

Copycat Cracker Barrel Meatloaf



1½ lbs. lean ground beef
3 eggs
1½ sleeves crushed Ritz crackers
½ cup finely chopped onion
¼ cup finely diced green pepper
(can be omitted if you prefer)
4 oz. shredded sharp cheddar cheese
½ cup milk
1 tsp salt
¼ tsp pepper

Topping:

½ cup ketchup
½ cup brown sugar
1 tsp mustard

Instructions

1. Preheat oven to 350 °F. Line a baking sheet with parchment or aluminum foil.
2. Mix the topping ingredients in a small bowl; set aside.
3. In a large bowl, beat the eggs then add the cracker crumbs, onion, green pepper, milk, salt, pepper and cheese; stir to combine.
4. Add the ground beef and mix well. Turn out the meatloaf mixture onto the prepared pan; shape into a loaf.
5. Bake for 30 minutes then spread topping on top of the meatloaf. Bake for an additional 30 minutes or until the center is 160 °F.
6. Let stand for 5-10 minutes to rest, then slice and serve
<https://bakeatmidnite.com/copycat-cracker-barrel-meatloaf/#>



Copycat Panera Bread Broccoli Cheese Soup

1/3 cup butter
1/2 medium onion, chopped
1/4 cup flour
2 cups half-and-half
2 cups chicken stock
1/2 pound fresh broccoli
1 cup carrots, julienned
salt and pepper, to taste
8 oz. fresh grated sharp cheddar cheese
1/4 teaspoon ground nutmeg



Directions

- Melt the butter in a large saucepan over medium heat. Add the onion and sauté until soft.
- Add the flour to the saucepan and whisk over medium heat for 3-5 minutes. While stirring, slowly add the half and half and whisk until completely blended.
- Add the chicken stock while stirring. Bring to a simmer and let cook for 20 min.
- Add the broccoli and carrots and cook over low heat for 20-25 min. or until the vegetables are tender. Season to taste with salt and pepper. If the soup is not thick, let it cook longer.
- Process the soup, in batches if necessary, in a blender until smooth (or desired consistency). Return the soup to the saucepan and heat over low heat. Add the grated cheese and stir well until melted.
- Add the nutmeg and serve immediately.
<http://www.cditchen.com/recipes/recs/1833/Panera-Bread-Broccoli-Cheese-S79119.shtml>

Copycat Cracker Barrel Hash Brown Casserole



2 pounds frozen hash brown potatoes, thaw
1/2 cup margarine, melted
1 teaspoon salt
1/2 teaspoon black pepper
1/2 cup onion, chopped fine
1 can cream of chicken soup
2 cups Colby cheese, grated

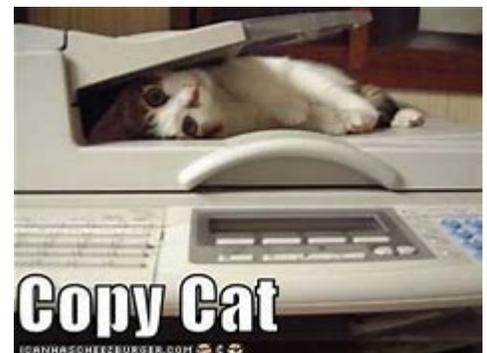
Directions

Preheat oven at 350 degrees F. Spray a 9" x 13" baking pan with non-stick cooking spray.

Combine soup, margarine, salt, pepper, onions and cheese. Gently mix in the potatoes and pour into prepared pan or dish.

Bake uncovered at 350 degrees F for 35 minutes.

<http://www.cditchen.com/recipes/recs/512/Cracker-Barrel-Hash-Brown-Casserole34910.shtml>



