
1/2 c Creamy peanut butter  
1/4 c Honey  
2 lg Eggs  
2 ts Vanilla  
1 c Raisins  
1/2 c Sunflower seeds

Preheat oven to 300°F. In a medium bowl combine flours, baking powder and oats. Mix well with a wire whisk and set aside. In a large bowl beat sugar and butter with an electric mixer at medium speed to form a grainy paste. Blend together the peanut butter, honey, eggs and vanilla. Scrape down sides of bowl. Add the flour mixture, raisins and sunflower seeds. Blend at low speed just until combined. Drop by rounded tablespoonfuls onto ungreased baking sheets, 2 inches apart. Bake for 23-25 minutes until bottoms turn golden brown. Immediately transfer cookies with a spatula to a cool, flat surface.

[Top](#)

---

### Mrs Fields Pecan Pie Bars

Categories: Cookies

Yield: 1 servings

Pastry:

1 1/2 c All-purpose flour

1/2 c Salted butter; chilled  
5 tb Ice water; (5 to 6)  
Filling:  
5 tb Salted butter  
1 c Dark brown sugar; firmly pac  
-k  
1/2 c Light corn syrup  
2 ts Pure vanilla extract  
3 lg Eggs; beaten  
1 1/2 c Chopped pecans

Preheat oven to 350-degrees F. In a medium bowl combine flour and chilled butter with a pastry cutter until dough resembles coarse meal. Add water gradually and mix just until dough holds together and can be shaped into a ball. Or, use a food processor fitted with metal blade to combine flour and butter until they resemble coarse meal. Add water by tablespoonfuls and process just until a dough ball begins to form. Wrap dough tightly in a plastic scrap or a plastic bag. Refrigerate 1 hour or until firm.

On floured board using a floured rolling pin, roll out dough into a 10x10-inch pan. Fold dough in half and then into quarters. Place it in an 8x8-inch baking pan. Unfold the dough and press it into the corners and up along the sides of the pan. Refrigerate 15 minutes.

TO PREPARE THE FILLING: Melt 5 tablespoons of butter in medium saucepan over medium heat. Remove from heat, and stir in sugar and corn syrup. Mix until smooth. Add vanilla and eggs, and beat with spoon until thoroughly combined. Fold in chopped pecans. Pour the pecan filling into the pastry-lined pan. If dough extends beyond filling mixture trim dough with a knife. Place pan in center of oven and bake 50-60 minutes or until filling is set. Cool on wire rack. Cut into 2x2-inch square, and top each with a pecan half. Serve at room temperature or chilled.

[Top](#)

---

## MRS FIELDS PECAN SUPREMES

Categories: Cookies, Mimi

Yield: 36 servings

2 c FLOUR  
1/2 ts SODA  
1/4 ts SALT  
3/4 c QUICK OATS  
3/4 c DARK BROWN SUGAR, PACKED  
3/4 c SUGAR  
1 c BUTTER, SOFTENED  
2 lg EGGS  
2 ts VANILLA EXTRACT  
1 c CHOPPED PECANS (4 OZ)  
1 c SEMISWEET CHOCOLATE CHIPS

PREHEAT OVEN TO 300°F. IN A MEDIUM BOWL COMBINE FLOUR, SODA, SALT, AND OATS. MIX WELL AND SET ASIDE. IN A LARGE BOWL BLEND SUGARS WITH AN ELECTRIC MIXER AT MEDIUM SPEED. ADD BUTTER AND MIX TO FORM A

GRAINY PASTE. SCRAPE DOWN SIDES OF BOWL, THEN ADD EGGS AND VANILLA. BEAT AT MEDIUM SPEED UNTIL LIGHT AND FLUFFY. ADD THE FLOUR MIXTURE, PECANS AND CHOCOLATE CHIPS AND BLEND AT LOW SPEED JUST UNTIL COMBINED. DROP DOUGH BY ROUNDED TABLESPOONS ONTO UNGREASED COOKIE SHEETS, 1 1/2 INCHES APART. BAKE FOR 20-22 MINUTES. IMMEDIATELY TRANSFER COOKIES TO A COOL, FLAT SURFACE.

[Top](#)

---

### Mrs Fields White Chocolate Chip

Categories: Cookies

Yield: 24 servings

2/3 c Butter plus 2 tbs.  
1/2 c Sugar  
1/2 c Dark brown sugar  
1 Egg  
1 ts Vanilla  
1 1/2 c Flour  
3 1/2 oz Macadamia nuts; chopped  
6 oz White chocolate; chopped in

Heat oven to 325. Grease cookie sheets. In large bowl with electric mixer beat butter, sugars, egg and vanilla at med-high speed until fluffy. Reduce mixer speed to low, add flour, increase speed gradually and beat just until blended. Stir in nuts and chocolate. Drop by heaping tablespoon onto cookie sheets. Bake about 15 minutes or until edges are slightly brown and tops look dry. Cool on cookie sheet on wire rack about 5 minutes then remove to rack to cool completely.

[Top](#)

---

### MRS FIELDS' APPLE OATMEAL COOKIES

Categories: Cookies, Mimi

Yield: 48 servings

2 1/2 c Flour  
1 c Quick oats (not instant)  
1/2 ts Salt  
1 ts Soda  
1 ts Cinnamon  
1/4 ts Cloves  
2 ts Grated lemon zest  
1 c Dark brown sugar, packed  
3/4 c Butter  
1 lg Egg  
1/2 c Unsweetened applesauce  
1/2 c Honey

- 1 c Fresh apple, peeled and  
Finely chopped (1 med apple)
- 1 c Raisins (6 oz)
- Topping:
- 1/2 c Quick oats

Preheat oven to 300°F.

In a medium bowl combine flour, oats, salt, soda, cinnamon, cloves and lemon zest. Mix well and set aside. Cream sugar and butter together in a large bowl using an electric mixer. Add egg, applesauce and honey and beat at medium speed until smooth. Add the flour mixture, fresh apple and raisins, and blend at low speed until just combined. Dough will be quite soft. Drop by rounded tablespoons onto ungreased baking sheets, 1 1/2 inches apart. If you wish, sprinkle cookies with oats. Bake 23-25 minutes or until bottoms are golden.

[Top](#)

#### MRS FIELDS' APPLESAUCE OATIES

Recipe By :  
 Serving Size : 48 Preparation Time :0:00  
 Categories : Cookies

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient -- Preparation Method
1 3/4	c	Quick oats
1 1/2	c	Flour
1	tsp	Baking powder
1/2	tsp	Soda
1/2	tsp	Salt
1	tsp	Cinnamon
1/2	tsp	Nutmeg
1	c	Lt brown sugar -- packed
1/2	c	Sugar
1/2	c	Butter -- softened
1	lg	Egg
3/4	c	Applesauce
1	c	Semisweet chocolate chips
1	c	Raisins
1	c	Chopped walnuts

Preheat oven to 375°F.

In a medium bowl combine oats, flour, baking powder, soda, salt, cinnamon and nutmeg. Mix well with a wire whisk and set aside. In a large bowl combine sugars with an electric mixer at medium speed. Add butter and beat to form a grainy paste. Add egg and applesauce, and blend until smooth. Add the flour mixture, chocolate chips, raisins and walnuts. Blend at low speed just until combined. Drop dough by tablespoons onto lightly greased baking sheets, 2 inches apart. Bake 12-14 minutes or until light brown. Immediately transfer cookies with a spatula to a cool flat surface.

[Top](#)

---

## MRS FIELDS' BLACK AND WHITES

Categories: Cookies, Mimi

Yield: 36 servings

2 1/4 c Flour  
1/2 c Cocoa powder  
1/2 ts Soda  
1/4 ts Salt  
1 c Dark brown sugar, packed  
3/4 c Sugar  
1 c Butter, softened  
3 lg Eggs  
2 ts Vanilla extract  
1 c Semisweet chocolate bar  
Coarsely chopped (5 1/4 oz)  
1 c White chocolate bar  
Coarsely chopped (5 1/4 oz)

Preheat oven to 300°F. In a medium bowl combine flour, cocoa, soda and salt. Mix well and set aside.

Blend sugars in a large bowl using an electric mixer set at medium speed. Add butter and mix to form a grainy paste, scraping down sides of bowl. Add eggs and vanilla, and beat at medium speed until smooth. Add the flour mixture and chocolates, and blend at low speed until just combined. Drop by rounded tablespoons onto ungreased cookie sheets, 2 in apart. Bake 23-25 min. Transfer to cooling rack.

[Top](#)

---

## Mrs Fields' Lemon Chocolate Chip Buttons

Categories: Cookies, Mimi

Yield: 48 servings

2 c Flour  
1/2 ts Soda  
1 ts Ground coriander  
3/4 c Butter, softened  
1 c Sugar  
2 lg Eggs  
1 1/2 ts Lemon extract  
1 1/2 c Miniature chocolate chips

Preheat oven to 300° F. In a medium bowl combine flour, soda and coriander with a wire whisk, set aside. In a large bowl cream butter and sugar with an electric mixer at medium speed to form a grainy paste. Add eggs and lemon extract, and beat well. Scrape down sides of bowl. Add the flour mixture and the chocolate chips, and blend at low speed just until combined. Drop dough by teaspoons onto ungreased baking sheets, 1 1/2 inches apart. Bake for 14-15 minutes

on center rack of oven. Do not brown. Immediately transfer with a spatula to a cool surface.

[Top](#)

---

### Mrs Fields' Orange Chocolate Chunk Cookies

Categories: Cookies, Mimi

Yield: 1 servings

2 1/2 c Flour  
1/2 ts Baking soda  
1/4 ts Salt  
1 ts Grated orange peel  
1 c Sugar  
1/2 c Light brown sugar, packed  
1 c Butter, softened  
2 lg Eggs  
1 ts Orange extract  
1 1/2 c Semisweet chocolate bar  
Coarsely chopped (8 oz)

Preheat oven to 300°F. In a medium bowl combine flour, soda, salt and orange peel. Mix well and set aside. In a large bowl blend sugars with electric mixer at medium speed. Add butter and beat to form a grainy paste, scraping sides of bowl as needed. Add eggs and orange extract, and beat at medium speed until light and fluffy. Add the flour mixture and chopped chocolate. Blend on low speed just until mixed. Drop by rounded tablespoons onto ungreased cookie sheets, 1 1/2 inches apart. Bake for 22-24 minutes until cookies are slightly brown along the edges. Transfer cookies immediately to a cool surface.

[Top](#)

---

### Mrs. Dash® Salt Free Seasoning Blend

So here's the challenge with this clone recipe: Not only do we have to get the right ratios for nearly 20 different spices, but we also have to come up with a way to get the same lemony tang that makes the real Mrs. Dash the tasty salt-free seasoning blend we've come to know and love over the years. Sure, we could use powdered citric acid that is sometimes found in health food stores, but not everyone is going to have that scary sounding ingredient readily available. Then we still need to figure out the "lemon juice solids" part. Ah, but wait, there's citric acid and lemon juice solids in Kool-Aid unsweetened lemonade drink mix. It's perfect! Add a little of that drink powder to the spice blend and we have a clone that in a blindfolded taste test could

fool even Mr. Dash.

1/4 cup crushed dried minced onion flakes  
4 teaspoons crushed dried vegetable flakes (Schilling)  
1 tablespoon garlic powder  
1 tablespoon dried orange peel  
2 teaspoons coarse ground black pepper  
1 teaspoon dried parsley  
1/2 teaspoon dried basil  
1/2 teaspoon dried marjoram  
1/2 teaspoon dried oregano  
1/2 teaspoon dried savory  
1/2 teaspoon dried thyme  
1/2 teaspoon cayenne pepper  
1/2 teaspoon cumin  
1/2 teaspoon coriander  
1/2 teaspoon dried mustard  
1/4 teaspoon celery seed  
1/4 teaspoon Kool-Aid unsweetened lemonade drink mix  
dash crushed dried rosemary

Crushing the vegetable flakes with extreme prejudice

1. Combine all of the ingredients in a small bowl and stir well.  
As you stir, crush the leafy spices for a finer blend.
  2. Store the spice blend in a covered container or a sealed shaker bottle.
- Makes about 2/3 cup.

Tidbits

It's best to use a mortar and pestle to crush these sometimes tough little onion and vegetable flakes to about the size of rice, before adding them to the mix. But if you don't have one of those handy kitchen tools, you may also use the back of a spoon and a small bowl - plus a little grease. You know, the elbow kind.

[Top](#)

---

Mrs. Dole's Pecan Roll Cookies

Categories: Cookies

Yield: 45 servings

1 c Margarine; room temp  
1/4 c Powdered sugar plus more  
For coating baked cookies  
1 tb Cold water  
1 ts Vanilla  
2 c All-purpose flour  
2 c Pecan pieces

Recipe by: St. Louis Post-Dispatch 8/12/96

Preheat oven to 275 degrees. Grease baking sheet. In medium bowl with

mixer on medium speed, beat together margarine and 1/4 cup powdered sugar until smooth and creamy. Beat in water and vanilla. On low speed, gradually beat in flour. Mix in pecans with a wooden spoon or by hand.

With floured hands, roll 2 teaspoons dough for each cookie into a datelike shape. Place cookies on greased baking sheet. Score top of each cookie lengthwise with knife. Bake 45 minutes. Roll in powdered sugar while still warm. Yield: 3 3/4 dozen cookies.

[Top](#)

---

## MRS. FIELD'S SWEETIE PIES

Yield: 6 Servings

2 oz Unsweetened chocolate  
3/4 c (4 oz) semisweet chocolate-chips  
1/2 c Salted butter, softened  
1 c White sugar  
2 lg Eggs  
2 ts Pure vanilla extract  
1 1/2 c All purpose flour  
1 c (6 oz) semi sweet chocolate-chips  
1/2 c (3 oz) white chocolate chips  
1/4 c (1/5oz) milk chocolate chips

Preheat oven to 375F. Line cookie sheets with waxed paper.

In a double boiler, melt the unsweetened chocolate and the first batch of chocolate chips. Stir frequently with a wooden spoon or wire

whisk until creamy and smooth. Pour melted chocolate into a large bowl. Add butter and beat with electric mixer at medium speed until thoroughly combined. Add the sugar, eggs and vanilla. Beat on medium speed until well blended. Scrape down the sides of the bowl. Add the flour and the three types of chocolate chips. Mix at low speed just until combined. Chips should be distributed equally throughout the dough.

Roll a heaping tablespoon of dough into a ball, about 1 1/2 inches in diameter. Place dough balls onto paper-lined pans, 2 inches apart.

With the palm of your hand, flatten each ball to 1/2-inch thickness. Bake for 10-12 minutes. Transfer with a spatula to a cool, flat surface like your countertop.

[Top](#)

---

## Mrs. Fields Carrot Cake

Yield: 12 Servings

CAKE

2 1/2 cups All-purpose flour  
1 tbs Baking soda  
1/4 tsp Salt  
2 tsp Cinnamon  
1 cup Light brown sugar, packed  
1 cup White sugar  
1 1/2 cup Butter, softened  
3 large Eggs  
2 tsp Pure vanilla extract  
3 cups Grated carrots  
1/2 cup Crushed pineapple, drained  
1 cup (6-oz.) raisins  
1 cup (4-oz.) chopped walnuts  
ICING

16 oz Cream cheese, softened  
1/2 cup Salted butter, softened  
1 tbs Fresh lemon juice (about 1 large lemon)  
2 tsp Pure vanilla extract  
3 cups Confectioners' sugar  
Preheat oven to 350-degrees. Grease and flour two 9-inch cake pans.

In a large bowl stir together flour, baking soda, salt, cinnamon and sugars. Add butter, one egg and vanilla; blend with electric mixer on low speed. Increase speed to medium and beat for 2 minutes. Scrape down sides of bowl. Add remaining eggs, one at a time, beating 30 seconds after each addition. Add carrots, pineapple, raisins and walnuts. Blend on low until thoroughly combined. Pour batter into prepared pans and smooth the surface with a rubber spatula. Bake in center of oven for 60-70 minutes. Toothpick inserted into center should come out clean. Cool in pans for 10 minutes. Then invert cakes on rack and cool to room temperature.

PREPARE ICING: In a medium bowl with an electric mixer on medium speed, beat cream cheese and butter until smooth add lemon juice and vanilla; beat until combined. Add sugar gradually, mixing on low until smooth.

ICE THE CARROT CAKE: Place one layer on a cake platter, and with a metal spatula spread icing over the top to form a thin filling. Place second layer over the first, rounded side up. Coat the top and sides of the cake evenly with remaining icing. Refrigerate 1 hour to set icing.

[Top](#)

---

Mrs. Fields® Chocolate Chip Cookies

Mrs. Fields cookies that are crispy around the edge and chewy in the middle. Be careful not to cook these too long. I know it becomes tempting to keep cooking these because they don't seem to be done after 10 minutes, but they will continue to cook for awhile after you take them out of the oven, and when cool, will be nice and chewy. Mmm...got milk?

1 cup (2 sticks) softened butter  
1/2 cup granulated sugar  
1 1/2 cups packed brown sugar  
2 eggs  
2 1/2 teaspoons vanilla extract  
2 1/2 cups all-purpose flour  
3/4 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 1/2 twelve-ounce bags semisweet chocolate chips

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, cream together the butter, sugars, eggs, and vanilla.
3. In another bowl, mix together the flour, salt, baking powder and baking soda.
4. Combine the wet and dry ingredients.
5. Stir in the chocolate chips.
6. With your fingers, place golf ball-sized dough portions 2 inches apart on an ungreased cookie sheet.
7. Bake for 9-10 minutes or just until edges are light brown. Makes 30 cookies.

[Top](#)

---

#### Nabisco Snack Well's Banana Snack Bars

Servings: 21 Snack Bars

Nutrition Facts Serving size – 1 bar Servings – 21 Total fat  
(per serving) – 1.8g Calories (per serving) – 118

**INGREDIENTS:**

2 egg whites, 1 cup plus 5 tablespoons sugar,  
2 tablespoons brown sugar, 2 tablespoons molasses,  
1 1/2 cups banana puree\* , 3 tablespoons shortening,  
1/4 cup whole milk, 1/2 teaspoon vanilla butter nut extract,  
1 1/2 cups all-purpose flour, 1/2 teaspoon salt,  
1/4 teaspoon baking soda.

\*\*\*\*\*

Preparation Instructions: 1. Preheat oven to 350°. 2. In a large bowl, whip the egg whites with an electric mixer until they become thick. Do not use a plastic bowl for this. 3. Add the sugar to the egg whites and continue to beat until the mixture forms soft peaks. 4. Add the brown sugar, molasses, banana puree, shortening, milk and vanilla butter nut flavoring to the mixture, beating after each addition. 5. In a separate bowl, combine the remaining ingredients. 6. While beating the wet mixture, slowly add the bowl of dry ingredients. 7. Lightly grease a 9x14-inch pan with a light coating of non-stick cooking spray. Be sure to coat the sides as well as the bottom of the pan. Dump about 3 tablespoons of sugar into the pan, then tilt and shake the pan so that a light layer of sugar coats the entire bottom of the pan, and about halfway up the sides. Pour out the excess sugar. 8. Pour the batter into the pan, and spread it evenly around the

inside of the pan. Sprinkle a light coating of sugar -- about two tablespoons -- over the entire top surface of the batter. Gently shake the pan from side-to-side to evenly distribute the sugar over the batter. Bake for 25-28 minutes or until the cake begins to pull away from the sides of the pan. 9. Remove the cake from the oven and turn it out onto a cooling rack. When cake has cooled, place it onto a sheet of wax paper on a cutting board and slice across the cake 6 times, creating 7 even slices. Next cut the cake lengthwise twice, into thirds, creating a total of 21 snack bars. When the bars have completely cooled, store them in a resealable plastic bag or an airtight container. \*Puree whole bananas (approximately 3) in a food processor or blender until smooth and creamy.

[Top](#)

---

## Nabisco® Cheese Nips®

Here's a clone recipe that gets one very important ingredient from another packaged product. The powdered cheese included in the Kraft instant macaroni & cheese kits flavors this homegrown version of the popular bright orange crackers. You'll need a can of Kraft Macaroni & Cheese Cheese Topping or two boxes of the most inexpensive instant variety of macaroni & cheese; you know, the kind with the cheese powder. Two boxes will give you enough cheese to make 300 crackers. As for the macaroni left over in the box, just use that for another recipe requiring elbow macaroni.

1 cup sifted all-purpose flour (plus 1/2 cup divided and reserved for kneading and rolling)  
1 teaspoon baking soda  
1/4 teaspoon baking powder  
1/2 cup Kraft Macaroni & Cheese Cheese Topping powder (or 2 packages dry cheese powder from 2 boxes Kraft macaroni & cheese)  
3 tablespoons shortening  
1/3 cup buttermilk  
1/2 teaspoon salt (for tops, optional)

1. Sift together 1 cup flour, baking soda, baking powder, and cheese powder in a large bowl.
2. Cut in the shortening with a fork and knife with a crosswise motion until dough is broken down into rice-size pieces. Mixture will still be very dry.
3. Stir in buttermilk with a fork until dough becomes very moist and sticky.
4. Sprinkle a couple tablespoons of the reserved flour over the dough and work it in until the dough can be handled without sticking, then turn it out onto a floured board, being sure to keep 1/4 cup of the reserve flour for later. Knead the dough well for 60 to 90 seconds, until the flour is well incorporated. Wrap the dough in plastic wrap and chill for at least one hour.
5. Preheat oven to 325 degrees. Spray a light coating of cooking spray on a baking sheet.
6. Remove the dough from the refrigerator and use the remaining

reserve flour to dust a rolling surface. Roll about one-third of the dough to just under 1/16th of inch thick. Trim the edges square (a pizza cutter or wheel works great for this), then transfer the dough to a lightly greased baking sheet. Use the rolling pin to transfer the dough. Simply pick up one end of the dough onto a rolling pin, and roll the dough around the rolling pin. Reverse the process onto the baking sheet to transfer the dough.

7. Use a pizza cutter to cut across and down the dough, creating 1-inch square pieces. Use the blunt end of a skewer or broken toothpick to poke a hole in the center of each piece.

8. Sprinkle a very light coating of salt over the top of the crackers (crackers will already be quite salty) and bake for 8 to 10 minutes mix the crackers around (so those on the edge don't burn) and bake for another 3 to 5 minutes, or until some are just barely turning a light brown. Repeat the rolling and baking process with the remaining dough.

Makes approximately 300 crackers.

[Top](#)

---

## Nabisco® Nilla® Wafers

No one knows the exact origin of the vanilla wafer but it's guessed that the recipe was developed in the south. The wafers were being whipped up from scratch at home long before Nabisco introduced the lightweight, poker chip-like packaged cookies in 1945. Back then they were called Vanilla Wafers. But in the 60s Nabisco slapped the trade name Nilla Wafers on the box. Today the real things come about 100 to a box and really fly when whipped into the air with a little flick of the wrist. Here now, you can relive the days of old with a homemade version fresh out of the oven.

This clone recipe makes about half a box's worth and they fly just as far.

For just a slight variation on this recipe - with similar aerodynamics - check out the clone for Sunshine Lemon Coolers.

1/2 cup powdered sugar

1/3 cup sugar

1/3 cup shortening

1 egg

1 teaspoon vanilla

1/8 teaspoon salt

1 1/2 cups cake flour

1 1/2 teaspoons baking powder

1 tablespoon water

1. Preheat oven to 325 degrees.
2. Cream together sugars, shortening, egg, vanilla, and salt in a large bowl.
3. Add the flour and baking powder. Add 1 tablespoon of water and continue mixing until dough forms a ball.
4. Roll dough into 3/4-inch balls and flatten slightly onto a lightly greased cookie sheet. Bake for 15 to 18 minutes or until

cookies are light brown.  
Makes 50 to 56 cookies.

[Top](#)

---

### Nabisco® Old Fashioned Ginger Snaps

Nabisco's version of this old favorite cookie may not be as big a seller as its much-cloned Oreo. Heck, it's not even close. But if you're a ginger snap fanatic, this recipe will give you a killer clone of the cookie giant's store-bought version that you can whip up in a...uh...snap. And if you're watching the fat, four of these cookies check in with a total of around 2.5 grams of fat.

1 cup packed dark brown sugar  
3/4 cup sugar  
1/4 cup molasses  
1/4 cup shortening  
1 tablespoon butter, softened  
1 egg  
1/2 teaspoon vanilla  
2 1/2 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons ground ginger  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/4 cup water

1. Preheat oven to 350 degrees.
  2. Cream together the sugars, molasses, shortening, butter, egg, and vanilla in a large bowl. Beat with an electric mixer until smooth.
  3. In another large bowl combine the flour, baking soda, ginger, salt, cinnamon, and cloves.
  4. Pour the dry mixture into the wet mixture and beat while adding the water. Continue to mix until ingredients are incorporated.
  5. Measure a heaping teaspoon of dough at time. Roll the dough into a sphere between the palms of your hands then press the dough onto the cookie. Flatten to about 1/8-inch thick.
  6. Bake cookies for 10-14 minutes or until edges begin to brown and cookies are crispy when cool.
- Makes 120 (10 dozen) cookies.

[Top](#)

---

## Nabisco® Oreo (Wafers)

When I first designed the Oreo cookie clone recipe for the second book, *More Top Secret Recipes*, I decided that a cake mix would suit the recipe best. However, the variety and brand I chose -- Duncan Hines Dark Dutch Fudge -- became unavailable in many parts of the country. Now, for all of my faithful readers, it is time to fix that problem with a cake mix that should be available everywhere. Many of the ingredients have changed to create an even more tender, chocolatey cookie that can be the same color as the real thing if you decide to add some brown paste food coloring. You will also note that the method has been improved to create cookies that are more uniform in size by using a spice bottle lid on the thinly rolled out dough. This will allow you to make your wafers faster, and they will all be the same size. The filling recipe remains the same, and can be found on page 68 of *More Top Secret Recipes*. For those of you who don't have the book (and, of course, for those who do), tune in next week for a brand-new recipe that requires these wafers. (Hint: T.M.)

1 18.25-ounce pkg. Betty Crocker chocolate fudge cake mix  
3 tablespoons shortening, melted  
1/2 cup cake flour, measured then sifted  
1 egg  
3 tablespoons water  
2 tablespoons brown paste food coloring (optional)\*

1. Combine the cookie ingredients in a large bowl. Add the water a little bit at a time until the dough forms. Cover and chill for 2 hours.
2. Preheat oven to 350 degrees.
3. On a lightly floured surface roll out a portion of the dough to just under one 16th of an inch thick. To cut, use a lid from a spice container with a 1 1/2-inch diameter (Schilling brand is good). Arrange the cut dough rounds on a cookie sheet that is sprayed with a light coating of non-stick spray. Bake for 10 minutes. Remove wafers from the oven and cool completely.
4. As the cookies bake, make the filling (recipe in *More Top Secret Recipes* on page 68).
5. When the cookies have cooled, roll a small portion (heaping 1/4 teaspoon) of the filling into a ball (just over 1/4-inch in diameter), and press it between two of the cookies. Repeat with the remaining cookies. Makes 108-116 wafers; for 54-58 sandwich cookies.

\*This is an optional step to help recreate the color of the original cookie. If you do not use the paste food coloring be sure to change the amount of water added to the wafer cookies from 3 tablespoons to 1/4 cup. The food coloring gives the cookies the dark brown, almost black color. The coloring can be found with cake decorating supplies at art supply and craft stores.

### Tidbits

If the dough seems too tacky, you can work in as much as 1/4 cup of flour as you pat out and roll the dough. Use just enough flour to make the dough workable, but not tough.

