

CopyKat Recipes Top 10

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Olive Garden Zuppa Toscana

You can make this flavorful soup that tastes just like the Olive Garden Zuppa Toscana Soup. Potatoes, Italian sausage, kale, onions, and cream make for a flavorful soup. This is my personal recipe for this. You may wish to add about a half teaspoon of fennel to this for an added taste.

1 lb. Italian Sausage
2 large Russet Baking Potatoes sliced

in half, and then in 1/4 inch slices
1 large Onion, chopped
1/2 can. Oscar Meyer Real Bacon Bits
(these are less fatty than real bacon)
2 cloves garlic minced
2 C. Kale or Swiss chard chopped
2 cans Chicken Broth
1 qt. Water
1 C. Heavy Whipping Cream

Cook sausage in a 300-degree oven. Bake approximately 1/2 hour, drain on paper towels and cut into slices.

Place onions, potatoes, chicken broth, water, garlic in pot, and cook on medium heat until potatoes are done. Add sausage, bacon, salt, and pepper to taste, and simmer for another 10 minutes. Turn to low heat, add kale and cream. Heat through and serve.

Olive Garden Salad Dressing

Olive Garden is known for their salads. Served complimentary with every meal, their cold crisp salad is hard to be beat. We hope you enjoy our recipe version of this salad dressing classic.

1/2 C. Mayonnaise
1/3 C. White Vinegar
1 tsp. Vegetable Oil
2 Tbsp. Corn Syrup
2 Tbsp. Parmesan Cheese
2 Tbsp. Romano Cheese
1/4 tsp. Garlic Salt – or one clove garlic minced
1/2 tsp. Italian Seasoning

1/2 tsp. Parsley Flakes
1 Tbsp. Lemon Juice

Mix all ingredients in a blender until well mixed. If this is a little tart for your own personal tastes please add a little extra sugar.

Olive Garden Hot Artichoke Dip

This is a favorite dip at the Olive Garden, this creamy dip features a variety of cheeses, artichokes, spinach and so much more. Well, after so many requests for this one, I had to go ahead and try this stuff for myself. Quite honestly, this was as wonderful as so many of ya'll requested.

1 (8 oz.) pkg. Light Cream Cheese (I like the texture better, regular is fine)
1 can 14 oz. Progresso Artichoke Hearts, drained, coarsely chopped
1/2 C. Spinach frozen chopped, or steamed
1/4 C. Mayonnaise (do not use Miracle Whip)
1/4 C. Parmesan Cheese
1/4 C. Romano Cheese (You can use all Parmesan)
1 clove garlic, finely minced
1/2 tsp. Basil (dry 1 Tbsp. Basil Fresh)
1/4 C. Mozzarella Cheese grated
1/4 tsp. Garlic Salt
Salt and Pepper to taste

Allow cream cheese to come to room temperature. Cream together mayonnaise, Parmesan, Romano cheese, garlic, basil, and garlic salt. Mix well. Add the artichoke hearts and spinach (careful to drain this well), and mix until blended. Store in a container until you are ready to use. Spray pie pan with Pam, pour in dip, and top with cheese. Bake at 350

degrees for 25 minutes or until the top is browned. Serve with toasted bread.

Buffalo Chicken Dip

This dip is always a hit at every party I have taken this to. This tastes just like hot wings without the mess, and without the work. Bring this to your next party or tailgate party.

1 10 oz. can chunk chicken, drained
8 oz cream cheese
1/2 cup Franks hot sauce
1/2 cup bottled ranch salad dressing
1 c. shredded cheddar cheese

Microwave cream cheese until soft. Blend in other ingredients, breaking up chicken. Mix until smooth. Place in ovenproof dish. Bake at 350 until bubbly-about 25 minutes.

Cracker Barrel Old Country Store Chicken Tenders

Cracker Barrel is known for making delicious home cooked food. We all loved the family favorites we had when we were growing up. Who captures them better than Cracker Barrel? This taste alike recipe gives you the restaurant taste without having to leave home. You can pick up chicken tenderloins at the grocery store, or even at most warehouse clubs, and with a couple of extra ingredients we will show you how to get the restaurant taste in your kitchen.

1 lb. Chicken Breast Tenders
1/2 C Italian Dressing (drain spices and discard spices)

1 tsp Fresh Lime Juice
1 1/2 tsp Honey

Mix dressing, lime juice and honey together. Pour over chicken tenders, making sure all tenders are covered, marinate for 1 hour. Braise tenders in a non stick pan or grill to lightly golden in color but not dry.

Houston's Baked Potato Soup

This is a really tasty version of this famous soup. The fennel really adds a nice flavor.

5 Medium Russet Potatoes
3 C. Whole Milk
1/2 C Half and Half
1/2 C. Sour Cream
1 C. Shredded Cheddar Cheese
1 1/2 tsp. Chives
1/2 tsp. Salt or to taste
1/4 tsp. Fresh Ground Pepper or more to taste
2 1/2 Tbsp. Butter
1/4 tsp. Celery Salt
1 Green Onion Diced
5 Strips of Bacon Diced and Fried Crispy-drain
1 1/4 tsp. Fennel Seeds
Wash and scrub potatoes, pat dry. Rub potatoes with butter and place in baking pan, bake at 350 for 1 hour and 15 minutes or until done. Remove from oven and cool slightly. When the potatoes have cooled enough to touch, peel the potatoes. While potatoes are cooling, add fennel seeds to milk and half and half, and scald the milk. Scalding is heating milk at moderated temperature just until boiling point but not boiling and quickly remove from heat. Scalding will keep the

mixture from separating. Let milk cool slightly with fennel seeds in mixture.

