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Personalized Cooking Aprons

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 1 hour. When soup is done, cut the buns in half and place 1 slice of provolone cheese on each bun. Sprinkle with 1 teaspoon of shredded parmesan cheese. Broil the buns until the cheese is melted and bubbly. Serve hot.

A&W Chili Dogs

Bob's Big Boy

1 pound ground chuck
8 jumbo sesame seed buns

Bob Evan's Cheddar Baked Potato Soup

1 can Campbell's Cheddar Cheese Soup

1 can chicken broth

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

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

Cheez-Whiz

1 lb. cheddar cheese
2 cups evaporated milk
1 1/2 tsp salt
1 1/2 tsp. dry mustard
2 beaten eggs

Chi-Chi's Baked Chicken Chimichangas

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

Cinnabon Rolls

ROLLS:

- 1/2 cup warm water
- 2 packages dry yeast
- 2 tablespoons sugar
- 3 1/2 oz. pkg. vanilla pudding mix
- 1/2 cup margarine, melted
- 2 eggs
- 1 teaspoon salt
- 6 cups flour

CREAM CHEESE FROSTING:

- 8 oz. cream cheese
- 1/2 cup margarine
- 1 teaspoon vanilla
- 3 cups confectioner's sugar
- 1 tablespoon milk

To make frosting, mix all ingredients until smooth.

In a bowl combine water, Td(cd Adsugar). Stiruntil sdissolved. Secd side

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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
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Dairy Queen Ice Cream

2 envelopes Knox gelatine
1/2 cup cold water
4 cups whole milk
2 cups sugar
2 teaspoons vanilla extract
1/2 teaspoon salt
3 cups cream

Soak Knox gelatine in cold water. Heat milk, but do not boil. Remove from heat, and add gelatine, sugar, vanilla extract and salt. Cool and add ice cream. Chill 5 to 6 hours.

Pour into a 4 to 6-quart ice cream freezer can. Process as per manufacturer's instructions.

Der Weinerschnitzel's Chili Sauce

- 2 cloves garlic, minced
- 1/2 cup onion, minced
- 2 tablespoons olive oil
- 1 pound ground beef
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 tablespoon prepared mustard
- 1 tablespoon vinegar
- 1 teaspoon Worcestershire Sauce
- 1/2 teaspoon Tabasco
- 1/4 cup ketchup
- 1/2 cup tomato juice

In a large heavy skillet cook garlic and onion in oil over moderate heat, stirring, until onion is softened. Add beef and cook, stirring and breaking up any lumps with a fork, until cooked through. Drain off any excess fat. Add remaining ingredients, adding just enough juice to create a spoonably loose but not soupy mixture. Simmer sauce, stirring occasionally; about 10 minutes. Makes enough sauce to top 6 hot dogs. Steam the hot dogs and use potato rolls.

Domino's Cinna Sticks

- 1 pkg. refrigerated pizza dough (or your favorite recipe)
- 1/4 cup melted margarine
- 1/2 cup sugar
- 2 teaspoons cinnamon

Icing:

- 1 lb. powdered sugar
- 1 tablespoon milk
- 1 tablespoon melted butter
- 1/4 teaspoon vanilla extract

Preheat oven to 350 degrees. Roll out pizza dough into a large rectangle. Brush melted margarine over dough. In a small bowl combine sugar, and cinnamon, mix well. Sprinkle the cinnamon and sugar mixture liberally over the pizza dough. Slice the dough into either long sticks, or cut dough in half, and then slice into smaller sticks. (The smaller sticks are easier to handle.) Place on an lightly greased cookie sheet and bake for approximately 15 minutes or until done.

While the pizza sticks are cooking mix together the powdered sugar, milk, melted butter, and vanilla. Mix until smooth. You may need to add an extra teaspoon of milk. Serve icing with sticks.

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

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.

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.

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

Hooter's Buffalo Chicken Wings

Hostess Snowballs

4 egg whites
1/2 cup butter
1 cup sugar
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
Rind of 1 lemon, finely grated
2 cups sifted cake flour
1 tablespoon baking powder
2/3 cup milk
2 to 3 cups sweetened shredded coconut

Frosting:

1 (16 oz.) pkg. powdered sugar
1 (7 oz.) jar JET-PUFFED Marshmallow Creme
1/4 cup margarine or butter, softened
1 teaspoon vanilla extract
1 to 2 tablespoons milk

Preheat the oven to 350F. Butter and flour muffin tins or dome shaped baking molds and set aside.

Whip the egg whites in a clean bowl until stiff but not dry and place in the refrigerator while you make the rest of the batter. Cream the butter and add the sugar. Continue mixing to blend well. Add the vanilla extract, almond extract and lemon rind and mix well.

Sift the flour 3 times with the baking powder then add it to the butter mixture alternately with the milk in 3 additions. Fold in the whites and pour the batter into the molds, filling about 3/4 of the way up. Bake for 20 to 25 minutes until batter is firm to the touch in the center. Let cool in the pans then turn out so the top becomes

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Houston's Spinach and Artichoke Dip

Jack Daniel,s. Marinade

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

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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 Amerls

2 top

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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

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.

O'Charley's Baked Potato Soup

3 lbs. red potatoes
1/4 cup butter, melted
1/4 cup flour
2 quarts half-and-half
1 pound block Velveeta cheese, melted
White pepper, to taste
Garlic powder, to taste
1 tsp. hot pepper sauce
1/2 lb. bacon, fried crisply
1 cup cheddar cheese, shredded
1/2 cup fresh chives, chopped
1/2 cup fresh parsley, chopped

Dice unpeeled red potatoes into 1/2-inch cubes. Place in a large Dutch oven, cover with water and bring to a boil. Let boil for 10 minutes or until almost cooked.

In a separate large Dutch oven, combine melted margarine and flour, mixing until smooth. Place over low fire and gradually add

and liquid to thicken. Add melted Velveeta. Stir well. Drain potatoes.

O'Charley's Baked Potato Soup

O'Henry Bars

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

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

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

Olive Gardens Fried Mozzarella

1 pound block of mozzarella cheese

Orange Julius

Outback Steakhouse Bloomin' Onion

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

Pepperidge Farm Sausalito Cookies P675.245.4 Pepppppp

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

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.

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 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

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

Ruby Tuesday's Whoti e Chicken Chili Recipe

Ingredients:

- 1 lb. bag great northern beans (soaked in water overnight)
- 2 medium onions, chopped
- 1 cup diced cooked chicken
- 2 jalapeno peppers, seeded and diced
- 2 diced chili peppers
- 1 1/2 teaspoons oregano
- 2 teaspoons cumin
- 1/4 teaspoon cayenne pepper
- 2 garlic cloves, minced
- 1 cup salsa
- 1 tablespoon vegetable oil
- salt to taste

Instructions:

1. Simmer beans, half the onions, and the chicken stock or until the beans soften, stirring frequently.
2. In a separate pan, sauté the chicken and salsa. Add pepper, spices, and the remaining onions and garlic in the oil. Add tomatoes and chili. Simmer for one hour.

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)

In a skillet, heat oil (over medium heat. hicc

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

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

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nbou a teaspoon sof sllling:int center. Foldthe fcircespant halfand

.G.I Friday's Pot Stickers

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
–1m teuonfu cCinnamo:

Icing:

2 cupconfeactioners'p sugar
–3 –1m teuonfu warm mild
1 teaspoonvanFilae

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ssugad and sal. At low speed, gradu aly beas inm milk, oi, 2 eggst
and yeas mxatur; beas until well m tnide. Beas inmaddictionail
flou until dDoug puoll away fromsvids of bowl.e

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