

TEN COPYCAT RECIPES

FROM RESTAURANTS AND BRAND NAME RECIPES

TEST
KITCHEN
EDITION!

10 Copycat Recipes from Restaurants and Brand Name Recipes

Copyright 2015 by Prime Publishing LLC

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders.

When used, trademarks are for the benefit of the trademark owner only.

Published by Prime Publishing LLC, 3400 Dundee Rd., Suite 220, Northbrook, IL 60062 – www.primecp.com



[Free Copycat Recipes](#)



[Free Recipes from Mr. Food Test Kitchen](#)



[Free Lighter Recipes](#)



[Free Recipes to Make in Your Slow Cooker](#)



[Free Recipes](#)



[Gluten-Free Recipes](#)



[Free Casserole Recipes](#)



[Free Dessert Recipes](#)



[Favorite Southern Recipes](#)

Letter from the Editor

Dear Fellow Copycats:

There is nothing like taking the first bite of your favorite dish at a restaurant, except for taking a bite of your homemade version, of course! Eating out can be expensive and your favorite restaurants may even be a state away. Luckily, we have all the restaurant copycat recipes you need. The recipes featured in this eBook of *10 Copycat Recipes from Restaurants & Brand Name Recipes* are all test kitchen approved and easy for any novice cook to master at home. Make your favorite restaurant dishes and brand name foods in the comfort of your own kitchen!

In this eBook, you'll find one of the best copycat Boston Market recipes for Homemade Boston Market Mac and Cheese (p. 12), famous restaurant recipes from the Cracker Barrel menu (p. 9), copycat restaurant recipes from Panera (p. 7), a Homemade KFC Biscuit recipe (p. 13), and much more. In addition, if you've ever wondered how to make your own Cheez Wiz, we're featuring a simple recipe for the homemade version (p. 3). If you are looking to recreate your favorite restaurant desserts, then we have some of the best dessert recipes for you. Learn how to make Homemade Trader Joe's Cowgirl Bark (p. 16), or one of Starbucks' many great pound cake recipes (p. 18). Save money and eat well with this eBook of *10 Copycat Recipes from Restaurants & Brand Name Recipes*!

For more cheap and easy copycat recipes, be sure to visit [AllFreeCopycatRecipes.com](http://www.AllFreeCopycatRecipes.com). While you're there, subscribe to AllFreeCopycatRecipes' free [Crazy for Copycats](#) newsletter to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

The Editors of AllFreeCopycatRecipes

<http://www.AllFreeCopycatRecipes.com/>

Find blog posts about AllFreeCopycatRecipes at www.recipechatter.com

TABLE OF CONTENTS

Cheese Wiz Copycat	3
BY: copykat.com's Dining at Home Cookbook 2, 2013, Published by Ulysses Press	3
Our Version of IKEA Meatballs	4
by: Arielle Matlin, AllFreeCopycatRecipes.com Original Recipe	4
Homemade Panera Autumn Squash Soup	7
by: Arielle Matlin, AllFreeCopycatRecipes.com Original Recipe	7
Copycat Cracker Barrel Meatloaf.....	9
by: AllFreeCopycatRecipes.com Original Recipe	9
Homemade Cracker Barrel Chicken n' Dumplins	10
by: AllFreeCopycatRecipes.com Original Recipe	10
Homemade Boston Market Mac and Cheese.....	12
by: AllFreeCopycatRecipes.com Original Recipe	12
Homemade KFC Biscuits	13
by: RecipeLion.com Original Recipe	13
Homestyle Mashed Potatoes Cracker Barrel Style	15
by: RecipeLion.com Original Recipe	15
Homemade Trader Joe's Cowgirl Bark	16
by: AllFreeCopycatRecipes.com Original Recipe	16
Better Than Starbucks' Apple Pound Cake	18
by: AllFreeCopycatRecipes.com Original Recipe	18

CHEESE WIZ COPYCAT

BY: COPYKAT.COM'S DINING AT HOME COOKBOOK 2,
2013, PUBLISHED BY ULYSSES PRESS



Cheez Wiz is an All-American snack. Great on crackers or by itself, this cheese dip always hits the spot. Now, with this Cheez Wiz Copycat recipe you no longer need to buy Cheez Wiz in the store. With a few simple ingredients, and 10-minutes of your time, you can make delicious Cheez Wiz in your own home. No more waiting in line or wasting time searching the grocery store aisles. Try this easy cheese dip recipe today for a dip you will love!

