



Free Preview – Insider's Recipes Master Edition

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Applebee's French Onion Soup

- 3 tablespoons vegetable oil
- 6 medium white onions, sliced
- 8 cups good quality beef broth
- 1 cup water
- 2 1/2 teaspoons salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground black pepper
- 5 hamburger buns
- 10 slices provolone cheese
- 10 teaspoons shredded parmesan cheese

Heat vegetable oil in a large soup pot or saucepan over medium high heat. Add the sliced onions and saute for 20 minutes until the onions begin to soften and start to become translucent. Add the beef broth, water, salt, garlic powder and black pepper to the pan and bring the mixture to a boil. When soup begins to boil, reduce heat and simmer for 45 minutes.

To make the croutons, separate the bottoms from tops of the hamburger buns. Set aside the bottoms, and cut the crown of the tops to make them the same size and shape as the bottoms. This gives you 10 BIG croutons. Preheat oven to 325F. 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 aside.

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. 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 for the remaining bowls.

A&W Chili Dogs

- 1 Sabrett brand 2 ounce beef frankfurter (7 1/2" long)
- 1 regular hot dog roll
- 3 Tablespoons A&W Coney Island Sauce (see recipe below)
- 1 Tablespoon chopped white onion
- 1/2 Tablespoon Kraft shredded mild cheddar cheese (optional)

A&W Coney Island Chili Dog Sauce:

- 1 pound ground chuck
- 1 – 6 ounce can tomato paste
- 1 Cup water
- 1 Tablespoon sugar
- 1 Tablespoon prepared yellow mustard
- 1 Tablespoon dried, minced onion
- 2 teaspoons chili powder
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon celery seed
- 1/2 teaspoon ground cumin (heaping)
- 1/4 teaspoon ground black pepper

In a 2 qt. saucepan, brown the ground chuck, breaking into very small pieces. Salt and pepper lightly while cooking. Do not drain the fat. Add the remaining ingredients. Simmer, uncovered, 30–45 minutes until it thickens. Stir occasionally. Allow to cool, cover, and refrigerate until ready to use.

Bring a 2 qt. saucepan of water to a rolling boil. Remove the saucepan from the heat, and add the desired number of frankfurters to the water. Cover and let sit about 10 minutes. After the franks are done, microwave the desired amount of chili dog sauce until steaming. Then microwave each roll 10 seconds, just enough to warm. Remove the cooked franks with tongs, and place on the microwaved hot dog roll. Add about 3 Tablespoons of your prepared sauce and the chopped onion. Grated cheddar cheese is optional.

Bob's Big Boy

- 1 pound ground chuck
- 8 jumbo sesame seed buns
- 1 cup shredded lettuce
- 4 slices real American cheese
- salt

Sauce:

- 1/4 cup mayonnaise
- 2 Tablespoons sweet relish
- 2 Tablespoons ketchup
- 2 teaspoons water

In a small container, combine the mayo, relish, ketchup, and water. Set aside. This is your Big Boy sauce.

Carefully form the beef into eight equal sized, round patties about 4" in diameter. Do this on waxed paper. Discard the top half of four of the eight buns. Toast the the buns until golden. The extra bottom, or "heal" is your middle bun, or "club".

After the buns are toasted, grill your freshly formed beef patties. Salt liberally. Cook for about two minutes, then turn and add another dash of salt. Cook for about another two minutes.

While the beef is cooking, dress your Big Boy buns as follows: Put half the sauce on the toasted bottom, and the other half on the middle, adding 1/8 cup of lettuce to each. The slice of cheese goes on top of the lettuce on the true bottom bun.

When the beef is done, drain excess fat by tilting the patty to the side while holding it to the spatula with your free hand. Put one patty on each dressed bun, stack the center (non-cheese) patty/bun on top of the bottom (cheesed) patty/bun. Finish by placing the toasted crowns on top.

Bob Evan's Cheddar Baked Potato Soup

1 can Campbell's Cheddar Cheese Soup
1 can chicken broth
1 pound grated Cheddar Cheese
4 cups whole milk + 1 soup can
2 Tablespoons butter
2 Tablespoons Corn Starch
Salt, Pepper, Onion powder and Garlic salt – 1/2 teaspoon each
7 medium potatoes, diced to 1" and boiled

Add soup, 1/2 can broth, 1 can milk, and stir. Add in cheese, and milk. Stir in cornstarch with rest of broth, add to soup. Add spices and butter. Bring to a boil, reduce heat, and simmer for 15–20 minutes. Add boiled potatoes, and simmer 15 minutes more. Top with chives and bacon bits. For the best taste, let cool and reheat.

Boston Market Dill Potato Wedges

7 or 8 new red potatoes
2 cloves garlic, minced fine
1/4 pound butter
1/2 tsp. salt
1/2 tsp. black pepper
1/2 tsp. celery salt
2 tsp. dried dill weed

Wash potatoes well and boil until barely soft. Drain, and cut potatoes in wedges. Melt 1 stick of butter, in large frying pan (use only real butter) and saute garlic for about one minute. Add potatoes and the rest of the seasonings. Pan-fry the potatoes until they are lightly brown.

Burger King's Breakfast Sandwiches

For the eggs, you will need to create a ring to make them perfectly round (same as with an Egg McMuffin). Just cut both ends off tuna cans, clean thoroughly, and you will have a mold to use. Be sure to use non-stick spray around the sides that touch the egg. When they're time to flip over, lift the can up and loosen the egg from the can with a knife.

> For The Biscuit Sandwich:

Use Pillsbury "Grands" Buttermilk Biscuits (Five biscuits per can)

1 Egg per biscuit

2 oz. ground breakfast sausage per biscuit, or two slices bacon

1 slice American cheese per biscuit

Prepare biscuits according to package instructions.

Meanwhile, cook bacon and/or sausage. Flatten the sausage out to be about the same diameter as your tuna cans, and cook.

Beat each egg individually and fry using the molds. Salt and pepper to your taste.

To assemble, slice biscuit in half; on the bottom, place the egg, then sausage/bacon, topped with a cheese slice, and then top half of biscuit. Microwave for about 30 seconds to melt the cheese.

> For the Croissanwich:

To prepare the large croissants, use 1 – 8 ounce can of Pillsbury Original Crescent Rolls (normally, 8 rolls). Open the can and separate the dough into four squares (two rolls per square). Take one square, separate the pieces and turn one 180 degrees around to form a large triangle. Pinch the dough in the middle to seal, and roll up starting with the wide end. Then, take both ends and bring together to form a tight circle. Repeat with others and cook according to instructions. Top in the same manner as biscuits.

Chick Fillet Chicken Nuggets and Cole Slaw

Chick Fillet Chicken Nuggets

2 Cups Chicken Breast (Boneless, Skinless, Cubed)
1 Cup Flour
1–1/2 Cups Cracker Meal
1/4 teaspoon Paprika
2 Cups Water
2 Chicken Bouillon Cubes
2–1/4 teaspoons McCormick Season–all

Place cool water in bowl, add 1/4 teaspoon season–all and dissolve bouillon cubes in mixture. Place cubed chicken in water, mix, cover and place in refrigerator for 12 hours or next day. When ready to cook nuggets, mix flour, cracker meal, 2 teaspoons season–all and paprika in bowl. Heat oil for deep frying. Drain chicken. Coat nuggets in flour, cracker mixture and fry until golden. Chicken will be flavorful and juicy.

Chick Fillet Coleslaw

6 cups shredded cabbage
1/4 cup sugar
1 cup shredded carrots
1/2 tsp. salt
1/4 tsp. pepper
1/4 – 1/2 cup milk

Mix & Chill 15 minutes.

