

Famous Restaurant Recipes

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The
**Cheesecake
Factory**®



Wendy's Chili Recipe



Ingredients:

- 2 Tbsp olive oil
- 2 pounds ground beef
- 2 stalks celery
- 1 onion (chopped)
- 1 green bell pepper (chopped)
- 3 (14 ounce) cans stewed tomatoes
- 1 (10 ounce) can diced tomatoes with green chiles
- 1 (14 ounce) can tomato sauce
- 1 cup water
- 2 (1.25 ounce) packages chili seasoning
- 1 (14 ounce) can kidney beans (undrained)
- 1 (14 ounce) can pinto beans (undrained)
- salt and pepper to taste
- 1 Tbsp White vinegar

Instructions:

1. Heat the olive oil in a large pot over medium-high heat.
2. Place the ground beef in the pot. Press down the beef to form one large patty. Let the bottom brown for 8 to 10 minutes. Use a spatula to break up the beef into bite-size crumbles. Cook until no longer pink. About 5 more minutes.
3. Stir in the celery, onion, and green bell pepper and cook until onion is translucent. Should take around 5 minutes.
4. Pour in stewed tomatoes, diced tomatoes with green chiles, tomato sauce, and water. Break up any large pieces of stewed tomatoes. (You can also run the stewed tomatoes through a food processor before adding if you like.) Stir in chili seasoning.
5. Add in the kidney beans and pinto beans. Salt and pepper to your desired taste. Bring to a boil. Reduce heat to low and simmer for 1 hour. Mix vinegar into chili.
6. Enjoy!

Source: <https://insanelygoodrecipes.com/wendys-chili/>

Red Lobster Cheddar Biscuits



Ingredients:

- 2 cups all-purpose flour
- 1 cup shredded Cheddar cheese
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 2/3 cup milk
- 1/3 cup butter
- 1 large egg
- 2 tablespoons melted butter

Instructions:

1. Preheat oven to 400 degrees F (200 degrees C). Butter a baking sheet.
2. Combine flour, Cheddar cheese, baking powder, salt, and garlic powder in a bowl.
3. Combine milk, 1/3 cup butter, and egg in a separate bowl. Mix into the flour mixture until chunky; be careful not to over-mix the batter.
4. Drop batter by tablespoonfuls onto the prepared baking sheet.
5. Bake in preheated oven for 10 minutes. Brush melted butter on top and continue baking until golden brown, about 5 minutes more.

Source: <https://www.allrecipes.com/recipe/260622/red-lobster-cheddar-biscuits/>

Panda Express Orange Chicken



Ingredients:

- 2 lbs boneless skinless chicken, chopped into bite-sized pieces
- 1 egg
- 1 1/2 teaspoons salt white pepper oil (for frying)
- 1/2 cup cornstarch
- 1/4 cup flour

Instructions:

1. Place chicken pieces in a large bowl, set aside.
2. In a medium bowl, stir egg, salt, pepper and 1 tablespoon oil and mix well, set aside.
3. In a medium bowl, stir together 1/2 cup of the cornstarch and the flour.
4. Heat oil for deep-frying in wok or deep-fryer to 375 degrees.
5. Dip chicken pieces into egg mixture, then into the flour mixture, shaking off any excess.
6. Add chicken to wok in small batches and fry for 3 to 4 minutes or until golden brown.
7. (Do not overcook chicken).
8. Remove chicken from oil with slotted spoon and drain on paper towels; set aside.

Source: <https://www.food.com/recipe/panda-express-orange-chicken-103215>

Panera Mac and Cheese Recipe



Ingredients:

- 16 ounce pipette rigate or elbow macaroni
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 2 1/2 cup milk
- 6 Slices white American cheese sliced into thin strips
- 8 oz Vermont extra-sharp white cheddar shredded
- 1/2 teaspoon Dijon mustard
- 1 teaspoon kosher salt
- 1/4 teaspoon hot sauce

Instructions:

1. Follow the directions on the package of pasta to cook al dente.
2. Meanwhile, melt the butter in a large saucepan over low heat. Whisk in the flour and cook for about 1 minute, whisking constantly.
3. Gradually whisk in the milk; cook over medium heat, whisking until mixture thickens and bubbles. Remove from heat.
4. Add cheeses, mustard, salt, and hot sauce, stirring until cheese melts and cheese sauce is smooth.
5. Stir in the cooked pasta and cook over medium heat for 1 minute (or until thoroughly heated). Serve immediately.