---

## Nabisco® SnackWell's Banana Snack Bars

In 1996, Nabisco built up its growing line of SnackWell's baked products with the introduction of low-fat snack bars in several varieties, including fudge brownie, golden cake, apple raisin, and the chewy banana variety cloned here. The secret ingredients that help us keep the fat grams under 2 grams per serving is banana puree to help keep the cake moist while adding real banana flavor, egg whites rather than whole eggs, some molasses and just a little bit of shortening. Whip it all up, pour it into a pan and bake. Soon you'll have 21 tasty little low-fat snack bars to get you through the week.

2 egg whites  
1 cup plus 5 tablespoons sugar  
2 tablespoons brown sugar  
2 tablespoons molasses  
1 1/2 cups banana puree\*  
3 tablespoons shortening  
1/4 cup whole milk  
1/2 teaspoon vanilla butter nut extract  
1 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon baking soda

1. Preheat oven to 350°.
2. In a large bowl, whip the egg whites with an electric mixer until they become thick. Do not use a plastic bowl for this.
3. Add the sugar to the egg whites and continue to beat until the mixture forms soft peaks.
4. Add the brown sugar, molasses, banana puree, shortening, milk and vanilla butter nut flavoring to the mixture, beating after each addition.
5. In a separate bowl, combine the remaining ingredients.
6. While beating the wet mixture, slowly add the bowl of dry ingredients.
7. Lightly grease a 9x14-inch pan with a light coating of non-stick cooking spray. Be sure to coat the sides as well as the bottom of the pan. Dump about 3 tablespoons of sugar into the pan, then tilt and shake the pan so that a light layer of sugar coats the entire bottom of the pan, and about halfway up the sides. Pour out the excess sugar.
8. Pour the batter into the pan, and spread it evenly around the inside of the pan. Sprinkle a light coating of sugar -- about two tablespoons -- over the entire top surface of the batter. Gently shake the pan from side-to-side to evenly distribute the sugar over the batter. Bake for 25-28 minutes or until the cake begins to pull away from the sides of the pan.
9. Remove the cake from the oven and turn it out onto a cooling rack. When cake has cooled, place it onto a sheet of wax paper on a cutting board and slice across the cake 6 times, creating 7 even slices. Next cut the cake lengthwise twice, into thirds, creating a total of 21 snack bars. When the bars have completely cooled, store them in a resealable plastic bag or an airtight container.

\*Puree whole bananas (approximately 3) in a food processor or blender

until smooth and creamy.

#### Nutrition Facts

Serving size – 1 bar

Servings – 21

Total fat (per serving) – 1.8g

Calories (per serving) – 118

[Top](#)

---

### Neiman Marcus® Chocolate Chip Cookie

To dispel the urban legend of the \$250 recipe, as told in the text of the infamous chain letter recipe, Neiman Marcus created an actual recipe for chocolate chip cookies and displayed it on the Neiman Marcus Web site...for a limited time only. I recently went to take another look at the recipe, and it was gone. Georgia Christiansen, Neiman Marcus Creative Director, told me that the recipe will no longer be featured on the site. But she did send me a copy. Since I get so many request for the recipe, and because I get even more e-mail copies of the bogus chain letter, I will post the recipe here. Maybe this will help put an end to the myth.

1/2 cup unsalted butter, softened

1 cup brown sugar

3 tablespoons granulated sugar

1 egg

2 teaspoons vanilla extract

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1/2 teaspoon salt

1 3/4 cups flour

1 1/2 teaspoons instant coffee, slightly crushed

8 oz. semisweet chocolate chips

1. Cream the butter with the sugars until fluffy.
2. Beat in the egg and the vanilla extract
3. Combine the dry ingredients and beat into the butter mixture.
4. Stir in the chocolate chips.
5. Drop by large spoonfuls onto a greased cookie sheet.
6. Bake at 375 degrees for 8-10 minutes, or 10-12 minutes for a crispier cookie. Makes 15 large cookies.

[Top](#)

---

## Olive Garden Breadsticks

1 Loaf unfrozen bread dough - (if frozen, thaw in bowl at room temp)  
Pam or oil  
Garlic powder  
Dry oregano leaf -- rub between fingers

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~ about 20 to 25 minutes or until golden brown. Cool in pan on rack to serve within a day or two.

Olive Garden Breadsticks are just brown and serve soft breadsticks. Brown in the oven and spread liquid margarine over them, then sprinkle with garlic salt.

[Top](#)

---

## Olive Garden Chicken Formaggio Pizza

4 ounces Chicken breast; bone -- skin  
1 tablespoon Olive oil  
2 tablespoons Onions -- dice  
1 cup Tomatoes; drain -- dice  
1 teaspoon Garlic -- chop  
1/8 teaspoon Salt  
1/2 teaspoon Dried basil  
1/2 cup Fontinella cheese -- shred  
1/2 cup Mozzarella cheese -- shred  
1/2 cup Mushrooms -- slice  
1 tablespoon Parmesan cheese -- shred  
1 12" pre-baked pizza crust

Preheat oven to 450~F. Saute or bake chicken breast. Cool. Cut into 1/4" wide strips. Spray or grease a 12" pizza pan. Saute 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.

[Top](#)

---

## Olive Garden Tiramisu Dessert

1 sponge cake (10-12") - about 3" tall  
3 oz strong black coffee  
3 oz brandy or rum  
1½ lbs mascarpone - room temp  
1½ cups superfine/powdered sugar  
unsweetened cocoa powder

Cut across middle of sponge cake forming two layers, each about 1½" 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 spreadable. 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.

[Top](#)

---

#### Olive Garden® Pasta e Fagioli

It's amazing how many lousy clones for this delicious chili-like soup from Olive Garden are floating around on the Web. Some are shared on message boards, others are displayed on sites in a collection of "actual restaurant recipes" (yeah, right!). But they all leave out obvious ingredients you can see, like the carrots, ground beef, or two kinds of beans. Others don't get the pasta right -- it's obviously ditali pasta (short little tubes). Then there's the recipe that really squeezed the seeds from my gourd -- one that's floating around in MasterCook format that lists "Top Secret Recipes" as the source. But, wait a minute! I've never before created a clone for this dish -- not here on the site, and not in any book. So, after logging some time over a chopping block, an open flame, and a couple tasty glasses of Merlot, out popped this puppy. And this is the one, kitchen cloners! If you want the taste of Pasta e Fagioli at home, this is the only recipe that will fool in a side-by-side taste test. Accept no other imitation imitation!

1 pound ground beef  
1 small onion, diced (1 cup)  
1 large carrot, julienned (1 cup)  
3 stalks celery, chopped (1 cup)  
2 cloves garlic, minced  
2 14.5-ounce cans diced tomatoes  
1 15-ounce can red kidney beans (with liquid)  
1 15-ounce can great northern beans (with liquid)  
1 15-ounce can tomato sauce  
1 12-ounce can V-8 juice  
1 tablespoon white vinegar  
1 1/2 teaspoons salt

- 1 teaspoon oregano
- 1 teaspoon basil
- 1/2 teaspoon pepper
- 1/2 teaspoon thyme
- 1/2 pound (1/2 pkg.) ditali pasta

1. Brown the ground beef in a large saucepan or pot over medium heat. Drain off most of the fat.
  2. Add onion, carrot, celery and garlic and sauté for 10 minutes.
  3. Add remaining ingredients, except pasta, and simmer for 1 hour.
  4. About 50 minutes into simmer time, cook the pasta in 1 1/2 to 2 quarts of boiling water over high heat. Cook for 10 minutes or just until pasta is al dente, or slightly tough. Drain.
  5. Add the pasta to the large pot of soup. Simmer for 5-10 minutes and serve.
- Serves 8.

[Top](#)

## ORANGE JULIUS

Recipe By :  
 Serving Size : 2 Preparation Time :0:00  
 Categories : Beverages

Amount	Measure	Ingredient -- Preparation Method
--------	---------	----------------------------------

1	c	Milk
1	c	Orange juice
1	x	Sugar to taste
1	x	Egg is optional

Mix ingredients in a blender & blend until frothy or looks good to you and wala.....

[Top](#)

## OREO COOKIES

Categories: Cookies, Chocolate  
 Yield: 6 servings

-----COOKIE-----

- 18 oz Devils food cake mix
- 2 tb Water
- 2 tb Cooking oil
- 1/4 c Bitter cocoa powder

-----FILLING-----

1 Envelope unflavored gelatin  
1/4 c Cold water  
1 c Crisco  
1 ts Vanilla  
1 lb Powdered sugar +1 cup

Mix up cookies take small balls roll them in your hands place in cookie sheet bake 350 for 10 to 15 minutes let cool and put in filling.

[Top](#)

---

### The Outback Bloomin' Onion

1/3 c Cornstarch; more if needed  
1 1/2 c Flour  
2 ts Garlic; mince  
2 ts Paprika  
1 ts Salt  
1 ts Pepper  
24 oz Beer  
4 Sweet Vidalia Onions  
2 c Flour  
4 ts Paprika  
2 ts Garlic powder  
1/2 ts Pepper  
1/4 ts Cayenne Creamy chili sauce  
1 pt Mayonnaise  
1 pt Sour cream  
1/2 c Tomato chili sauce  
1/2 ts 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~ 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.

[Top](#)

---

## Outback Steakhouse® Bleu Cheese Dressing

If you've had the Kookaburra Wings from Outback, then you've tasted the chain's thick and creamy bleu cheese dressing served up on the side. Use this stuff when you need an excellent dipping sauce for your next batch of wings, or just pour it over a salad and dive in.

1 cup mayonnaise  
2 tablespoons buttermilk  
1 tablespoon crumbled bleu cheese  
1/8 teaspoon coarse ground black pepper  
1/8 teaspoon onion powder  
1/8 teaspoon garlic powder

1. Mix all ingredients together by hand in a small bowl until smooth.
  2. Cover and chill for 30 minutes before serving.
- Makes 1 cup.

[Top](#)

---

## Outback Steakhouse® Caesar Salad Dressing

Ask and you shall receive. To answer many requests, I've whipped up this killer clone for the mouth-watering caesar salad dressing from America's favorite steakhouse chain. You can't buy it in the stores, but now you can make it from scratch in mere minutes. Best of all, this dressing keeps for weeks and weeks in the fridge in a covered container (if it's even around that long).

1 cup mayonnaise  
1/4 cup egg substitute  
1/4 cup grated parmesan cheese  
2 tablespoons water  
2 tablespoons olive oil  
1 1/2 tablespoons lemon juice  
1 tablespoon anchovy paste  
2 cloves garlic, pressed  
2 teaspoons sugar  
1/2 teaspoon coarse ground pepper  
1/4 teaspoon salt  
1/4 teaspoon dried parsley flakes, crushed fine

1. Combine all ingredients in a medium bowl. Use an electric mixer to beat ingredients for about 1 minute.
2. Cover bowl and chill for several hours so that flavors can develop.

Makes approximately 2 cups.

[Top](#)

---

## Outback Steakhouse® Cinnamon Oblivion

Roll a scoop of creamy vanilla ice cream in home-made candied pecans. Surround the ice cream with warm cinnamon apples and drizzle caramel over the top. Sprinkle fresh cinnamon-butter croutons on the dessert and you've got an irresistible clone of one of Outback's most popular menu items. For the croutons, it's best to use the Bushman Bread clone from right here on the site. But if you're not up for bread making, choose another sweet bread, such as Hawaiian Sweet Bread or Pillsbury Honey White Bread.

### Candied Pecans

1/2 cup granulated sugar  
2 tablespoons water  
1/2 teaspoon cinnamon  
1 teaspoon butter  
1 1/4 cups chopped pecans

### Cinnamon Croutons

2 cups cubed Bushman Bread (from clone here --  
or you can use another sweet bread such as  
Hawaiian Sweet Bread or Pillsbury Honey White Bread.)  
1/3 cup salted butter  
2 tablespoons sugar  
1/2 teaspoon cinnamon

### Cinnamon Apples

1 20-ounce can apple pie filling  
1/4 teaspoon cinnamon  
1 tablespoon brown sugar

4 cups vanilla ice cream  
1/2 cup caramel topping (Smucker's is good)  
1 1/2 cups whipped cream  
4 fresh strawberries

1. For candied pecans, combine 1/2 cup granulated sugar, 2 tablespoons water, 1 teaspoon butter, and 1/2 teaspoon cinnamon in a small saucepan over medium heat. Heat until mixture boils and all sugar granules are dissolved.
2. Add chopped pecans to mixture and stir for 1 to 2 minutes over heat. Be sure that all pecans are well-coated.
3. Pour mixture onto a large plate and continue to stir until mixture hardens and begins to break up. You should be able to separate all of the nuts.
4. For the croutons, preheat the oven to 300 degrees. Pour the slice bread cubes onto an ungreased cookie sheet and bake for 15 to 20 minutes or until the bread has turned light brown. Stir halfway through cooking time.
5. Melt the butter in a skillet over medium heat. Pour baked croutons into the pan and sauté until the bread is well-coated with butter. Combine the 2 tablespoons of sugar and 1/2 teaspoon of cinnamon in a small bowl. Sprinkle this mixture over the croutons while stirring so that the croutons are well-coated with cinnamon/sugar. Remove croutons from the heat and pour them onto a plate to cool.
6. Prepare apples by carefully mixing them with 1/4 teaspoon cinnamon

and 1 tablespoon of brown sugar in a large bowl. You want to be sure you don't stir hard enough to break up the apples. Microwave the apple for 1 to 2 minutes or until hot.

7. To assemble the dessert for serving, first roll four cup-size scoops of ice cream in the pecan pieces. You can do this step ahead of time if you like, keeping the pecan-covered scoops in your freezer.

8. Place an ice cream scoop onto a small plate, then pour about a tablespoon of caramel over the ice cream. Dribble another tablespoon around the base of the ice cream onto the plate.

9. Spread the hot apples around the base of the ice cream being sure to divide them evenly amongst the four servings.

10. Divide the croutons into four portions and sprinkle them on the apples around the base of the ice cream scoop on each plate.

11. Spread a generous portion of whipped cream onto the top of each scoop of ice cream.

12. Top off each dish with a fresh strawberry.

Makes 4 servings.

[Top](#)

---

#### Outback Steakhouse® Coral Reef 'Rita

This Outback margarita selection will handily quench, soothe and ring the bell in your clock tower -- just what the doctor ordered for a hot summer evening fiesta. A mildly fruity on-the-rocks margarita is powerful ammunition in any home bartender's arsenal of party cocktails. I like tequila. Tequila is my friend. But get to the bottom of too many of these tasty pink drinks and you'll feel like a used pinata in the morning.

1 1/4 ounces Margaritaville gold tequila (1 shot)

3/4 ounce triple sec

3 ounces (approx. 1/3 cup) cup sweet and sour mix

3 ounces (approx. 1/3 cup) cranberry juice

3/4 ounce Grand Marnier

wedge of lime

Optional

margarita salt (for rim of glass)

1. If you want salt on the rim of your glass, moisten the rim of a 16-ounce mug (or glass) and dip it in margarita salt.

2. To make the drink, fill the glass with ice.

3. Add the tequila, triple sec, then some sweet and sour mix and cranberry juice (in equal amounts -- about 1/3 cup each should do it) to within a half-inch of the top of the glass. Stir.

4. Splash a half shot of Grand Marnier over the top of the drink.

5. Add a wedge of lime and serve with a straw.

Makes 1 serving.

[Top](#)

---

## Outback Steakhouse® Honey Wheat Bushman Bread®

Along with an entree at this popular steakhouse chain, comes a freshly baked loaf of this dark, sweet bread, served on it's own cutting board with soft whipped butter. One distinctive feature of the bread is its color. How does the bread get so dark? While you may notice the recipe includes instant coffee and cocoa, these ingredients will not give it it's deep dark chocolate brown color - not even close. Usually breads that are this dark -- such as pumpernickel or dark bran muffins -- contain caramel color, an ingredient often used in the industry to darken foods. Since your local supermarket will not likely have this mostly commercial product, we will make the caramel color from a mixture of three food colorings -- red, yellow and blue. Just be sure to get the food coloring in the little droppers so that you can count the drops as you measure. That's very important to getting the color just right. You may also opt to keep the color out. The bread will certainly taste the same, but will look nothing like the real deal. I suggest using a bread machine for the mixing and kneading, if you have one.

### Dough

1 1/2 cups warm water  
2 tablespoons butter, softened  
1/2 cup honey  
2 cups bread flour  
1 2/3 cups wheat flour  
1 tablespoon cocoa  
1 tablespoon granulated sugar  
2 teaspoons instant coffee  
1 teaspoon salt  
2 1/4 teaspoons (1 pkg.) yeast

### Coloring

1/4 cup water  
75 drops red food coloring  
45 drops blue food coloring  
30 drops yellow food coloring

cornmeal for dusting

1. If using a bread machine, add all of the ingredients for the dough in the exact order listed into the pan of your machine. Set it on "knead" and when the machine begins to mix the dough, combine the food coloring with 1/4 cup of water and drizzle it into the mixture as it combines. After the dough is created let it rest to rise for an hour or so. Then remove it from the pan and go to step #3.
2. If you are not using a bread machine, combine the flours, cocoa, sugar, coffee and salt in large bowl. Make a depression or "well" in the middle of the dry mixture. Pour the warm water into this "well," then add the butter, honey and yeast. Combine the food coloring drops with 1/4 cup of water and add that to the "well." Slowly mix the ingredients with a spoon, drawing the dry ingredients into the wet. When you can handle the dough, begin to

combine it by hand, kneading the dough thoroughly for at least ten minutes, until it is very smooth and has a consistent color. Set the dough into a covered bowl in a warm place for an hour, to allow it to rise.

3. When the dough has risen to about double in size, punch it down and divide it into 8 even portions (divide dough in half, divide those halves in half, and then once more). Form the portions into tubular shaped loaves about 8 inches long and 2 inches wide. Sprinkle the entire surface of the loaves with cornmeal and place them on a cookie sheet, or two. Cover the cookie sheet(s) with plastic wrap and let the dough rise once more for another hour in a warm location.

4. Preheat the oven to 350 degrees. Uncover the dough and bake it for 20-24 minutes in the hot oven. Loaves should begin to darken slightly on top when done. Serve warm with a sharp bread knife and butter on the side. If you want whipped butter, like you get at the restaurant, just use an electric mixer on high speed to whip some butter until it's fluffy.

Makes 8 small loaves.

#### Tidbits

It is normal for this dough to be a bit tacky and to seem somewhat thin. Just be sure to add plenty of flour to your hands and work surface when working with the dough to prevent sticking.

If you are able to find caramel color, you can use that rather than the food coloring formula described in the recipe. Just measure 1 tablespoon of caramel color into the dough mixture where the recipe uses food coloring and water.

[Top](#)

---

#### Outback Steakhouse® Ranch Salad Dressing

This always-popular growing restaurant chain makes a tasty version of creamy ranch dressing for its house and Queensland salads. To get the same unique flavor and creaminess of the original at home, mates, you'll need just one teaspoon of Hidden Valley ranch salad dressing mix swimming in there with the mayo and buttermilk and other spices. Since there's three teaspoons of dressing mix per packet, you'll be able to stretch one envelope three times as far, by crackey!

1 teaspoon Hidden Valley Ranch salad dressing mix (buttermilk recipe)  
1 cup mayonnaise  
1/2 cup buttermilk  
1/4 teaspoon coarse grind black pepper  
1/8 teaspoon paprika  
1/8 teaspoon garlic powder =

1. Combine all ingredients in a medium bowl. Mix well.  
2. Cover bowl and chill dressing for at least 30 minutes before serving.

Makes 1 1/2 cups

[Top](#)

---

### Outback Steakhouse® Sydney's Sinful Sundae

Here's an easy-to-make, yet delectable dessert served at the popular Outback Steakhouse chain. This scrumptious sundae is the first dessert in the list on their menu, which describes it as: "Vanilla ice cream rolled in toasted coconut, covered in chocolate sauce and topped with whipped cream." Resting on the very top is a fresh, ripe strawberry. The secret to this recipe is to well-coat your large scoop of ice cream with that incredible, crunchy, toasted coconut. And there's nothing like the sweet smell of freshly toasted coconut that will soon be wafting through your entire house, room by room. This is a good one to make when you want a quick dessert that totally satisfies.

1 cup shredded coconut  
4 large scoops vanilla ice cream  
1/2 cup Hershey chocolate syrup  
whipped cream (in a can)  
4 large, ripe strawberries

1. Preheat the oven to 300 degrees.
  2. Spread the coconut over the bottom of the inside of a large oven pan. Shake the pan a little to spread the coconut evenly.
  3. Bake the coconut for 25-30 minutes or until the coconut is a light, golden brown. You may have to stir or shake the coconut in the last 10 minutes to help it brown evenly.
  4. When the coconut has cooled, pour it onto a plate, or into a large bowl. Roll each scoop of ice cream in the coconut until it is well coated. Press down on the ice cream to help the coconut stick. Put the ice cream into four separate bowls.
  5. Heat up the chocolate syrup for 10-15 seconds in the microwave. Pour about two tablespoons over each scoop of ice cream. Try to completely cover the ice cream with chocolate.
  6. Spray some whipped cream on the top of each scoop of ice cream.
  7. Cut the stems from the strawberries and place one on each serving; upside down on the whipped cream. Serve with a spoon.
- Serves four.

[Top](#)

---

### Outback Steakhouse® The Wallaby Darned

The menu describes the steakhouse chain's popular fruity drink as a: "Down under frozen wonder with peaches, DeKuyper Peachtree Schnapps, champagne, Smirnoff Vodka and secret mixers." While you

don't need to use the same brand-name booze as the chain does, you will need to find a can of Kern's peach nectar to re-create the same secret mixer magic.

1 cup frozen sliced peaches  
2 ounces champagne  
1 ounce peach schnapps  
1 ounce vodka  
4 ounces (1/2 cup) Kern's peach nectar  
2 or 3 ice cubes

1. Combine all of the ingredients in a blender. Blend on high speed for approximately 30 seconds or until ice is completely crushed and the drink is smooth.
  2. Pour into a 12-ounce glass and serve with a straw.
- Makes 1 drink.

[Top](#)

---

#### Pace® Picante Sauce (Medium)

Texan David Pace had been selling 58 different varieties of jam, jellies, and sauces from the back of his liquor store in the 1940s when he came up with a recipe for a thick and spicy tomato-based sauce he dubbed "Picante." When sales of David's new sauce took off, he concentrated all his efforts on marketing his all-natural, preservative-free product, and designed the sauce's famous hourglass-shaped jar (to keep it from tipping over). Now America's number one Mexican hot sauce brand, Pace Foods, makes it known that it still uses only fresh jalapeño peppers in the sauces, rather than the brined, less flavorful jalapeños - like those canned nacho slices. Each year all the fresh jalapeños used by the company weigh in at around 30 million pounds, and the nation gobbles up around 120 million pounds of the zingy sauces. Here's a simple recipe to make a kitchen copy of the medium heat-level Pace Picante Sauce, which was the first variety David created. The mild and hot versions were added in 1981, and you'll find clones for those at the bottom of the recipe in Tidbits.

1 10.75-ounce can tomato puree  
1 can full of water (1 1/3 cups)  
1/3 cup chopped Spanish onion  
1/4 cup chopped fresh jalapeño peppers, with seeds (3 to 4 peppers)  
2 tablespoons white vinegar  
rounded 1/4 teaspoon salt  
1/4 teaspoon dried minced onion  
1/4 teaspoon dried minced garlic

1. Combine all ingredients in a saucepan over medium high heat.
  2. Bring to a boil, reduce heat, and simmer for 30 minutes or until thick.
  3. When cool, bottle in 16-ounce jar and refrigerate overnight.
- Makes 2 cups (16 oz.).

#### Tidbits

For the mild version of the salsa, reduce the amount of fresh jalapeños to 2 rounded tablespoons (2 to 3 peppers).

For the hot variety, increase the amount of jalapeños to 1/3 cup (4 to 5 peppers).

[Top](#)

---

#### Pal's® Sauceburger

Here's a simple, great tasting burger from a small chain called Pal's in Tennessee. This little drive-thru developed this simple sauce -- a combination of ketchup, mustard and relish -- that makes quick production of scores of these tasty sandwiches a breeze when the line of cars grows long. Yes, it's easy...it's also very good on any burger at your next cookout.

1/8 pound ground beef

1 small sesame seed bun

salt

2 tablespoons ketchup

1 teaspoon sweet pickle relish

1/2 teaspoon yellow mustard

1. Pat out the ground beef until about the same diameter as the bun. If you like, you can freeze this patty ahead of time to help keep the burger from falling apart when you cook it.
2. Brown or toast the faces of the top and bottom buns. You can do this in a frying pan over medium heat or by toasting them in the oven (or toaster oven).
3. As the buns are browning, grill the hamburger patty, either in a hot frying pan over medium heat...or you can use a barbecue grill. Salt the meat generously.
4. Combine the ketchup, relish and mustard in a small bowl.
5. When the meat is cooked to your liking, place it on the face of the bottom bun.
6. Slather the sauce on the face of the top bun and place it onto the

meat. Ta-da...Sauceburger!

Makes 1 burger.

#### Tidbits

To multiply this recipe, use this handy multiplier for the sauce:

Sauce for 2 burgers: 1/4 cup ketchup 2 teaspoons relish 1 teaspoon mustard

Sauce for 4 burgers: 1/2 cup ketchup 4 teaspoons relish 2 teaspoons mustard

Sauce for 6 burgers: 3/4 cup ketchup 2 tablespoons relish 3 teaspoons mustard

[Top](#)

---

## Pancakes from International House of Pancakes®

Even though the early press runs of Top Secret Recipes excluded buttermilk in this recipe -- a very important ingredient if you really want pourable batter -- many figured out the missing ingredient on their own and the error was quickly corrected in later copies. Now we just like to call those copies of the book the "Collector's Editions." For any of you who were lucky enough to get one of the "Collector's Editions" we'd liked to say "Congratulations!" Now here's the recipe, in its entirety, to make pancakes just like those served every day at IHOP.

### Nonstick Spray

1 1/4 cups all-purpose flour  
1 egg  
1 1/4 cups buttermilk  
1/4 cup granulated sugar  
1 heaping teaspoon baking powder  
1 teaspoon baking soda  
1/4 cup cooking oil  
pinch of salt

1. Preheat a skillet over medium heat. Use a pan with a nonstick surface or apply a little nonstick spray.
  2. In a blender or with a mixer, combine all of the remaining ingredients until smooth.
  3. Pour the batter by spoonfuls into the hot pan, forming 5-inch circles.
  4. When the edges appear to harden, flip the pancakes. They should be golden brown.
  5. Cook pancakes on the other side for same amount of time, until golden brown.
- Makes 8 to 10 pancakes.

[Top](#)

---

## Panda Express® Orange Flavored Chicken

As far as Chinese food goes, I think the stuff these guys throw together in sizzling woks is surprisingly tasty for a takeout chain. This dish is something of a twist on the traditional sweet and sour chicken commonly found at Chinese restaurants over the years. This popular menu item has a delicious, citrus-laced, tangy-sweet sauce with a spicy nip the regulars find truly addictive. The chain claims to cook all of its food in woks, including sauces. But this homegrown version will work fine, whether you go for a wok, or not.