Ingredients

- 4 ounces of extra-sharp Cheddar cheese
- 2 ounces of cream cheese
- 1/4 teaspoon of sugar
- 1/4 teaspoon of mustard powder
- 1/4 teaspoon of garlic powder
- 1/4 teaspoon of onion powder
- 1/4 teaspoon of cornstarch
- 1/8 teaspoon of ground turmeric
- 1/2 cup of whole or reduced-fat milk

Instructions

1. In a food processor, blend the Cheddar cheese, the cream cheese, cornstarch, sugar, turmeric, mustard powder, garlic powder, and onion powder.
2. Heat the milk in a microwave-safe cup in the microwave for 45 seconds.
3. Pour the milk over the cheese mixture, and blend in the food processor until smooth. Serve immediately with crackers.

OUR VERSION OF IKEA MEATBALLS

BY: ARIELLE MATLIN, ALLFREECOPYCATRECIPES.COM ORIGINAL RECIPE



This is the perfect party appetizer during the holiday season. Making a large batch of these Swedish meatballs is easy and they can be served all party long. They are a crowd-favorite that will have everyone hovering over the appetizer table. If you are craving these Swedish meatballs on a weeknight, they can make a great entree served over a bed of egg noodles.

Ingredients

- 2 potatoes, peeled and cubed
- 3 tablespoons butter, split
- 1 onion, diced
- 1/2 pound ground beef
- 1/2 pound ground pork
- 1 egg
- 1/4 teaspoon allspice
- 1 teaspoon salt, more to taste
- 1/4 teaspoon ground pepper
- 1/4 cup flour
- 3 cups beef broth
- 1/4 cup heavy cream

Instructions

1. Place the prepared potatoes in a large pot and add cold water to cover. Bring the water to a boil and cook the potatoes until they are tender. Once tender, remove the potatoes from the water and mash using a potato masher or ricer. Let cool completely.
2. Add 1 tablespoon of butter to a saucepan and melt over medium heat. Add the diced onion with a pinch of salt and sauté until translucent. Once the onions are softened and clear, set them aside to cool.
3. Preheat the oven to 250 degrees F.
4. In a large bowl, mix the ground beef, ground pork, egg, seasoning, cooled onions, and mashed potatoes. Form the mixture into 1 tablespoon-sized meatballs.

5. Add the remaining 2 tablespoons of butter to a large saucepan and melt over medium heat. Fry the meatballs in batches, about 10 meatballs at a time. Turn the meatballs to brown evenly on all sides. Cook through. Place cooked meatballs on a sheet pan and keep them warm in the preheated oven. Add another batch of meatballs and repeat the process until the meatballs are all cooked.
6. Once the meatballs are cooked, add the flour to the saucepan filled with the meat grease. Whisk vigorously for about 2 minutes. Slowly add the beef broth and continue to whisk.
7. After a couple minutes, add the cream. Whisk the mixture until it thickens.
8. Remove the meatballs from the oven and put in the thickened gravy, or serve the gravy on the side.



ALLFREECOPYCATRECIPES 
Free Copycat Versions of your Favorite Restaurant Dishes and Brand-Name Foods

Click here to sign up for the
AllFreeCopycatRecipes.com
Crazy for Copycats
email newsletter

HOMEMADE PANERA AUTUMN SQUASH SOUP

BY: ARIELLE MATLIN, ALLFREECOPYCATRECIPES.COM ORIGINAL RECIPE



This is an easy soup recipe that can be made by all cooks, beginner or otherwise. You can find all the ingredients at your local grocer all autumn long. The homemade Panera soup is also vegetarian, so you can serve it to all your vegetarian friends without worrying about dietary restrictions. This soup would make a satisfying lunch or a great start to a Thanksgiving meal. Serve this easy soup recipe with pepitas, pumpkin seeds, for a crunchy garnish that makes this soup outrageously good.