When potatoes are cool enough to work with carefully cut 4 in half and spoon out cooked potato and place in a food processor. Potatoes should measure out to 1 1/2 – 2 cups cooked potato. Dice the 5th potato and set aside. Save the potato skins for baked potato skins later. To the cooked potato add sour cream, chives, salt, pepper, celery salt and 1/2 cup plus 1 Tbs. shredded cheddar cheese. Strain the fennel seeds from warm milk and discard seeds, pour milk mixture into food processor and process 1 1/2 – 2 minutes until smooth. Place mixture into a sauce pan add butter and diced potato stir frequently and simmer on very low setting for about 15 – 20 minutes.

When ready to serve ladle into individual bowls and garnish with cheddar cheese, bacon, and green diced onion.

Taco Bell Tacos

Taco Bell makes delicious tacos. You can make these fresh for your family anytime with our recipe. This meat can be used for a topping with nachos, inside burritos, and so much more.

Meat Mixture

1 1/3 lbs lean ground chuck
1 1/2 tablespoons masa corn flour
4 1/2 teaspoons chili powder
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon seasoning salt
1/2 teaspoon paprika
1/4 teaspoon cumin

1/2 teaspoon garlic salt
1/4 teaspoon sugar
1 teaspoon instant minced onion
1/2 teaspoon beef bouillon

Taco Ingredients

12 taco shells
1 C. shredded Cheddar Cheese
1/2 head Shredded lettuce
2 Roma tomatoes, diced

Cooked Meat Mixture

Meat Directions

Mix together all ingredient except the meat. Stir the spice mixture well making sure that all spices have been blended well. Crumble ground beef and brown stirring well. Remove from heat, rinse with hot water and drain water and grease from beef. Return beef to the pan and add spice mix. Add 3/4 - 1 cup water to ground beef and seasoning and simmer on medium low temperature for 20 minutes. Simmer until most of moisture has cooked away. Remove from heat when moisture in meat as dissipated but meat is not dry.

Assembling the taco

You can refresh the taco shells by placing them in a baking dish into a hot oven, 350 degrees for 7-10 minutes. To assemble tacos add a couple of tablespoons of ground meat, lettuce, cheese, tomatoes, and sour cream if desired.

Outback Steakhouse Mac 'a' Roo

There is something about the Macaroni and Cheese, it is a comfort food most find difficult to resist. Personally, I know once I have spotted macaroni and cheese, it often ends up on my plate. The Outback Steakhouse has a macaroni and cheese recipe many people have requested in the past. The recipe is only on the children's menu, but why should only children have all of the fun? I hate to say it, but when I order take out, I will add in an order of their macaroni and cheese so I can have some at home. This is a recipe that has been pulled from my archives and has been completely updated. My initial recipe was more complicated, I think this recipe is much closer to the first recipe.

Yield: 4 servings

2 C. dry penne pasta
8 oz. Velveeta cheese
1/2 C. heavy cream

Cook pasta according to package directions. Cube Velveeta in small pieces, so it can melt easily. In a small sized saucepan combined cubed Velveeta cheese and heavy cream. Turn the heat on low, and stir until all cheese is melted. Reduce the heat to simmer until you are ready to combine with the pasta. Once pasta is done, pour back into the pot where it was cooked, add sauce, and mix well.

If you need to reheat this later, the macaroni and cheese can be made creamy again by adding heavy cream to this. Honestly, you can use milk, for this recipe, but the results are much more creamy when you use heavy

cream. I have made this with half and half and whole milk with good results.

Olive Garden Alfredo Sauce

This is another recipe that was posted on Copykat.com by chef4fun. This is chef4fun's version of the recipe. This is our most popular and authentic tasting version of this recipe.

1 Tbsp. Garlic Puree
1 lb. butter
2 qt. heavy cream
8 oz. milk
1 lb. Parmesan cheese
4 oz. fontina cheese
1 tsp. salt
2 tsp. black pepper

In a saucepan brown garlic puree. Stir on medium-high heat until sauce thickens. Turn off heat and continue to stir.

Makes 1 gallon.

Cream Cheese Chicken

Don't let the plain title of this recipe fool you. This has to be one of my favorite recipes that I have come across. Cream cheese, garlic powder, green onions, and Vermouth, make for a heavenly dinner. Finally a use for Vermouth other than making martinis. This recipe is from Toni's Simply the Best cookbook.

1 Tbsp. butter
4 chicken breasts, boneless, skinless, seasoned with salt and pepper
1/2 C. dry vermouth
1 tsp. garlic powder, coarse grind
6 oz. cream cheese, softened
1/2 C. sliced green onion, for garnish

Brown seasoned chicken breasts in butter in heavy skillet, cooking until just barely done; 8 to 10 minutes on each side. Set aside. Pour dry vermouth in same skillet, deglazing by stirring and scraping up the browned bits from cooking the chicken, and cooking 3 minutes. Add garlic powder. Whisk in softened cream cheese. (Add a little chicken stock or milk if you feel it is too thick – sauce should be consistency of heavy cream.) Return chicken, with any accumulated juices to the pan. Check seasoning. Spoon some sauce over chicken garnishing with green onion. Pass extra sauce.

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