## Sauce

1 1/2 cups water  
2 tablespoons orange juice  
1 cup packed dark brown sugar  
1/3 cup rice vinegar  
2 1/2 tablespoons soy sauce  
1/4 cup plus 1 teaspoon lemon juice  
1 teaspoon minced water chestnuts  
1/2 teaspoon minced fresh ginger  
1/4 teaspoon minced garlic  
1 rounded teaspoon chopped green onion  
1/4 teaspoon crushed red pepper flakes  
5 teaspoons cornstarch  
2 teaspoons arrowroot  
3 tablespoons water

## Chicken

4 chicken breast fillets  
1 cup ice water  
1 egg  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1 1/2 cups unsifted cake flour

2 to 4 cups vegetable oil

1. Combine all of the sauce ingredients - except the cornstarch, arrowroot, and 3 tablespoons of water - in a small saucepan over high heat. Stir often while bringing mixture to a boil. When sauce reaches a boil, remove it from heat and allow it to cool a bit, uncovered.
2. Slice chicken breasts into bite-size chunks. Remove exactly 1 cup of the marinade from the pan and pour it over the chicken in a large resealable plastic bag or other container which allows the chicken to be completely covered with the marinade. The chicken should marinate for at least a couple hours. Cover the remaining sauce and leave it to cool until the chicken is ready.
3. When chicken has marinated, preheat 2 inches of vegetable oil in a wok or skillet to 350 degrees.
4. Combine cornstarch with arrowroot in a small bowl, then add 3 tablespoons of water. Stir until cornstarch and arrowroot have dissolved. Pour this mixture into the sauce and set the pan over high heat. When sauce begins to bubble and thicken, cover and remove it from heat.
5. Beat together the ice water and egg in a medium bowl. Add baking soda and salt.
6. Add 3/4 cup of the flour and stir with a fork just until the flour is blended into the mixture. The batter should still be lumpy.
7. Sprinkle another 1/4 cup of flour on top of the batter and mix with only one or two strokes. Most of the new flour will still be floating on top of the mixture. Put the remaining flour (1/2 cup) into a separate medium bowl.
8. Dip each piece of chicken first into the flour, then into the batter. Let some of the batter drip off and then slide the chicken into the oil. Fry up to 1/2 of the chicken pieces at a time for 3 to 4 minutes, or until golden brown. Flip the chicken over halfway through the cooking time. Remove the chicken to a rack or paper towels to drain.
9. As the chicken cooks, reheat the sauce left covered on the stove.

Stir occasionally.

10. When all of the chicken is done, pour it into a large bowl, and cover with the thickened sauce. Stir gently until all of the pieces are well coated.

Serves four.

[Top](#)

---

## Papa John's® Pizza Dipping Sauces

John Schnatter was only 23 years old when he used 1600 dollars of start-up money to buy a pizza oven and have it installed in the broom closet of an Indiana tavern. John started delivering his hot, fresh pizzas, and in 1984, the first year of his business, he sold 300 to 400 pizzas a week. One year later, he opened the first Papa John's restaurant, and has become an American success story. Today the company has expanded to over 2600 locations in 49 states and has revenues of 1.7 billion dollars a year. That puts John's business in the top three of all restaurant chains in overall sales growth, and the country's fastest growing pizza chain.

John has kept the Papa John's menu simple. You won't find salads or subs or chicken wings on his menu. The company just sells pizza, with side orders of breadsticks and cheesesticks made from the same pizza dough recipe. With each order of breadsticks or cheesesticks comes your choice of dipping sauces. I've got clones here for all three of those tasty sauces. You can use these easy clones as dips for a variety of products, or you can simply make your own breadsticks by baking your favorite pizza dough, then slicing it into sticks. If you want cheesesticks, just brush some of the Garlic Sauce on the dough, then sprinkle with mozzarella cheese and bake. Slice the baked dough into sticks and use the dipping sauce of your choice. It's a cinch.

### Special Garlic Sauce

1/2 cup margarine spread

1/4 teaspoon garlic powder

1. Combine ingredients in a small bowl.
  2. Microwave on 1/2 power for 20 seconds. Stir.
- Makes 1/2 cup.

### Cheese Sauce

1/2 cup milk

2 teaspoons cornstarch

1/4 cup Cheez Whiz

2 teaspoon juice from canned jalapeños (nacho slices)

1. Combine cornstarch with milk in a small bowl and stir until cornstarch has dissolved.
2. Add Cheez Whiz and stir to combine. Microwave on high for 1 minute, then stir until smooth.

3. Add juice from jalapeño slices, and stir.  
Makes 1/2 cup.

#### Pizza Sauce

1 10 3/4-ounce can of tomato puree  
1/4 cup water  
1 tablespoon sugar  
1 teaspoon olive oil  
1/4 teaspoon lemon juice  
1/4 teaspoon salt  
1/4 teaspoon oregano  
1/8 teaspoon basil  
1/8 teaspoon thyme  
1/8 teaspoon garlic powder

1. Combine ingredients in a small saucepan over medium heat.  
Bring to a boil.  
2. Reduce heat and simmer for 15 to 20 minutes.  
Makes 1 cup.

[Top](#)

---

#### Pepperidge Farm® Ginger Man Cookies®

When cloning cookies for the holidays, why not clone the best?  
Pepperidge Farm's Ginger Man cookies bring a sweet gingery crunch  
to the seasonal festivities. And so will your version no matter  
what shape they end up.

1 cup packed dark brown sugar  
3/4 cup granulated sugar  
1/2 cup shortening  
1/4 cup molasses  
2 eggs  
1/2 teaspoon vanilla  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon ground ginger  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
red sugar crystals (for cake decorating)

Cut your cookies into any crazy shape you want (these are mentally  
deranged snowmen), then sprinkle on the red sugar crystals.

1. Preheat oven to 300 degrees.  
2. Cream together the sugars, shortening, molasses, eggs, and vanilla  
in a large bowl. Beat with an electric mixer until smooth.  
3. In another large bowl, combine flour, baking soda, baking powder,  
ginger, salt, cinnamon, and cloves.  
4. Add the dry mixture to the wet mixture, stirring while you add it.

5. Roll a portion of the dough out on a heavily floured surface. Roll to under 1/4-inch thick. Cut the cookies using a man-shaped cookie cutter, or any other cookie cutter shape you've got in the bottom drawer.
6. Place cookies on an oiled cookie sheet and bake for 15 to 18 minutes. Bake only one cookie sheet of cookies at a time.  
Makes around 3 dozen cookies.

[Top](#)

---

-----BEGIN PGP MESSAGE-----

Version: PGP 8.1 - not licensed for commercial use: [www.pgp.com](http://www.pgp.com)

qANQR1DBwU4D2n5Y6cpO9sMQB/4+eYJlalpKPLa/Dvx/ezxpC/bKYiDyLvMKH36R  
TDGsX+mbBwFOS9hfqYStf90eES6oM/dM1rMQWlyMRyn+9+nnWcgD06S6D6EBVoB7  
bRau+T3au9zD33vScgvAaUXTASkqU04TipW1tzCbX9Weqk3MEOqEiejLyhOaaR+a  
sYr9fUDfOvHilGx+503T87L4xFsre7ZFPFvQV+hJEgpW2jianjeS0TqizDLrm+YL  
v1V5ByWzW+AOPGn9Q3MIN7KfXow5QXJDs4KQy+s3ABcgE3c2OaDUFIH4UwSxfEIZ  
M5E0PTcWB1tBHnpI4jQJkTDYdXriHAYLXUw27iiB6CpvAEXICADpfe0LrPF2u+O6  
iMFZB+Tk+v3X7dGWENwMB9hH4D2ogY00Zu1Jn4uZWXLFPqQ8ANhdGd9Wo760DwX  
UEZ03kVBoyKolYGEoEw8Ozxn08BLxzGVVhaT9VUuU1FFztyvxZzoQDhLqU4/efxU  
kep2S5piUwDIGJS0a0a8walZ/h8aRXEgtHD5ajOICJYUQouWC8/amXBjFqFo0pqc  
BMs+GiA7rPni198YnMD+OabKM/RzPW3b2JhC+4wSwwjGNSaX0full78g03P05E2a  
NyMHanX6x0WDhUUFSD6jUuxj+JZ2HntpdYH/mORDU1QXGRj2H5IAdGFo5AlhkkQw  
sy6ZffdkwcFOAzPAOI6o/d+PEAf+ISaQvvlAgZ+uhScdulwkNSTK+Kushhk3nPWe  
BmvYomcxwYsJC8D2MKTk1DEg75D43qvo1MW2ZwRcFOImEjo9BjHBNUgFIQgd12lb  
QF8bk9QfjvT+ydY4oNaWQI8v9oWT6SHkATI2Zzqmn7uao6/i1J4yhxwNjy0EnbXH  
+xyBPwmlPdoLNOaHIIW+EUyxf7qa7OBe0haWNr0LcK9hVHgkc5VlpB8y4hdc/yzO  
OjOkvYq68hA9AhcuwDQVzzSj8LRVTXJwMuelogdlkLiUvadd2ha6wGJACGT5CTB  
aDXZ1fe2WQmyvZKi9eUJE5/N7QKVIAP1VnTl6uY6dLeagV38TAgA6DrE+LM8pf+V  
p4OgHFPu2dKwRm6tl4KlFsdEHKfy1by8KQ8RIEV4tpyKhRlffC5uyCx+UJBzXaq  
nq5xaj548Gu/G/hDeJ7y2F/zeiPmKV/lnWNmUt2j2gsHl7AvkvumNPCyRTX7mp2r  
OpPuaB/5fdDyhYgHqO7Ch/bdnnWTBYWUe7e9foQM04VZmL535gqtgoJ00SeJ1gkc  
8PwJ90m8cLZupeKAXNy0PIkAvNYpfzEbCAZ5mXhkCNO82bWvbz8FinHZKTwnvvh  
yZbEkCzYB2uL5soyXH1CTjiWogy697zv+Z3TTzmnSDvZh/Lewd+fjLnArwovC8WH  
DnXPYkpf4dLsAfKH8eEWHF5lwhbtYv53JosXZFt/MQXOSqNk0aRwwP2z4lteL+vy  
HnLJVvIXl4tmw7slxhXDqSmgzAuWJcbOUq/B1D+QtdIGf4PmVZOU5o1MCAPCohV9  
x/SLfHE6b8rV5o4Xa/eAsiiSHaFptCDIHsarns9LkUqgOHi2urs5LsilNF5zYSX  
+MDeZFv9HcPZJnK+TBNvFqo0LqRMQTSRnlNMLXVXprlR5spyA2qoelmp46/S7Da  
tSIDVPkymUT6HbOvZbvydlqpJudOWHaniDMkiqzHOWIUaMk3k8NG9WSAXQeV5gPo  
nhh92NePkvDo7eXgWX+MGJ32Te9385RN8tsyh7nDj18v266dc2Sw2f1i3XqvO18N  
M1bjsRHmOnSIHHqAFE4aHs+nObTOwa+V3fmlkWZqCQ8aokAnxYHZ6RGBIIGJkkh4  
BSVtBk6bRKQJf91HHoMOY/PzqyBM+1MWYeGh+jh9eFuGv2sGVwAAfobtaWGID5q  
qGJ1181jGYLceOoB/cptOmieZnlEFbcCH9puCR3M65hD1xxsOPnd2+UtUvum6Cc  
O/gQLPY2jDbVFBTDulEPKvsipbWvq1XMzVti8hJ7IHfMhF0MhftXT1K4fQQqeol0  
8D3Nm7dap17+Dvxt5gdR+Ovf5FdOcj1SrO/7nSxjPqkcs0RAJc0VBFdlfoEjALBr  
N0mJXF4loJ4rn0MUozl2D3XhOW0hy5j39INel+7EAiVg1XREyUnTOndJp2+3QKAQ  
qIMT9m6Ek5LiSvZJvblf8PjrhcvTdpXP26KeSdx/SumV4YI+u8b/3rFuSaxLOAI+  
4IZY+REHUbR7jHEnh5nFEEgym2jv6NgQmaY0ScXWjpnNdTtorxhZBzN581pjvdW5  
3mCAGJBFVWdmqP9waWqMtGMm8YJjar0YdXv6AenKmxJ1OG+K4jXkQGhwz2KhwTmJ  
2lhiuyPP01feCaW7q9H+X5MeZ95Pjv2bAp+cMAXHpFwMewpYX2nZO2Rw4PkWYnXp  
Lf4nKfWlknAq9FEjFqYRIAIRsEsacnb94Al11GEwgNbylcki6RNcliuwBPD8fL13  
MnLpsWpjELN4iEckQUJeTaYws0rfs+oYtcZO/rK6ZnrC5u+fJBz0/XXeeNd3uc6c  
EKIP8e2ul4l2rs+pLkP2esicvBXn32z145dCeSda3WiWQEDwRuKZuauRDkrKfcb1  
eK8Mz1RmdMTlulUO0dYhBECwLwgV33+Jx0ZQoxvgeIUoI9PFilxEb2IZQkTy03nl  
i5tlAteluxjK+asjawlXmvwYmKxwajYgLO85u9VbXNXVIHE+z2spDvroc/ljZLvH

pme7ZLjaQhpiUEcYf0IG5WWK8rBZZTXor4ij+7tVEx5QpfZqJdMGNz+t95+hNYOF  
6eVcY6fRCAsOO2apzDVcxYbgNzAn4nIrxQ0mrX2bdrNrhbaqqedQpREAlfOTX9  
c5nDrLfCi8DAwLs4z927mzAcMr7SRkbal8SDcACz0S3T/dj63AKCOMsMwKcE5Op  
vNwE78CUQwYrjcpdYoc5xBRMDU2Ht+skUr1hy6AWmTn/rhT45rRrVaSs1WazSuU  
ZrjXnwzgyoBW0nz51scmOjbzzhvvyb0pJALg0JZAAtmSjYikC9+P4u9VIDcuuTO  
iJfQRrKM40vW0ochchr6OsBoDsiLeqHbCEzebrcc1SUnvK3nPzcQfEMoka+yHV8wy  
SuA/D5A7LTTzp+Tlg7juYcxewLdWV6smo6blQmcayuZwyj4efpdzIYyOZ0XNa2o  
gV3YMEL2NewYWPVFbt3LiG5D99JN0CYkjZySRTjnmPmbQRgSO3725wA0nM1md0fC  
D4ipWHFfoxeTT6KQQKajP95eAqiuBmmbE3xsCeb6+V6I5BjBJhpWt5Fww6TUGxiKn  
tVv7tw5ioj8Ouz0D14vQ66yoLv9rsawgTQ+O62owqXG0EOKnS/spR9ilruH+EayO  
pPlv5Jlwi4zGQukeSJOH9sL+/3pVr20PF9waq1y6RwjcLYLe3ykYeL1U6ioHNwnu  
EtXvrc2F2NokOmlJ4S37pQYGFNjSRXRjGcEzLn2amVxt4kDDmT09lrK6OAGutX+g  
Z9cIS7NrS8Eh9NqELCIAMOnAQ0DAJNaSxllKZWJugl1bUzIGYLKnrX8rJpDE5hJ  
xKsRU+w7UBTnZkUu9w5BvKwXUErziO9zil5g3fvYVjt1jPgWlq+oOvZpAAVymmmL  
YBQ6q1mm1bd1ctfSrrPZ0904usM8TeUG4JyfdGHCRdRZu3o7/tUIHoXRTauz6y6V  
vDTAmDMFXP1OAXR6EEIbXuSQ+u8zbrxpXW8EKwI7zjJoEY0y/Uvm296wyc1Z5Bhh  
XKExYqVH07p6o0eu+czAuBIEJQHfuEAfgSrA/fQTgugnUlPZagmWKKExJCARWwj  
l4Ry960VK59Bkyg3Q2K1aryeOckmKC85xQzYh/uhEMw6paVS5HH4uZvwLE1PWeJz  
VFtF0Um8YHmlZjz0LlicTsGEmHeVYfymDp85TmCYwDD0zRvE1y3Cf2HBHH25Pkw  
68gU9FeipgaUrrQouGS4mypGbd8i21bwFWHER+y2kASE+9D85ulTxXEDOHnK8Hf  
CNxg9jPxFxtSF/1Se5JWR3FWS13kD4i4lj58dDkacOsjikpk6OdcFS5PESLECV  
AocskKaxP6ZSEHF3CKCZ7xSBaxN8yDhgmfEHTnvNSZvTD1yzzIglUufkZPnBbJobF  
4aKpvhqbPk2I6/ZkvzRf11oIIAOC137BueXEe/cqsPel6yV7Dbw3tMcvkhvYfVh  
vy2SpJsgoAmE+frrjdf84OU6iBrv7gTdbpa3olBno+qGggVwvS0aej5AJtGfPCJm  
uw1PH3plsM70pUkc+jgqR9voLFv8b2B3X0+ErptHJveB27tzZ8/6E1IPO8NT439c  
OLTOagS7bRvW9znWoSn6HglJPPpn1Ad8zosFfswNqnhFID0NkFuLgYjKQZrJl65P  
ULroXBKpwEHVgytNARs8YaO+Ou9lfhD9PUXWd5rRh2Z4998WaqsjmYybh2+Y9MF6  
yGQyWrs+obl8SvnXBvWlp6kj4seQmbqN3zwwfpryhYV6z6A4WSWMzzqaGYINTaehN  
HMv36KcWom1Vc0dFhNyVebnx6NLkc3sEibzVRFL8BWCSPa1HWAm+rxJS1aqNsoyE  
j8ffK45BtpKZj9v9vDOn1dvno4DGzQ9MOSLwmNsHtHQXalQV+X5a/1EEPseygOj  
iZPfQ3tJ0cZXE6QqNt9KLLtKy3HxTZ7R0tcjdJuhQjZLpnVqQrl8pRTK/IBbBvCF  
XYUC2tzC/Gb+XtN88ks3FPYrKlfcyRYGf1y+kT4rfkjsiS8PL/EI50iG1QBIO/UM  
T8nYsZHB/OimHAVTpfMnoRBAHff4Zs3Jh1ncl9VSLh7mRAheJkQjq1xw/BtPqEQT  
LoOQYemAcckcBIAfeg57oy8f1JHn3Sp70LxeqOJdG/8vOzAeb2qO78bJunmX8Kw0  
B6egacrO6DOWLHKpsvqj98qod1q4F69cMxD1539GqDFjQ3QGW03G2PIVcdbJn+Jc  
U2lCcg26wRjZerCOmumKKrVfci6pUNHiCsQO//iHDB6p/ERWT+QBQLAIKXJlhCIK  
9M0a6jlSooiarh3tIIxI3+oRxp02nViliFig+nEulssVJqkvL5XyWFL8Yi8CDGy  
U//LAdyobwjDtRQMfuMRtVEi6dGJj3KzRZqiWgUhgjl6sRwKx9m5ZqGJHFqFCRho  
5TN/obMALvAo4KjgID/HAIJ3MU7uocCP+thrDk6/wp11MCECCP8JBqnUhesQk5uO  
atSxhXWm9jNjGCaB7Bnz78VNmVPymSDHhL9kOltmXnYZdv47ev+8iKSz3bdKFiob  
g8w2LE7RqizNQyNC0GzGlnkzXgqtdq7Pp6yF6VlwgTZmQTNsMfHITS6u0WGGXE1X  
oO8d41+Hz8V0BEwxb6/RVx9DJ6IFMBWsZRO5gLuYJ9qzwG8L7lZFlr0vXGAGPvj  
Edrbg5mPQyM3A1vU8J4yFforGViBllODBpw1yQtDnm5FDG2Hd5tH0Hn4vx/m0sa  
CMDp7zZ1L9SDVKfTTzaAYFAuggicnWgtqJ1ne3ca/zCMnbLVlRd//uL6ioakz6RW  
DUm8ezDrnm6/yon/NrQ8OCu6T+lba9tHaLJVvzpEY5co8k2Ji39xsgHfIWNMqXzI  
Lz7n4i9AknDgOu71RVPkelqKpJQDQmR/dC2yLf09AiD1PcUV909jRbU+/RSipaWi  
fOVxnsdVKmr9uloJ81W2Ory8Pefxh57vuTOZcSAPwEXSBgu/C96LkTab6jQu1+3  
l38OUcky9w8suBnNxamg3L0mLcMivkprFJPfRSAEsTws7U5m6YriEhSTeTYTwrJl  
2GDSVOxMqvb8KfC6wcyip6Rr+BCn7W64mhdRxTVstI0zJeN5m7WwnEP9lFXoIDx6  
BAJqadF8OucVovFUUr6awQrbfzuEqwWvARZstZbkxoWV7kfkKc6UGduW5UtBkadn  
pe4mNcSMolPdLn6NvRqySity90vK0AhwkT3svZ3wwhlhKHpuAGfdGzWil940D+r  
gbiLDNWUfccP4ObL6Y0/sgHjOTYDKSJAK/CdtVRbrJT/AxqYdj3l7uEFbJRP5Y  
DgiPP0Y14NaZODjoklexMip2ojyk/VgzqFwAkhvWHTAP9f1Zia12aU1WgLJJ/XY6  
8ZJATjXi9KhYRWkmOvysOu5a4xtgD2nbfyQs4si6z3yxpLx9Fz4nQ0xZ/S3vmo  
44dNBT3QfkJDb9lIEAs2BK7ckHFqX+ckpiRdR7did8V62y+ROEU3QrrjOpsT4fG  
UHOBlt9bMiPmkZm+cyNLeN39Jgwer7tWvq1pkV47hMhmlq8fezU6cW0plt/Vn+dE  
8LnTKmwBMFuY1vg4Kc41oCCNpnJu6pH/+2HK0/rxcKEaz6TP00k2gfcw5ScI43V0  
ggj+v/cldZ+//riYP4+xNaTjC9fmfY0b24LL+Ya7DxTqfonT3MKgYQfSquQRcBvX  
oZfhZbDaqiP9rHagggtTFSuHFrZpDiorOPWt2NGVb/KcZ6C8CW081B2F/HwiDQM  
COiQ+AVEAai6M+4QfSw2O14IzQEJwGKEarjvtFLYkgtt7NUTzN6sb+mnGQ8wi+td

Ex7IlydW1mIQUn9yqqSXScu0/llurla0vEyJ9oaLepFslJApsXXq231ytk6kNGhC  
YqPoXy7SjzimArgJfVycjeDRhz/Rj56pAB8tK8RSg2bJQDJFEY2hW88AnHyT6hGi  
C2BxcDkY0JGpVUf+s7UC6w5H7Pqgak+x4ZbdVswvbixnsVR2tT171IgAAQJvJMRA  
oRDQwrTR3qGfPV0zPaxvk42TiB6Xyyu+/3vNMiCxBzPD24f7zVhQahOmzfJB6z1  
wfEo+O8qOHvnKM2IXgBwZwY57TFCbDFIL+wde368F6yR62zbrlx4m0CjqN9aSx27  
XPdLC8E8wAHJoCWaJk75bTY4VleVdaoB3eEhmgtouaD2FnC+1rwOj4wq0RNijPMZ  
qnFK7WWpeJ/j6aTsIFPQjtB08DQAHF/8oMwONI4e/bbHBGnHUHOHlEczeb64bvfz  
h780WG+ybVPRvhtNX2Ej8g/285uWmLPQ9f5Rcl+ValyJreqcXgO6Wc4Qos7HvgZs  
H4PulCJzx91m419D9G6EHZwIW4lhGOgSvJAg70zLLk/xbGXaCzuFhmVXOcHPj3ue  
AG565IQlhjWcp3xrC7I5lyebyiyQus3m1B5EkbFtVUU2yf0LAd5zi2Rall9kOv96  
0rNyLr0J+IWQU56kfOT/+Cc/bNhl36hNySW0r+j3QHxQ6U7sh+A2R04O128rcSve  
P/fviJE18WWWB0pZXZt1ZETF4buT6nyzbxkoCOU2y0KkgJ8ujd1yVAGBzps0VhSN  
Fng56ZgPUa6daJxW2N9uwO0WIRkTgkLrkn/vtlYep4Pyw2lxdIBQGMF0G6DC8KU/  
6JMHuagi16MtlKt5Dj/35hSw1qZhyUWAbrdyOCYC4rov0OHH4urcfUzKf0KguKL  
pRjrEiRRjbY3LVU8EzDs/1/8tuTYcglHh2XbkqZ3hiYRRcgfEFclR09kGkNoP5+  
dOa8A7TqA3AzbpvqZQ7IWyNpj28RtJpEiPhWpQWq7AryshwWoc3f61xfac66YUfp  
AqQv/jDPRfZ5gibK91aRg6D8h6nPDfe6/TS6SbLxoTwGawxSEd5RApyCkdfk4Dy  
CuoPQBC8/CMtaOVMmlo9PSPeMup3G9ligl8Pg7LeNsUFaxpAqVLNI9JT/UTwUIJU  
Jp33QpoXjr2iboKKBYEETND80r8cgdwe5I9C45/9tK9vjcOPeOgXnGWVvclkjGSMb  
ABcAdoTYqKboEgWll40fAE1aePGwq7OQuzEle9iffHcmrAmqXtLCIVx5F5CK5CG8Ky  
kt/jw7WM6789SaxY8dlnKkqazkKaHBWElebcS8Hod9Ge0qzE2wSxx0z86VWP7HUI  
h24UGo5G7r7Hl/xz2BCDBEImj2DMkOEowzptwzGAEFQ9SLNB1ZhdDA6gX2BTzcn2  
/Wfs5yzRNAKbPforJz78Di5LM3JeK2PVQG2Ps34DnwpG1MpG4qJbf7z0KuZ/5rjo  
BjJIBhptvEUHLLUNPu6/EuxGWvERSLrTvOhUmr0VNRec2KqqVB8xTwDtBdDgzGi  
aTSMIFeRM+u9CRBjj0xoJBIGHKLY7By4VGdkuXvw4xU6ERwcdSe1nTo+fcqzTtdS  
Ws9PPHPLOHLP2toP8712W+T2PSw4ckRbNLSroaSZ1glv0fRFNB2+V401+f0cJPC  
MSxX77PDOZNBcyGy6Kk/7FjcwfmPrRHfymzLk5YdVAUlyrHHsT7Me53ih6XqmBrz  
czu7myxuu8XF9M6Ken8RI4O6q8YlddYlydtKiEzSuN7t88cdFC6PBNDYH4tq/p5t  
qLrCi44SPsLW4Bxft31190NPZ3rOzS4Tuk26NEsAbdbPs5740Y79TtGuvN1qbcim  
E5eo5GapeFmOcPftzki4/oEZZBNYgxTKawHHcws+nR2BAlyICR9NrEm7N5MsdGdQ  
QMNS9C8T5L7quZpo1xSrvm0l3p2M+t/LDjbfmZD7YmX+P16PPgvleMHXqXHR64KZ  
WvwJQJox+oKEIvK4LHUatTjxQHbclX0wHqPUhcXfiHsg/LEhwkbo+kQlx0PVUUnTp  
MgW1zmT/l34Ckrm9iCONbVB9itMexLdEVtx3Bm6eYjYAAhef1tDLLuseRGFktaqN  
qWsU56+lk08RESmVk1nX5IRvcFXmujN3jQIw4553DImApoRkLkKEuhPB8z294S6  
legFpCaCTZrzdB1VdLuxzZtPBeQNsNzNvFql/7UA+EA6amht9Q4/Tqi0gR0TH3x  
plZ2271C5pWY12QlSd0KFbmr1PB+GlFKBqoTBBQ+PzNkqWiA+TCI89dpHB36Jdk/  
8kwwfwvVIRZED3qXrKaintHCG+L5TritEGmN4kL3EINz3zLW9PoFovyonr+DBnE3  
1M2z7eY1M/m9jklbd3/qh3YDT0py0Ga50wKXQoezwlMXrvRarWYNO9UCTbyx8Qio  
7z8YR8/TNjGcy5CHK6jrgPTx/cgOLy13ZVKOgnDOfwnVKH1N8JlitJSrC1nQd/HP  
G3wu0hfATx7ITp85C3CarPOZv+pzAetpdwPVvw95zs11YPy1l/dMIFL65ICR3fuX  
Ym0QiKw6hi98Tvtg3mxAc2N+nuNo5z2RLc5SjhE6fPBEZrCIJ/OVwOMDF9PeyBQC  
ctmxOpuZnCFhgoGxYwe1RGLuEz93FgRH3/pcap74HihorPvTu8Q6JfG6C64ADOh9  
rnZZSCmR7pRjnnSeDa+j296YNVfXJU4xtTLvmtxpduWu0yjcnNQp8HZmr6Lj4  
INWSUS+XhIM/pPjISuZgIMRyUxfkHQZaVBYUbhYoQizs/ae/UhPTCAoIIIFdKNxe  
llcQfAS89GKawk2YUn8bGB84OqG9Yd4vnd00ihHvLS8zKeQw3ZjCIK3sFWpCZdo  
2jy2dQ7PliuVCYLh/Fa7Oz+AkkYbDFdxFPbsntxBSWg/0rl5AoY5cX0tJLLVDodQ  
8jhroB2noB7p0hzBF2EZlhXnS/b5yctjsFmgYQ41PeMlhASmUUWiCPmtQ8VO23/b  
E5RzVCdCiEpiXe5bgUNIKlqzi/nH6m73R/Bx+E4ifooZfCdzOcbfQMspWvSZ7E1  
2g29AjBMx5kMoc4iwzWMC659vmG5LJqQ9ZXf/JSFkrpagT104OLfKpO6oXgcRdQq  
L0ko/cS6hjHplGSw0p12mNw3oa/EUIQopZInLLRuOWHBPheTpgx0eik0f6wuztr  
+RHFHC4/0nPsY3WmU3Mlz6zUlrKj9VM1Zd1LZFRbSzo2mFB5SvlqU4aSaiTJQPS  
u0TN3R0S1fPVuhvGdRFczznUBfyQS6djLhKy8FNOe4NltWPqBJWeOJT6AlyRA9ok  
R641c1YFZr7GRqPeLgW2S8zUKINx9xfMvTpcdVwH2sCrCMjGJvJEGvQHQ1GpaA9  
SZ0dkCSy8MGylR7mDpcsJ4bYBZ4IUF53oMCxqDi/D50uJggB4xTe4WHJsP7WyEs  
SfFB3chBG65rwOCYZJdtq2QrmJpoluQJjttxnFwkEIOcghL/w+Rs88av4amyXiCj  
hv0VWvZbUXKRNMi8K/NzkqFXftRvCQxSWQROK6noxSqNRn/nuf8R6JPSMoU/b7+J  
Ez3c2L647WQkcaMi3OlveWopB6hb9WjWS+BUv7CXPEYoYwAcxu/QC+zZUNUVWUIU  
4BVlh3JM4VOuvZcSivqiF36zX8Sc5qB14xxgeEfD0IV/kgpoMRAT2sy0smkCiUX2  
6Us7UX1GKHjarsVvv+iSaYabWUWt0Q0P7mAdRPHpgykh2NTTGXW5owGzG4fxWKJL  
ov7D0vm1hjZ1CkSGMf1YUm0dk+Fth64esTRs5i0DrV9CcmF51WBnRGOoN1+6uRhd