Source: <https://amandascookin.com/panera-mac-and-cheese-recipe/>

Taco Bell Crunchwrap Supreme



Ingredients:

- 1 lb. ground beef
- 1 tsp. chili powder
- 1/2 tsp. ground paprika
- 1/2 tsp. ground cumin
- Kosher salt
- Freshly ground black pepper
- 8 large flour tortillas
- 1/2 c. nacho cheese sauce
- 4 tostada shells
- 1 c. sour cream
- 2 c. shredded lettuce
- 1 c. chopped tomatoes
- 1 c. shredded cheddar
- 1 c. shredded Monterey Jack
- 1 tbsp. vegetable oil

Instructions:

1. In a large nonstick skillet over medium heat, combine ground beef and spices and season with salt and pepper. Cook, breaking up meat with a wooden spoon, until no longer pink, about 6 minutes. Drain fat and wipe skillet clean.
2. Stack 4 large flour tortillas and place a tostada shell in the center. Using a paring knife, trace around edges of shell to cut 4 smaller flour tortilla rounds.
3. Build Crunchwraps: Add a scoop of ground beef to the center of remaining 4 large flour tortillas, leaving a generous border for folding. Drizzle cheese sauce over each, then place a tostada shell on top. Spread sour cream over each shell, then top with lettuce, tomato, and cheeses. Place smaller flour tortilla cutouts on top and tightly fold edges of large tortilla toward the center, creating pleats. Quickly invert Crunchwraps so pleats are on the bottom and they stay together.
4. In the same skillet over medium heat, heat oil. Add Crunchwrap seam-side down and cook until tortilla is golden, 3 minutes per side. Repeat with remaining Crunchwraps.

Source: <https://www.delish.com/cooking/recipe-ideas/recipes/a52078/crunchwrap-supreme-recipe/>

IHOP Buttermilk Pancakes



Ingredients:

- 1 1/4 cups buttermilk
- 1/4 cup vegetable oil
- 1/2 teaspoon vanilla extract
- 1/4 cup white sugar
- 1 1/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 dash of salt
- 1 egg
- 1 teaspoon lemon juice
- 1 tablespoon butter (or as needed)

Instructions:

1. In a large bowl, combine the buttermilk, vegetable oil, and vanilla extract.
2. Add the solid ingredients (sugar, baking powder, flour, baking soda, salt) into the mix. Whisk the batter gently. Don't get rid of the lumps!
3. In another bowl, combine the lemon juice and egg. Then add it to the batter. Refrigerate the batter for 30 minutes to an hour.
4. Heat a large skillet over medium heat and smear with butter. Pour 1/3 cup of batter into the skillet.
5. Let it cook for two minutes or until you see bubbles forming on the surface. Flip the pancake over with a spatula. Let the other side cook for 1 to 2 minutes.
6. Repeat steps 6-10 until you cook all the batter.
7. Drizzle with maple syrup and choose your favorite toppings.
8. Enjoy!