Meanwhile combine:

1/2 cup mayonnaise
1/2 tsp. celery seed
2–3 drops hot sauce
3 Tbsp. dry minced onion
1/4 – 1/2 cup buttermilk

Mix well with cabbage. Chill. Allow flavors to blend for several hours before serving.

Chi–Chi's Baked Chicken Chimichangas

2 1/2 cups chicken, cooked, shredded
2 tablespoons olive oil
1/2 cup onion, chopped
2 garlic cloves, minced
1/2 tablespoon chili powder
16 ounces salsa (choice of hotness)
1/2 teaspoon cumin
1/2 teaspoon cinnamon
pinch of salt
6 – 10 inch flour tortillas, nice flexible ones;
if stiff, warm before filling
1 cup refried beans
Olive oil (for basting)
Sour Cream
Guacamole

In large saucepan, saute onion and garlic in oil until tender. Stir in chili powder, salsa, cumin and cinnamon. Stir in shredded chicken. Let cool. Heat oven to 450. Grease rimmed 15 x 10 x 1 baking pan. Working with one tortilla at a time, spoon a heaping tablespoon of beans down center of each tortilla. Top with a scant 1/2 cup of the chicken mixture. Fold up the bottom, top and sides of tortilla; secure with wooden toothpicks if necessary. Place chimichangas in greased baking pan, seam side down. Brush all sides with the oil. Bake 20 to 25 minutes or until golden brown and crisp, turning every 5 minutes. Serve with sour cream and guacamole.

Chili's Southwest Chicken and Pasta

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

Place chicken and Cajun seasoning in a bowl or resealable plastic bag; toss or shake to coat. In a large skillet over medium heat, saute chicken in butter until almost tender, about 5 – 7 minutes. Reduce heat. Add cream and seasoning; heat through. Add pasta and toss; heat through. Sprinkle Parmesan cheese if desired. Adjust the Cajun seasoning if you like it spicier.

Chili's Grilled Caribbean Chicken Salad

- 4 boneless, skinless chicken breast halves
- 1/2 cup teriyaki marinade (store bought)
- 4 cups chopped iceberg lettuce
- 4 cups chopped green leaf lettuce
- 1 cup chopped red cabbage
- 5.5 oz. can pineapple chunks in juice, drained
- tortilla chips

PICO DE GALLO:

- 2 medium tomatoes, diced
- 1/2 cup diced spanish onion
- 2 tsps. chopped fresh jalapeno pepper, seeded and de-ribbed
- 2 tsps. finely minced fresh cilantro
- pinch of salt

Combine all ingredients in a small bowl. Cover and chill.

HONEY LIME DRESSING:

- 1/4 cup Grey Poupon dijon mustard
- 1/4 cup honey
- 1-1/2 Tbsps. sugar
- 1 Tbsp. sesame oil
- 1-1/2 Tbsp. apple cider vinegar
- 1-1/2 tsps. lime juice

Blend all the ingredients in a small bowl with an electric mixer, Cover and chill.

Marinate the chicken in the teriyaki for at least two hours. Use a resealable plastic bag. Put in fridge. Preheat outdoor or indoor grill. Grill the chicken for 4-5 mins. per side or until done. Toss the lettuces and cabbage together and divide into 2 large serving size salad bowls. Divide the pico de gallo and pour in equal portions over the two bowls of greens. Divide the pineapple and sprinkle on salads. Break tortilla chips into large chunks and sprinkle on salads. Slice the grilled chicken into thin strips and divide among bowls. Pour the dressing into two small bowls and serve with the salads.

Clark Bars

- 1 (16 ounce) package graham crackers, crumbled
- 1 cup melted butter
- 2 1/2 cups peanut butter
- 2 1/2 cups confectioners' sugar
- 2 cups semisweet chocolate chips
- 1 (14 ounce) can sweetened condensed milk

Grease a 9x13 inch pan. Mix graham cracker crumbs, butter, peanut butter and powdered sugar together in a large mixing bowl. Press the mixture into the prepared pan. In a small pot melt chocolate chips and condensed milk together over a low heat. Stir until well mixed. Spread the chocolate mixture over the peanut butter mixture. Chill the cookie-bars for 4 hours. Cut and serve.

CPK Broccoli and Sun-Dried Tomato Fusilli

- 1 pound dry fusilli pasta
- 1/2 cup extra virgin olive oil
- 1 teaspoon salt
- 1/4 cup chopped fresh garlic
- 2 tablespoons chopped fresh thyme leaves
- About 12 oil-packed sun-dried tomatoes,
drained and thinly sliced
- 1 quart blanched broccoli florets, drained (bite-size pieces)
- 1 1/4 cups grated parmesan cheese
(reserve 1/4 cup for garnish)

Bring a large pot of salted water to boil. Cook pasta until al dente, 8 to 10 minutes.

Heat olive oil in a large non-stick frying pan over high heat. Add salt and garlic; when the garlic just begins to brown, add thyme and sun-dried tomatoes. Toss and add broccoli. When broccoli is heated through, add drained pasta (if pan is not large enough, combine in a large mixing bowl while ingredients are hot). Add 1 cup parmesan cheese to all, sprinkling and stirring to mix. Serve in warm bowls with a fresh dusting of parmesan cheese.

Cracker Barrel Cherry Chocolate Cobbler

1-1/2 cups flour
1/2 cups sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cups butter
1 (6 oz.) pkg. Nestle's semi-sweet chocolate morsels
1/4 cups milk
1 egg
1 (21 oz.) can cherry pie filling
1/2 cups nuts, finely chopped

Preheat oven to 350F. In large bowl, combine flour, sugar, baking powder, salt and butter; cut with pastry blender until crumbs are size of large peas. Melt over hot (not boiling) water, Nestle's semi-sweet chocolate morsels. Remove from heat and cool slightly at room temperature (about 5 minutes). Add milk and egg to melted chocolate and mix well. Blend chocolate into flour mixture. Spread cherry pie filling in bottom of 2 quart casserole. Drop chocolate batter randomly over cherries. Sprinkle with chopped nuts. Bake at 350 F for 40 – 45 minutes. Serve warm with heavy cream.

El Pollo Loco Chicken

- 1/4 cup corn oil
- 1/4 cup melted butter
- 1/4 cup onion, minced
- 2 tablespoons garlic, finely minced
- 2–3 drops yellow food coloring
- 1/4 teaspoon ground cumin
- 1 teaspoon dried oregano
- 4 tablespoons fresh lemon juice
- 4 tablespoons fresh orange juice
- 1 chicken, 2–1/2 to 3 pounds, halved

Combine oil, butter, onion, garlic, food coloring, cumin, lemon and orange juices in a large shallow pan. Add chicken halves, turning to coat well. Cover and marinate several hours, or overnight.

Remove chicken from marinade, then cook over medium coals on barbecue grill, or in a broiler 4 inches under source of heat, until browned on both sides and meat is done, turning and basting frequently, about 25 minutes.

Cut chicken halves into pieces. Serve with beans and rice, corn or flour tortillas, and fresh salsa.

El Torito's Deep-Fried Ice Cream

20 ounces chocolate chip ice cream
2 cups 4-grain flake cereal, crushed
1 1/2 tablespoons sugar
3 1/2 teaspoons ground cinnamon
2 eggs
1 teaspoon water
4 (8-inch) flour tortillas
Oil for deep-frying
Cinnamon mixed with sugar
Whipped cream
4 maraschino cherries

Form ice cream into 4 balls. Place in baking pan and freeze solid, 2 hours or longer. Mix cereal, sugar and cinnamon. Divide equally between 2 pie plates or other shallow containers. Beat eggs with water.