8CZ1fnQtC2Lq/XYb/RsXILpxAD8mOtKEQ0DqWGwi9Q5g4FSq2xOzZq8gdYxYDNqj  
ZAU30a5srgESGaRjstovqm7csbsSVXdeddp9dsN1DvolDq9/CbYESj0ukH/P9KYv  
VJ5qBssRPxPYWTC13TRyGkPxNgQcEZrYPhdudSxyTsqL4fyinv+bhKMdiz7fG7ps  
lpJcL42mDeMxTRRK+gpTcBDMrw4xAoXh4CSww87dtUNGH23S8cX7klGR7vLf30tg  
NoJmu1k7cF+eSQOaRprHDeyLAd5yLyAuO32O+4CBTI8jIM3TeaG1y88lhAojJvtp  
jla8tO6f4sCKemky6ZZNKdGuwT2wBpfj6qewYoGVUtMOppY2ZH08SHhitA1Wo98G  
SqkWDBsZcQg0xW9GkTaDgOVrZKDb1m9J1ZQ25wFZA5zOnXX+Lhk9o9PycZ7VOTF8  
4/l3hU24/bPfXt9sVn3801TM+VHFJ/UzqHenah8U4Qmn0XfMdD3fwluA9OXyI5YV  
4gP4Dhot8RmDbECOFaN9B14SbhnuH4JMj8t2rvYT9TTKJFXGXOW2GhizuWrTYUu3  
0STf8oJym5mRmXsb9yl2AOkJshDHBzDLuDBpBetwIXjnqX0Rsv5jPVUyPHB+2Nzn  
GPPRnDJ0RcfiR9V8P/B7pfbtTDUulPrXg6f1CYXdVmsrIUauUo/RgEvzCZJH//t  
lunK4pVritq8Bcq5tzb3dXaFocfocQK0ceiO59nci3N027f+mVycKY+OZ8pn3f  
Tk0INX+50dgMyqNn1hQ4D0IoDrNrtO6JtJnlfp60zjpWZeZImbCw4wlvKwa86+G  
3EnP7EkibINLAgmEesw5ycLFLINFP1WNyqvP/ndNNjt7wgvUVtA5TsNbm1Pvlq5  
tJN+xo60YYFsoNKKw+c0TDIgfKyoKz441J/dbeTra+yJa//M3Vy+AuBtuNpsml44  
jotrYlWm4t/cUieaQnCMzg7qpKD3rPrxdqjHqogmL7mV/2FNXcNHLf+wosR+SGhx  
sIMMcxIN+7YEVtJJAqmFPRcXjvScfla2vSQC6ofKHaCf64aF93q0CueOYses/QU  
Otvq2s1SsD6Y5jRUvD3NccT5wK0vhFZeIb51c8e4d9i9uXYQpr/yYggsWG9g8aYO  
zMcmNxdkKSlkKVOJzhhpwHtTKybP+oc6M9KF38EI5VEk0ragbppsJdTtKsXlKDJm  
Q1XIKPQbpEvouM/8BKSatH+D33Bs46pzO7KlPMTzZLU4VbUFY6b0U8CYUSwwb5  
yK3Jz/AM4QEVmwPwxE70on0uZ/TBtb7xTFZ+9fDb9ZPP0e/8dnV6+jDFPGcPCPo9  
MzW36V6k8zN2seZ85AYrhW2piANKLeQsW9+ZXqqu6+k4PmVSAsdOmi/Zbdwx8kQIN  
ah8casctsfspTmCv/AyY9/KOBIt/yWsheV3v5rB+Jgzgb+vJADzsp+Evkt4KWG3q  
fq43rcgrmJ0mRg2aNw6UA/H8bzzGBD6xaqYDepnTlrXmj/3nAgbexcXphCavZ/T  
9BMT22eS0LeYL0PPm9Dc9DrS2I6AaQBbTHcNU5xXNT9jazSn23EE77u30Njbljoc  
ZXHyR9MQ+Q8V7WUEKO18TCXpM24N9g5s6qA9vKy2HElp7TC5MvputJE8A1r00cv  
BAxP4nqvMme/4vCErjqE0rhvoHqgfClg897MLp38FSemseNnhQaDqF3CmoDeoO6  
montsk+tNURWH9SRQ+lwEnZ7zO6xW6EYNT7bNRMYPi30CBMmHusWinlKyqo73uT  
wjgYg4h5gGgVSkhYZr1ifFNsyg4V8PTbUOof8OOLWoQ0hjCt6IF2UAR31vXPX2vj  
AybXfFymE97Mn1y/o6AXLwX4QaFWaJSUYy873klwLuWDtPZY9dUFF/QF7Fc/F4ro  
f4d8lXyTu1bMflyDubQg3nhaHhcPJtefRiJKPiMTscz2FbapQjgH6SnG1o1674w  
L5ofzrRmVhRc9x8ofLqGMaylChql5PY8asf+vSY1NxR/LIEIU1dc5ylKSnBeNvDy  
dDa0U/ilo+0ftmZALInpicLkYUVRyU23IEJ5KOhrxJiOap7ABkGWW9yOt0T9v8YL  
TXTWA8iilWZZV9pBO4OQs/FBzMcI32JUqEHyy1oSy27fUE7wldPxiXvysN65aFl  
Ys2dPbYYPxg8fYeOq8aPNBtdaNorDteltf5y5BzGSFVIKAT83QGOM9qw6FRH6mhg  
UYLW6BSeB9rF3uN+4Ct/14zmkkP9kz+LtpLbBBOBrweLfupMrrg3gw54saPTITR  
xc7bcHhMNxozDPVkfCoC8FC32VROzeA4YBe56t+u72n3DoFSyZDtkCbuZ0i0xhZ  
pHKx2XZerhDIQgd9zg7oB32E/sNXyvH1fkltNz003dCAPS8jbA5E2JCZHctmb5o  
v3MUJqMlv4q61yopd/npzyx2CPYGT3ULHW5nCVElft+FeLqYjIE3YwEu4QfkHTG  
jS5TcfyO4ltnZrm4UciVECnBhadLGoM1sllKyXUMrKDj9fpwwDMAqcc0LTCylUBv  
Z5INA0AdgHcmcrivde56piRi23aQTujkwAc/Z6aABOqnm3eYg0FA7j4X4jy/ljA  
AEfKtFYzj2qDtb1AQ7DgsHnuk7BTvb7FFu14kF7OIOEvPmjiXN19xhCn9p1RaCv+  
vklNhdMwWwNyZxPRsImqY8Pj9TaQjuUSGokIZDvZumbWFI0U2PzKdg9SgoLmbVpc  
7/inBmUXjx/qejTTbwSIQM2ZRbBcMd1Prb4++OFjr/nixTCCsQRoLmDeDfvXU3fH  
jXS1r1H4DAMqMAN/UmfthOTZTzUv99BAaRGp3+pV0sGllHzBsf+xS4KHFISs  
BXXwCy8KL27fJlzewydbv24QqhXN78iobpNSHO2qsR3x4fHyK6HoloTStE3osoGz  
gpKTM42ihWj3Hea7P9twPQW9bz92yux0xezlx78rmt+IPVB/gDAGKc4SEbUac36  
Uuhz9+GHqeC1O89BatRzWyOJI9JOz94r97UWd9pTk7OxRcNnQO+xAv7J1DZ80g+B  
P4YU7AAgObzDX7tWjQAEjU2jBsb+LvHILlBxChB4IFFHIWFN6wZMh7TVH24mO92  
KcVMgXopY7q9D2MfZbHFpC2tsxZZ/MP4jON3FX9RgTx//OL6D3D6dAlVv2psMmh0  
gCbmb0UecHgMwoK6bC0QvnPwPLCPuOcpV82YmHbSeQY/bRfC9eZHqF1owZuWAShr  
ymHv+tOwwh7v2RUnaFppOGvk4B5kW6Een/PN4dJ7azPq0wBPEAI3JwWe3R5Mj4EW  
GdP6kRLX8VbzZpT+qTiZH3qGVS2vjGnfuSMH/jGbFmE/Xt7hdhmfAMI9D7IglVx  
laqJlr3jloYgyAhk4qplKJ1poFq8i7Mers/m5ZqDHVltHfDc2sx6Bd1eeTHUH811  
ZkNvAl8vRFhlyuJDJqddDr5HvFDT1l66tLJxqGaSxqH+k2MGA2oD+1lzKQQ7az3h  
NYmo8a6dBHqj7Qob3GtmdN0QAKrjGamRxFX+UDlr42if/XLR1K7SnNwWeEWNAKyU  
o7aRpvFLsIn+duyTsCDWchZHY6D2Di+Zl/b46bkuZTtsam1pKrAFSztkgNLPsGSK  
zAvXMDtr8cs4lXnBxNspyr9XoSlNB++We1PvxUjz426vtn4NNJ8lninzz4f7o9xy  
5SojnGGds+PU8d9iw8xPy37ikF1ftAfe+moEPvO96CLfJ7dn3k1x7rfHLwyR2z1Q  
VfGbGK5TZxpiOlzUsYaQ5lUusr/0TrLJmzae4swQ7bltj4OahTuWmMQhRrenIL7OO

4/Xw5Ho0xWPIdxn0H60oxCv7InXZCNXJocZcJcpkbwrW1G/+2yXpBv3njWmpGmC0  
PaAZz/2qektlqlc6VhRCeYlLn+UzAFS2zOtUf0/qCoG2waTE4YA7ADAJu2JOx8P  
UEr/8Z8BgJNJcHO52OorGMbrl1KB9/D0MsNETm4FEb49ek32XI85DBSTcWtolhF5  
v6AwU7wzkI5F6k9kMwCJsiU9bvvy3JWVYnedAX3Df7N7sEm+Ik01MoYDayKSF6vAP  
4xU4oFv3N161UjdL+USY3ITx9WJOTHhzNznnLKCl7XaYmFvIFhSLk1WkPe2INW  
Q2eYKI8qp2TRnkpBg1arl2Cccwra3vw/v9FQg8thyq5nWx1XOByCHy3L5QwAX8tH  
hhsnOo4z23kDfXJSbsL+dzZtkE3F0S0LdSGi8iyfCXXGVkcLNN8rABxtEptuh/2G  
N7HdmOMRnN5zYExru6HK2b3p/q1dkuEFytJslCgeFt2wJdH2gvsqREx7kai56zHX  
kRNi2XdtOMQSQiEFi/ulet5bST0+K3d8xljx6L0laaVCXutyf+R/2YKJs6chxGqo  
GgPDQ/KzkMRfkPDbrB2M5RAD+zs8fUjzndelT1vOpCH4oxQ9h1wfHvjMTfPgVtFY  
T4xqxDAJalS659Uvf10BK5gJ0Zbc4m2xYDqC+J9WeZfJiPV/rAgUL93+AcTLkK5  
zgScqBQZVEFuFYSQNRStj0M6NDAJ5B+dvMhKNhCAOJhX1X9v5eYnF77dSTtwfAKW  
OCuXJKMTQ6dKWldVqyhlaUy0DSuyZVwYy9CvPd+Oljb/fX0Swh98ckq43y5t2SfZ  
J/6/uPw7HdysMdlN2IQxzhxClvdZFvBlbNy4sZ+XcdlqkqMSNDIqGkXfYyW3d78  
W5vOMRutUSIHP2LZ9ng7lowYVIDflcQHSMyY6iTnmh3eipEmKHol0uSWILgPI69  
u1pFGFAkLbtmoso5Km5lydOEpyKHaGpp4NbDo5BY9nVhCO6vtdirfsdmvXpzWgBk  
F/h6Q8WJzw/gYVf5yYOrapf/bfx6M0/KzhPAwsVYisNX6uXSEWJmckI/koeyKFRb  
E7VHcowCnBidrNnWxpWfgYEsLoflI95YTWIYB1Wg5gzpHkLvycvyK4432WHWBhb  
Sd9pk4V745ABA50U/yQieVstr9imY6AKaa/4GMzqRAzc0oWqLRzSqwWj17MPKUtp  
psDnu9yAfCwJYO/W+t+ksNE+ixdSLIK1e3WKvugn3cqXUV/iVnt7zHwrm5CGcxb  
wTRdwZYGKfJWGBJVV2ncelGc1YcQbViy2P3htQYE5ERKvEjjnA34qEJk4dcTmo6  
WZwCqcDITGkjrN1PuJ9uraML/U1WPAFg6IPESvqHc1FSAV0qlshCF3MnzTC2E0b8  
9Y/LmLCD9QendLA3c9PiLHIELrFNsCgUq6LoFirGdDPchpzUXmgEZhG0EfCY99M  
KavJaPeU6ZUYpsGKS0uwnMGNapfuzhdY/v/TQXDNx+wmnuXsrfMxBR2A4b/xyjD  
WGswe4QQtK97b4d87jGteb8ITO2ZCQ515kxouUDLPU71DSHKrwmPI0YHolLAnKI9  
L/DI5hpkQCcYhoEk3l6kkHJckEwkl24g1FJrLJFR3Oj2VxV6B/YA6QdARlq+/0hq  
pK4ZJqnnTbn0A18JsAuAFQ2PfGYw2ti4RjaBj128qAm0ymy54MTWCSBGoCn4aSBd  
HyXVn4bMnJGKSGdN7a6XqkT5RyNloJ40haZiDo5os5bRsVxUcNO7U6aA68YcnKRa  
7g7myMQv30qTp6oeDEcv72sWexmpGuX1dANjGswZt4eYE6DtxCGiMGT4/hiA8Sdl  
pe/loj2s26lJUD990GDJjO4boVzn/P9tSJUWtn10KP+C3WE3JojKj/IYaDd1s/ej  
K/dLh7HBkvAAZ5OquA9J3/l+tLeb/fezJ4wtd6SGMxoanEx1zjS8fz0st3IVabhZ  
WJWC7WCev2/GrmLpk4DqRSGIEhoM0R33QaFJGf40cjlUqBZhGObUxWsyhzVT5nwG  
9Lj1f4ZjBk7++nIVPcFvV30ymGvHio5ORGUieabtRThhP9S50Ac4GUanZZuvfIIQ  
hrf4lw1E7S67Nd0WlnAYXUWvL1CzitzKNiPINKcoZki3wXfyDc2h0chKfCelLJvG  
4HrnFM7Tz2sDOOnPndGTD5n9Hp2U9/JllikkAPI1+ifPnDypwkdUje6FU7c/mDaY  
S7qXxvEY3L0jf5yrWta1qE6gztmVYisjodDFos7QRY6Lg1lzcJUUCGGUbpk550rTD  
RdpGSNOU9RtNV/Dzbxp0XLSeWEZ/qcwebHFR/VuRV27AIGLpwLgpzXeTfTvnNb7+  
ocjyO93TG6MUJvU1TLAEuU8vICXqlmaNzbnGxflBywFuOnZp3wGt3r5Va4IVQUO  
CQaKKCuhctuzQNp0cbPG1bYxNv1H0HG7DjbK6DYSnDuJyKnlFmqgOjs8C9GqG1yO  
JoOw4YT2o3tCcdqK+5JWjBOqstnEADoiGFEJrGRU5NVYdPrror0z6nSjEDjxPV0s  
S3a27GK6ZtJpy3LVGVf5JadXG34b8Dc31kwXiQJ39TeyDeG3JxUJe6UI4RMMIAfl  
R893tlKmgk+Y/JsoU9GREu8jvGcvuYo5DHG2dpnVfMY/RKfiiM+OZmm4xwFYhR2oy  
Q3fYsdRbCjjDNTHMhMjSo5bwccO7LWAF6SBSz7bMAadvSwddtfqD0DSpgos5iVGER  
bGS59nFlvQFz0n8H8R7bheqO7OPQN9FX7KTYOtGhlijLaOahA3HUxmGX4cUD0xx7  
4y73gPCm3q7dMD2WypRJAozj+bUHJVUIrLyUTv1c9wuLlur9OqhQdwGAu26v4GaW3  
Msr+8uXrDoBuioVPSlpmlyEu5/Pu8rlhw7hr/V7S2QhcD4LlsWe4uSFnKaKToN0  
65aRvaT/eevlgQ1q1NHJqSyscDiazw0ZA2Vup9aG2Vlhgm8vgmENfriDnia/5DYF  
+F2+tgIF34JcGK1YT3RqQni6vLD1y4Y/gsuDCRcOlsaofdqljqSYsbtD0+wIwoZ  
yz6YO83mS9V+8LP6TOnpCsS/orVloaaZZy62L6fmgscnEV46rMVDIREeiWc1S9yx  
J9k+Lzb0ZbuTxmbA91hOLp73+i73MwCbuvoBfU+nfo7Zxosc4U74HIdOie59aPKI  
HBTdjw8IXZqqVcw38DCRDcaTAh+2Q0EFByF1mAtpb/0edXL0BSV+KF942xYXYNST  
0jL7WJucsBODkKGAk2Lk/67UJtcYxzIGT3qaOTfXDa37Hf01XUIdK0dHencZMY2V  
4SYM3WbbQpS7DgdizvCDE+yTrYNAKrJ9Xwuqw43jPjevn0lvYY5wjFe80WAUXgHJ  
wgoUaYgtN6eEVsZC7CyocOvsNr0P5+0iXl/8qisTtwUKgYkSVFYfbrccs0N/ZaNb  
108poaS3JtvozLUXprMv4Y2FlyOrWaDiP3sgZucZ81QmHi/xonccalsBKZnw86ui  
3bHrqqwK2jDENoOzK3jjJvXSAKaza6jswoY9Z5MbwX/6q1KguM95VNEfyVshUBSdl  
N0wjwilLeoFG7KKfNlCki1t57F2ss6umg3r621qvMcwoGP7ShJoE2mdpf9LUV7Kn/  
6TYx4ltTqUm3yv5O3sl+QBkSC6npuhc2OkzcHLpcpMbA6jqVwKH+boRp5CFR8Q9O  
lrUARomsPkPPG5spARlBkSYfr3Nb+Hb+mEIMJzCmRWT8khkskVfRjppvvZDOjYXe  
2ux7JSBD1S+w7BokYOodzXbPI6Ro+O26mfN+8A7OfgJbQprfM0hIYRDotfaHOpcO

HfKHGvQZQhAeoASKm2+MuDXOas1n6fsA7dmLBU04McJq3R6XBzX1MYAqclXTmtU  
jbXAlcyct4XfeXcdDAqYKSIJvHT0X9bi32YXVH0PEe2H7ZvCs3YHugLSbOBfp/nG  
7UrKTMra7McANEUkdPu0DSVDJqZiWZCCQEnE69cEm5K8j4jrk525w+RVkx97tlid  
laLlqYgB6oDRQelvfRxnRvbuldXpnlH4qzeACzdsvjEX49lo5k7sBgXgPuBjLR  
MYrhsk2zLv71nfQM+lyF+MglOXQALmh8Y+w3NVwcj1KvoJEJxZoUbbP1SZ62nA8z  
d1mBIVT3z8q0Ox80Sozlor0ff+zcwRHmnqpUroXxxGo1xlyMADRas8OiBndtWUPA  
NgpY3/Z13f0Q3kcrxMj8JGkBORucqnesCsNH1vW8udpWQG26a6SXEgeDa0aF438R  
jhydjTLHYfJDYQpXbzb0nUUXQldFQ9K8DiSv3pL8D0Y+xCZOUljCsHfP9MwBZf33  
VzDBcU8zkj8magQCafvaw6lz4PW6DTn0HfI9+FIZdSYU2ibd8/i/tJiJbAKPWJ25  
P+lvYqMqgQB6yj9kn00g2Tc6rOQIM5h6sCf/9iRhi5985BclpXJ3ytkxMtlVCs4N  
X03v1PkJ+J2x75ypa9nOxEpHEtMjoKAF4kHnwSnnGtvfavQxwP+GV9ouLctHlqM  
Aj4Gc/645PP8g9APWZhG+FrOHypENxYIA8i7ByenKN7VMad1Qk7I8QaqNoACUQn4  
nIBJD2uEr3A8S0ewwDt/O23+1940VW6GjeE8YJzj3my78Ttdl70vfNhMwyqmGP1  
XIAuU2vRVM8eEjeUn0DrA+LDQyg1NQiWo5LtvOQyOgpenYXpkZZreTY47mwdOllm  
vnE6bE2xZ0wk9rmzm9rgvvh1rCYKIEsHYgVejWGMrlVScuv7OTX+L1ul+mxr6gy  
Gqkxqb2u0m4aPA5Gn0vJcVcm9hn0QoB03IPfmv+URgsvBxBNi2WcnUx0B8r6om4O  
RqOAuchPxv208QiZp8QcSTZaEtBLvmeS786JQz3E+DL6zXcYRgajE4CCpOPyMci  
C8CM8KSZIUuAIKQGdxVCQhxPSQMc5/teRjPP7xxCxQ/oj/EPq3JtYlj8b9ym6anE  
QA5BTOL11u1H0deLKUaeuggdwcbtMFzXm0qT1BkDwfo5JrTxsbrtBB6pY+HZG8  
JPOGPgtwPIOpXkOtnp9gkaeJU+/swvJZHxZfPKNmNJB73xgT3Mq41I1/EMq/1Oq  
iWqMjWnJQ5xzaUaUdqtadZyK5Y0DnccV0qxsS4g9Hk4mFNwP8my8MxHsvWqK/H2  
PdtL+AFUfearufAGuVppsSaLCLdMLd1yAg7aNIIYC4AY64qQael3lhr0Nmeh0gQQ  
g1DZheHr5ALPiRjbaj7LFSmlh8hsMLKpM0bBF9IGct2gY4tJMmZByl94i1N7v/hn  
NFO9Vdy/AioM+ziTCXh7M5vkCDOPHIKFu35a0t+JPQwhPwsPM28YnwnjVsmh/Voa  
5Kb4XidrD+BOjldvKl0fkgfPei92oxN495VHxX7NePUcZjo+odADP01QkoMPhsPE  
pWrrfQoKxBD6Bpj2mYtYIwauM8l7sNpIfiiA7JPCpfnLUJie5Dmn4M5MSOB93GR  
1zRrcWhYdZURX6yfQJ2+kQptXQVRa3hc+B0koePwzFNomlz7hMgcVzateMnB8ZiQ  
n/zleXwTK8UwFYUTPck72raqllp4wBD7WNoLd3ZGMeaykSUW4bQjzaae+7NFqklf  
iUMbQHn6CsOPLnrqfeHhZeaJlus3Usvvr5hVMRFZpOyNJLO6i4JNb8SLM4+vcv55  
cAU9Noy/DlqL1Sky1ilasqLrV7ayrnMbyliYc4LercSUQzB1DDnTTF/gpPauaHFU  
BlcUf0efPMkMfKJwQYWR69Ftn6ptz/uKuZZMBO9LQF1KsC8jQAItIAeR+D0rQJcw  
esvf/H5k4MRbhW8vmtlmO4C0KgfDZoQbV7kDJ2bWbmWlyv3QyTFSCgawGa4b1i2i  
SR8FdvUoabVM/pMIC+1XDnlf/zFtwyUVmdmcb2ZPpGz0bTS2TdMuZvh9VV2oYFF  
fojJhQTGDge80oelYKIAoxQRWMMkviXJd/B3QEm/kym0R22kfPof304cpjXo52IX  
zlh7M3IKJRbFBn2z+OR8Q+AvnG/f1PZNsB6YIOQIBclAkWgAl8BnWO9eYutsx32/  
+t/cbHL/5ODsi0UDekGA9zeNU0byuU/Tn3Vy7DF5TbsvFby/n7gvyF4u4wHd+tiO  
vX6FkVhxCP0dvWHC6qjW/k2Uj9QvALyGODalt9rVsLXi6Ea+m4vC8q1uQ191696V  
wRZXg364QzsXXcsmnRvpLX7Wp/b0chq/cYo7voEtZupKUyLW4ba+A33l/Td2BiE1  
6KDchZUZ7+XqZJJSgV4j8ggK6Ebe0BEJvYc9QhUfRurFWiOYERxH1rvuMH29rJyG  
tcLNkoQl3hoOHbdGFlocY7k26bnf9v6uEzuPjirWpgwnimf2ytoGGLfXIEP6ses  
mMPfsQJEJ6iuvmUOowTwZGxEd43qSerT9H+uO5GV1UoaC/loX/OaP6yu3gWSKXns  
QR3hzCGb/p42cY8N8miUfulhdzJwqlm+AnvGJXQfVn6w7vqfauBATdmlR7UmR+pE  
GLv46zNCbzDrzgVdzYvSueUpEnIMoghOSY/z4eoOBc6XlJfn40xzizkKtwDKR/p2  
GbkVbxwGTv4o8+mmfE9ntRMu+OGSOtrN+u8K2aF8uYZv5Xs0KL/tL9jE2t+jBnYo  
2/dRSFkqPMZd8kWK2slE8xeSi2Sf7YJ+L0h8ymUGIUGub869Zf03/Qqgj1uDNX+I  
6q6KxSgb4+tHIRjr+9kzczj0ANGT6OK1NWsv1mF1G8SxLajLXnn5tCEt9WRr8Nco  
RTL5goAHBNgB0qLsYakS4s7N1WHplwzB2ZIJZDqTnw49SRcbIY3Md9WjmGC3CRNX  
sfdKupkurFDxmMDI6KRoA63y62hmLp3g2k/NUY2SJB2KHogyBPv450T2BEH8p/Aj  
LHR7vcjGH1wSZxcQCRMclmwl0NeRXB9D+z4nKorZwrRDp5lNwTHpHQG+8DZaeAOF  
7VNyj/65FakV7OFVbiB/IH/EAJpctrTMEgYZ6fU5d8dG9os+Sdb7m+WPXae0hHi6  
L0ya5r9Gfe3/xBd2RorJjmf7hZgNZSvp7IYIufPwfOpa+/viAUc8IUy5D7Ejh1a1  
S9YrgwQ06yalWlJrRQfk/yz0dla5F38m6T6oqVkcQy6qjXISOcf0Z3e6fHt8fZe0  
EgjbilHAKjtDeljeE7qzoDjil/eivvS+vTxDv+DYP39SeYir0dqhGQSRURq5s0ZJB  
4KRG8fm25b5QICdSI mxz8s3HBTsc4dowyEoS61GIA1NqF1R1apoMDq7dhxI9o+Tn  
+VH3dJedODOxtE4lpeM2eL8d03tnub+7jmC3ID8Zlq0mzQY73sy/gZhJvYMay3Ko  
RgwpXgDF0mklxfX173du0hSdcnLy7PzGHShWZpWdEs5GkifoJ1KV+V1yTc6Ng  
sce/Rk5FoP905omBq5z65U1ykelZxQqJ4smqlO8YJYORXUcm29TbJ+C5a+Xpi5Uz  
cBgXRzvWiGrpsdg=  
=WGZm

-----END PGP MESSAGE-----

[Top](#)

---

-----BEGIN PGP LICENSE AUTHORIZATION-----  
ADIABBIAAJ99SA0LgNAS44yth4YRIPiRtySQbQCcC4h+ZIXXtllia8HnU9dFd1EY2KM=  
-----END PGP LICENSE AUTHORIZATION-----

[Top](#)

---

### PIZZA HUT CAVATINI

Recipe By :  
Serving Size : 4 Preparation Time :0:00  
Categories : Pasta Cake mix

Amount Measure Ingredient -- Preparation Method

-----  
WALDINE VAN GEFFEN  
VGHC42A-----  
4 c Uncooked assorted pasta --  
Cook al dente  
2 lb Ground round  
2 tb Oil  
1 1/2 pk Onion soup mix  
28 oz Stewed tomatoes -- sliced  
Styl  
1 cn V-8 juice -- (6 ounces)  
1 lb Jar Prego spaghetti sauce --  
Flavored in meat  
1/2 c Grape jelly  
Mozzarella cheese  
Provolone cheese

Brown the meat in oil. Crumble with a fork, browning until the pink color disappears. Turn heat to low. Add remaining ingredients. Stir lightly to combine. Allow sauce to cook, uncovered about 20 minutes, but do not let it boil. Alternate layers of cooked pasta, the sauce and slices of mozzarella and half the provolone ~ sufficiently to fill individual au gratin dishes - or small oven-proof serving dishes.