Ingredients

- 1 butternut squash
- 1 yellow onion
- 2 tablespoons olive oil
- 15 ounces can pumpkin puree
- 4 cups vegetable broth
- 1 cup heavy cream
- 1/4 teaspoon curry powder
- 1/4 teaspoon cumin
- 1/2 teaspoon ground cinnamon
- salt and pepper, to taste

Instructions

1. Preheat the oven to 400 degrees F.
2. Peel and dice the butternut squash into 1-inch cubes.
3. Peel the onion and cut into quarters.
4. Place the chopped squash and onion on a baking sheet and drizzle with 2 tablespoons of olive oil. Sprinkle with salt and pepper. Stir the vegetables to coat completely.

5. Cook in the preheated oven for 20 minutes. After removing from the oven, let the vegetables cool for 10 minutes.
6. Puree the roasted squash and onion in a blender until smooth.
7. In a large stockpot, add the squash puree, pumpkin, vegetable broth, heavy cream, curry powder, cumin, and cinnamon. Bring to a low boil and then put on a low simmer for 20 minutes. Stir occasionally.
8. Taste and season with more salt and pepper accordingly.
9. Garnish with pumpkin seeds.

COPYCAT CRACKER BARREL MEATLOAF

BY: ALLFREECOPYCATRECIPES.COM ORIGINAL RECIPE



This recipe for meatloaf is incredibly easy to make and should be added to everyone's go-to weeknight dinner list. It is as simple as combining all of the ingredients and baking! This traditional meatloaf is great for family dinners and will have the kids begging for meatloaf every week. This is a budget-friendly recipe that will be more than worth the price you pay.

Ingredients

- 1 pound ground beef
- 1 onion, diced
- 1 green pepper, diced
- 1 can diced tomatoes
- 1 egg
- 1/2 cup grated frozen biscuits
- 1 teaspoon salt
- 1/4 cup ketchup

Instructions

1. Preheat oven to 350 degrees F.
2. In a large bowl combine all of the ingredients, except the ketchup.
3. Spray a loaf pan with non-stick cooking spray.
4. Fill the loaf pan with the ground beef mixture. Pat down the top of the meatloaf.
5. Bake the meatloaf in the preheated 350 degree F oven for 65-75 minutes or until done.
6. Remove from the oven and let rest for 10 minutes.
7. Drain any extra juice from the pan and invert the meatloaf on to a serving plate. Spread the ketchup on top of the loaf and serve.

HOMEMADE CRACKER BARREL CHICKEN N' DUMPLINS

BY: ALLFREECOPYCATRECIPES.COM ORIGINAL RECIPE



The base of the recipe is the chicken stock. If you don't want to make homemade chicken stock, simply replace it with the store-bought variety and buy cooked chicken. The chicken can be cut into large chunks or shredded, depending on how you prefer the dish. The dumplings are perfectly pillowy and practically melt in your mouth. This recipe adds carrots and celery to the main dish, though the Cracker Barrel version omits them. This is a dinner recipe Grandma would approve of!

Ingredients

For Chicken Stock:

- 1 chicken, cut up or whole
- 3 carrots, peeled and cut in half
- 4 stalks of celery, cut in half
- 1 onion, peeled and cut in half
- 1 teaspoon dried thyme
- 2 teaspoons dried sage
- salt and pepper, to taste

For Dumplings:

- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 3 tablespoons Crisco
- 3/4 cup milk
- 2 carrots, chopped (optional)
- 2 stalks of celery, chopped (optional)
- 1 small onion, diced
- 1/2 teaspoon dried sage
- salt and pepper, to taste

Instructions

For Stock:

1. Place all ingredients for the chicken stock in a large stock pot. Fill with water until all the ingredients are covered.
2. Bring the ingredients to a light simmer and let simmer over low heat for about 2 hours. Then remove the pieces of chicken and set aside. Strain the rest of the stock, discarding all the vegetables. After the chicken cools cut into pieces or shred, depending on how you like your chicken and dumplings.

For Dumplings:

1. Mix together all of the dumpling ingredients in a mixing bowl until they come together and form a ball. Add more flour if dough is too sticky and more milk if dough is too dry.
2. Place the ball of dough on a floured surface. Knead a few times until smooth. Roll out the dough to about 1/8 inch thick.
3. Cut the rolled out dough into slices, then smaller bite-sized pieces.