Roll each ice cream ball in cereal mixture and press coating into ice cream. Dip coated ball in egg wash, then roll in second container of cereal mixture. Again press coating onto ice cream. Freeze coated ice cream balls solid, 4 to 6 hours.

Shape each tortilla into hourglass form (with narrow waist) by cutting off curved slice from 2 opposite sides. One end will serve as base for ice cream. Other end will be decorative fan.

Heat oil in wok or large deep-fryer. Place tortilla between 2 ladles or large spoons of different sizes (smaller ladle on top). Place tortilla so that base end is cupped in larger ladle to form basket, with back of upper fan supported by handle of larger ladle. Deep-fry until crisp. Drain and sprinkle with cinnamon-sugar. Set aside.

Deep-fry frozen coated ice cream balls 30 to 45 seconds. Place each fried tortilla in large-stemmed glass, with fan part of tortilla standing vertically above glass. Set fried ice cream ball in base of tortilla. Top with dollop of whipped cream and decorate with cherry.

Galiano

2 Cup Sugar
1 Cup Water
1/4 Teaspoon Anise extract
1 Teaspoon Vanilla extract or Vanilla Bean Extract
3 Drops yellow food coloring
1 Fifth vodka

Combine sugar and water in a pan and bring to a boil. Boil for 1 minute and immediately reduce heat. Simmer for 1 hour or until thickened. Remove from heat and cool.

Pour sugar–water syrup into a sterilized quart–size bottle. Add anise extract, vanilla and food coloring. Stir gently and add the vodka. Cover and let the mixture sit for 10 days to 2 weeks before serving.

Girl Scout Samoa Cookies

6 tablespoons butter
1/2 cup sugar
1/2 cup light corn syrup
1/2 of 14-oz can sweetened condensed milk
1/2 tsp. vanilla
4 cups toasted coconut
1 cup semi-sweet or milk chocolate chips

In 2-quart saucepan over medium-low heat, combine butter, sugar and corn syrup. Heat to a full boil, stirring constantly with a wooden spoon. Boil 3 minutes, stirring constantly. Slowly pour in sweetened condensed milk, stirring constantly. Continue cooking over low heat until candy thermometer reaches 220–228 degrees. Remove from heat. Stir in vanilla. Beat until creamy. Immediately stir in toasted coconut and mix well.

Spoon mixture by teaspoonfuls into circular mounds onto buttered waxed paper. Flatten slightly and with the end of a wooden spoon poke a small round hole into the center of each cookie. Cool completely.

Melt chocolate chips and drizzle thinly in stripes over cookies and let chocolate harden at room temperature. Store in airtight container.

Golden Corral Bread Pudding

- 3 Cups French bread cubed and partially dried
- 1/2 Cup melted butter
- 2 Cups whole milk
- 2 eggs beaten
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/3 Cup brown sugar (dark)

Scald milk and butter together. Remove and set aside. Beat eggs, add brown sugar and cinnamon. When milk is cool enough add egg mixture making sure that the egg mixture does not curdle. Add bread cubes and stir carefully, do not beat. Place in an 8"x11" well-oiled pan. Place in a preheated oven at 350 degrees for about 40 minutes, check with toothpick. When done set aside.

White Sauce:

- 1 Cup whole milk
- 2 tablespoons butter
- 1/2 Cup granulated sugar
- 1 teaspoon vanilla
- 1 tablespoon flour
- dash of salt

Mix all ingredients together and bring to a boil for 3 – 4 minutes, stirring constantly. Set aside for 5 minutes, pour about 1/2 mixture on warm bread pudding and place the remainder of sauce in a serving bowl for those who desire that little extra. Best served warm, but great at room temperature.

Hooter's Buffalo Chicken Wings

1/4 cup margarine
1/4 cup Red Devil Hot Sauce
1/4 teaspoon granulated garlic
1/2 cup all-purpose flour
1/4 teaspoon paprika
1/4 teaspoon cayenne pepper
1/4 teaspoon salt
10 chicken wings, tips removed
vegetable oil for frying

Heat oil in a deep fryer to 350F.

Melt margarine and mix in hot sauce and garlic. Set aside.

Combine the flour, paprika, cayenne pepper, and salt in a small bowl. Place wings in a large bowl and sprinkle the flour mixture over them, coating each wing evenly. Put the wings in the refrigerator for 60–90 minutes. This will help the breading to stick to the wings when fried.

Put all the wings in the hot oil and fry about 10 minutes or until they turn a dark brown. Remove from the oil and place in a large bowl. Add the hot sauce and stir, coating all of the wings evenly.

Serve with blue cheese dressing and celery sticks on the side.

Houston's Spinach and Artichoke Dip

2 bags (1 lb. each) fresh spinach
1/8 lb. butter – not margarine
1 tsp. minced fresh garlic
2 tbs. minced onions
1/4 cup flour
1 pint heavy cream (whipping cream)
2 teas. fresh squeezed lemon juice
1/2 tsp. Tabasco sauce (to taste)
1/2 tsp. salt
2/3 cup fresh grated Parmesan cheese
1/3 cup sour cream
1/2 cup grated Monterey Jack cheese
artichoke hearts, coarsely diced

Steam spinach – strain and squeeze through cheesecloth. Must be very dry. Chop finely and set aside. In heavy saucepan, melt butter. Add garlic and onions and saute about 3–5 minutes. Add flour to make a roux. Stir and cook about 1 minute. Slowly add heavy cream, stirring with a whisk to prevent lumping. Mixture will thicken at the boiling point. When it thickens, add lemon juice, Tabasco, salt and Parmesan cheese. Remove from heat and let stand 5 minutes. Stir in sour cream. Fold in dry, chopped spinach, coarse diced artichoke hearts and Jack cheese. Stir until cheese is melted. Serve immediately, or portion and microwave to order. Serve with salsa, sour cream and tortilla chips for dipping.

Houston's Southwest Caesar Salad

- 2 Heads romaine lettuce, washed & torn into 1" squares
- 1 1/2 cups Spicy Caesar Dressing (recipe follows)
- 3/4 cup cooked black beans
- 3/4 cup roasted corn kernels
- 1/2 cup roasted pumpkin seeds
- 1/2 cup Monterey Jack cheese, shredded
- Tortilla Chips (broken)

Combine dressing and lettuce and toss lightly. Add beans and corn; toss again. Divide mixture among 4 chilled plates. Sprinkle with pumpkin seeds and cheese. Garnish with tortilla chip pieces.

Spicy Caesar Dressing:

- 1 egg yolk
- 1 Tablespoon minced garlic
- 2 teaspoons Dijon mustard
- 2 anchovy fillets, minced
- 1 1/2 teaspoons coarsely ground black pepper
- 1/4 teaspoons salt
- 1/2 teaspoon ground coriander
- 1/2 teaspoons ground cumin
- 1 teaspoon Worcestershire sauce
- 2 teaspoons cold water
- 1/2 cup extra-virgin olive oil
- 1/2 cup canola oil
- 1 1/2 tablespoons chili paste
- Juice of 1/2 lemon
- Juice of 1/2 lime
- 3 tablespoons freshly grated Parmesan cheese

Combine yolk, garlic, mustard, anchovies, pepper, salt, coriander, cumin, Worcestershire & water in food processor; process until smooth. With motor running, pour oils in a slow, steady stream into egg mixture. When all oil has been incorporated, add chili paste, lemon and lime juices, and Parmesan; process until smooth.