[Top](#)

---

### PIZZA HUT PIZZA DOUGH

1 1/3 cup water  
2 teaspoons sugar  
1 1/4 teaspoons salt  
2 tablespoons olive oil  
2 tablespoons cornmeal  
2 cups unbleached all purpose flour  
1 cup bread flour  
1 teaspoon baking powder  
1/4 teaspoon garlic powder  
1/4 teaspoon onion powder  
3/8 teaspoon MSG  
1 1/2 teaspoons yeast  
(You may use all-purpose flour only for this recipe)

Bread machine: Add ingredients to machine bread pan in order given or as per manufacturer's instructions. Set to 'dough' mode.

Food processor:  
Place water, sugar, salt and olive oil in bowl of food processor and pulse to dissolve sugar and salt. Add yeast, bread flour, all purpose flour other dry ingredients. Process until a soft ball forms. Remove from machine and allow to rest, covered with a tea towel, about 45 minutes.

Dough hook:  
Place water, sugar, salt and olive oil in bowl of mixer and dissolve sugar and salt. Stir in yeast, bread flour, all purpose flour, other dry ingredients and knead with dough hook to form a soft, but not-too sticky dough (about 8 minutes). Remove from machine and allow to rest, covered with a tea towel about 45 minutes.

By Hand:  
In this case, use only all-purpose flour. Place water, sugar, salt and olive oil in bowl and dissolve sugar and salt. Stir in yeast, all purpose flour, other dry ingredients and knead to form a soft, but not-too sticky dough (about 8-10 minutes). Allow to rest, covered with a tea towel about 45 minutes.

(\*) For a breadier pizza dough - depending on taste and recipe requirements, you can add an additional 1/4 tsp. yeast.

Deflate dough very gently before using and allow it to rest a further 15 minutes before using in a recipe. You may refrigerate dough in an oiled plastic bag for up to two days.

[Top](#)

---

Pizza Hat Sauce and Toppings

Recipe By :  
Serving Size : 2 Preparation Time :0:00  
Categories : Pizza Sauces  
Cake Mix

Amount Measure Ingredient -- Preparation Method

-----  
VAN GEFFEN VGHC42A  
1 Can tomato soup -- (10 1/2 ounces)  
1 tablespoon Dry oregano leaves  
1/2 teaspoon Garlic salt  
TOPPINGS  
8 ounces Mozzarella -- shred  
8 ounces Meunster -- shred  
1/3 cup Parmesan -- grate  
8 ounces Pepperoni -- slice thin  
1 Can mushrooms -- (8 ounces) drain

[Top](#)

---

Planet Hollywood's Captain Crunch Chicken

Serving Size : 1  
Categories :Chicken  
INGREDIENTS:  
2cups Captain Crunch Cereal, crush  
1 1/2cupsCornflakes, crush  
1Egg, 1cupMilk, 1cupAll purpose flour  
1teaspoon Onion powder, 1teaspoonGarlic powder  
1/2 teaspoon Black pepper,  
2 pounds Chicken breast; skin, bone1oz tenders  
Vegetable oil for frying

\*\*\*\*\*  
Preparation Instructions: Beat the egg with milk and set aside. Stir together the flour, onion and garlic powders and black pepper. Set this aside also. Dip the chicken pieces into the seasoned flour. Move around to coat well, then shake off the excess flour. Dip into the egg wash, coating well, then dip into the cereal mixture, coating well. Heat oil in a large heavy skillet to 325~. Drop coated chicken tenders carefully into the hot oil and cook until golden brown and fully cooked, 3 to 5 minutes depending on size. Drain and serve immediately with Creole mustard sauce.

[Top](#)

---

### Planet Hollywood's Cool Running

½ oz Captain Morgan spiced rum  
½ oz Malibu rum  
½ oz Bacardi Limon  
2 oz pineapple juice  
1 oz cranberry juice  
1 oz orange juice  
1 splash grenadine  
1 splash Rose's lime juice  
1 splash Bacardi 151

Combine crushed ice with all ingredients, except Bacardi 151, in a tumbler. Shake. Pour a splash of Bacardi 151 on top and serve with a straw.

Makes 1 serving

[Top](#)

---

### Planet Hollywood's The Terminator

½ oz vodka  
½ oz white rum  
½ oz gin  
½ oz Grand Marnier  
½ oz Kahlua  
2 oz sweet & sour mix  
1 oz cranberry juice  
1 splash beer

Combine crushed ice with all ingredients, except beer, in a tumbler. Shake. Pour a splash of beer on top and serve with a straw.

Makes 1 serving.

[Top](#)

---

### Planet Hollywood® Pot Stickers

Menu Description: "Six pot stickers filled with fresh ground turkey

meat

seasoned with ginger, water chestnuts, red pepper and green onions. They are fried and served in a basket with spicy hoisin."

Here's a special recipe from one of the most popular theme restaurant chains. Pot stickers are a popular Asian dumpling that can be fried, steamed, or simmered in a broth. Planet Hollywood has customized its version to make them crunchier than the traditional dish, and it's a tasty twist that I'm sure you'll love. Since hoisin sauce would be very difficult to make from scratch, you can use a commercial brand found in most stores.

1/4 pound ground turkey  
1/2 teaspoon minced fresh ginger  
1 teaspoon minced green onion  
1 teaspoon minced water chestnuts  
1/2 teaspoon soy sauce  
1/2 teaspoon ground black pepper  
1/4 teaspoon crushed red pepper flakes (no seeds)  
1/4 teaspoon salt  
1/8 teaspoon garlic powder  
1 egg, beaten  
Vegetable oil for frying  
12 wonton wrappers (3 x 3-inch size)

On the side

Hoisin sauce

1. In a small bowl, combine all the ingredients except the egg, wrappers and oil. Add 1 tablespoon of the beaten egg. Save the rest of the egg for later. Preheat oil in a deep fryer or a deep saucepan to 375 degrees. Use enough oil to cover the pot stickers -- 1 to 2 inches should be enough.
  2. Invert a small bowl or glass with a 3-inch diameter on the center of a wonton wrapper and cut around it to make a circle. Repeat for the remaining wrappers.
  3. Spoon 1/2 tablespoon of the turkey filling into the center of one wrapper. Brush a little beaten egg around half of the edge of the wrapper and fold the wrapper over the filling. Gather the wrapper as you seal it so that it is crinkled around the edge. Repeat with the remaining ingredients.
  4. Deep-fry the pot stickers, six at a time in the hot oil for 3 to 5 minutes or until they are brown. Drain on a rack or paper towels. Serve with hoisin sauce for dipping. If you want some crushed red pepper or cayenne pepper to the sauce.
- Serves 3 to 4 as an appetizer.

Tidbits

If you can't find wonton wrappers, you can also use eggroll wrappers for this recipe. Eggroll wrappers are much bigger, so you will be wasting more of the dough when you trim the wrappers to 3-inch diameter circles. But in a pinch, this is a quick solution. Pot sticker wrappers can also be found in some supermarkets, but I've found the wonton wrappers and eggroll wrappers, when fried, taste more like the restaurant version.

[Top](#)

---

## Planet Hollywood® Signature Drinks

Here are clones for two of Planet Hollywood's most popular drinks.

And, take it from me, they really hit the spot on a hot summer night. But, if you don't wanna feel like you were hit by a truck the next day, go easy on these babies -- they pack quite a punch. Serve 'em with a 7-dollar cheeseburger, crank up some clips of bad Stallone movies and it's almost like you're actually at a famous Hollywood-themed eatery.

### The Terminator

3/4 ounce vodka

3/4 ounce white rum

3/4 ounce gin

3/4 ounce Grand Marnier

3/4 ounce Kahlua liqueur

2 ounces sweet and sour mix

1 ounce cranberry juice

splash of beer

1. Fill a 16-ounce glass with ice.
  2. Mix all ingredients, except beer, in a shaker and shake well.
  2. Pour over ice.
  3. Pour a splash of beer over the top, garnish with an orange wedge and serve with a straw.
- Makes 1 drink.

### Cool Running

3/4 ounce Captain Morgan spiced rum

3/4 ounce Malibu rum

3/4 ounce Bacardi Limon

2 ounces (1/4 cup) pineapple juice

1 ounce cranberry juice

1 ounce orange juice

splash of grenadine

splash of Rose's lime juice

splash of Bacardi 151 rum

1. Fill a 16-ounce glass with ice.
  2. Combine all ingredients, except Bacardi 151, in a shaker. Shake, shake, shake.
  3. Pour over ice.
  3. Pour a splash of Bacardi 151 on top, garnish with an orange wedge on the rim of the glass, drop in a cherry, and serve with a straw.
- Makes 1 drink.

[Top](#)

---

## PONDEROSA COLE SLAW

Recipe By :  
Serving Size : 10 Preparation Time :0:00  
Categories : Salads Copycat

Amount	Measure	Ingredient -- Preparation Method
1	c	Mild honey
1/2	c	Chopped onions
1	t	Celery seed
1	c	Diced green pepper
1	c	Diced celery
1	c	Wine vinegar
1	t	Salt
1	lg	Head cabbage, chopped fine

Combine honey, vinegar, onion, salt, celery seed in small saucepan. Bring to boil, reduce heat, simmer 5 minutes; cool. Pour cooled dressing over prepared vegetables; toss lightly. Cover, chill several hours, or overnight. Stir several times while chilling.

[Top](#)

---

## PONDEROSA STEAK AGER

Recipe By :  
Serving Size : 3 Preparation Time :0:00  
Categories : Marinades Copycat

Amount	Measure	Ingredient -- Preparation Method
1/2	c	Ketchup
2	c	Water
1/4	c	Lemon juice
1/4	c	Dark vinegar
1/2	ts	Smoked salt
1	ea	Onion, large, Wedge cut
1	c	Corn oil
3	tb	Soy sauce
2	tb	French's prepared mustard
1	t	Garlic salt
1	t	Coarse ground black pepper

Combine everything. Submerge steaks in it for 24 hours refrigerated and covered. Drain Well and broil as usual.

[Top](#)

---

## PONDEROSA'S STEAK SAUCE

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Sauces Meats  
Copycat

Amount Measure Ingredient -- Preparation Method

-----  
-----waldine van geffen vghc  
1/3 c Heinz 57 sauce  
1/3 c Worcestershire sauce  
1/3 c A-1 steak sauce  
2 tb Light corn syrup

Combine as listed and funnel into bottle with tight fitting cap. Keep refrigerated to use in a few months. Shake well before using.

[Top](#)

---

## Popeye's Dirty Rice

Recipe By :  
Serving Size : 4 Preparation Time :0:00  
Categories : Rice Meats  
Cake Mix

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFEN VGHC42A-----  
1 pound Spicy bulk breakfast sausage  
1 Can clear chicken broth -- (14 ounces)  
1/2 cup Long-grain rice  
1 teaspoon Dry minced onion

Brown sausage in skillet until pink color disappears, crumbling with fork. Stir in broth, rice and minced onion. Simmer gently, covered, 18 to 20 minutes or until rice is tender and most of broth is absorbed.

[Top](#)

---

## Popeye's Fried Chicken

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Chicken Meats  
Cake Mix

Amount Measure Ingredient -- Preparation Method

-----  
-----WALDINE VAN GEFFEN VGHC42A-----  
3 cups Self-rising flour  
1 cup Cornstarch  
3 tablespoons Seasoned salt  
2 tablespoons Paprika  
1 teaspoon Baking soda  
1 package Italian Salad Dressing Mix -- Powder  
1 package Onion Soup Mix -- (1 1/2 ounces)  
1 package spaghetti sauce mix -- (1/2 ounce)  
3 tablespoons Sugar  
3 cups Corn flakes -- crush slightly  
2 Eggs -- well beaten  
1/4 cup Cold water  
4 pounds Chicken -- cut up

Combine first 9 ingredients in large bowl. Put the cornflakes into another bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a heavy roomy skillet to fill it 1" deep. Get it HOT! Grease a 9x12x2 baking pan. Set it aside. Preheat oven to 350~. Dip chicken pieces 1 piece at a time as follows: 1-Into dry coating mix. 2-Into egg and water mix. 3-Into corn flakes. 4-Briskly but briefly back into dry mix. 5-Drop into hot oil, skin-side-down and brown 3 to 4 minutes on medium high. Turn and brown other side of each piece. Don't crowd pieces during frying. Place in prepared pan in single layer, skin-side-up. Seal in foil, on 3 sides only, leaving 1 side loose for steam to escape. Bake at 350~ for 35-40 minutes removing foil then to test tenderness of chicken. Allow to bake uncovered 5 minutes longer to crisp the coating. Serves 4. Leftovers refrigerate well up to 4 days. Do not freeze these leftovers. Leftover coating mix (1st 9 ingredients) can be stored at room temp in covered container up to 2 months.

[Top](#)

---

## POPEYE'S RED BEANS AND RICE

Recipe By :  
Serving Size : 6 Preparation Time :0:00  
Categories : Beans/Red

Amount Measure Ingredient -- Preparation Method

-----  
-----Van geffen vghc42a  
1 c Uncle ben's long grain rice  
- cooked  
2 cn Red chili beans in chili  
- gravy--1 lb each  
1 t Chili powder  
1/4 t Cumin  
1 Dash garlic salt

In saucepan heat beans without letting it boil and stir in chili powder, cumin and garlic salt. When piping hot, spoon chili mixture into 6 small dishes, adding a few tb of hot, cooked rice to each serving.

Season with Chili Seasoning Mix, if desired. 270 cal,  
5.9 gr fat, 60% fat.

[Top](#)

---

### Progresso® Italian-Style Bread Crumbs

Here's a real easy one that clones the most popular brand of seasoned bread crumbs. Just throw all of the ingredients into a small bowl, mix it up, and you're done. Use the finished product for an Italian-style breading - when frying or baking chicken, fish, pork chops, eggplant, etc. - just as you would the store-bought stuff.

1 cup plain bread crumbs  
1/2 teaspoon salt  
1/2 teaspoon parsley flakes  
1/4 teaspoon garlic powder  
1/4 teaspoon onion powder  
1/4 teaspoon sugar  
dash oregano

Combine all ingredients in a small bowl.  
Makes 1 cup.

[Top](#)

---

### Ranch Flavored Oyster Crackers Mix

Recipe By :  
Serving Size : 24 Preparation Time :0:00  
Categories : Copycat

Amount Measure Ingredient -- Preparation Method

-----  
1 package Unsalted oyster crackers  
1 can Mixed nuts  
1/2 package Fish crackers  
3/4 cup Vegetable oil  
1 package Hidden Valley Ranch Mix  
(buy or make your own ranch mix)  
1 teaspoon Lemon pepper seasoning  
1 teaspoon Garlic powder  
1 teaspoon Onion powder  
2 teaspoons Dried dill

Preheat oven to 250~. Mix oil, dressingmix, and all seasonings together. Pour crackers into large baking pan. Stir in fish crackers and nuts. Drizzle oil mixture over and stir well to coat all crackers and nuts. Bake for 15 minutes.

Do not overbake. Store in air-tight container.

[Top](#)

---

## RED LOBSTER BBQ SAUCE

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Sauces Bbq  
Cake mix

Amount Measure Ingredient -- Preparation Method

-----  
WALDINE VAN GEFFEN  
VGHC42A-----  
1/2 c Chunky-style Prego sauce  
1/2 c Del Monte Ketchup  
1 tb Dijon mustard  
1 tb Vinegar  
1/8 ts Dry mustard  
1 t 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.

[Top](#)

---

## RED LOBSTER CAESAR DRESSING W/VARIATIONS

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Salads Dressings  
Cake mix

Amount Measure Ingredient -- Preparation Method

-----  
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.

[Top](#)

---

## Red Lobster Cheese Biscuits

Serving Size : 10 Preparation Time :0:00

Categories : Breads Biscuits  
Cake Mix

Amount Measure Ingredient -- Preparation Method

-----  
-----WALDINE VAN GEFFEN VGHC42A-----  
1 cup Milk  
1/3 cup Mayo  
1 tablespoon Sugar -- or  
3 packages Sweet & Low  
2 cups Self-rising flour  
1/4 cup Kraft's American cheese -- grate  
Liquid margarine  
Garlic powder  
Kraft American Cheese food

Combine milk, Mayo, sugar and flour. Beat with mixer at high speed, not quite 1 minute until smooth and completely combined. Remove beaters. Use rubber spatula to streak the dough with 1/4c cheese food. Drop batter equally between 10 paper-lined muffin wells. Drizzle top of each with ts liquid margarine and dust each with a little garlic powder plus 1 scant ts additional cheese food. Bake 350~ 25 to 30 minutes or until golden brown and tripled in size. Cool in pan on racks for 30 minutes. Add only enough flour so batter drops from spoon.

[Top](#)

---

## Red Lobster Cheesecake

Filling:

16 oz Cream cheese

8 oz Sour cream

2 large Eggs

2 tbsp Butter

2 tbsp Cornstarch

1 cup Sugar

1 tsp Vanilla

Cookie crumbs

Crust:

10 oz Package Lorna Doone cookies - crushed

1/4 lb Butter - melted

1/4 cup Sugar

1 Envelope Knox unflavored gelatin

Mix crumbs with butter, sugar and gelatin. Pat out evenly over bottom of greased 9" springform pan. Bake at 350°F

exactly 8 minutes. 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°F oven and bake 30 to 35 minutes or until a knife inserted comes out clean. Cool in pan on rack 20 minutes before releasing springform from the cake. Cool another 20 minutes before cutting. Sprinkle top with cookie crumbs.

[Top](#)

## CLAM CHOWDER (RED LOBSTER)

Recipe By :  
 Serving Size : 6 Preparation Time :0:00  
 Categories : Chicken Sandwiches  
 Salsa

Amount	Measure	Ingredient -- Preparation Method
		WALDINE VAN GEFFEN VGHC42A-----
1	qt	Clam juice
1	c	Non-fat dry milk powder
2/3	c	Flour
1	cn	Chicken broth -- (14 Ounces)
2		Ribs celery -- chop fine
1	tb	Dry minced onion
1	cn	Clams -- (10 ounces) minced Well
1	pn	Dry parsley flakes
2		Baked potatoes -- cook, Peel Crumbled

In blender put clam juice, milk powder and flour, blending smooth. Pour into 2-1/2 qt saucepan and stir in chicken broth, stirring constantly on medium-high heat until thick and smooth. Turn heat to low. Stir in celery, onions, clams, parsley and potatoes. Keep on low heat up to an hour and season with salt and pepper. Freezes well.

[Top](#)

## RED LOBSTER CREAMY CAESAR DRESSING

Recipe By :  
 Serving Size : 12 Preparation Time :0:00  
 Categories : Salads Dressings  
 Cake mix

Amount Measure Ingredient -- Preparation Method

-----

3/4	c	Bottled Italian dressing
1	tb	Parmesan -- grated
1	tb	Sugar
1/3	c	Mayo
1	t	Anchovy paste -- or Soy sauce

Combine all with wire whisk. Keep refrigerated. Use in a week.

[Top](#)

---

## RED LOBSTER EASY CHEESECAKE

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Desserts Dressings  
Cake mix

Amount Measure Ingredient -- Preparation Method

-----

CRUST-----		
1	pk	Lorna Doone cookies -- (10 Ounces) crush
1/4	lb	Butter -- melted
1/4	c	Sugar
1		Env Knox unflavored gelatin
FILLING-----		
16	oz	Cream cheese -- room temp
8	oz	Sour cream
2	lg	Eggs
2	tb	Butter
2	tb	Cornstarch
1	c	Sugar
1	t	Vanilla
		Crushed cookie crumbs -- For

CRUST-Mix crumbs with butter, sugar and gelatin. Pat out evenly over bottom of greased 9" springform 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~ oven and bake 30 to 35 minutes or until a knife inserted comes out clean. Cool in pan on rack 20 minutes before releasing springform from the cake. Cool another 20 minutes before cutting. Sprinkle top with cookie crumbs.

[Top](#)

---

## RED LOBSTER GARLIC CHEESE BISCUITS (LIGHT)

Recipe By :  
Serving Size : 12 Preparation Time :0:00  
Categories : Breads Muffins  
Low-Cal

Amount	Measure	Ingredient -- Preparation Method
2	c	Minus 1 T flour
1	tb	Plus 2 tsp baking powder
1/2	ts	Baking soda
1		Pinch salt
3	tb	Stick margarine, chilled
3/4	c	Low fat (1.5%) buttermilk
1 1/2	oz	Sharp cheddar cheese, grated
1/4	ts	Garlic powder

1. Preheat oven to 450F. Line baking sheet with parchment or waxed paper; spray with nonstick cooking spray.

2. In a medium bowl, sift together the flour, baking powder, soda and salt. Add 2 tablespoons of the margarine and blend with pastry cutter until mixture resembles coarse crumbs. Add buttermilk and cheese; combine with fork, handling dough as little as possible. Drop by spoonfuls onto prepared baking sheet; bake until lightly browned, about 8-10 minutes.

3. While biscuits are baking, in a small microwavable bowl, add remaining tablespoon margarine; microwave on high until margarine is melted. Stir in garlic powder; set aside.

4. When biscuits are done, remove from oven and brush margarine mixture evenly over the warm biscuits. Remove from baking sheet and serve immediately.

Serving (1 biscuit) equals 3/4 fat, 1 1/4 bread, 15 calories. Per serving 83 calories, 2 gm pro, 9 gm carb, 4 gm fat, 338 mg sodium, 4 mg chol, 0 gm fib.

[Top](#)

---

## Red Lobster Shrimp Scampi

1 C. White Wine  
1/2 C. unsalted Butter do not use Margarine  
3 Tbsp. minced Garlic

1 lb. Shrimp, peeled and devined

Bake at 350 degree oven for about 6 to 7 minutes.  
Be carefull not to overcook the Shrimp. The shrimp are done when they turn pink.  
Thanks to Gregm former Red Lobster Chef.

[Top](#)

---

## RED LOBSTER SWEET AND SOUR SAUCE

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Sauces Seafood

Amount	Measure	Ingredient -- Preparation Method
1	cn	Tomato paste -- (6 ounces)
2	tb	Lemon juice
2	tb	Dijon mustard
2	tb	Horseradish cream sauce

Mix all ingredients together well. Refrigerate, tightly covered, to serve as an accompaniment to marinated chicken or with shrimp as a cocktail sauce.

[Top](#)

---

## RED LOBSTER TARTAR SAUCE

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Sauces Seafood

Amount	Measure	Ingredient -- Preparation Method
1/2	c	Kraft's mayo
1/4	c	Sweet pickle relish
2	tb	Miracle whip salad dressing
1	tb	Sugar
1/2	ts	Dry minced parsley
1/4	ts	Onion powder

Mix all and stor in the fridge.

[Top](#)

---

## Red Lobster Trout Vera Cruz

Yield: 1 servings

### Marinade:

1/4 c Black olives; slice

1/4 c Green olives; slice

1/2 c Olive oil

1/2 c White wine

1 ts Oregano

### Trout fillets

1/2 c Onion; chop

1/2 c Green pepper; chop

1/2 c Tomatoes; chop

Mix marinade and let sit 5 minutes. Brush fish with butter, salt and pepper and place in a baking pan. Pour marinade over and bake at 350~ for 20 to 25 minutes.

[Top](#)

---

## Red Lobster® Bacon-Wrapped Stuffed Shrimp

It's shrimp, it's bacon, it's cheese; what's not to like?

It's one of the latest tasty appetizers on the Red Lobster menu, and now you can dupe it at home. Find some large shrimp, a wooden skewer, and cook the bacon about halfway to done before you begin. Mix up a clone of Red Lobster's top secret seasoning and the cilantro-ranch dipping sauce, and you're minutes away from scarfing down a delectable dish that's meant to be a teaser for what's to come. Looks like you'd better make the main course a real doozy.

### Seasoning

1/4 teaspoon salt

1/4 teaspoon paprika

dash ground black pepper

dash cayenne pepper

dash allspice

### Dipping Sauce

1/3 cup ranch dressing

1/4 teaspoon dried cilantro

(or 1/2 teaspoon fresh minced cilantro)

5 pieces bacon

5 large shrimp

3 slices fresh jalapeno

1 ounce pepper jack cheese

Open the shrimp, put a jalapeno slice in there, a chunk of cheese on top, and wrap it all up with bacon.

When skewering, be sure to face all the shrimp the right direction -- like a tight little Rockettes kick line.

