

# Applebee's Inspired Favorites Recipes

## Queso Blanco Dip

This delicious cheesy dip is perfect for a game day treat, or prepare it to serve over nachos or even chicken. Applebee's inspired this recipe and here is how to make it at home.

*Serves 10 | Prep. time 5 minutes | Cooking time 10 minutes*

### **Ingredients**

- 1 tablespoon vegetable oil
- 2 tablespoons jalapeño pepper, finely minced
- ⅓ cup white onion, finely chopped
- 4 cups white cheddar cheese, shredded
- 2 cups Monterey Jack cheese, shredded
- ½ cup half and half
- ½ cup chopped tomato
- 2 tablespoons cilantro, chopped
- Salt and pepper to taste
- Tortilla chips, for serving

### **Directions**

1. In a medium skillet, combine the vegetable oil, 1 ½ tablespoons chopped jalapeño pepper, and white onion. Sauté over medium heat until the onion is soft.
2. Add the cheese and half and half.
3. Reduce the heat to low and stir until the cheese melts, then add the fresh tomatoes and cilantro. Season to taste with salt and pepper, and mix well.
4. Transfer the dip to a heatproof serving bowl, and garnish with the remaining jalapeño.
5. Serve with tortilla chips.

# Steakhouse Salad

This Applebee's classic is perfect for lunch or dinner. This recipe allows you to make a version of the restaurant's own, right in your own home.

*Serves 2–4 | Prep. time 10 minutes plus 1 hour marinating time | Cooking time 5–10 minutes*

## **Ingredients**

### Blue cheese vinaigrette

- ½ cup extra virgin olive oil
- 2 teaspoons garlic, minced
- ¾ cup blue cheese, crumbled
- ¼ cup white wine vinegar
- 1 tablespoon water
- 1 teaspoon sugar
- ½ teaspoon hot sauce, such as Tabasco
- ½ teaspoon salt
- ¼ teaspoon ground pepper

### Meat and marinade

- 1 pound sirloin steak
- ¼ cup olive oil
- 2 tablespoons soy sauce
- 2 teaspoons Montreal steak seasoning

### Salad

- 4–5 romaine lettuce leaves
- ¾ pound chopped romaine lettuce
- 4 slices tomato
- 4 slices red onion rings
- ¼ cup blue cheese, crumbled

## **Directions**

1. In a small bowl, combine all the ingredients for the blue cheese vinaigrette. Mix well and refrigerate until ready to use.
2. Next, in a resealable bag, combine the oil, soy sauce, and steak seasoning. Put the steak in the bag and seal it before shaking it around a bit to coat the steak. Refrigerate for at least an hour.
3. After the steak has marinated, turn on the grill. When it is hot, cook the steak to your desired doneness, then remove it from the heat and allow it to rest for 5 minutes.
4. To plate the salad, start with the whole lettuce leaves, then add the chopped romaine, tomatoes, and onions, sliced steak, and top with blue cheese. Serve dressing on the side.

# Margherita Chicken

This take on an Applebee's classic is full of fresh flavors. The fresh tomatoes and basil complement the cheesy glazed chicken breast.

Serves 4 | Prep. time 20 min. | Chilling time 1 hour | Cooking time 25 min.

## **Ingredients**

- 4 boneless skinless chicken breasts

### Spice rub

- 2 tablespoons packed brown sugar
- Juice of 1 lime
- 1 tablespoon oil
- 2 tablespoons paprika
- 1 tablespoon chili powder
- 1 tablespoon ground cumin
- 1 ½ teaspoons salt
- 1 teaspoon pepper

### Glaze

- ½ cup ketchup
- ¼ cup balsamic vinegar
- 1 teaspoon oregano
- ¼ cup packed brown sugar

### Cheese topping

- 1 cup mozzarella cheese, shredded
- ½ cup Parmesan cheese, grated

### Bruschetta

- 2 cloves garlic, chopped
- 2 teaspoons balsamic vinegar
- ½ teaspoon kosher salt
- ¼ teaspoon fresh cracked pepper
- 2 tablespoons chopped fresh basil
- 3 tablespoons olive oil
- 6 Roma tomatoes, diced

## **Directions**

1. Combine all the rub ingredients and spread the mixture over the chicken, using your fingers to massage it into the meat. Cover the chicken with wrap and refrigerate for at least an hour.
2. When the chicken is almost done marinating, make the bruschetta. Combine the garlic, vinegar, salt, pepper and basil in a small bowl. Stir to combine. Slowly whisk in the olive oil, then add the tomatoes. Cover with plastic wrap and set aside until you are ready to assemble.
3. In a small bowl, combine the glaze ingredients.
4. After your chicken has marinated preheat the grill and set the oven to broil. Cook the chicken over medium-high heat until the juices run clear and the meat has an internal temperature of 165°F. While the chicken is cooking, occasionally brush glaze over the breasts but watch them carefully so they don't burn.
5. When chicken is done on the grill, place it on a baking tray and top it with both the mozzarella and Parmesan cheeses. Put them under the broiler and cook until the cheese is melty and a bit bubbly.
6. Serve the chicken topped with the bruschetta topping.

# Bourbon Street Steak

This Applebee's inspired favorite needs time for the steak to marinate, but the wait is well worth the results.