Kraft Catalina Salad Dressing

1 cup sugar
2 Teaspoon salt
dash paprika
1/2 Teaspoon chili powder
1/2 Teaspoon celery seed
1/2 Teaspoon dry mustard
grated onion to taste
1/2 cup vinegar
2/3 cup ketchup
1 cup vegetable oil

Place all ingredients into blender and mix.
Store in jar in refrigerator.

Macaroni Grill's Scaloppine Di Pollo

Lemon Butter Sauce:

- 4 Ounces lemon juice
- 2 Ounces white wine
- 4 Ounces heavy cream
- 1 Pound butter, (4 sticks)

Chicken:

- 6–8 chicken breasts, (3–ounces each) pounded thin
- Oil and butter for sauteing chicken
- 2 3/4 Cups flour, seasoned with salt and pepper, for dredging
- 6 Ounces pancetta, cooked
- 12 Ounces mushrooms, sliced
- 12 Ounces artichoke hearts, sliced
- 1 Tablespoon capers
- 1 Pound cappellini pasta, cooked
- chopped parsley, for garnish

To make the sauce, heat the lemon juice and white wine in a saucepan over medium heat. Bring to a boil and reduce by one-third. Add cream and simmer until mixture thickens (3 to 4 minutes). Slowly add butter until completely incorporated. Season with salt and pepper. Remove from heat and keep warm.

Cook pasta and drain. Heat a small amount of oil and two tablespoons butter in a large skillet. Dredge chicken in flour and saute in pan, turning once, until brown and cooked through. Remove chicken from pan. Add remaining ingredients to pan. Heat until mushrooms soften and are cooked. Add chicken back to pan.

To serve, place cooked pasta on each plate. Add half of butter sauce to chicken mixture and toss. Taste and adjust. Add more sauce if needed. Place chicken mixture over pasta. Add a little more sauce to each. Garnish with parsley.

McDonald's Hamburgers

- 1 pound ground chuck (80% lean)
- 10 hamburger buns (local grocery type)
- 10 hamburger dill slices (more or less to taste)
- 10 teaspoons dried, chopped (not minced) onions
- Mustard
- Ketchup
- Salt, Pepper, and MSG

Divide 1 lb of beef into 10 equal sized balls. Form a patty out of each ball about 4 inches in diameter and 1/4 inch thick. Do this on waxed paper. Now freeze the patties for at least an hour (this keeps them from falling apart when grilled).

Combine dried onions with water in a small container. Add enough water so the onions can hydrate (You can't add too much, just be sure to drain well before using).

Preheat a griddle or skillet to medium-high. In the meantime, toast the hamburger buns until just golden.

Lay the frozen patties on the hot surface. After about 20 seconds, "sear" them by applying even pressure with the back of a metal spatula; do this only for about 2 seconds. After searing them, sprinkle generously with salt, pepper, and MSG to taste.

After about one minute since searing the patties, turn them over. Careful, don't tear the side you seared. Add about a teaspoon of your prepared onions on top.

Quickly dress your buns. On the crown part of buns (top), Mustard first....five "kisses" the diameter of a pencil evenly spaced in a circle about a half inch from the edge. Then the Ketchup, five squirts the size of a nickle.. in the pattern found on dice. Place the pickle in the middle.

By the time you finish that, the meat will be done (about 1 minute or 1:10 after turning). Remove the meat and tilt to the side to allow excess fat to drain off. Use your free hand to hold down the onions. Place patties onion side up on the dressed crown, top with toasted heels (the burger will be upside-down). Flip upright and serve.

McDonald's Chicken Fajitas

- 2 large skinless chicken breasts
- 1/2 cup chopped green bell pepper
- 1/2 cup diced white onion
- 2 Tablespoons McDonald's fajita seasoning (recipe follows)
- 2 Tablespoons water
- 1/2 teaspoon white vinegar
- 1/4 teaspoon lime juice, from concentrate
- 2 slices real American cheese
- 4 – 8" flour tortillas
- cooking oil

Fajita seasoning mix:

- 1 tablespoon corn starch
- 2 teaspoons chili powder
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon sugar
- 3/4 teaspoon crushed chicken bullion cube
- 1/2 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon cumin

Cut the chicken into small strips, none longer than two inches, about 1/4 inch thick. Combine fajita seasoning with water, vinegar, and lime juice in a small bowl. Marinate chicken in above mixture, covered and refrigerated, for a couple of hours.

Cook marinated chicken strips in a wok over medium–high heat until brown (retain marinade). Use cooking oil to prevent sticking. Add green pepper and onion, and stir–fry for about 1 minute. Add remaining marinade and stir–fry until liquid is gone.

Spoon 1/4 of the mixture into the center of one flour tortilla and add 1/2 slice American cheese. Sprinkle with a dash of your pre–mixed McDonald's fajita seasoning. Fold like a burrito with one end open and wrap in a 12x12 sheet of wax paper. Let sit 5–7 minutes. Microwave, still wrapped, 15 seconds each. Enjoy with Pace picante sauce served on the side.

McDonald's Filet–O–Fish Sandwich

- 2 tablespoons mayonnaise
- 2 teaspoons sweet relish
- 2 teaspoons minced onion
- 2 hamburger buns
- 2 square breaded frozen fish portions
- 2 slices American cheese

Mix together the mayonnaise, relish, and minced onion in a small bowl. This will be the tartar sauce.

Lightly toast the hamburger buns.

Cook the fish by either baking or frying in oil according to the package instructions.

Divide the tartar sauce and spread it evenly on each of the top buns, and place a slice of cheese on each of the bottom buns. Place the cooked fish on top of the cheese slice on each sandwich. Place top buns on the fish and serve.

McDonald's Big Mac

- 1 regular sized sesame seed bun
- 1 regular sized plain bun
- 2 beef patties (2 ounces each flattened to bun size)
- 2 tablespoons Big Mac sauce (recipe follows)
- 2 teaspoons reconstituted onions
- 1 slice real American cheese
- 2 hamburger pickle slices
- 1/4 cup shredded lettuce

Discard the crown half of the regular bun, retaining the heel. Toast both sides of the heel and the "inner" sides of the sesame bun.

Cook the two-all-beef-patties just like regular burgers. After the bun parts are toasted, put 1 tablespoon of sauce on each of the heels (toasted side). Then add 1/8 cup shredded lettuce to each. On the true bottom bun, place one thin slice of American cheese on top of the lettuce. On the extra "heel", the middle bun, place two pickle slices on top of the lettuce. When the meat patties are done, place them one at a time on both prepared buns. Stack the middle bun on top of the bottom bun, and put the crown on top.

BIG MAC SAUCE:

- 1/4 cup Miracle Whip
- 1/4 cup mayonnaise
- 2 tablespoons french salad dressing
- 1/2 tablespoon sweet relish
- 2 teaspoons dill pickle relish
- 1 teaspoon sugar
- 1 teaspoon dried, minced onion
- 1 teaspoon white vinegar
- 1 teaspoon ketchup
- 1/8 teaspoon salt

Mix together and allow to flavors to blend for about an hour before using.

McDonald's Chicken McNuggets

vegetable oil for frying

1 egg

1 cup water

1 cup all-purpose flour

2 teaspoons salt

1 teaspoon onion powder

1/2 teaspoon MSG (Accent)

1/4 teaspoon pepper

1/8 teaspoon garlic powder

4 chicken breast filets, each cut into 6–7 bite sized pieces

Beat the egg and then combine it with 1 cup water in a small, shallow bowl. Stir.

Combine the flour, salt, MSG, pepper, onion powder and garlic powder in a one gallon size zip lock bag.