1. Preheat oven to broil.
  2. Make the seasoning blend by combining the ingredients in a small bowl. Set this aside.
  3. Make the dipping sauce by combining the ranch dressing with cilantro in a medium bowl.
  4. Cook the bacon in a frying pan over medium/high heat, but don't cook it all the way to crispy. You want undercooked bacon that, when cool, will easily wrap around the shrimp. Cook the bacon about 3 minutes per side, and don't let it brown. When the bacon is done lay it on paper towels to drain and cool.
  5. Shell the shrimp, leaving the last segment of the shell and the tail. Remove the dark vein from the back of the shrimp, and then cut down into the back of the shrimp, without cutting all the way through, so that the shrimp is nearly butterflied open. This will make a pocket for the pepper and cheese.
  6. Pour 1 cup of water into a small bowl. Add the shrimp and jalapeno peppers and microwave for 60 to 90 seconds. Shrimp should be starting to firm up and change color. Immediately pour the water out of the bowl, remove the jalapeno slices and pour cold water over the shrimp. Place the the shrimp and jalapeno pepper slices onto paper towels to drain off excess water.
  7. Build the appetizer by cutting the jalapeno slices in half and removing the seeds. You should now have 6 jalapeno slices -- you'll need 5 of these. Place one slice into the slit on the back of a shrimp. Cut an inch-long chunk of cheese (about 1/4-inch thick), and place it on the jalapeno slice. Wrap a piece of bacon around the shrimp, starting where the cheese is. Start wrapping with the thinnest end of the bacon. Go 1 1/2 times around the shrimp and then cut of the excess bacon and slide a skewer through the shrimp, starting with the end where the cheese is and piercing the cut end of the bacon on the other side. Repeat with the remaining shrimp and slide them onto the skewer with the tails facing the same direction.
  8. Put the skewer onto a baking sheet or broiler pan and sprinkle a very light coating of the seasoning blend over the shrimp, then broil for 3 to 4 minutes or until the bacon begins to brown and the cheese begins to ooze. Serve over a bed of rice if desired. Feed the left over bacon pieces to the dog while you scarf out on the shrimp.
- Serves 2 as an appetizer.

[Top](#)

---

### Red Lobster® Cheddar Bay Crab Bake®

Ahoy. Here's a cool clone for a pizza-shaped adaptation of Red Lobster's famous Cheddar Bay Biscuits, with a little crab thrown in. If you like those tender, cheesy biscuits that come with every meal at Red Lobster, then you'll surely like this new recipe. Plus, it's a cinch to make. I suggest you use fresh crabmeat as they do in the restaurants, but if it's only the canned stuff you have available, no problem. You'll still be able to enjoy the taste of Red Lobster's appetizer, without having to leave a tip.

2 cups Bisquick baking mix  
1 3/4 cup finely shredded cheddar cheese

2/3 cups milk  
2 tablespoons butter, melted and divided  
1/4 teaspoon garlic powder  
1/2 teaspoon fine parsley flakes  
1/3 cup crab meat (fresh or canned lump)

1. Preheat oven to 450 degrees.
  2. Combine baking mix, 1 cup of the cheddar cheese, milk, and 1 half of the melted butter in a medium bowl. Mix by hand until well-combined.
  3. Pat out the dough into circle approximately 8 inches in diameter, with a slight lip around the edge, like a pizza crust.
  4. Sprinkle the parsley over the top of the dough. Be sure the dried parsley flakes are crushed fine. You can easily crush the flakes in a small bowl with your thumb and forefinger.
  5. Sprinkle the crab over the top of the dough.
  6. Sprinkle the remaining cheese over the crab. Don't go all of the way to the edge of the dough – leave a margin of a half-inch or so around the edge.
  7. Bake for 14-16 minutes or until the cheese on top begins to slightly brown.
  8. Combine the remaining butter with the garlic powder and brush it over the top of the bake as soon as it comes out of the oven. Slice it like a pizza into 8 pieces and serve hot.
- Makes 8 pieces

[Top](#)

---

### Red Lobster® Tartar Sauce

Here's a clone for that dollop of sweet, creamy goodness that comes alongside your fish entree at the world's largest seafood chain. I've received many e-mail requests for this one, and there have been several versions posted on the TSR Message Board. I think you'll find this never-before-revealed clone recipe gives you a quick and tasty sauce that has the look and flavor of the real thing. Use the sauce to dress up your next home-cooked fish platter or as a spread on a variety of sandwiches.

1/2 cup mayonnaise  
1 1/2 tablespoons finely minced onion  
1 tablespoon sweet pickle relish  
1 1/2 teaspoons shredded & chopped carrot (bits the size of rice)  
1 1/2 teaspoons sugar

1. Combine all ingredients in a small bowl.
  2. Cover and chill.
- Makes 4 servings.

[Top](#)

---

## Red Robin® Seasoning

Give yourself some time to make a tough decision because there are nearly two dozen gourmet burgers on the Red Robin menu to pick from, not to mention scores of other fantastic food choices. Red Robin claims its steak fries are world-famous, and when you get a burger your fries are served up on the side in a "bottomless" portion. Want some more fries? Just ask and you can have as many as your belly can pack in. But we found out that the burgers and fries have a very special secret ingredient in common that makes them taste so good: It's the Red Robin seasoning that's sprinkled on the food. Next time you make a burger, sprinkle some our version of the seasoning blend over the patty. Cook up some frozen steak fries or french fries and sprinkle a little of this blend over the top. You'll all sorts of uses for this versatile spice. And the recipe makes a portion that should fit nicely in an empty spice bottle.

3 tablespoons salt  
1 tablespoon instant tomato soup mix  
(Knorr tomato with basil works great)  
2 teaspoons chili powder  
1/4 teaspoon cumin  
1/4 teaspoon ground black pepper

Combine the ingredients in a small bowl and stir well.  
Store in a covered container.  
Makes 1/3 cup.

[Top](#)

---

## Reese's® Peanut Butter Cups

The first Top Secret Recipes book features a version of this clone recipe for America's most beloved candy creation. That recipe now sits in just about every collection of "copycat" recipes passed around the Web. But since 1993, I've learned a few things about the delicate science of Reese's Peanut Butter Cup cloning. You know, stuff like: "Never clone peanut butter cups while crossing a busy intersection," and "Don't clone peanut butter cups while under a tall tree in the rain." These are the sort of handy tips that you don't find anywhere else on the Internet. These are the things that come with experience, perseverance and a long, complicated thought process. Over seven years have passed, and I figured perhaps it was time to share some of the more useful of these discoveries with all you great folks here on the site. Now when you make your Reese's clones, you'll know to use reduced-fat peanut butter for a better texture. Now when you're craving that delicate combination of flavors, you'll know

to get out the scissors to trim muffin cups for the chocolate. This is the improved recipe right here, authorized, and in its entirety! Now you can forget all about that other Reese's clone formula.

Although, you might want to keep in mind the thing about the busy intersection.

12 paper muffin cups

One 12-ounce pkg. milk chocolate chips

1 cup reduced-fat peanut butter

1/2 cup powdered sugar

1/4 teaspoon salt

Paper muffin cups and chocolate -- what a glorious day!

1. Cut the top half off of the muffin cups so that they are shallower.
  2. Pour the chocolate chips into a glass bowl and melt them in the microwave: Microwave at 50% power for 2 minutes. Stir the chips gently, and let them sit for a minute or so. If the chocolate needs more melting, microwave those chippies again at half power for 30 seconds. Stir gently. Continue the process, stirring gently as you go. But be very careful not to overcook the chocolate or it'll seize up on you like day old Carolina roof tar.
  3. Using a teaspoon, spoon a portion of the chocolate into the middle of a muffin cup. Draw the chocolate up the edges of the cup with the back of the spoon. Coat the entire inside of the muffin cup with chocolate and place it into a muffin tin. Repeat with the remaining muffin cups and then put the whole muffin tin in the fridge so that the chocolate hardens.
  4. Combine the reduced-fat peanut butter, powdered sugar and salt in a medium bowl.
  5. When the chocolate in the muffin cups has hardened, pop the sweetened peanut butter into the microwave oven on full power for 1 minute. This will soften up the peanut butter so that it easily flows into the cups.
  6. Spoon a small portion of peanut butter into each of the chocolate-coated cups. Leave room at the top for an additional layer of chocolate, which we'll add later. Pop the candy back in the refrigerator to harden the peanut butter. This should take an hour or so.
  7. When the peanut butter filling has hardened, re-melt the chocolate chips in the microwave on half power for 30 to 60 seconds. Use a teaspoon to spread a layer of chocolate over the top of each candy. Chill the candy once again to set up the chocolate.
  8. Finally, remember to take the paper off the outside of the peanut butter cups before eating them.
- Makes 12 candies.

[Top](#)

You'll find the original version of this delectable Roadhouse Grill signature item in the "starters" section of the menu. It's a variation on the popular fried cheese sticks appetizers with spicy jalapeno peppers in the middle, all wrapped in large spring roll wrappers before frying. The marinara sauce on the side is perfect for dipping this tasty cheesy tidbit. To save time -- and we all like that -- you can use any of your favorite marinara pasta sauces (such as Ragu) for dipping so you won't have to whip it up from scratch.

8 thin slices monterey jack cheese  
8 thin slices cheddar cheese  
1 jalapeno pepper, seeded and diced  
1 teaspoon minced fresh chives  
4 large spring roll wrappers  
1 beaten egg  
6 to 10 cups vegetable oil

On the side

Marinara (pasta) sauce

Slice the cheese real thin, add peppers and chives, roll it all up and give it a good squeeze before wrapping

1. Use a sharp knife to make 8 thin slices each from the end of standard-size hunks of cheddar and monterey jack cheeses.

2. Arrange 2 slices of cheddar and 2 slices of jack on your hand, then sprinkle about 1 teaspoon of diced jalapeno on top of the

cheese. Sprinkle 1/4 teaspoon of minced chives on next. Sandwich

the peppers and chives between the cheese and roll it all up.

Fold the cheese and squeeze it all together so that the peppers and chives are well sealed into the middle of the cheeses.

3. Lay a spring roll wrapper with one corner pointing away from you. Arrange the cheese lengthwise on the center of the wrapper.

4. Fold one of the side corners over the cheese filling. Brush a little beaten egg on the tip of the other side corner and fold it over the first corner so that it sticks. Brush some beaten egg on the corner pointing away from you. Fold the bottom corner up and over the filling. Roll the wrapper up, keeping it tight, until it rolls over the top corner with the egg on it. It should stick.

Repeat with the remaining rolls, then cover them all and chill for at least 30 minutes. This will be long enough to heat up the oil in a deep fryer or large saucepan to 350 degrees.

5. When the oil is hot, fry the rolls for 2 1/2 to 3 minutes or until the outside is golden brown. Drain the rolls on a rack or paper towels for 2 minutes before serving with your favorite marinara sauce on the side for dipping.

Serves 2.

[Top](#)

---

## Sabrett® Onions in Sauce (for hot dogs)

Here's a cool clone for the tangy orange/red onion sauce slathered over hot dogs ordered from Sabrett push carts. For a buck or two you can grab a hot dog with the works on the fly from these popular umbrella-covered food carts in many major cities. You find hundreds of 'em in New York City, especially around Central Park (that's where the sample for this re-creation was obtained).

While most of the Sabrett toppings are standard hot dog fare - ketchup, mustard, sauerkraut - the onion sauce is a real Top Secret Recipe. And it's one that we can now slam into the "solved" file.

1 1/2 teaspoons olive oil  
1 medium onion, sliced thin and chopped  
4 cups water  
2 tablespoons tomato paste  
2 teaspoons corn syrup  
1 teaspoon cornstarch  
1/2 teaspoon salt  
1/4 teaspoon crushed red pepper flakes  
1/4 cup vinegar

1. Heat the oil in a large saucepan over medium heat.
  2. Sauté sliced onion in the oil for 5 minutes, until onions are soft but not brown.
  3. Add water, tomato paste, corn syrup, cornstarch, salt, and red pepper flakes, and stir.
  4. Bring mixture to a boil, then reduce heat and simmer for 45 minutes. Add vinegar. Continue to simmer for an additional 30 to 45 minutes or until most of the liquid has reduced and the sauce is thick.
- Makes about 1 cup.

[Top](#)

---

## Sara Lee (R) Apple Maple Cheesecake

2 tablespoons butter or margarine  
2 medium tart cooking apples, peeled and sliced (2 cups)  
1/3 cup maple-flavored syrup  
1 tablespoon light brown sugar  
1 teaspoon cornstarch  
1 teaspoon ground cinnamon  
1 Sara Lee Original Cheesecake, cut into 6 wedges, thawed  
1 cup chopped walnuts  
Slivered apple for garnish

In large skillet, melt butter over medium heat. Add sliced apples; cook, stirring occasionally, 5 minutes or just until tender. In small bowl, combine maple-flavored syrup, sugar,

cornstarch and cinnamon. Add to apples in skillet. Cook, stirring frequently, 2-3 minutes or until syrup is bubbly and slightly thickened. Cook 1 minute more. Remove from heat; refrigerate 10 minutes. Spoon apple mixture over cheesecake; sprinkle with walnuts. Garnish with slivered apple. Makes 6 servings.

[Top](#)

---

### Sara Lee's Carrot Square Cake

Yield: 6 servings

2 Eggs  
1 ts Vanilla  
6 oz Oil  
1 ts Salt  
1 1/2 ts Baking powder  
2 ts Cinnamon  
1 c Sugar  
1 1/4 c All-purpose flour  
1 c Carrots; grate fine  
1 c Walnuts; well-chopped  
1/2 c Light raisins; optional  
Cream cheese icing  
6 oz Cream cheese; softened  
1/4 lb Butter  
1 lb Powdered sugar  
1 1/2 ts Orange extract  
1 ts Spice island orange peel  
1 tb Light corn syrup or pancake  
1 tb Cornstarch or flour

Combine first 8 ingredients with electric mixer on medium-high. Beat 3 minutes scraping down sides of bowl often. Remove beaters. Stir in last 3 ingredients. Grease and flour 9" square pan. Spread batter evenly in pan. Bake at 325~ about 50 minutes. Cool in pan about 30 minutes. Frost with Cream Cheese Frosting and sprinkle with additional walnuts. ICING-Cream the cream cheese with the butter until light and fluffy, using med-high speed of electric mixer. Add half of the sugar, increasing speed to high. Add extract and peel and beat about 1 minute. Scrape down sides of bowl often. Resume beating adding remaining powdered sugar. Beat smooth. Frost sides and top of cake.

[Top](#)

This orange-colored spice blend has been perking up salads, pasta, potatoes, hamburgers, and vegetables for years now, but I've never seen a homegrown clone for the stuff. Time to change that. While it's obvious that sesame seeds are a major part of this blend, you may not know that the main ingredient is Romano cheese (in the bottle, it's been dyed orange by the paprika). Be sure to store this one in the refrigerator. You might even want to keep the seasoning in an empty shaker-top spice bottle. And if you're in the mood for some tasty pasta salad, just check out the tidbit below that comes right off the bottle of the original product.

- 2 tablespoons Romano cheese
- 1 1/2 teaspoons sesame seeds
- 1 teaspoon paprika
- 3/4 teaspoon salt
- 1/2 teaspoon poppy seeds
- 1/2 teaspoon celery seeds
- 1/4 teaspoon garlic powder
- 1/4 teaspoon coarse ground black pepper
- dash cayenne pepper

1. Combine all ingredients in a small bowl and mix well.
  2. Pour blend into a sealed container (such as an empty spice bottle) and store chilled.
- Makes 1/4 cup.

#### Tidbits

The label of the original product includes an easy recipe for Supreme Pasta Salad.

"Combine 1 pound cooked pasta, 8 ounces Italian dressing and 4 tablespoons Salad Supreme (or the amount made in the above clone recipe). Toss with an assortment of chopped fresh vegetables. Chill."

[Top](#)

---

### Seasoned Long Grain & Wild Rice Mix (Uncle Be

Serving Size : 3 Preparation Time :0:00

Categories : Desserts Cookies  
Vegetables

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
-----DRY MIX-----			
1	tablespoon	Chicken bouillon powder	
1	teaspoon	Dry chopped onion	
1/2	teaspoon	Dry minced parsley	
1/4	teaspoon	Garlic powder	
1/4	teaspoon	Onion powder	
1	teaspoon	Ground turmeric	
1/2	teaspoon	Ground cumin	

1/4 teaspoon Ground ginger  
 1/2 teaspoon Black pepper  
 1 1/2 teaspoons Season salt -- to 2 ts  
 -----RICE MIXTURE-----  
 2 cups Water  
 2 tablespoons Butter or margarine  
 1 cup Premium Minute Rice  
 1/3 cup Dry wild rice

Combine all of the ingredients as listed in Dry Mix in medium saucepan. Add to this water, butter, rice and dry wild rice. Bring to boil. Stir once or twice just to combine. Cover pan with lid tightly. Simmer gently 8 to 10 minutes or until almost all liquid has been absorbed. Makes 3 cups cooked rice.

[Top](#)

---

### Seven Seas® Free Viva Italian Fat-Free Dressing

Seven Seas dressings were first introduced by Anderson Clayton Foods back in 1964, when the trend toward fat-free foods was in its infancy. Kraft Foods later picked up the brand, and Seven Seas today ranks number four in sales of salad dressings in the United States. Here's our special technique to creating a delicious clone of Seven Seas spice-filled fat-free Italian dressing straight out of the latest TSR low-fat cookbook, using a secret combination of water, cornstarch and gelatin where the fat used to be.

1 1/3 cups water  
 1 1/2 tablespoons granulated sugar  
 2 teaspoons cornstarch  
 1 teaspoon salt  
 1/2 teaspoon dried minced onion  
 1/2 teaspoon dried minced garlic  
 1/2 teaspoon finely minced red bell pepper  
 1/2 teaspoon Italian seasoning  
 1/4 teaspoon gelatin  
 1/2 cup white vinegar  
 1 teaspoon dry nonfat buttermilk

1. Combine water, sugar, cornstarch, salt, onion, garlic, bell pepper, Italian seasoning, and gelatin in a small saucepan. Whisk to dissolve cornstarch, then set pan over medium/low heat.

2. Heat mixture until boiling, stirring often. When mixture begins to boil, cook for 1 additional minute, stirring constantly, then remove from heat.

3. Add vinegar and dry buttermilk to saucepan and stir. Transfer dressing to a covered container and refrigerate--preferably overnight--before serving.

Makes 1 1/2 cups.

#### Nutrition Facts

Serving size – 2 tablespoons

Total servings – 12

Fat (per serving) – 0g

Calories (per serving) – 10

[Top](#)

---

### Shoney's Tomato Florentine Soup

Recipe By :  
Serving Size : 6 Preparation Time :0:00  
Categories : Soups Vegetables

Amount	Measure	Ingredient -- Preparation Method
2	cans	Clear chicken broth -- 14oz ea.
1	Can	sliced stewed tomatoes -- (14 ounces)
12	ounces	V-8 juice
10	ounces	Cream of tomato soup
1	tablespoon	Sugar
10	ounces	Frozen chopped spinach

dash Nutmeg Salt and pepper Combine broth, tomatoes, juice and soup in a saucepan with a wire whisk over medium heat. Add remaining ingredients, without even thawing spinach. Allow to heat gently 30 minutes on medium-low until spinach is tender. Keep hot without letting it boil. Freeze leftovers.

[Top](#)

---

### Sonic® Cherry Limeade

Here's the signature drink from the chain that's reviving the drive-up burger joint, just like a scene out of American Graffiti or Happy Days. It was in 1953 that Troy Smith obtained the parcel of land in Shawnee, Oklahoma that was big enough to fit the new steakhouse and root beer stand that was his dream. Troy thought he'd make he steakhouse his primary operation, but as it turned out folks preferred the hot dogs and cold drinks over at the root beer stand. So Troy did the smart thing and ditched the steakhouse to focus all his efforts on the other joint. At first he called the root beer stand "Top Hat," but when Troy found out later that name was already being used, he came up "Sonic" to signify "service at the speed of sound." Today the chain is the sixth largest hamburger outlet in the country. This recipe makes a simple, old-fashioned drink by combining Sprite with cherry juice and some lime wedges. Use cherry juice made by Libby under the brand-name Juicy Juice for the best home clone.

12 ounces Sprite (1 can)  
3 lime wedges (1/8 of a lime each)  
1/4 cup cherry juice (Libby's Juicy Juice is best)

1. Fill a 16-ounce glass 2/3 full with ice.
  2. Pour Sprite over the ice.
  3. Add the juice of three lime wedges and drop them into the drink.
  4. Add the cherry juice and serve with a straw.
- Makes 1 16-ounce drink (medium size).

[Top](#)

---

### Sonic® Ocean Water

Any Sonic Drive-In regular knows the three or four unique fountain drink favorites on the menu. There's the Limeade, the Diet Limeade, and, of course, the Cherry Limeade. But that bright blue stuff called Ocean Water has become a recent favorite for anyone who digs the taste of coconut - it's like a pina colda soda. The server simply squirts a bit of blue coconut syrup into some cold Sprite. The big secret to duplicating this one at home is re-creating that syrup, so that's the first step. After that's done, you make the drink as they do at the restaurant in less time than it takes to say, "Does my blue tongue clash with what I'm wearing?"

3 tablespoons water  
2 tablespoons sugar  
1 teaspoon imitation coconut extract  
2 drops blue food coloring  
2 12-ounce cans cold Sprite  
ice

1. Combine the water and the sugar in a small bowl. Microwave for 30-45 seconds, then stir to dissolve all of the sugar. Allow this syrup to cool.
  2. Add coconut extract and food coloring to the cooled syrup. Stir well.
  3. Combine the syrup with two 12-ounce cans of cold Sprite. Divide and pour over ice. Add straws and serve.
- Makes two 12-ounce servings.

[Top](#)

---

### Spaghetti Factory Mizithra Cheese Sauce

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Sauces Pasta

Amount Measure Ingredient -- Preparation Method

-----  
2 tablespoons Flour  
4 tablespoons Butter  
1 teaspoon Olive Oil  
10 milliliters Garlic -- crush  
2 tablespoons Parsley -- chopped  
1/2 cup Half and Half  
1 cup Milk  
3/4 cup Romano Cheese  
White Pepper to taste

Make a light roux over a medium fire with olive oil and butter. Add flour and cook flour out of raw state; add garlic. Pour milk and half and half in the roux with pepper and parsley. At the last moment add the cheese. Place over hot pasta.

[Top](#)

---

### Starbucks® Frappuccino®

Here's one that I get requests for all of the time, and that you won't yet find in any book. This is a clone for Starbucks's "Lowfat Creamy Blend of Coffee & Milk" that you can now find in the all-too-puny 9 1/2-ounce bottles in most stores. Those little bottles will set you back at least a buck, but this Top Secret Recipes version costs a mere fraction of that. Plus, the recipe actually makes enough that you can get a pretty major caffeine buzz. Then, when you get down to the "Tidbits" I'll tell you how to clone espresso with a standard drip machine and ground coffee. Cool!

1/2 cup fresh espresso  
2 1/2 cups lowfat milk (2 percent)  
1/4 cup granulated sugar  
1 tablespoon dry pectin\*

Combine all of the ingredients in a pitcher or covered container. Stir or shake until sugar is dissolved. Chill and serve cold. Makes 24 ounces.

#### Tidbits

To make the "Mocha" variety:  
Add a pinch (1/16 teaspoon) of cocoa powder to the mixture before combining.

To fake espresso with a drip coffee maker and standard grind of coffee:

Use 1/3 cup ground coffee and 1 cup of water.  
Brew once then run coffee through machine again, same grounds.  
Makes about 1/2 cup fresh espresso to use in the above recipe.  
Run a pot of water through machine, without grounds, to clean.

\*This is a natural thickener found in fruits that is used for

canning. You can find it in the supermarket near the canning supplies. It is used in this recipe to make the drink thicker and creamier, and can be found in the original recipe. It does not add to the flavor and can be excluded if you don't care so much about duplicating the texture of the real thing.

[Top](#)

---

## Strawberry Julius and Pineapple Julius

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Beverages Vegetables

Amount	Measure	Ingredient -- Preparation Method
1	cup	frozen sliced strawberries -- thawed
		or
1	can	crushed pineapple in juice (8-oz)
1	cup	water
2		egg whites
3/4	teaspoon	vanilla extract
1/4	cup	granulated sugar
1	cup	crushed ice -- heaping

1. Combine all the ingredients in a blender set on high speed for exactly 1 minute.

Makes 2 drinks.

NOTES : For the Strawberry Julius, sweetened sliced strawberries work best. They can often be found in 16-ounce boxes in the frozen-food section of the supermarket. Make sure to thaw them first.

[Top](#)

---

## Sunshine® Lemon Coolers®

Brothers Jacob and Joseph Loose had a dream of creating products in a bakery filled with sunshine. In 1912 they got their wish by opening the famous "Thousand Window Bakery" in Long Island City, New York. It was the largest bakery in the work until 1955. Today Sunshine Biscuits has moved to another location in Sayerville, New Jersey, where ovens the size of football fields bake like crazy. Sunshine is now owned by Keebler and continues to produce many baked treats you're likely familiar with, such as Hydrox Cookies, Saltine Crackers, Vienna Fingers, Cheez-it Crackers, and these sweet Lemon Coolers. All we have to do is make a few simple adjustments to the Nilla Wafer clone recipe, and we can create

a cool copy of these awesome little tangy wafer cookies. You know the ones - those little round cookies dusted with lemon-flavored powdered sugar. To make that coating, we'll just use a little unsweetened Kool-Aid lemonade drink mix combined with powdered sugar. Shake the cookies in a bag with this mixture (I call it bake 'n shake) and you've got yourself another tasty knock-off.

1/2 cup powdered sugar  
1/3 cup sugar  
1/3 cup shortening  
1 egg  
1/2 teaspoon vanilla  
1/8 teaspoon salt  
1 1/2 cups cake flour  
1 1/2 teaspoons baking powder  
1 tablespoon water

#### Lemon Powdered Sugar

1 cup powdered sugar  
rounded 1/2 teaspoon unsweetened Kool-Aid lemonade drink mix

1. Preheat oven to 325 degrees.
  2. Cream together sugars, shortening, egg, vanilla, and salt in a large bowl.
  3. Add the flour and baking powder. Add 1 tablespoon of water and continue mixing until dough forms a ball.
  4. Roll dough into 3/4-inch balls and flatten slightly onto a lightly greased cookie sheet. Bake for 15 to 18 minutes or until cookies are light brown.
  5. As cookies bake, combine 1 cup powdered sugar with the lemonade drink mix in a large plastic bag and shake thoroughly to mix.
  6. When the cookies are removed from the oven and while they are hot, add 4 or 5 at a time to the bag and shake it until the cookies are well coated. Repeat with the remaining cookies.
- Makes 50 to 56 cookies.

[Top](#)

---

#### Swiss Miss® Fat-Free Tapioca Pudding

When the first instant hot cocoa mix was developed in the fifties, it was available only to the airlines in individual portions for passengers and was called Brown Swiss. This mix was so popular that the company packaged it for sale in the grocery stores and changed the name to Swiss Miss. In the seventies, the first Swiss Miss Puddings were introduced and quickly became the leader of dairy case puddings. When the fat-free versions of the puddings were introduced some 23 years later, they, too, would become a popular favorite.

No sugar needs to be added to this recipe that recreates one of the best-tasting brands of fat-free pudding on the market. The condensed milk is enough to sweeten the pudding; plus it provides a creamy consistency, which, along with the cornstarch, helps

replace fat found in the full-fat version of this tasty tapioca treat. It's a simple recipe to make and you won't even "miss" the fat.

2 tablespoons cornstarch  
2 1/2 cups fat-free milk  
1/2 cup sweetened condensed skim milk  
dash salt  
2 1/2 tablespoons instant tapioca  
1/2 teaspoon vanilla extract

1. Combine the cornstarch with the fat-free milk in a medium saucepan and whisk thoroughly to dissolve the cornstarch.
2. Add the condensed milk, salt, and tapioca to the pan. Stir until smooth and then set the pan aside for 5 minutes.
3. After 5 minutes, bring the mixture to a boil over medium/low heat, stirring constantly until it thickens, then cover and remove from the heat. Let the pudding sit, covered, for 20 minutes.
4. Stir in the vanilla, then transfer the pudding to serving cups. Cover the cups with plastic wrap and let them chill for at least 2 to 3 hours before serving.