To Assemble:

1. Heat the remaining ingredients in a large pot with 6 cups of the strained stock. Add the reserved chicken. Add more water if the ingredients are not covered. Bring to a boil.
2. Put the heat on low and add the cut-up dumplings.
3. Simmer on low for 30 minutes or until dumplings are cooked through and the broth has thickened.
4. If the broth is not thick enough, create slurry by mixing together 1 teaspoon of flour and a 1/4 cup water in a small bowl. Then whisk into the broth and let simmer an additional 5 minutes.

HOMEMADE BOSTON MARKET MAC AND CHEESE

BY: ALLFREECOPYCATRECIPES.COM ORIGINAL RECIPE



This Homemade Boston Market Mac and Cheese is one of the easiest side dishes to make! It takes less than 30 minutes to whip up this cheesy delight. This mac and cheese recipe is perfect for serving with all kinds of meals including chicken, pork, or pretty much anything! The Velveeta cheese sauce is kid-friendly, but adult-pleasing too. There is no sense running out to your nearest Boston Market when you can get the same great taste from this homemade recipe.

Ingredients

- 3 cups rotini pasta
- 2/3 cup milk
- 1 pound Velveeta cheese
- 1/4 teaspoon ground mustard
- 1/8 teaspoon turmeric

Directions:

1. Cook the pasta according to the directions on the box.
2. Melt the remaining ingredients in a double boiler over simmering water.
3. Keep whisking the mixture until it is smooth.
4. Combine the smooth cheese mixture and pasta. Season with salt and pepper to taste.

HOMEMADE KFC BISCUITS

BY: RECIPELION.COM ORIGINAL RECIPE



KFC Buttermilk Biscuits are iconic, but these Homemade KFC Biscuits are even better than the original biscuits. The easy biscuit recipe can be made by any beginner cook without difficulties. The ingredients are all easy to find, pantry items. These biscuits are perfect in the morning with homemade gravy. They are also the best side dish to serve with just about any dinner, but they are especially good with a homemade KFC chicken recipe. The flaky biscuits will "wow" friends and family members when they try them.

Ingredients

- 2 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1 tablespoon baking powder
- 1 teaspoon salt
- 6 tablespoons butter
- 3/4 cup buttermilk

Instructions

1. Preheat oven to 450 degrees F.
2. Sift the dry ingredients in a large bowl and cut in the butter with a pastry cutter or with two knives until a coarse meal texture is obtained.
3. Add buttermilk and knead lightly but thoroughly. The dough should be soft but not sticky. If it is, add a little more flour.
4. Knead for 1 minute, wrap in foil or wax paper and refrigerate for at least 20 minutes.
5. Roll out the dough to 1/2 inch thick on a lightly floured surface and cut with a biscuit cutter. If you don't have one, a drinking glass of the desired diameter will work.
6. Transfer biscuits to a dark baking sheet and bake until golden brown, about 10 to 12 minutes.

Check out these other recipe collections from the AllFreeCopycatRecipes family:

ALLFREECASSEROLERECIPES

Free eBook

9 Casseroles to Make When Eating on a Budget

Budget
Chicken
Casseroles
Ground Beef

Free Recipe eNewsletter

View

[9 Budget Casserole Recipes](#)

RECIPE LION

Free eBook

5-Ingredient Recipes

5-Ingredient
Dinners
Side Dishes
Desserts

FREE Recipe eNewsletter

View

[21 Super Easy Recipes](#)

ALLFREESLOWCOOKERRECIPES

FREE eBook

17 Easy Slow Cooker Recipes

Great Desserts
Slow Cooker Meals
Tasty Appetizers
Easy Recipes

FREE Recipe eNewsletter

View

[17 Easy Slow Cooker Recipes](#)

THEBESTDESSERTRECIPES
Enjoy the Sweeter Side of Life

Free eBook

18 Easy Recipes for Dessert

Easy
Cakes
Cookies
Desserts

Free Recipe eNewsletter

View

[18 Easy Dessert Recipes](#)

HOMESTYLE MASHED POTATOES CRACKER BARREL STYLE

BY: RECIPELION.COM ORIGINAL RECIPE



If you are looking for an easy side dish recipe that can be served with a plethora of meals, then this recipe for Homestyle Mashed Potatoes Cracker Barrel Style is just what you need. The light and creamy mashed potatoes are stupidly easy to make with little work. It is as simple as boiling potatoes and whipping them with the remaining ingredients. Serve these up during Thanksgiving dinner, and everyone will be begging for the recipe and a second helping! The quick and easy recipe will be a crowd favorite for years to come.