Pound each of the breast filets with a mallet until about 1/4-inch thick. Trim each breast filet into bite sized pieces.

Coat each piece with the flour mixture by shaking in the zip lock bag. Remove and dredge each nugget in the egg mixture, coating well.

Then return each nugget to the flour/seasoning mixture. Shake to coat. Put nuggets, bag and all, in the freezer for at least an hour. Cover and refrigerate remaining egg mixture.

After freezing, repeat the above coating process.

Deep fry the McNuggets at 375F for 10–12 minutes or until browned and crispy. (cook only about 9 at a time.)

Drain on brown paper bags (NEVER drain fried foods on paper towels unless you want them to be soft and soggy!).

Serve with your favorite sauce.

McDonald's Hot Apple & Cherry Pies

- 4–6 Cups vegetable oil (in fryer)
- 1 package Pillsbury apple or cherry turnovers
(Find them in the refrigerated section)

1. Unroll the Pillsbury turnover dough. You will have six 3"x3" pieces. You will use four of them. Stretch them out to about 4"x5" rectangles. Do this on waxed paper.
2. Spread 1/2 of the pie filling on one dough, and the other half on another, leaving about 1/2" of dough around edges. Clear a 3/4" space lengthwise down the middle of both.
3. Place the remaining two doughs on top of the two with the filling. Crimp the edges. You'll have what looks like two giant pop-tarts.
4. Cut both of them precisely down the middle, in that 3/4" space you created. Crimp those two edges.
5. Manipulate as needed to form an attractive, uniform shaped pie. They should look like small burritos, only crimped around the edges.
6. Place all four, flat on waxed paper, in the freezer. After about 45 minutes, spray all sides of each pie with water mist. Return to the freezer for at least another hour.
7. Place in a freezer bag and seal for future use, or get ready to deep-fry them.

McDonald's Sweet and Sour Sauce

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

Combine all ingredients except the water in a food processor or a blender and puree until the mixture is smooth.

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.

Nutter Butter Cookies

The Cookie Part:

- 1/2 cup vegetable shortening
- 2/3 cup granulated sugar
- 1 egg
- 1/2 teaspoon salt
- 3 tablespoons peanut butter (regular)
- 1/2 cup old-fashioned Quaker oats
- 1 cup all-purpose flour

The Filling:

- 1/2 cup peanut butter (low fat, if available)
- 3/4 cup powdered sugar
- 1 tablespoon fine graham cracker crumbs

Preheat the oven to 325F. Cream together the shortening and sugar with an electric mixer. Add the egg, salt, and peanut butter and beat until well blended. Put the oats in a blender and blend on medium speed until they are almost as finely ground as flour. Add the oats and flour to the mixture and blend well. Roll out dough with your hands into 1 inch balls. Press them flat onto ungreased cookie sheets so that they form 2-inch circles.

Bake for 8 to 10 minutes, or until light brown around the edges. While the cookies bake, combine the filling ingredients in a small bowl. When the cookies are cool, spread a thin layer of filling on a cookie and press another on top.

Olive Garden's Black Tie Mousse Cake

2 Cup flour
2 Cup sugar
3/4 Cup cocoa
2 teaspoon baking soda
1 teaspoon baking powder
salt
2 eggs
1 Cup black coffee
milk
1/2 Cup salad oil
3 teaspoon vanilla
1/4 Cup butter
2 Cups confectioners sugar

Sift first 5 ingredients and 1/2 teaspoon salt together in large bowl. Add eggs, coffee, 1 cup milk, salad oil, and 2 teaspoon vanilla; blend until smooth. Pour thin batter in greased 9"x13" pan. Bake in 350F oven for 35 minutes. Meanwhile, cream butter until soft and stir in confectioners sugar, 1/8 tsp salt, 3 tablespoon milk, and 1 teaspoon vanilla. Beat until smooth and creamy adding more milk, if necessary. Spread over warm cake.

Olive Gardens Fried Mozzarella

- 1 pound block of mozzarella cheese
- 2 eggs, beaten
- 1/4 cup water
- 1 1/2 cups Italian bread crumbs
- 1/2 teaspoon granulated garlic
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 2/3 cup flour
- 1/3 cup corn starch

Slice the block of cheese lengthwise into about 1/2 inch sections. Cut each section in half.

Beat the eggs with water and set aside. Mix the bread crumbs, garlic, oregano, and basil and set aside. Blend the flour with corn starch and set aside.

Heat vegetable oil for deep frying to 350F. Dip cheese in flour then in egg wash and then coat with bread crumbs. Place carefully in hot oil and fry until golden brown. This should only take a matter of seconds, so you need to watch them closely.

Drain on brown paper bags and serve with your favorite pasta sauce that has been warmed.

Olive Garden Lasagna

Alfredo Sauce:

- 1/2 lb. sweet or salted butter
- 12 oz. heavy cream
- Fresh ground white pepper
- 1 1/2 cups fresh Parmesan, grated

Ricotta Cheese Mix:

- 1 pint Ricotta cheese
- 2 oz. Romano, grated
- 3 oz. Mozzarella, shredded
- 2 tbs. green onions, sliced
- 2 teas. fresh parsley, chopped
- 1/2 teas. salt
- 1/8 teas. black pepper
- 1/4 teas. dried basil
- 1/4 teas. dried oregano
- 1 1/4 cups Alfredo sauce, cooled

Vegetable Mix:

- 4 cups broccoli florets
- 2 cups carrots, sliced 1/4"
- 4 cups fresh mushrooms, sliced 1/4"
- 2 cups red bell peppers, diced
- 1 cup green bell pepper, diced
- 1 cup yellow onion, diced
- 2 cups zucchini, sliced

Lasagna noodles

- 18 slices Mozzarella cheese, 1/2 oz. each

Lay out enough dry lasagna strips in a 9x13 pan to ensure you have enough to make 3 full layers, with very little overlap on each layer. Remove the dry strips and cook according to package instructions until barely "al dente" and drain.

ALFREDO SAUCE: Heat water to a boil in the bottom of a double boiler. Add butter, cream and pepper to the top pot and heat until butter is completely melted, then stir in Parmesan until melted and blended. Remove top pot and set aside to cool. Divide the

sauce into 2 equal portions. Refrigerate 1 portion for use later.

RICOTTA CHEESE MIX: Combine all ingredients in a bowl and blend thoroughly with a rubber spatula. Set aside at room temp.

VEGETABLES: Combine all veggies and mix well.

ASSEMBLY: Coat the bottom and sides of a 9x13 baking dish with vegetable spray. Lay out cooked lasagna strips (about 4) to cover entire bottom. Spread 1–1/4 c of the Ricotta mix evenly over the strips. Top with 8 c of veggie mix and spread out evenly. Lay out 9 of the mozzarella slices to cover the veggie layer. Repeat this layering. Top the second layer of mozzarella slices with lasagna strips and spread them evenly with 1–1/4 c ricotta cheese mix to finish.

COOKING: Spray a sheet of foil with vegetable spray and cover the baking dish tightly with the foil, sprayed side down. Bake in a preheated 375F oven for about an hour or until the internal temp is 165F. Remove from the oven and allow to sit for a few minutes, covered, before cutting and serving. Immediately prior to serving, heat the reserved portion of Alfredo Sauce and ladle the hot sauce over each slice of lasagna as it is served.