#### Nutrition Facts

Serving size – 3/4 cup  
Total servings – 4  
Fat (per serving) – 0g  
Calories (per serving) – 140

[Top](#)

---

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

So good, and yet so easy. Now you can recreate this one at home just by tossing a few items into a saucepan. Try to find one of the large cartons of chicken stock at your store -- there's a perfect four cups of broth in there. Use Swanson brand if your store carries it. One bunch of broccoli should provide enough florets for this baby. Just cut the broccoli into bite-size pieces using a sharp knife. Use only the florets and ditch the stem.

4 cups chicken broth  
1 cup water  
1 cup half & half  
4 slices Kraft Cheddar Singles  
1/2 cup all-purpose flour  
1/2 teaspoon dried minced onion  
1/4 teaspoon ground black pepper  
4 cups broccoli florets (bite-size)

#### Garnish

1/2 cup shredded cheddar cheese  
2 teaspoons minced fresh parsley

1. Combine chicken broth, water, half & half, cheese, flour, onion and pepper in a large saucepan. Whisk to combine and

- to break up any lumps of flour, then turn heat to medium/high.
  2. Bring soup to a boil, then reduce heat to low.
  3. Add broccoli to soup and simmer for 15-20 minutes or until broccoli is tender but not soft.
  4. For each serving spoon one cup of soup into a bowl and garnish with a tablespoon of shredded cheese and a pinch of parsley.
- Makes 6 servings.

[Top](#)

---

### T.G.I. Friday's® Jack Daniels Grill Glaze

The Jack Daniel's Grill Glaze is one of the most scrumptious sauces you will ever taste on fish or just about any other meat. Introduced in April of 1997, this glaze has become one of Friday's best-selling items. This versatile sweet-and-slightly-spicy sauce can be ordered on salmon, baby back ribs, steak, chicken, pork chops...even on chicken wings (but only if you know to order it that way, since that one isn't on the menu). I was encouraged to figure out how to clone the stuff when the Oprah Winfrey Show requested an appearance. I think you'll find it tastes virtually identical to the original glaze! you can use it to top your favorite meat, but if you're grilling, be sure to use the sauce just before taking the meat off the flame, since it is very sweet and will quickly burn. Serve extra on the side.

- 1 head of garlic
- 1 tablespoon olive oil
- 2/3 cup water
- 1 cup pineapple juice
- 1/4 cup teriyaki sauce
- 1 tablespoon soy sauce
- 1 1/3 cups dark brown sugar
- 3 tablespoons lemon juice
- 3 tablespoons minced white onion
- 1 tablespoon Jack Daniels Whiskey
- 1 tablespoon crushed pineapple
- 1/4 teaspoon cayenne pepper

1. Cut about 1/2-inch off of top of garlic. Cut the roots so that the garlic will sit flat. Remove the papery skin from the garlic, but leave enough so that the cloves stay together. Put garlic into a small casserole dish or baking pan, drizzle olive oil over it, and cover with a lid or foil. Bake in a preheated 325° oven for 1 hour. Remove garlic and let it cool until you can handle it.
2. Combine water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar in a medium saucepan over medium/high heat. Stir occasionally until mixture boils then reduce heat until mixture is just simmering.
3. Squeeze the sides of the head of garlic until the pasty roasted garlic is squeezed out. Measure 2 teaspoons into the saucepan and whisk to combine. Add remaining ingredients to the pan and stir.
4. Let mixture simmer for 40-50 minutes or until sauce has reduced by about 1/2 and is thick and syrupy. Make sure it doesn't boil over.

Makes 1 cup of glaze.

[Top](#)

---

### Taco 5 Alarm Sauce

Recipe By :  
Serving Size : 18 Preparation Time :0:00  
Categories : Sauces

Amount	Measure	Ingredient -- Preparation Method
--------	---------	----------------------------------

1	Can	tomato paste -- (6 ounces)
1	teaspoon	Chili powder
1	teaspoon	Soy sauce

dash Tobasco sauce pinch Pepper 1 ts Onion salt 1/4 c Undrained pickle relish 1 TB Instant POSTUM drink powder -For coloring 1 ts Dark molasses 1 ts Dry mustard 1/4 c Ketchup 1/2 c Water 1/2 ts Cumin powder 10 1/2 oz Tomato soup In saucepan combine all ingredients. Stir over low heat to blend all flavors. Makes enough sauce to cover 18 to 20 tacos. Freeze unused portion in family sized containers.

[Top](#)

---

### Taco Bell's Cinnamon Twists

Categories: Copycat, topsecret  
Yield: 1 servings

-patdwigans fwds07a

5 Eggs yolks; well beaten  
5 tb Sour cream  
5 tb Sugar  
1 tb Almond extract  
1/4 ts Salt  
2 1/2 c Flour

Combine all, adding each item as listed, and enough more flour so that dough is no longer sticky, but still very soft. Roll small portions of dough at a time to paper-thin. Use lightly floured working surface. Cut into strips 2"x5" and arrange in single layer on oiled cookie sheets. Bring enough oil to 400~ in deep heavy saucpan, at least 3" deep. As you drop the dough into oil, make a 1" slit down center of each and draw the opposite ends of the strip through the slit. They'll fall to the bottom but will surface in a few seconds as they brown, about 2 minutes. Lift out with tongs and drop into large grocery sack containing

about 1 lb of 10-X powdered sugar.

[Top](#)

---

### Taco Bell® Burrito Supreme®

To copy Taco Bell's most famous burrito at home you first must assemble the meaty foundation of many of the chain's top selling products: The spiced ground beef. Toss it and seven other tasty ingredients into a large flour tortilla and fold using the same technique as taught to new recruits to the chain. If you like a bit of heat, throw on some of the hot sauce from the Taco Bell Fire Border Sauce clone recipe.

1 pound lean ground beef  
1/4 cup all-purpose flour  
1 tablespoon chili powder  
1 teaspoon salt  
1/2 teaspoon dried minced onion  
1/2 teaspoon paprika  
1/4 teaspoon onion powder  
dash garlic powder  
1/2 cup water  
1 16-ounce can refried beans  
8 10-inch flour tortillas  
1/2 cup enchilada sauce  
3/4 cup sour cream  
2 cups shredded lettuce  
2 cups shredded cheddar cheese  
1 medium tomato, diced  
1/2 cup diced yellow onion

1. In a medium bowl, combine the ground beef with the flour, chili powder, salt, minced onion, paprika, onion powder, and garlic powder. Use your hands to thoroughly mix the ingredients into the ground beef.
2. Add the seasoned beef mixture to the water in a skillet over medium heat. Mix well with a wooden spoon or spatula, and break up the meat as it cooks. Heat for 5 to 6 minutes, or until browned. The finished product should be very smooth, somewhat pasty, with no large chunks of beef remaining.
3. Heat up the refried beans in a covered container in the microwave set on high temperature for 1 1/2 to 2 minutes.
4. Place the flour tortillas on a plate and cover with plastic wrap. Heat the tortillas for 30 to 45 seconds in the microwave on high temperature.
5. Build each burrito by first spreading about 1/4 cup of refried beans on the center of a heated flour tortilla. Spread one-eighth of the meat mixture over the beans, then pour about a tablespoon of the enchilada sauce over the meat.
6. Stir the sour cream well, so that it is smoother, then spread about 1 1/2 tablespoons onto the burrito. Arrange some of the lettuce, cheese, tomato, and onion onto the tortilla, and then you're ready to roll.
7. Fold the end of the tortilla closest to you over the filling ingredients. Fold either the left or right end over next. Then

fold the top edge over the filling. You will be leaving one end of the burrito open and unfolded. Repeat with the remaining ingredients and serve immediately.  
Makes 8 burritos.

[Top](#)

---

### Taco Bell® Chicken Fajita Seasoning Mix

A couple years ago Taco Bell and Kraft Foods got together to produce a line of products - everything from taco kits to salsas and spice mixes - all stamped with the familiar Taco Bell logo and available in supermarkets across the country. The idea was a winner, and now the Taco Bell line of products is among Kraft's top sellers. The clone of this mix, made with a combination of common spices and cornstarch, can be kept indefinitely until your brain's fajita-craving neurons begin firing. When you're set to cook, you'll just need some chicken, a bell pepper, and an onion, and then you simply follow the same instructions that you find on the package of the real thing.

1 tablespoon cornstarch  
2 teaspoons chili powder  
1 teaspoon salt  
1 teaspoon paprika  
1 teaspoon sugar  
3/4 teaspoon crushed chicken bouillon cube  
1/2 teaspoon onion powder  
1/4 teaspoon garlic powder  
1/4 teaspoon cayenne pepper  
1/4 teaspoon cumin

1. Combine all of the ingredients in a small bowl.
2. Prepare fajitas using the following ingredients:

4 boneless, skinless chicken breasts (1 to 1 1/4 lb.), cut into thin strips  
2 tablespoons oil  
1/3 cup water  
1 green bell pepper, cut into strips  
1 medium onion, sliced

Prepare the fajitas using the same directions found on the package of the original seasoning mix:

1. COOK and stir chicken in hot oil in a large nonstick skillet 5 minutes on medium-high heat. Add TACO BELL Fajita Seasoning Mix, water, green pepper, and onion; cook and stir on medium heat 5 minutes or until chicken is cooked through and the vegetables are tender.
2. PLACE tortillas on microwavable plate. Cover with plastic wrap. Microwave on high 1 minute.
3. SPOON chicken mixture onto each tortilla. Top as desired with

TACO BELL salsa. Roll up tortillas.

Makes 5 servings.

[Top](#)

---

### Taco Bell® Enchirito

"The Enchirito is back!" say the bright yellow signs posted on Taco Bell stores (at least those in the West) this month. For most of this decade, Taco Bell had stopped selling its once popular burrito/enchilada hybrid product. But the first Top Secret Recipes book had cracked the recipe before the product vanished in the early 90's, and until now that was the only way we could make our Enchiritos and eat them too. This recipe is an update with some improvements to that original recipe first released several years ago. Is the Enchirito here to stay? If it sells well, I'm sure we'll see it stick around. But even if we don't, this clone recipe will allow us to taste the Taco Bell creation whether or not the real thing is once again "adios-ed."

1 pound ground beef  
1/4 cup all-purpose flour  
1 tablespoon chili powder  
1 teaspoon salt  
1/2 teaspoon dried minced onion  
1/2 teaspoon paprika  
1/4 teaspoon onion powder  
dash garlic powder  
1/2 cup water  
1 30-ounce can refried beans  
1 package large flour tortillas (10-inch)  
1/4 onion, diced  
1 10-ounce can La Victoria enchilada sauce  
2 1/2 cups shredded cheddar cheese  
1 2-ounce can sliced black olives

1. Brown the ground beef in a skillet over medium heat, using a wooden spoon or spatula to separate the beef into pea-size pieces. Drain fat.
2. Add the flour, chili powder, salt, dried minced onion, paprika, onion powder, garlic powder, and water.
3. Heat up the refried beans in a medium sauce pan over medium heat, or in the microwave for a couple of minutes on high.
4. Warm the tortillas in a steamer, or wrap them in a moist towel and microwave for 1 minute on high. You may also heat up the tortillas individually by placing them in a hot pan over medium heat for about 15 seconds per side.
5. Spoon about 3 tablespoons of beef into the center of each tortilla. Sprinkle on 1/2 teaspoon of diced fresh onion. Add 1/3 cup of hot refried beans.
6. Fold the tortilla over the beans and meat and flip the tortilla

over onto a plate.

7. Spoon 3 tablespoons of enchilada sauce over the top of the tortilla, then sprinkle on 1/4 cup of shredded cheese.

8. Heat up the dish for 20-30 seconds in the microwave, until the cheese begins to melt.

9. Top with three olive slices.

Makes 10.

[Top](#)

---

### Taco Bell® Fire Border Sauce®

For years Taco Bell customers had only the "mild" and "hot" varieties of free taco sauce blister packs to choose from to add a bit of zing to their fistful of tacos. That is, until a recent addition to the hot sauce selection kicked the heat-o-meter up a few notches. While true hot sauce freaks might find this sauce still on the mild side when compared with the glut of habanero-based sauces on the market today, it's definitely a recipe that improves on the Mexican fast-food chain's original formulas if you're one of the many who get a rush from a good tastebud tingle.

1 6-ounce can tomato paste

3 cups water

3 tablespoons vinegar

3 tablespoons finely minced canned jalapeno slices

1 tablespoon chili powder

1 tablespoon dried minced onion

2 teaspoons salt

2 teaspoons cornstarch

1 teaspoon cayenne pepper

1 teaspoon sugar

1/4 teaspoon onion powder

dash garlic powder

1. Combine the tomato paste with the water in a medium saucepan and whisk until smooth.

2. Add the remaining ingredients and stir until combined.

3. Heat mixture over medium high heat until it begins to boil. Continue to cook for about 3 minutes, stirring often. Remove from heat.

4. When sauce has cooled, poured it into a sealed container and refrigerate.

Makes 3 cups.

[Top](#)

---

## Taco Bell® Mexican Pizza

Hope you're hungry, 'cause this recipe makes four of the Mexican Pizzas like those served at the Bell. Prepare to blow your diners away with this one if they're at all familiar with the real thing.

1/2 lb ground beef  
2 tablespoons all-purpose flour  
1 1/2 teaspoons chili powder (Spanish blend is best)  
3/4 teaspoon salt  
1/4 teaspoon dried minced onion  
1/4 teaspoon paprika  
dash garlic powder  
dash onion powder  
2 tablespoons water  
8 small (6" diameter) flour tortillas  
1 cup Crisco shortening or cooking oil  
1 16-ounce can refried beans  
2/3 cup mild Picante salsa  
1/2 cup shredded cheddar cheese  
1/2 cup shredded Monterey Jack cheese  
1/3 cup diced tomato  
1/4 cup chopped green onions

1. In a medium bowl, combine the ground beef with the flour, chili powder, salt, dried onion, paprika, garlic powder, and onion powder. Use your hands to thoroughly incorporate everything into the ground beef.
  2. Preheat a skillet over medium heat, and add the ground beef mixture to the pan along with the water. Brown the beef mixture for 5 to 6 minutes, using a wooden spoon or spatula to break up the meat as it cooks.
  3. Heat oil or Crisco shortening in a frying pan over medium high heat. If oil begins to smoke, it is too hot. When oil is hot, fry each tortilla for about 30 to 45 seconds per side and set aside on paper towels. When frying each tortilla, be sure to pop any bubbles that form so that tortilla lays flat in oil. Tortillas should become golden brown.
  4. Heat up refried beans in a small pan over the stove or in the microwave. Preheat oven to 400 degrees.
  5. When meat and tortillas are done, stack each pizza by first spreading about 1/3 cup refried beans on the face of one tortilla. Next spread 1/4 to 1/3 cup of meat, then another tortilla. Coat your pizzas with two tablespoons of salsa on each, then combine the cheeses and sprinkle the blend evenly over the top of each pizza. Split up the diced tomato and arrange evenly over the cheese on each pizza, followed by the green onion.
  6. Place pizzas in your hot oven for 8-12 minutes or until cheese on top is melted. Cut each pizza into 4 slices and serve.
- Makes 4 pizzas.

[Top](#)

If you don't think those packets of Taco Bell spices you buy in the grocery stores makes spiced ground meat that tastes like the stuff they use at the giant Mexican food chain, you'd be correct. If you want the taco meat to taste right you're going to have to whip it up from scratch using this original TSR recipe. Once you've prepped your meat, these steps will help you build your tacos the Taco Bell way, without any pesky talking Chihuahuas running through the kitchen.

1 pound lean ground beef  
1/4 cup all-purpose flour  
1 tablespoon chili powder  
1 teaspoon salt  
1/2 teaspoon dried minced onion  
1/2 teaspoon paprika  
1/4 teaspoon onion powder  
dash garlic powder  
1/2 cup water  
12 soft taco flour tortillas (6-inch tortillas)  
2 cups shredded lettuce  
1 cup shredded cheddar cheese

1. In a medium bowl, combine the ground beef with the flour, chili powder, salt, minced onion, paprika, onion powder, and garlic powder. Use your hands to thoroughly mix the ingredients into the ground beef.
2. Add the seasoned beef mixture to the water in a skillet over medium heat. Mix well with a wooden spoon or spatula, and break up the meat as it cooks. Heat for 5 to 6 minutes, or until browned. The finished product should be very smooth, somewhat pasty, with no large chunks of beef remaining.
3. Heat up the flour tortillas in your microwave for 20 - 30 seconds, or until warm.
4. Build each taco by spooning 2 to 3 tablespoons of the meat into a warm tortilla. Spread some of the shredded lettuce over the meat and then sprinkle some cheese over the top. Repeat with the remaining ingredients and serve immediately.

Makes 12 soft tacos.

[Top](#)

---

## Taco Bell® Taco Seasoning Mix

This is a simple recipe to clone the contents of the seasoning packet that bears the Taco Bell logo found in practically all the grocery stores these days. You probably expect the seasoning mix to make meat that tastes exactly like the stuff you get at the big chain.

Well, uh, nope. It's more like the popular Lawry's seasoning mix, which still makes good spiced ground meat, and works great for a tasty bunch of tacos. But if it's the mushy, spiced meat that's packed into tacos and burritos at America's largest taco joint that you want, you'll have to use the clone

recipe for the Taco Bell Taco.

- 2 tablespoons flour
- 2 teaspoons chili powder
- 1 1/2 teaspoons dried minced onion
- 1 1/4 teaspoons salt
- 1 teaspoon paprika
- 3/4 teaspoon crushed beef bouillon cube
- 1/4 teaspoon sugar
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon garlic powder
- dash onion powder

1. Combine all of the ingredients in a small bowl.
2. Prepare taco meat using 1 pound of ground beef and following the same spunky directions as on the original package:
  1. BROWN ground beef; drain. Add seasoning mix and 3/4 cup of water. Bring to a boil; reduce heat. Simmer uncovered, 10 minutes, stirring occasionally.
  2. HEAT taco shells or tortillas as directed on package.
  3. SERVE bowls of seasoned ground beef, lettuce, tomato and cheese. Pass the taco shells or tortillas and let everyone PILE ON THE FUN!Makes 12 tacos.

[Top](#)

---

### TGI Friday's Soy Sauce Dressing

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Dressings Salads

Amount	Measure	Ingredient -- Preparation Method
		-----WALDINE VAN GEFFEN VGHC42A-----
1/3	cup	Peanut oil
1/3	cup	Cider vinegar
1/3	cup	Water
2	tablespoons	Soy sauce
2	tablespoons	Green onion stems -- minced
1	tablespoon	Honey -- to 2tb or to taste
1/2	teaspoon	Prepared hot mustard -- or the removed from 2 -- capsules of ground g

Combine all ingredients in a jar with tight-fitting lid; shake the jar vigorously to combine ingredients thoroughly. Keep refrigerated and covered to use within a few weeks. Shake before using. CAL 38 per T.

[Top](#)

---

## The Soup Nazi's® Crab Bisque

4 pounds snow crab clusters (legs)  
4 quarts water (16 cups)  
1 small onion, chopped  
1 1/2 stalks celery, chopped  
2 cloves garlic, quartered  
2 potatoes, peeled and chopped  
1/4 cup fresh chopped Italian parsley  
2 teaspoons mustard seed  
1 tablespoon chopped pimento  
1/2 teaspoon coarse ground pepper  
2 bay leaves  
1/3 cup tomato sauce  
2 tablespoons half and half  
1/4 cup unsalted butter  
1/4 teaspoon thyme  
1/8 teaspoon basil  
1/8 teaspoon marjoram

1. Remove all the crab meat from the shells and set it aside.
2. Put half of the shells into a large pot with 4 quarts of water over high heat. Add onion 1 stalk of chopped celery, and garlic, then bring mixture to a boil. Continue to boil for 1 hour, stirring occasionally (The white part of the shells will start to become transparent), then strain stock. Discard the shells, onion, celery and garlic, keeping only the stock.
3. Measure 3 quarts (12 cups) of the stock into a large sauce pan or cooking pot. If you don't have enough stock, add enough water to make 3 quarts.
4. Add potatoes, bring mixture to a boil, then add 1/2 of the crab and the remaining ingredients to the pot and bring it back to boiling. Reduce heat and simmer for 4 hours, uncovered until it reduces by about half and starts to thicken. Add the remaining crab and simmer for another hour until the soup is very thick.

Makes 4-6 servings.

[Top](#)

---

## The Soup Nazi's® Cream of Sweet Potato Soup

4 sweet potatoes (about 1 pound each)  
8 cups water  
1/3 cup butter  
1/2 cup tomato sauce  
2 tablespoons half and half  
2 teaspoons salt  
1/8 teaspoon pepper

dash thyme

1 cup cashews (split in half)

1. Preheat oven to 375 degrees. Bake the sweet potatoes for 45 minutes or until they are soft. Cool the potatoes until they can be handled.
2. Peel away the skin, then put the potatoes into a large bowl. Mash the potatoes for 15-20 seconds, but you don't need to mash them until they are entirely smooth.
3. Spoon the mashed sweet potato into a large saucepan over medium/high heat, add the remaining ingredients and stir to combine.
4. When the soup begins to boil, reduce the heat and simmer for 50-60 minutes. Cashews should be soft. Serve hot with an attitude.

Makes 6-8 servings.

[Top](#)

---

### The Soup Nazi's® Indian Mulligatawny Soup

4 quarts water (16 cups)  
6 cups chicken stock  
2 potatoes, peeled & sliced  
2 carrots, peeled & sliced  
2 stalks celery, with tops  
2 cups peeled & diced eggplant (about 1/2 of an eggplant)  
1 medium onion, chopped  
1 cup frozen yellow corn  
2/3 cup canned roasted red pepper, diced  
1/2 cup tomato sauce  
1/2 cup shelled pistachios  
1/2 cup roasted cashews  
1/2 cup chopped fresh Italian parsley  
1/4 cup lemon juice  
1/4 cup butter  
3 tablespoons sugar  
1/2 teaspoon curry powder  
1/2 teaspoon pepper  
1/4 teaspoon thyme  
1 bay leaf  
dash marjoram  
dash nutmeg

1. Combine all ingredients in a large pot over high heat.
  2. Bring to a boil, then reduce heat and simmer for 4-5 hours or until soup has reduced by more than half, and is thick and brownish in color. It should have the consistency of chili. Stir occasionally for the first few hours, but stir often in the last hour. The edges of the potatoes should become more rounded, and the nuts will soften. Serve hot.
- Makes 4-6 servings.

[Top](#)

---

### The Soup Nazi's® Mexican Chicken Chili

1 pound chicken breast fillets (4 fillets)  
1 tablespoon olive oil  
10 cups water  
2 cups chicken stock  
1/2 cup tomato sauce  
1 potato, peeled & chopped  
1 small onion, diced  
1 cup frozen yellow corn  
1/2 carrot, sliced  
1 celery stalk, diced  
1 cup canned diced tomatoes  
1 15-ounce can red kidney beans, plus liquid  
1/4 cup diced canned pimento  
1 jalapeno, diced  
1/4 cup chopped Italian parsley  
1 clove garlic, minced  
1 1/2 teaspoons chili powder  
1 teaspoon cumin  
1/4 teaspoon salt  
dash cayenne pepper  
dash basil  
dash oregano

On the side

Sour cream

Pinch chopped Italian parsley

1. Sauté the chicken breasts in the olive oil in a large pot over medium/high heat. Cook the chicken on both side until done -- about 7-10 minutes per side. Cool the chicken until it can be handled. Do not rinse the pot.
  2. Shred the chicken by hand into bite-sizes pieces and place the pieces back into the pot.
  3. Add the remaining ingredients to the pot and turn heat to high. Bring mixture to a boil, then reduce heat and simmer for 4-5 hours. Stir mixture often so that many of the chicken pieces shred into much smaller bits. Chili should reduce substantially to thicken and darken (less orange, more brown) when done.
  4. Combine some chopped Italian parsley with sour cream and serve it on the side for topping the chili, if desired.
- Makes 4-6 servings.

[Top](#)

Recipe By :  
Serving Size : 8 Preparation Time :0:00  
Categories : Copycat

Amount Measure Ingredient -- Preparation Method

1	cn	28 Oz diced tomatoes
1	c	Chicken broth
1/4	c	Butter
2	tb	Sugar
1	tb	Chopped onion
1/8	ts	Baking soda
2	c	Milk

In a saucepan, combine the first 6 ingredients. Cover and simmer for 1 hour. Heat milk, add to tomato mixture just before serving. makes about 1 1/2 quarts.

[Top](#)

---

## Tommy's® World Famous Hamburgers

This clone recipe may be for the whole hamburger, but anybody who knows about Tommy's goes there for the chili - and that's the part of this clone they seek. That's also the part that required the most kitchen sleuthing. Turn out it's an old chili con carne recipe created back in 1946 by Tommy's founder, Tommy Koulax, for his first hamburger stand on the corner of Beverly and Rampart Boulevards in Los Angeles. By adding the right combination of water and flour and broth and spices to the meat we can create a thick, tomato-less chili sauce worthy of the gajillions of southern California college students that make late-night Tommy's runs a four-year habit. And if you don't live near one of the two dozen Tommy's outlets, you can still get a gallon of Tommy's famous chili shipped to you. But I hope you really dig the stuff, because you'll shell out around 70 bucks for the dry ice packaging and overnight shipping. And don't expect to see the ingredients on the label since the chili comes packed in a gallon-size mustard jug.

### Chili

1 pound ground beef (not lean)  
1/4 cup flour plus 1 1/4 cups flour  
1 1/3 cups beef broth  
4 cups water  
3 tablespoons chili powder  
2 tablespoons grated (and then chopped) carrot  
1 tablespoon white vinegar  
2 teaspoons dried minced onion  
2 teaspoons salt  
1 teaspoon granulated sugar  
1 teaspoon paprika  
1/4 teaspoon garlic powder

3 pounds ground beef  
8 hamburger buns  
16 slices Kraft cheddar cheese Singles  
1/2 cup diced onion  
32 to 40 hamburger pickles (slices)  
8 slices large beefsteak tomato (1/2-inch thick)  
1/4 cup yellow mustard  
Strain the fat out of the meat with popular  
and common kitchen gadgets

Roux. Something good can come from the French.

1. Prepare the chili by first browning the meat in a large saucepan over medium heat. Crumble the meat as it browns. When the meat has been entirely cooked (7 to 10 minutes), pour the meat into a strainer over a large cup or saucepan. Let the fat drip out of the meat for about 5 minutes, then return the meat back to the first saucepan. Cover and set aside.
  2. With the fat from the meat, we will now make a roux - a French contribution to thicker sauces and gravies usually made with fat and flour. Heat the drippings in a saucepan over medium heat (you should have drained off around 1/2 cup of the stuff). When the fat is hot, add 1/4 cup flour to the pan and stir well. Reduce heat to medium low, and continue to heat the roux, stirring often, until it is a rich caramel color. This should take 10 to 15 minutes. Add the beef broth to the pan and stir. Remove from heat.
  3. Meanwhile, back at the other pan, add the water to the beef, then whisk in the remaining 1 1/4 cups flour. Add the roux/broth mixture and the other chili ingredients and whisk until blended. Make sure your grated carrot is chopped up to the size of rice before you add it.
  4. Crank the heat up to medium high. Stir often until you see bubbles forming on the surface of the chili. Turn the heat down to medium low, and continue to simmer for 15 to 20 minutes, or until thick. The chili should be calmly bubbling like lava as it simmers. When it's done cooking, take the chili off the heat, cover it, and let it sit for 30 minutes to an hour before using it on the burgers. It should thicken to a tasty brown paste as it sits.
  5. To make your hamburgers, you'll first divide 3 pounds of hamburger into 16 portions of 3 ounces each. Grill the burgers in a hot skillet or on an indoor griddle for 4 to 5 minutes per side or until done. Sprinkle some salt and pepper on each patty.
  6. Build the burgers by lightly toasting the faces of the hamburger buns. Turn them over into a hot skillet or a griddle on medium heat.
  7. Place one patty onto the bottom bun.
  8. Position two slices of cheese on the meat.
  9. Place another beef patty on the cheese.
  10. Spoon about 1/3 cup of chili onto the beef patty.
  11. Sprinkle about 1 tablespoon of diced onion onto the chili.
  12. Arrange 4 to 5 pickle slices on the onion.
  13. Place a thick slice of tomato on next.
  14. Spread mustard over the face of the top bun and top off your hamburger by turning this bun over onto the tomato.
- Makes 8 burgers. (6 cups of chili.)