*Serves 4 | Prep. Time 10 min. | Chilling time 8 hours | Cooking time 20 minutes*

## **Ingredients**

### Steak ingredients

- 4 New York strip steaks, 1-inch thick
- 6 tablespoons Worcestershire sauce
- 5 tablespoons soy sauce
- ¼ cup apple cider vinegar
- 1 ½ tablespoons chili powder
- 1 ½ tablespoons garlic, minced
- 4 teaspoons meat tenderizer
- 2 tablespoons smoked paprika (regular paprika is also fine)
- 1 ½ tablespoons black pepper
- 2 teaspoons cayenne pepper
- 2 teaspoons onion salt
- 1 teaspoon dried oregano
- 1 quart beef stock

### Other ingredients

- 1 tablespoon butter
- 1 onion, sliced
- 1 ½ cups sliced mushrooms
- 2 garlic cloves, minced
- 4 large potatoes, cut into 1-inch cubes
- Oil for deep frying

## **Directions**

1. In a large resealable bag or container with a lid, combine all the ingredients and mix to make sure they are well combined, and the steak is covered. Refrigerate for at least 8 hours or overnight, turning from time to time.
2. If you have a deep fryer, turn it on so the oil is ready to fry the potatoes. Otherwise, in a sauce pot, heat the frying oil so it reaches 350°F.
3. Preheat the grill, broiler, or skillet. Cook the steaks to your preference, about 4 minutes per side for medium. Transfer to a plate and keep warm with foil.
4. While steaks are cooking, in a large skillet, melt the butter over medium heat. Add the onions and sauté for 2 minutes. Add the mushrooms and sauté until mushrooms are golden, about 4-5 minutes.
5. Simultaneously, deep fry the potatoes until tender and golden brown, about 6-8 minutes. Remove from oil onto a plate or basket lined with paper towel absorb excess oil. Season with salt, and paprika, if desired.
6. Serve steaks top with mushrooms and onions and a side of potatoes.

# Veggie Patch Pizza

Veggie Patch Pizza is a favorite at Applebee's. As an appetizer, lunch, or a light supper, this super easy pizza is delicious. This recipe is a make-at-home version that is inspired by the original.

*Makes 1 10-inch pizza | Prep. time 5 minutes | Cooking time 10 minutes*

## **Ingredients**

- 1 (10-inch) flour tortilla
- 1 teaspoon olive oil
- ½ cup hot spinach and artichoke dip (click [here](#) for the recipe)
- ¼ cup tomatoes, diced
- ½ cup mushrooms, sliced
- Salt and pepper to taste
- ¼ teaspoon garlic powder
- ½ teaspoon Italian seasoning
- ½ cup mozzarella cheese, shredded
- 1 tablespoon Parmesan/Romano cheese, shredded

## **Directions**

1. Preheat the oven to 350°F. If you are using a pizza stone, place it in the oven to get hot. (Even though you are using a tortilla for the crust, the pizza stone will help make it crispy.)
2. With a pastry brush, brush the tortilla on both sides with olive oil.
3. Place the tortilla on the pizza stone, and top it with the spinach and artichoke dip, diced tomatoes, and mushrooms.
4. Sprinkle the spices on the top of the tomatoes and mushrooms, and top with the cheeses.
5. Bake for approximately 10 minutes or until the cheese is melted and bubbly.

# Triple Chocolate Meltdown

This is one of Applebee's most loved desserts, and now you can make it at home with this recipe that was inspired by the restaurant's decadent original.

Serves 8 | Prep. time 1 hour | Cooking time 30 minutes

## Ingredients

- 2 cups heavy cream, divided
- 1 cup white chocolate chips
- 1 cup semi-sweet chocolate chips
- 1 pound bittersweet chocolate, chopped
- ½ cup butter, softened
- 6 eggs
- 1 ½ cups of sugar
- 1 ½ cups all-purpose flour
  
- Ice cream, for serving

## Directions

1. Preheat the oven to 400°F.
2. Prepare 8 ramekins by first coating the inside with butter then sprinkling them with flour so the bottom and sides are covered. Place them on a baking tray.
3. In a saucepan, bring 1 cup of heavy cream to a simmer. Remove it from the heat and add the white chocolate chips, stirring until the chocolate is melted and the mixture is smooth. Allow it to cool for about a half an hour, stirring occasionally.
4. Repeat with the other cup of cream and the semi-sweet chocolate chips.
5. In a double boiler, combine the bittersweet chocolate with the softened butter and stir until the chocolate is melted and the mixture is smooth. Remove the bowl from the heat and allow it to cool for about 10 minutes
6. In a mixing bowl, beat the eggs and the sugar together for about 2 minutes, or until the mixture is foamy. Use a rubber spatula to fold in the bittersweet chocolate mixture.
7. Turn the mixer to low and beat in the flour half a cup at a time, being careful not to overmix the batter.
8. Pour the batter evenly into the prepared ramekins and place the baking tray in oven. Bake for about 18 minutes.
9. When done, the cakes should have a slight crust but still be soft in the middle. Remove them from oven when they have reached this look. If you cook them too long you won't get the lava cake effect.
10. Let the ramekins sit on the tray for 2–3 minutes and then invert them onto serving plates.
11. Drizzle some of both the semi-sweet and white chocolate sauces over the top and serve with a scoop of ice cream.

\*\*\*These recipes and more are found in Lina Chang's *Copycat Recipes: Making the Applebee's Grill and Bar Most Popular Recipes at Home*. To get your own copy, click on the cover below or click [here](#).