Olive Garden Pizza Bianco

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

CHEESE FILLING:

1/2 cup ricotta cheese
1/4 cup parmesan cheese, grated
1/4 cup mozzarella cheese, shredded
1/4 cup fontina cheese, shredded
1 tablespoon yellow onions, minced
1 1/2 tablespoon milk
1/4 teaspoon salt

TOPPINGS:

1/4 cup green onions, sliced
1/3 cup black olives, sliced
1/3 cup tomatoes, seeded and chopped
1/2 cup mozzarella cheese, shredded
1 tablespoon parmesan cheese, grated
Sprinkle of oregano
Sprinkle of basil

Combine all ingredients for the cheese filling and mix thoroughly.

Divide the filling in half and spread on each crust.

Prepare toppings and divide in half. Sprinkle green onions, olives and tomatoes over crusts. Top with mozzarella and parmesan. Sprinkle tops with oregano and basil. Bake in a hot oven 375F for 8–10 minutes until filling is hot and cheese has melted.

Cut into 6 wedges and serve.

Olive Garden's Penne Romana

Romana Sauce:

- 1/2 cup extra virgin olive oil
- 3/4 cup yellow onion, chopped in 1/4-inch pieces
- 1/2 teaspoon crushed red pepper
- 1 tablespoon garlic, minced
- 2 cups white wine
- 2 teaspoon rosemary, chopped
- 1 tablespoon parsley, chopped
- 1/2 teaspoon salt
- 1 1/2 tablespoon cornstarch
- 2 cups chicken broth

Pasta:

- 2 cups green beans, blanched
- 1 cup tomato, diced
- 4 cups penne pasta, cooked
- 3 tablespoons Romano cheese
- 3 tablespoons Parmesan cheese

To make sauce, heat oil in small saucepan at medium–high heat. Add onions and crushed red pepper. Cook until soft, about 5 minutes, stirring frequently. Add minced garlic and cook for 1 minute. Whisk in wine, rosemary, parsley and salt.

In a separate bowl, whisk cornstarch and chicken broth. Add mixture to sauce and stir well. Bring to a boil and set aside.

To finish the dish, heat saute pan over medium–high heat. Add green beans and tomato and cook for 1 minute. Add Romana sauce and hot, drained penne pasta. Add Romano and Parmesan cheeses. Stir well with a spoon, making sure the pasta is well coated. Serve hot.

O'Henry Bars

2/3 cup margarine
1 cup brown sugar
1/2 cup light corn syrup
3 teaspoon vanilla
4 cups instant oatmeal

Mix all the ingredients above together – spread into a 13x9 greased baking pan. Bake for 15 minutes on 350. Do not bake any longer. Take out and let cool. In a saucepan melt:

6 oz. chocolate chips
2/3 cup peanut butter

Spread mixture onto the cooled oatmeal mixture and refrigerate until the chocolate/peanut butter topping is hard and then slice and eat.

Outback Steakhouse Bloomin Onion

4 Vidalia or Texas Sweet Onions

Batter:

- 1/3 cup cornstarch
- 1 1/2 cups flour
- 2 teaspoons garlic, minced
- 2 teaspoons paprika
- 1 teaspoon salt
- 1 teaspoon pepper
- 24 oz. beer

Seasoned Flour:

- 2 cups flour
- 4 teaspoons paprika
- 2 teaspoons garlic powder
- 1/2 teaspoon pepper
- 1/4 teaspoon cayenne pepper

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 and dip in batter to coat thoroughly. Gently place in fryer basket and deep-fry at 375 to 400 1 1/2 minutes. Turn over, and fry an additional 1 1/2 minutes. 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.

Creamy Chili Sauce:

- 1 pint Mayonnaise
- 1 pint Sour cream
- 1/2 cup chili sauce
- 1/2 teaspoon cayenne pepper

Outback Steakhouse Coconut Shrimp

- 1 1/2 lb. large raw shrimp
- 1/2 cup all-purpose flour
- 1/2 cup cornstarch
- 1 tablespoon salt
- 1/2 tablespoon white pepper
- 2 tablespoons vegetable oil
- 1 cup ice water
- 2 cups short shredded coconut
- oil for deep frying

Dipping Sauce:

- 1/2 cup orange marmalade
- 1/4 cup Grey Poupon country mustard
- 1/4 cup honey
- 3–4 drops Tabasco sauce

Peel, devein & wash shrimp. Dry well on paper towels. Set aside. In a bowl, mix all dry ingredients for batter. Add 2 tbs. oil and ice water. Stir to blend. To fry: heat oil to 350F in deep fryer or electric skillet. Spread coconut on a flat pan a little at a time, adding more as needed. Dip shrimp in batter, then roll in coconut. Fry in hot oil until lightly browned, about 4 minutes. Bake at 300F for 5 minutes to finish cooking of the shrimp.

Serve with dipping sauce: Combine all sauce ingredients.

Outback Steakhouse Walkabout Soup

2 cups thinly sliced yellow sweet onions
2 tablespoons butter
14– to 15–ounce can chicken broth
1/4 teaspoon salt
1/4 teaspoon fresh ground pepper
2 chicken bouillon cubes
1/4 cup diced Velveeta cubes (compressed in a measuring cup)
1 1/2 cups white sauce, recipe follows
Shredded Cheddar cheese, for garnish

In 2–quart saucepan, place 2 tablespoons butter and sliced onions. Cook at low to medium heat, stirring frequently until soft and clear but not brown. Add chicken broth from can, chicken bouillon cubes, salt, pepper and stir until completely heated through. Add white sauce and Velveeta cheese. The white sauce will be thick because it has been removed from the heat. Simmer on medium low heat until cheese is melted and all ingredients are blended, stirring constantly. Turn temperature to warm and let cook for an additional 30 minutes.

Serve with a garnish of shredded Cheddar cheese and a couple of slices of warm dark Russian bread.

Thick white sauce:

3 tablespoons butter
3 tablespoon flour
1/4 teaspoon salt
1 1/2 cups whole milk

In 1–quart saucepan, melt butter and add flour, cook on medium heat until flour turns thick and comes away from side of saucepan. Pour milk into flour mixture a little at a time and stir constantly, taking care not to let mixture lump. Set aside (off the heat) until ready to use in the soup.

Pay Day Candy Bars

5 caramel squares
1/4 cup milk
1 teaspoon peanut butter
1 tablespoon corn syrup
1/2 teaspoon vanilla
1/2 teaspoon salt
1 1/4 cups powdered sugar

20 caramel squares
1 tablespoon water
2 cups dry roasted peanuts (slightly crushed)

Combine the first six ingredients in a sauce pan. Cook over low heat until the caramel has melted and stirs smooth. Add 3/4 cup powdered sugar and stir to mix in. Reserve the remaining sugar.

Turn heat to medium high. Using a candy thermometer, cook caramel mixture until exactly 230F while stirring often. Remove from heat, let cool for a few minutes, and add remaining powdered sugar. Use a hand mixer to beat in the sugar for a couple minutes. Let candy cool for 20 minutes. Divide candy into eight equal pieces and form each into 4 inch logs. Place on wax paper and let cool for one hour.

In a double boiler, add remaining caramels and water. Melt until smooth. Remove from heat, but keep hot water under the caramel so it doesn't firm up. Use a pastry brush to coat one of the logs with hot caramel. Roll in peanuts in a shallow dish. If any spots are not completely covered in peanuts, apply more caramel and stick back in peanuts. Repeat with the remaining logs.

Allow to cool completely before eating.

Pepperidge Farm Sausalito Cookies

- 1 pound butter, softened
- 2 eggs
- 2 teaspoons vanilla
- 1 1/2 cups granulated sugar
- 1 1/2 cups brown sugar
- 1 teaspoon baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 5 cups flour
- 1 1/2 12 oz. packages semi sweet choc. chips
- 3 cups chopped macadamia nuts

Cream butter, eggs, and vanilla in bowl. In a different bowl, sift together the sugars, baking powder, baking soda, salt and flour. Combine the dry mixture with the egg/butter mixture. Add the chocolate chips and nuts. Shape into 1 inch balls, place 1 inch apart on ungreased cookie sheet. Bake at 375F for 10 to 11 min.