Source: <https://insanelygoodrecipes.com/ihop-pancakes/>

Cheesecake Factory Cheesecake



Ingredients:

Crust

- 1/4 cup finely chopped pecans
- 1/4 cup finely chopped almonds
- 1/4 cup finely chopped walnuts
- 3/4 cup finely chopped vanilla wafer
- 2 tablespoons melted butter

Filling

- 1 1/2 lbs cream cheese
- 1 1/3 cups sugar
- 5 large eggs
- 16 ounces sour cream
- 1/4 cup flour
- 2 teaspoons vanilla extract
- 2 teaspoons lemon juice

Instructions:

1. *Crust:* Mix all nuts and vanilla wafer crumbs with melted butter and press into a 9 inch buttered springform pan, trying to line the sides as much as possible about 1 1/2" up the sides of the pan, set aside.
2. *Cheesecake:* All above ingredients should be at room temperature before your begin.
3. Start by beating the cream cheese until light and fluffy.
4. Keep the mixer on a low setting throughout the beating and mixing process.
5. Add the sugar a little at a time and continue beating until creamy.
6. Add one egg at a time and beat after each egg.
7. When eggs have been mixed into the cream cheese add flour, vanilla and lemon juice, mix well.
8. Add the sour cream last and beat well.
9. Pour cream cheese into the spring pan.
10. Place on the top rack in the middle of a 325 degrees preheated oven for one hour and 15 minutes.
11. When time is up, turn oven off, prop open oven door and leave in oven for one hour.
12. After one hour, remove from oven.
13. Let cool enough before the cheesecake is put into the refrigerator for 24 hours.
14. A cheesecake should season.
15. The wait is worth it.
16. The flavor ripens and becomes enriched.

Cinnabon Recipe



Ingredients:

Dough

- 1 cup warm milk (110 degrees F/45 degrees C)
- 2 eggs, room temperature
- 1/3 cup margarine, melted
- 4 1/2 cups bread flour¹
- 1 teaspoon salt
- 1/2 cup white sugar²
- 1/2 teaspoons bread machine yeast

Filling

- 1 cup brown sugar, packed
- 2 1/2 tablespoons ground cinnamon
- 1/3 cup butter, softened

Icing

- 1 (3 ounce) package cream cheese, softened
- 1/4 cup butter, softened
- 1 1/2 cups confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt

Instructions:

1. Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.
2. After the dough has doubled in size turn it out onto a lightly floured surface, cover and let rest for 10 minutes. In a small bowl, combine brown sugar and cinnamon.
3. Roll dough into a 16x21-inch rectangle. Spread dough with 1/3 cup butter and sprinkle evenly with sugar/cinnamon mixture. Roll up dough and cut into 12 rolls. Place rolls in a lightly greased 9x13 inch baking pan. Cover and let rise until nearly doubled, about 30 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).
4. Bake rolls in preheated oven until golden brown, about 15 minutes. While rolls are baking, beat together cream cheese, 1/4 cup butter, confectioners' sugar, vanilla extract and salt. Spread frosting on warm rolls before serving.

Texas Roadhouse Cinnamon Butter



Ingredients:

- 1/2 cup unsalted butter room temperature
- 1/4 cup liquid honey
- 1/4 cup powdered sugar
- 1 teaspoon ground cinnamon
- 1 pinch salt

Instructions:

1. In a medium bowl, beat butter, honey, sugar and cinnamon until smooth.
2. Add salt and beat until smooth. Taste and adjust salt, honey, and cinnamon to your preferences.
3. Serve with bread and other baked goods. See post above for more information on storage.

Source: <https://www.thereciperbel.com/cinnamon-butter/>

Buffalo Wild Wings



Ingredients:

- 1 cup Frank's cayenne pepper sauce
- 1/3 cup vegetable oil
- 1 teaspoon sugar
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Worcestershire sauce
- 1/8 teaspoon pepper
- 1 egg yolk
- 3 teaspoons water
- 3 teaspoons cornstarch
- 1-2 dozen cooked wings

Instructions:

1. Combine first 8 ingredients in a small sauce pan and stir to mix. Heat over medium heat. Reduce heat and simmer for 5 minutes, stirring occasionally.
2. Remove from heat and allow to cool. Combine egg yolk, water, and cornstarch in a small bowl and whisk until fully combined. Whisk mixture into cooled sauce.
3. Toss cooled wings in sauce and serve!

Source: <https://prairiecalifornian.com/buffalo-wild-wings-copycat-wings/>