Copycat Boston Market Squash Casserole

- 1 box Jiffy corn muffin mix (prepare as directed on box)
- 4 1/2 cups zucchini (diced)
- 4 1/2 cups yellow squash (diced)
- 3/4 cup butter
- 1 1/2 cup yellow onion (chopped)
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon dried thyme
- 1 tablespoon fresh parsley, chopped
- 3 cubes chicken bouillon granules
- 1 teaspoon garlic (minced)
- 8 ounces Cheddar cheese, cubed



directions

- Prepare corn muffin mix as directed on the package. Baked, set aside to cool while preparing the rest of the recipe.
- Preheat the oven to 350° F. Grease a 9x13 baking dish.
- Place zucchini and yellow squash in a large saucepan with enough water to just cover. Heat on medium-low heat until they are tender. Remove from heat, drain reserving one cup of cooking water. Set aside.
- In another saucepan, melt butter over medium-low heat. Add onions and sauté until translucent. Add the salt, pepper, dried thyme, and fresh parsley. Stir well to combine.
- Add chicken bouillon cubes and garlic to onion mixture. Stir well. Add drained zucchini, squash, and cheese. Stir well.
- Crumble cornbread into squash mixture along with reserved cup of cooking liquid. Mix to just combine. Place mixture into prepared baking dish.
- Cover and bake at 350° F for 50-60 min. Remove cover the last 20 min. of baking time. Serve hot. Serves 8.
- http://www.cdtkitchen.com/recipes/recs/511/Boston_Market_Squash_Casserole38627.shtml



Copycat P.F. Chang's Lettuce Wraps with Chicken

- 16 Boston, Bibb or butter lettuce leaves
- 1 lb. ground chicken breast or finely chopped chicken
- 1 large onion, chopped
- 2 tsp. minced garlic
- 1 tbsp. reduced-sodium soy sauce
- 1/4 cup hoisin sauce
- 2 tsp. minced fresh ginger
- 1 tbsp. rice wine vinegar or red wine vinegar
- 2 tsp. Asian chili pepper sauce (see Note)
- 1 can (8 oz. size) sliced water chestnuts, drained, finely chopped
- 1 bunch green onions, thinly sliced
- 2 tsp. Asian sesame oil

Directions

1. Rinse lettuce leaves, keeping them whole. Set aside to drain.
2. Cook chicken in a large skillet over medium heat, stirring often to break up the meat. Add onion, garlic, soy sauce, hoisin sauce, ginger, vinegar and chili sauce. Cook until the meat is crumbled and brown.
3. Add water chestnuts and green onions. Cook until onions begin to wilt, about 2 min. Stir in sesame oil.
4. Arrange lettuce leaves on the outer edge of a platter. Spoon meat mixture in center. Spoon meat mixture into lettuce leaves and eat like a taco. Serves 4.

5. Cook's Note

Asian chili pepper sauce can be found in the Asian section of most supermarkets. Some brands contain garlic, which is fine. You can use 1/8 tsp. cayenne pepper or 1/2 tsp. dried red chili flakes instead.

<http://www.cdtkitchen.com/recipes/recs/292/PF-Changs-Lettuce-Wraps-wit105082.shtml>

Olive Garden CopyCat Zuppa Toscana

- 1 lb. Italian sausage (mild sausage)
- 2 large russet baking potatoes, wash, sliced in half, and then in 1/4 inch slices
- 1 large Vidalia onion, chopped
- 4 slices cooked bacon, chopped
- 1 teaspoon Accent seasoning (optional)
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon red pepper flakes
- 2 garlic cloves, minced or 1 tablespoon of minced garlic from jar
- 2 cups packed in measuring cup kale or 2 cups Swiss chard, chopped
- 2 (8 oz.) cans chicken broth, add 1 envelope chicken bouillon for extra flavor
- 1 quart water
- 2 tsp. flour or 2 tsp. cornstarch, mixed with enough water to make a paste
- 1 cup heavy whipping cream (tempered)



DIRECTIONS

- Chop or slice uncooked sausage into small pieces and cook until browned and meat is ground in bottom of your soup pan over med-high heat.
- Add onions, garlic, salt, pepper, and red pepper flakes to Sausage and cook until onions are clear and aromatics of the seasonings blend together.
- Reduce heat back to medium and place, potatoes, in the pot and slowly add the Chicken Stock and water and stir. (Use Chicken Bouillon envelope for extra flavor if Chicken Stock is weak).
- Cook on medium heat until potatoes are done and stir occasionally. Once Potatoes are done, Add flour or cornstarch and simmer for another 15 minutes.
- Reduce heat to lowest setting and sprinkle in your kale and cooked bacon and slowly pour cream while stirring.
- Check for taste and then serve.
- <http://www.geniuskitchen.com/recipe/olive-garden-copycat-zuppa-toscana-38298>