[Top](#)

---

## Tony Roma's® Baked Potato Soup

"A house specialty full of baked potatoes and topped with Cheddar cheese, bacon and green onions."

The thick-and-creamy texture and rich taste of Tony Roma's best-selling soup can be easily cloned with basic ingredients. This TSR version is thickened with a little flour, some half-and-half and, most notably, instant mashed potatoes. Give yourself an hour to bake the potatoes and around 30 minutes to prepare the soup. Garnish each serving with shredded cheese, crumbled bacon and green onions and you will have a home kitchen Tony Roma's recreation that will surely impress.

2 medium potatoes (about 2 cups chopped)  
3 tablespoons butter  
1 cup diced white onion  
2 tablespoons flour  
4 cups chicken stock  
2 cups water  
1/4 cup cornstarch  
1 1/2 cups instant mashed potatoes  
1 teaspoon salt  
3/4 teaspoon pepper  
1/2 teaspoon basil  
1/8 teaspoon thyme  
1 cup half and half

### Garnish

1/2 cup shredded cheddar cheese  
1/4 cup crumbled cooked bacon  
2 green onions, chopped (green part only)

1. Preheat oven to 400 degrees and bake the potatoes or 1 hour or until done. When potatoes have cooked remove them from the oven to cool.
2. As potatoes cool prepare soup by melting butter in a large saucepan, and sauté onion until light brown. Add the flour to the onions and stir to make a roux.
3. Add stock, water, cornstarch, mashed potatoes, and spices to the pot and bring to a boil. Reduce heat and simmer for 5 minutes.
4. Cut potatoes in half lengthwise and scoop out contents with a large spoon. Discard skin. Chop baked potato with a large knife to make chunks that are about 1/2-inch in size.
5. Add chopped baked potato and half-and-half to the saucepan, bring soup back to a boil, then reduce heat and simmer the soup for another 15 minutes or until it is thick.
6. Spoon about 1 1/2 cups of soup into a bowl and top with about a tablespoon of shredded cheddar cheese, a half tablespoon of crumbled bacon and a teaspoon or so of chopped green onion. Repeat for remaining servings.

Serves 6 to 8.

[Top](#)

---

### Tony Roma's® Blue Ridge Smokies Sauce

Of the four famous barbecue sauces served on those delicious, tender ribs at Tony Roma's, this is the only one that wasn't cloned in the third book, Top Secret Restaurant Recipes. This sweet, smoky sauce is great on pork spareribs cooked with the technique found on page 298 of the book, or you can use it on a recipe of your own that includes pork or beef ribs, even chicken. Now Tony Roma's sells each of its four barbecue sauces at the restaurant chain, separately, or in gift sets of four. But if you don't have a Tony Roma's near you, this is the only way to get that one-of-a-kind barbecue taste at home.

- 1 cup ketchup
- 1 cup red wine vinegar
- 1/2 cup brown sugar
- 1/4 cup molasses
- 1 1/2 teaspoons liquid smoke
- 1/2 teaspoon salt
- rounded 1/4 teaspoon black pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder

1. Combine all of the ingredients in a medium saucepan over high heat, and whisk until smooth.
2. Bring sauce to a boil, then reduce heat and simmer uncovered for 30-40 minutes or until sauce has thickened. Use on pork spareribs -- as cooked with the method from the book Top Secret Restaurant Recipes -- or any of your beef, pork or chicken recipes. Makes 1 1/2 cups.

[Top](#)

---

### UNO'S DEEP PAN PIZZA

Recipe By :  
Serving Size : 4 Preparation Time :0:00  
Categories : Italian Pizza  
Meats

Amount Measure Ingredient -- Preparation Method

-----CRUST-----  
1 c Warm tap water (110-115ø)  
1 t Active dry yeast  
3 1/2 c Flour  
1/2 c Coarse ground cornmeal  
1 t Salt

- 1/4 c Vegetable oil
- FILLING-----
- 1 lb Mozzarella, sliced
- 1 lb Sausage, removed from the Casing and crumbled
- 1 cn Whole tomatos, drained and Coarsely crushed
- 2 c Cloves, peeled and minced
- 3 ts Dried oregano,OR
- 5 Fresh basil leaves, Shredded
- 4 tb Freshly grated Parmesan Cheese

Pour the warm water into a large mixing bowl and dissolve the yeast with a fork. Add 1 cup of flour, all of the cornmeal, salt, and, and vegetable oil. Mix well with a spoon. Continue stirring in the rest of the flour 1/2 cup at a time, until the dough comes away from the sides of the bowl. Flour your hands and the work surface and kneed the ball of dough until it is no longer sticky.

Let the dough rise in an oiled bowl, sealed with plastic wrap, for 45 to 60 minutes in a warm place, until it is doubled in bulk. Punch it down and kneed it briefly. Press it into an oiled 15-inch deep dish pizza pan, until it comes 2 inches up the sides and is even on the bottom of the pan. Let the dough rise 15-20 minutes before filling.

Preheat the oven to 500 degrees.

While the dough is rising, prepare the filling. Cook the crumbled sausage until it is no longer pink, drain it of it's excess fat. Drain and chop the tomatos.

When the dough has finished its second rising, lay the cheese over the dough shell. Then distribute the sausage and garlic over the cheese. Top with the tomatos. Sprinkle on the seasonings and Parmesan cheese.

Bake for 15 minutes at 500 degrees. Then lower the temperature to 400 degrees and bake for 25 to 35 minutes longer. Lift up a section of the crust from time to time with a spatula to check on its color. The crust will be golden brown when done. Serve immediately.

[Top](#)

---

UNO'S PIZZERIA RECIPE

Recipe By :  
 Serving Size : 1 Preparation Time :0:00

Categories : Cheese/eggs

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient -- Preparation Method
2	pk	Yeast
2	c	-Tepid water
1/2	c	Salad oil
4	tb	Olive oil
3	c	Flour
1/2	c	Cornmeal -- I think this is -the secret
2	ts	-salt -- Frugal Gourmet does -not have salt in dough
2 1/2	c	Flour -Sauce
2	cn	Plum tomatoes 28 ounce -drained -- crushed; drained
1		Mozzarella -- to taste
1	pn	-salt -- ground pepper
1		-garlic -- chopped; to taste
1		Basil -- fresh; chopped
1		Oregano -- fresh; chopped
1		Meat -- choice
1		Onion -- etc; choice
1		Parmesan -- to taste
1		Romano cheese -- to taste

Mix two packets of yeast in 2 cups of tepid water and let sit for ten minutes. Add 1/2 cup salad oil. Add Olive oil, 3 cups flour; cornmeal and salt. Knead for about ten minutes. Add 2-1/2 cups of additional flour. Knead this for 15 minutes. Let dough rise to twice its size. Use blackened deep dish pizza pans. I'm not sure how you get 'em blackened - I cured mine with olive oil and then I just wipe them out when I'm done. They are kind of getting blackened looking with use. I have two pans and make two pizzas at a time. I spread the pan with olive oil and sprinkle with cornmeal. Divide the dough in half. Spread and cover the bottom of the pan. Spread it up the sides. I then let it rise again in the pan. Cover pizza dough with sliced mozzarella. Drain and squash a 28 ounce can of plum tomatoes for each pizza. Drain off the excess fluid after squashing, and spread this over the cheese. Smidge of salt and ground pepper over the top. Chopped garlic, fresh chopped basil and oregano. Add the filling of your choice (I use sliced onion and Italian Sausage). Top with a Parmesan/Romano Cheese mix. Bake in preheated oven at 475 degrees for 35-40 minutes.

[Top](#)

---

Waffle House® Waffles

It was two friendly Atlanta, Georgia neighbors who got together in 1955 to build the first Waffle House in their eventual 1200-restaurant chain. With the dimpled breakfast hotcake as a signature item (and this is 3 years before IHOP was founded!), the privately-held chain grew into 20 Southern U.S. states. Today tasty food at rock-bottom prices, plus 24-hours-a-day service, makes Waffle House

a regular stop for devoted customers any time of the day or night. And don't even think about referring to your server as a waitress; they're called "associates."

For the best clone of the 45-year-old secret formula for these waffles you really should chill this batter overnight in the fridge as they do in each of the restaurants. But, hey, sometimes you just can't wait, right? If you need instant gratification, the recipe still works fine if you cook up the waffles the same day. At least wait for 15-20 minutes after you make the batter so that it can rest and thicken a bit. That'll give you time to search for the waffle iron and heat it up. Also, you might need some time to dust it off.

1 1/2 cups all-purpose flour  
1 teaspoon salt  
1/2 teaspoon baking soda  
1 egg  
1/2 cup plus 1 tablespoon granulated sugar  
2 tablespoons butter, softened  
2 tablespoons shortening  
1/2 cup half & half  
1/2 cup milk  
1/4 cup buttermilk  
1/4 teaspoon vanilla

1. Combine flour, salt and baking soda in a medium bowl. Stir to combine.
  2. Lightly beat the egg in another medium bowl. Add the sugar, butter, and shortening and mix well with an electric mixer until smooth. Add the half & half, milk, buttermilk and vanilla. Mix well.
  3. Add the dry flour mixture to the wet mixture while beating. Mix until smooth.
  4. Cover and chill overnight. (You can use batter right away if you like, but a good 12-hour chill makes the batter better.)
  5. Rub a light coating of vegetable oil on a waffle iron. Preheat the waffle iron. Leave the batter out of the refrigerator to warm up a bit as your waffle iron is preheating.
  6. Spoon 1/3 to 1/2 cup of batter into the waffle iron and cook for 3 to 4 minutes or until the waffles are light brown.
- Makes 6 waffles.

[Top](#)

---

wb-2005-06-28a

Added [@@news.yahoo.com](#)

wb-2005-06-23a

Added [@@/#DIV.\\*intellitxt/](#)

wb-2005-06-22b

Added [@@/foxnews.\\*adstream/](#)

Added [@@/Wclassifieds?W/](#)

Added [@@.npr.org](#)

wb-2005-06-22a

Created

[Top](#)

---

Wendy's Frosties

Yield: 6 servings

1 cup Milk

1/2 cup Nestle's Quik

3 cups ice cream, softened in fridge 1 hour

Put in blender until smooth. Serve.

[Top](#)

---

Wendy's® Chicken Caesar Fresh Stuffed Pita

Early in 1997 Wendy's introduced its selection of cold "Fresh Stuffed" pita sandwiches -- a nice change of pace from the typical fast food fare. Basically what you're getting is a small salad wrapped in a warm pita bread. You might be saying to yourself "That doesn't sound like much for 3 bucks!" Then I would have to say, "Perhaps, but what if you could make a clone yourself for a mere fraction of that?" You would probably say, "Cool, man! Lay it on me." And then I would just say, "Already did."

Dressing

1/2 cup water

1/8 teaspoon dry, unflavored gelatin

1/3 cup white vinegar

1/2 cup olive oil

1/2 teaspoon finely minced red bell pepper

1/2 teaspoon salt

1/4 teaspoon garlic powder

1/4 teaspoon Worcestershire sauce

1/8 teaspoon coarse ground black pepper

dash parsley

dash oregano

dash thyme

dash basil

1 tablespoon grated Romano cheese

1 tablespoon grated Parmesan cheese

2 tablespoons egg substitute

2 boneless, skinless chicken breasts

salt

pepper

6 cups romaine lettuce, chopped

1/4 cup red cabbage, shredded

1/4 cup carrot, shredded

4 pita breads  
4 teaspoons shredded, fresh Parmesan cheese

1. Make the dressing by first dissolving the gelatin in the water. Heat the mixture in the microwave on high for two minutes or until it begins to boil rapidly. Add the vinegar, then whisk while adding the oil. Add bell pepper, salt, garlic powder, Worcestershire, black pepper, parsley, oregano, thyme and basil. Let dressing cool for about 15 minutes before adding cheeses and egg substitute. Whisk until slightly thicker, then chill. Overnight refrigeration makes the dressing thicker.
  2. Preheat a barbecue or indoor grill to medium heat. Salt and pepper the chicken, then grill it for 5 minutes per side, or until done. Remove chicken from the grill and dice it.
  3. While chicken cooks, prepare the salad by combining the romaine lettuce, red cabbage and shredded carrot in a large bowl and toss.
  4. Prepare the sandwiches by first microwaving each pita for 20 seconds.
  5. Fold each pita in half like a taco, then add 1 to 1 1/2 cups of the romaine salad into the bread.
  6. Add about 1/3 cup of diced chicken on top of the salad in the pita.
  7. Pour about a tablespoon of dressing over each sandwich.
  8. Sprinkle about a teaspoon of shredded fresh Parmesan on top of each one and serve.
- Serves 4.

[Top](#)

---

## Wendy's® Chili

Here's a favorite recipe for chili that clones the stuff served at the Wendy's chain. Dave Thomas, Wendy's founder, has been serving this chili since 1969, the year the first Wendy's opened its doors. Over the years the recipe has changed a bit, but this version here is an amazing copy of the version of chili served in the early 90's. Try topping it with some chopped onion and cheddar cheese, as you can request in the restaurant.

2 pounds ground beef  
One 29-ounce can tomato sauce  
One 29-ounce can kidney beans (with liquid)  
One 29-ounce can pinto beans (with liquid)  
1 cup diced onion (1 medium onion)  
1/2 cup diced green chili (2 chilies)  
1/4 cup diced celery (1 stalk)  
3 medium tomatoes, chopped  
2 teaspoons cumin powder  
3 tablespoons chili powder  
1 1/2 teaspoons black pepper  
2 teaspoons salt  
2 cups water

1. Brown the ground beef in a skillet over medium heat; drain off the fat.
2. Using a fork, crumble the cooked beef into pea-size pieces.
3. In a large pot, combine the beef plus all the remaining ingredients,

and bring to a simmer over low heat. Cook, stirring every 15 minutes, for 2 to 3 hours.

Makes about 12 servings.

Tidbits

For spicier chili, add 1/2 teaspoon more black pepper.

For much spicier chili, add 1 teaspoon black pepper and a tablespoon cayenne pepper.

And for a real stomach stinger, add 5 or 6 sliced jalapeno peppers to the pot.

Leftovers can be frozen for several months.

[Top](#)

---

## Wendy's® Classic Greek Fresh Stuffed Pita

Here's a clone for another of Wendy's four Fresh Stuffed Pitas.

This Classic Greek Pita uses the same salad base and dressing as last week's clone for the Chicken Caesar Pita, but replaces the chicken and parmesan with a Greek topping that's very easy to make. Even though Wendy's uses a special custom pita that can't be bought in the stores, you can use the type that most people tend to slice open and fill. You won't be filling any pockets in this recipe (other than those in your pants with the money you save). Instead, you just heat up the pita, and fill it like a soft taco.

### Dressing

1/2 cup water

1/8 teaspoon dry, unflavored gelatin

1/3 cup white vinegar

1/2 cup olive oil

1/2 teaspoon finely minced red bell pepper

1/2 teaspoon salt

1/4 teaspoon garlic powder

1/4 teaspoon Worcestershire sauce

1/8 teaspoon coarse ground black pepper

dash parsley

dash oregano

dash thyme

dash basil

1 tablespoon grated Romano cheese

1 tablespoon grated Parmesan cheese

2 tablespoons egg substitute

1 cup (4-ounce package) crumbled feta cheese

1/2 cup tomato, seeded and diced

1/4 cup cucumber, thinly sliced and chopped

1/4 cup red onion, diced

6 cups romaine lettuce, chopped

1/4 cup red cabbage, shredded

1/4 cup carrot, shredded

4 pita breads

1. Make the dressing by first dissolving the gelatin in the water. Heat the mixture in the microwave on high for two minutes or until it begins to boil rapidly. Add the vinegar, then whisk while adding the oil. Add bell pepper, salt, garlic powder, Worcestershire, black pepper, parsley, oregano, thyme and basil. Let dressing cool for about 15 minutes before adding cheeses and egg substitute. Whisk until slightly thicker, then chill. Overnight refrigeration makes the dressing thicker.
  2. Make the Greek topping for the sandwiches by combining the crumbled feta cheese, tomato, cucumber, and red onion in a small bowl.
  3. Prepare the salad by combining the romaine lettuce, red cabbage and shredded carrot in a large bowl and toss.
  4. Prepare the sandwiches by first microwaving each pita for 20 seconds.
  5. Fold each pita in half like a taco, then add 1 to 1 1/2 cups of the romaine salad into the bread.
  6. Add 1/2 to 1/3 cup of the greek topping to each sandwich.
  7. Pour about a tablespoon of dressing over each sandwich and serve.
- Serves 4.

[Top](#)

---

## Wendy's® Spicy Chicken Fillet Sandwich

There once was a time when Wendy's offered this sandwich for a "limited time only." Apparently the tasty zing from this breaded chicken sandwich won it many loyal customers and a permanent place on the fast food chain's menu. Now you can re-create the spicy kick of the original with a secret blend of spices in the chicken's crispy coating. Follow the same stacking order as the original, and you've just made 4 sandwich clones at a fraction of the cost of the real thing.

6 to 8 cups vegetable oil  
1/3 cup Frank's Original Red Hot Pepper Sauce  
2/3 cup water  
1 cup all-purpose flour  
2 1/2 teaspoons salt  
4 teaspoons cayenne pepper  
1 teaspoon coarse ground black pepper  
1 teaspoon onion powder  
1/2 teaspoon paprika  
1/8 teaspoon garlic powder  
4 chicken breast fillets  
4 plain hamburger buns  
8 teaspoons mayonnaise  
4 lettuce leaves  
4 tomato slices

1. Preheat 6 to 8 cups of oil in a deep fryer to 350 degrees.
2. Combine the pepper sauce and water in a small bowl.
3. Combine the flour, salt, cayenne pepper, black pepper, onion powder, paprika and garlic powder in another shallow bowl.
4. Pound each of the chicken pieces with a mallet until about 3/8-inch thick. Trim each breast fillet if necessary to help it

fit on the bun.

5. Working with one fillet at a time, coat each piece with the flour, then dredge it in the diluted pepper sauce. Coat the chicken once again in the flour mixture and set it aside until the rest of the chicken is coated.
6. Fry the chicken fillets for 8 to 12 minutes or until they are light brown and crispy. Remove the chicken to a rack or to paper towels to drain.
7. As chicken is frying, prepare each sandwich by grilling the face of the hamburger buns on a hot skillet over medium heat. Spread about 2 teaspoons of mayonnaise on the face of each of the inverted top buns.
8. Place a tomato slice onto the mayonnaise, then stack a leaf of lettuce on top of the tomato.
9. On each of the bottom buns, stack one piece of chicken.
10. Flip the top half of each sandwich onto the bottom half and serve hot.

Makes 4 sandwiches.

[Top](#)

---

## White Tassel Hamburgers 2

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Sandwiches Beef

Amount	Measure	Ingredient -- Preparation Method
1	pound	Ground SIRLOIN
2/3	cup	Canned beef broth
1	Jar	babyfood strained beef -- (3 ounces)
		-----ONIONS-----
1/4	cup	Dry onions
1/4	cup	Hot water
		Mustard
		Catsup
		Pickles

mix meat babyfood and broth together well then but in fridge for 3 hours or over night. then add hot water to onions to hydrate them make small hamburgers put in frying pan with the end of a spoon put holes in the burgers while frying so they will cook evenly. then before tuning put some onions on top of each burger then place buns on top bottom of buns down. so they will be steamed warm. garnish with pickle catsup and mustard.

[Top](#)

---

## White Tassel Hamburgers

Categories: Polkadot, Menarea, Ground meat, Beef

Yield: 1 Servings

- 1 lb Ground sirloin (not ground  
-chuck)
- 3 oz Jar of strained beef or  
-veal baby food
- 2/3 c Canned clear beef broth
- 1/4 c Dry minced onion
- 1/4 c Hot water
- 1 pk Regular hot dog buns

Mush together beef, baby food, and broth. Refrigerate, tightly covered, for a couple of hours. Roll meat into small balls, flatten and fry in pan on stovetop. Mix together onion and water. Place approx. 1 tbsp of onion/water mixture in the bottom of the pan. Flip burger on top of this mixture. Serve immediately after they are finished cooking. For buns, cut a hot dog bun into pieces that are the same size as the hamburgers.

[Top](#)

---

## WOLFGANG PUCK'S PUMPKIN PIE

Yield: 1 servings

- Unbaked 10-inch single  
-crust pie shell
- 4 tb Sugar syrup
- 1 tb Minced orange peel
- 2 tb Grand Marnier
- 1 Vanilla bean, split and  
-scraped
- 1 Cinnamon stick  
Fresh grated nutmeg
- 6 Oz. fresh cranberries
- 2 c Pumpkin puree
- 1 c Dark brown sugar, packed
- 1/2 ts Cinnamon
- 1 ts Ginger
- 1/2 ts Nutmeg
- 1/2 ts Cloves
- ds Salt
- ds Fresh ground white pepper
- 4 Eggs
- 1 c Whipping cream
- 1/2 c Half and half
- 3 tb Bourbon  
Cinnamon ice cream  
-(optional)

Wolfgang Puck is a German-born chef who has made his mark here in California. He has such goldmines as Spago's in LA and Stars in the

City plus a few more salted away around the globe. This is Wolfgang Puck's very own punkin' pie. How does it stack up against Grandma's?

Line a buttered 10-inch pie dish or flan ring with pastry.

Refrigerate for 1/2 hour. Line with parchment paper and fill with pie weights or uncooked beans. Bake at 350F for 25 minutes, or until crust is golden. Let cool. Remove paper and beans.

Meanwhile, in large stainless steel saucepan, combine sugar syrup, orange peel, Grand Marnier, vanilla bean with scrapings, cinnamon stick and nutmeg. Bring to boil. Stir in cranberries then reduce heat and simmer for 3 to 5 minutes or until berries are softened. Remove vanilla bean and cinnamon stick. Spread mixture in thin layer on bottom of tart shell. (Leftover marmalade is good served on side with smoked meat, fowl or curry.)

In a bowl, combine pumpkin, brown sugar, cinnamon, ginger, nutmeg, cloves and pepper. Beat in eggs, cream, half and half and bourbon, Pour into pastry shell. Bake at 375F for 30 to 40 minutes or until set.

Serve warm with cinnamon ice cream, if desired.

[Top](#)

---

Yonah Schimmel® Low-Fat New York City Knish

Here's a recipe that comes from a challenge issued by the New York Daily News. They wanted to find out if a West Coast boy could duplicate the taste of an authentic New York City knish. But, mind you, not just any knish. This knish comes from one of the oldest knisherries in the Big Apple; a place which also takes pride in the low fat content of its knishes, versus the popular deep-fried variety. When I tasted the famous Yonah Schimmel knish (the first knish I had ever sampled), I realized that not only could a simple clone recipe be created, but that the fat gram count could come in even lower. The Daily News even went so far as to have a lab analyze the fat content of not only the original knish and the clone, but also the fat grams in a street vendor knish and a supermarket knish, just for comparison. The results are listed below. If you'd like to check out the original article that ran in the Daily News, [click here](#).

6 medium russet potatoes  
2 1/2 tablespoons low-fat butter  
1/4 minced onion  
3 tablespoons fat-free chicken (or vegetable) broth  
1/2 teaspoon salt, or more to taste  
1/8 teaspoon ground black pepper, or more to taste  
Seasoning blends, chives or pepper flakes to taste (optional)

6 sheets phyllo dough

1. Peel, halve and boil potatoes until tender, 15-20 minutes. Mash in a large bowl.
  2. Sauté onion in 1 1/2 tablespoons butter until translucent but not brown. Add to mashed potatoes with broth, salt, pepper and spices. Stir well.
  3. Melt remaining tablespoon of butter. Pre-heat oven to 375 degrees.
  4. Layer 3 sheets of phyllo dough and cut in half. Repeat with remaining 3 sheets. Spoon 1 cup of potato mixture on each section of phyllo, mold into a large ball and position off-center at one end of strip of dough. Roll ball along the length of phyllo, folding dough over bottom of filling and leaving some filling poking through the top. (Trim and discard excess dough.)
  5. Brush melted butter over edges of knish to seal the seams and press down onto an ungreased baking sheet. Repeat with other knishes. Bake 30-40 minutes, until golden brown.
- Makes four knishes.

[Top](#)

---

Yoo-Hoo® Mix-Ups

A while back when I was rummaging through my pantry I came upon several bottles of flavored Yoo-hoo that I had scored from Wal-Mart and tucked away for over a year. Each of the bottles was covered with a little dust and needed a pretty fierce shaking, but the contents were very well preserved and quite tasty. After some Web browsing of a few unofficial Yoo-hoo Web sites, I discovered these worshipped "Mix-ups" variety of the famous chocolate drink had since been put to rest. Now, after a little work in the top secret "lab," I've come up with a way to clone the flavor of these bottled products which can no longer be obtained outside of the ethereal food-world afterlife.

Chocolate-Banana

3/4 cup nonfat dry milk  
3 tablespoons Nesquik chocolate drink powder  
1 1/2 cups cold water  
1 1/2 teaspoons sugar  
1/2 teaspoon banana extract

Chocolate-Strawberry

3/4 cup nonfat dry milk  
3 tablespoons Nesquik chocolate drink powder  
3 cups cold water  
1 tablespoon sugar  
1 1/2 teaspoons strawberry extract

Chocolate-Mint

3/4 cup nonfat dry milk  
3 tablespoons Nesquik chocolate drink powder  
1 1/2 cups cold water  
1 teaspoonn sugar

dash mint extract (less than 1/8 teaspoon)

Combine all the ingredients in a blender for the flavor of your choice in a container or jar with a lid. Shake until dry milk is dissolved. Drink immediately or chill in the refrigerator. Makes 1 14-ounce drink.

[Top](#)

---

## Z Tejas' Chile Fudge Pie

Recipe By :  
Serving Size : 1 Preparation Time :0:00  
Categories : Desserts Copycat  
Pies

Amount Measure Ingredient -- Preparation Method

-----  
2 ts Ancho puree\*  
1/2 lb Butter  
1/2 c Chopped walnuts  
1/2 c Chopped pecans  
2 Eggs  
1/2 c White sugar  
1/2 c Brown sugar  
1/2 c Flour  
1 c Semisweet chocolate chips  
9 inch unbaked pie shell

\*For ancho puree: Ancho chiles, which are dried poblanos, are dark brown peppers found in the produce section. Remove seeds and stem from one ancho chile pepper. Place ancho in a small saucepan with water to cover. Bring to a boil and simmer until ancho is tender. Puree in a food processor.

Melt butter and let cool to warm. Toast pecans and walnuts until lightly brown. Beat eggs well and then add sugars and flour. Beat until smooth. Add warm butter and mix well. (It is important for butter to be warm so chocolate chips will melt some.) Add chile puree. Stir in nuts and chocolate chips. Pour filling into pastry shell and bake at 325 degrees for 45 to 60 minutes until done.

[Top](#)