P.F. Chang's Lettuce Wraps

- 8 dried shiitake mushrooms
- 1 Teaspoon cornstarch
- 2 Teaspoon dry sherry
- 2 Teaspoon water
- salt and pepper
- 1–1/2 pounds boneless, skinless chicken
- 5 Tablespoon oil
- 1 Teaspoon fresh minced ginger
- 2 cloves garlic, minced
- 2 green onions, minced
- 2 small dried chilis, (optional)
- 8 Ounce can bamboo shoots, minced
- 8 Ounce can waterchestnuts, minced
- 1 package cellophane Chinese rice noodles,
prepared according to package

Cooking Sauce:

- 1 Tablespoon Hoisin sauce
- 1 Tablespoon soy sauce
- 1 Tablespoon dry sherry
- 2 Tablespoon oyster sauce
- 2 Tablespoon water
- 1 tsp. sesame oil
- 1 tsp. sugar
- 2 tsp. cornstarch

Iceberg lettuce "cups"

Cover mushrooms with boiling water, let stand 30 minutes then drain. Cut and discard woody stems. Mince mushrooms. Set aside. Mix all ingredients for cooking sauce in bowl, and set aside. In medium bowl, combine cornstarch, sherry water, soy sauce, salt, pepper, and chicken. Stir to coat chicken thoroughly. Stir in 1 tsp. oil and let sit 15 minutes to marinate. Heat wok or large skillet over medium high heat. Add 3 TBSP oil, then add chicken and stir fry for about 3–4 minutes. Set aside. Add 2 TBSP oil to pan. Add ginger, garlic, chilies (if desired), and onion; stir fry about a minute or so. Add mushrooms, bamboo shoots and water chestnuts; stir fry an additional 2 minutes. Return chicken to pan. Add mixed cooking sauce to pan. Cook until

thickened and hot. Break cooked cellophane noodles into small pieces, and cover bottom of serving dish with them. Then pour chicken mixture on top of noodles. Spoon into lettuce leaf and roll.

Pizza Hut Dessert Pizza

Pizza Crust:

1 cup warm (105F) water
2 cups flour
1–1/2 tablespoons vegetable oil
3/4 cup cake flour
1 teaspoon salt
1/4 teaspoon active dry yeast

Fruit Filling:

1 – 21 oz. can pie filling (cherry, blueberry, or apple)

Crumb Topping:

1/2 cup flour
1/2 cup brown sugar
1/2 cup quick oats
1/2 cup firm butter or margarine
1 teaspoon cinnamon

Vanilla Glaze:

2 cups powdered sugar
3 tablespoon Milk
1 tablespoon Melted margarine or butter
1 teaspoon vanilla

Combine yeast and warm water and let proof for 3 minutes. Add to other crust ingredients in a large bowl and knead for 10 minutes. Cover with plastic wrap, and allow to rise for about 12 hours.

Preheat oven to 500F. Roll the dough on a floured surface until it is about the diameter for your 16 inch pizza pan. Place in pan and form the dough to the edge. Brush with vegetable oil and prick with fork. Prebake for 3 minutes. Remove from the oven and spread with pie filling. Mix crumb topping ingredients with a fork or pastry blender. Spoon over pie filling. Return pizza to the oven and continue to bake for 10–15 minutes or until crust is light golden brown. Remove and drizzle with vanilla glaze.

Prudhomme's Poultry Magic

- 1 1/2 teaspoons salt
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon onion powder
- 1/4 teaspoon granulated garlic
- 1/2 teaspoon paprika
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon rubbed sage
- 1/4 teaspoon dried thyme
- 1/4 teaspoon dried oregano
- 1/8 teaspoon cumin

Mix all ingredients together and store in an air tight container. Use as a seasoning for chicken, turkey, or any other poultry.

Red Lobster's Cheesecake

Crust:

- 10 oz. package Lorna doone cookies, crushed
- 1/4 lb. melted butter
- 1/4 cup sugar
- 1 envelope Knox gelatin

Filling:

- 16 oz. cream cheese
- 8 oz. sour cream
- 2 eggs
- 2 tablespoons butter
- 2 tablespoons cornstarch
- 1 cup sugar
- 1 teaspoon vanilla
- crushed cookie crumbs for garnish

Crust; mix crumbs with butter, sugar, and gelatin. Pat out evenly over bottom of a greased 9" springform pan. Bake at 350, for exactly 8 min.

Filling; beat with electric mixer: cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla. When filling is perfectly smooth and creamy, pour into crust. Return to 350 oven and bake 30–35 min. or until knife inserted in the center comes out clean. Cool 20 min. before cutting. Sprinkle top with cookie crumbs.

Red Lobster's Shrimp Diablo

3 lb. Large Uncooked Shrimp In the Shells (no heads)

Milk

1/2 lb. Unsalted Butter

1 Jar Kraft BBQ Sauce

1/2 Cup Ketchup

1 Tablespoon Fresh Ground Pepper

1/4 Cup Frank's Red Hot Sauce

Wash shrimp in cool water and remove heads if needed.

Soak shrimp in milk overnight.

Mix all sauce ingredients in a sauce pan and stir until boiling.

Remove from heat and refrigerate for at least four hours.

Drain milk from shrimp, place them in a baking pan, and cover evenly with the sauce. Let stand 1 hour.

Bake uncovered in preheated oven (450F) for 15 minutes (less time for smaller shrimp).

Red Lobster's Ultimate Fondue

- 1 cup velveeta, cubed
- 1 cup swiss cheese in small pieces
- 1 can Campbell's condensed cream of shrimp soup
- 1 cup milk
- 1/2 teaspoon cayenne
- 1/2 teaspoon paprika
- 1 broiled lobster tail (or 1 1/2 cups imitation) – chopped

Combine everything but the lobster in a medium saucepan and cook over low heat until melted, stirring occasionally. When melted, stir in the lobster meat. Garnish with diced red pepper, if desired, and serve with french bread.

Ruby Tuesday's Chicken Quesadillas

5 oz. chicken breast
Italian Dressing
12 inch flour tortilla
margarine
1 cup shredded monterey jack/cheddar cheese
1 Tablespoon tomatoes, diced
1 Tablespoon jalapeno peppers, diced
Cajun Seasoning (to taste)
1/2 cup shredded lettuce
1/4 cup diced tomatoes
Sour Cream
Salsa

Place chicken breast in a bowl with enough Italian dressing to coat; allow to marinate 30 minutes, refrigerated. Grill marinated chicken until done in a lightly oiled pan. Cut into 3/4" pieces and set aside.

Brush one side of tortilla with margarine and place in frying pan over medium heat. On one half of tortilla, add cheese, 1 Tbls. tomatoes, peppers, and Cajun seasoning in that order. Make sure to spread to the edge of the half. Top with diced chicken, fold empty tortilla side on top, and flip over in pan so that cheese is on top of chicken. Cook until very warm throughout. Remove from pan to serving plate and cut into six equal wedges on one side of plate. On the other side put lettuce, topped with 1/4 cup tomatoes, and then topped with sour cream. Serve your favorite salsa in a small bowl on the side.

