

## Restaurant Recipes-Made at Home

If you are like me you love going out to eat. I can think of 50 restaurants of the top of my head, which I love. And better yet, as soon as I am there, I know exactly what I am going to order, and my mouth waters just thinking of how good it is going to taste. Of course these are my luxuries on the rare occasions my husband and I can find a babysitter and get out of the house. See there are a few problems when it comes to eating out. 1) Waiting for a table, 2) The price and 3) Trying to keep my kids entertained while we wait for our food so that I can actually enjoy it when it comes. None of the above is an easy task.

So what is a person to do, when you love the food but don't have the means to go out and get it? I love "Olive Gardens" Fettuccine Alfredo; I have tried hundreds of recipes and never found one that even came close. "Red Lobster", of course the seafood is good, but what about those cheddar biscuits they serve with every meal, have you ever tasted a better biscuit? I know I haven't. My husband is a huge fan of "Hooters" wings, but the one's you buy in the freezer department just don't compare. Have you been to "Starbucks" lately, great coffee, huge prices! I could go on and on about the top restaurant chains and how great their food is, but then, we go right back to my top three issues, time, money and kids, and I am right back where I started from. So I started doing some research on restaurant dishes and recipes on how to make them, people have tons of opinion but I couldn't find any that compare, but then I found "Copy Cat" recipe book and "Official Secret Recipes" what a god sent, I enjoy my favorite food now for the fraction of the cost and in the relaxed atmosphere of my own dining room table. Here is a sample from Copy Cat Cook book on "Red Lobster" Cheddar Bay Biscuits enjoy:

### Red Lobster Cheddar Bay Biscuits

2 C. Bisquick

1/2 C. cold water

3/4 C. grated, sharp cheddar cheese

1/4 C. butter

1 tsp. parsley flakes

1/2 tsp. garlic powder

1/2 tsp. Italian seasoning

Preheat oven to 450 degrees. Mix together baking mix, coldwater, and grated cheese. Roll out biscuits in a floured surface. Biscuits should be approximately one inch thick. Cut biscuits with a cutter, and place onto an un-greased baking dish. Melt butter and seasonings together. Brush with the butter and spices and bake for 8 to 10 minutes.

## About the Author

If you are interested in great recipes like this one from "Applebee's", Olive Garden", "Red Lobster" "Chili's", "TGI Friday's" and so much more check out these sites and get cooking today!

<http://restaurant-recipes.sampasite.com>