Ingredients

- 6 large potatoes, peeled, cubed and boiled
- 1 (8-ounce) can evaporated milk
- 1 stick margarine
- salt and pepper, to taste

Instructions

1. After potatoes are peeled, diced, boiled, and drained, add the margarine, a slice or two at a time until melted. Mix well.
2. Use hand mixer to whip potatoes while adding a little evaporated milk at a time until creamy.
3. Add salt and pepper to taste.

HOMEMADE TRADER JOE'S COWGIRL BARK

BY: ALLFREECOPYCATRECIPES.COM ORIGINAL RECIPE



This chocolate bark recipe makes for the perfect fall dessert. This no bake dessert takes little time to prepare and requires almost no culinary skills to make. The dried cranberries and gingersnap cookies scream "autumn" and the bark would be a welcome addition to the dessert table at Thanksgiving. "Giddy up" and keep a batch around the house all season long.

Ingredients

- 1/4 cup peanuts
- 1/4 cup slivered almonds
- 18 ounces white chocolate chips
- 1/3 cup dried cranberries
- 1/3 cup Rice Krispies Cereal
- 1/2 cup pretzels
- 5 gingersnap cookies, broken into chunks

Instructions

1. Line a baking sheet with parchment paper.
2. Chop the peanuts and almonds, or grind in a food processor for 20 seconds.
3. Over a double boiler or in the microwave, melt the chocolate chips until smooth and fully melted.
4. Using a spatula spread the chocolate on top of the parchment paper until it is about 1/8" thick.
5. Sprinkle the warm chocolate with the dried cranberries, Rice Krispies, chopped nuts, pretzels, and pieces of gingersnap cookie. Press down on the pretzels and cookie pieces to make sure they hold.
6. Let the bark harden for at least 1 hour or until solid.
7. Once the bark is hard, remove the parchment paper and cut into chunks.



ALLFREECOPYCATRECIPES 
Free Copycat Versions of your Favorite Restaurant Dishes and Brand-Name Foods

Click here to sign up for the
AllFreeCopycatRecipes.com
Crazy for Copycats
email newsletter

BETTER THAN STARBUCKS' APPLE POUND CAKE

BY: ALLFREECOPYCATRECIPES.COM ORIGINAL RECIPE



The recipe calls for a mini cheesecake pan in order to create 6 mini cakes, just like how Starbucks serves their version. The recipe can also be easily adapted to create one large cake by using a springform pan, just make sure to increase your cooking time. Serve these adorable cakes at a dinner party, bring them to a potluck, or give them as an edible gift during the holidays.

Ingredients

- 4 Granny Smith apples
- 1 1/2 cup sugar, divided
- 1 teaspoon ground cinnamon
- 2/3 cup butter, softened
- 2/3 cup milk
- 1 teaspoon vanilla extract
- 3 eggs
- 2 cups flour
- 1 teaspoon salt
- 1/2 teaspoon baking powder

Instructions

1. Preheat the oven to 400 degrees F.
2. Core and dice the apples. Place in a large bowl and coat with 1/4 cup of the sugar and the ground cinnamon.
3. Place the coated apples on a baking pan. Bake in the preheated oven for 25 minutes, stirring after 10 minutes. Set the roasted apples aside to cool. Turn the oven down to 300 degrees F.
4. In a mixer, cream together the softened butter and remaining 1 1/4 cups sugar.
5. Blend in the milk and vanilla extract.

6. Add the eggs, one at a time. Beat well after each egg.
7. Mix the dry ingredients together in a medium-sized bowl. Slowly add the dry ingredients to the mixer. Mix until combined.
8. Spray a mini cheesecake pan with non-stick cooking spray. Fill each part of the pan halfway full with the batter. Top with the roasted apples over the batter.
9. Bake in the 300 degree F oven for 65-75 minutes (or longer depending on the oven). Keep a close eye on the mini cakes. Cool for 5 minutes and remove the individual cakes from the pan.
10. Serve warm with caramel sauce.