Sbarro Chicken Francese

5 – boneless 5 oz. chicken breasts
5 eggs
3 oz. Romano cheese
1 teaspoon dried parsley
1 cup flour
pinch of white pepper
1 cup chicken stock
1/2 pound butter
juice from 2 lemons
1 1/2 cups oil (10% olive oil, 90% vegetable oil)
lemon slices and chopped fresh parsley for garnish

Pound chicken breasts flat and cut in half. Set aside.
Scramble eggs in mixing bowl. Add Romano cheese, parsley, and white pepper. Blend and set aside.

Put flour in a large shallow bowl.

In a skillet, heat oil over medium heat. Check temperature by dipping a corner of a chicken piece in oil. If it boils slowly, oil is ready.

Coat both sides of a piece of chicken with flour. Dip chicken in egg mixture, making sure all flour is covered with egg. Let excess egg drip off, then place chicken in hot oil. Repeat with 4 more pieces. Fry each side of chicken until a light blond color. Remove from oil to a serving plate – keep warm. Repeat with other chicken pieces.

Bring chicken stock to a light boil. Add butter, stirring continuously, until melted. Add lemon juice and cook for 1 minute while stirring continuously.

Pour sauce over chicken and garnish with lemon slices and chopped fresh parsley.

Sbarro Rigatoni Ala Vodka

- 2 lbs. rigatoni
- 24 oz. canned tomato sauce (plain)
- 2 tablespoons olive oil
- 2 cloves fresh garlic, minced
- 1/2 teaspoon cracked red pepper
- 1 tablespoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon dried basil
- 1/2 quart heavy cream
- 1 1/2 oz. vodka
- 1 oz. grated Romano Cheese
- 1 oz. bacon bits
- 1/2 oz. Italian parsley, chopped

In a medium sauce pan, heat oil until hot. Add garlic and saute until golden brown. Add tomato sauce, salt, red pepper, black pepper, and basil. Cook over medium heat, stirring occasionally, until thoroughly heated. Add heavy cream and vodka. Stir to mix and cook for a few minutes.

Boil rigatoni according to package instructions (do not overcook). In a mixing bowl, combine drained pasta with cream sauce. Mix thoroughly. Transfer to a serving bowl and sprinkle with grated cheese, bacon, and parsley. Serve immediately.

Steak & Ale's Burgundy Mushrooms

- 1 1/4 pounds mushrooms
- 2 quarts water
- 1/4 cup lemon juice
- 4 tablespoons margarine
- 3/4 cup yellow onions, diced
- 1/2 cup Burgundy
- 1 tablespoon beef bouillon granules
- 1/4 teaspoon garlic powder
- 1/3 teaspoon ground white pepper

Clean and thoroughly dry mushrooms. Combine water and lemon juice in covered saucepan. Bring to boil. In another saucepan, melt margarine and saute onions until glassy (about 5 minutes).

In a bowl, add spices and bouillon to Burgundy. Whisk until bouillon is dissolved. Add wine mixture to onions. Simmer over medium heat about 10 minutes (until alcohol has evaporated). Remove from heat.

Add mushrooms to boiling lemon water. Return to boil. Remove blanched mushrooms from heat and thoroughly drain. Add mushrooms to wine sauce and stir until blended.

T.G.I Friday's Pot Stickers

Dough:

- 2-1/2 cups flour
- 1/2 teaspoon salt
- 1 cup hot water
- 1 tablespoon shortening or oil

Filling:

- 1 pound ground pork
- 2 tablespoon soy sauce
- 1 tablespoon sesame oil
- 1 teaspoon grated ginger
- pinch of sugar
- salt and pepper to taste
- 3 green onions, chopped
- 1 egg
- 1 tablespoon corn starch
- 1 can water chestnuts, finely chopped
- 1 clove garlic, minced

Dipping Sauce:

- 1/2 cup soy sauce
- 1/4 cup white vinegar
- 1 teaspoon chili oil
- 1 green onion, chopped

Combine the flour, salt, hot water and shortening in a bowl and incorporate into a smooth dough. Allow the dough to rest for 20 minutes, covered. Combine the filling ingredients. Combine the dipping sauce ingredients.

Roll the dough out about 1/8 thick. Use a biscuit cutter or a glass to cut out 3 inch circles. Brush a little water over the circles and place about 2 teaspoons of filling in center. Fold the circles in half and press to seal, making sure to squeeze out any air. Stand the dumplings up on the folded side and press slightly so that they stand up nice.

To cook, bring a pot of salted water to boil, and boil the dumplings until cooked through, about 5 minutes. Drain well. The dumplings may be frozen at this point for future use; this recipe makes about 8 dozen. Heat a skillet with about 2 tablespoon oil and fry the dumplings on one side only, until nicely browned. Drain on paper towels. Serve with the dipping sauce.

T.J. Cinnamon's Cinnamon Rolls

Dough:

- 2 pkgs. active dry yeast
- 1/2 cup warm water (105 to 115 degrees)
- 1/3 cup sugar
- 1/2 teaspoon sugar
- 4–5 cups all-purpose flour, divided
- 1 teaspoon salt
- 1 cup milk, scalded and cooled to 110 degrees
- 1/3 cup vegetable oil
- 2 eggs, room temperature

Filling:

- 1/2 cup butter or margarine, softened
- 1 cup firmly packed brown sugar
- 1/2 cup sugar
- 2 tablespoons cinnamon

Icing:

- 1 cup confectioners' sugar
- 2–3 tablespoons warm milk
- 1 teaspoon vanilla

For dough, dissolve yeast in water with 1/2 teaspoon sugar. Let stand 5 minutes. In mixing bowl, combine 3 cups flour, 1/3 cup sugar and salt. At low speed, gradually beat in milk, oil, eggs, and yeast mixture; beat until well blended. Beat in additional flour until dough pulls away from sides of bowl.

On floured surface, knead dough until smooth and elastic, 8–10 minutes. Place in greased bowl, turning to grease top. Cover and let rise in warm, draft-free area until doubled in bulk, about 1 hour.

For filling, beat all ingredients together until smooth. Set aside. Grease 2 (9-inch) round cake pans. On lightly floured surface, roll dough into an 18 X 10 inch rectangle. Spread with filling. Roll tightly from long side. Cut into 14 (1 1/4-inch) slices. Place 1 roll cut side up in center of each pan. Arrange

remaining rolls in a circle of 6 around center roll. Cover and let rise until doubled in bulk, 30 to 40 minutes.

Preheat oven to 350 degrees. Bake 25 to 30 minutes, until golden brown. Cool in pans 10 minutes. Invert onto wire racks, then invert again to cool. For icing, whisk all ingredients until smooth. Drizzle over cooled rolls.

York Peppermint Patties

- 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk
(NOT evaporated milk)
- 1 tablespoon peppermint extract
- green or red food coloring, optional
- 6 cups confectioners' sugar
- Additional confectioners' sugar
- 1 16 oz. bag semi-sweet chocolate chips

In large mixer bowl, combine Eagle Brand, extract and food coloring if desired. Add 6 cups sugar; beat on low speed until smooth and well blended. Turn mixture onto surface sprinkled with confectioners sugar. Knead lightly to form smooth ball. Shape into 1-inch balls. Place 2 inches apart on wax paper-lined baking sheets. Flatten each ball into a 1 1/2 inch patty. Let dry 1 hour or longer; turn over and let dry at least 1 hour.

Melt the chocolate chips in a microwave set on high for 2 minutes. Stir halfway through the heating time. Melt thoroughly, but do not overheat. Melting the chocolate chips can also be done using a double-boiler over low heat. With fork, dip each patty into warm chocolate (draw fork lightly across rim of pan to remove excess coating). Invert onto wax paper-lined baking sheets; let stand until firm. Store covered at room temperature or in refrigerator.