

TGI Friday's Copycat Poinsettia Cocktail

Bring alive this TGI Friday's cocktail specialty at home with both alcoholic and non-alcoholic options. This festive cranberry drink has an eye-catching red color that looks simply irresistible to sip all at once. It's party time with this rocking Poinsettia Cocktail!

Serves 1 | Prep. time 5 minutes

Ingredients

Regular

3 ounces Champagne
2 ounces cranberry juice
½ ounce Cointreau

Non-Alcoholic

2 ounces cranberry juice
3 ounces ginger ale

Lemon juice (optional)
Lemon slices and mint sprigs to garnish

Directions

Regular

1. Fill a Collins or rocks glass with ice.
2. Add the champagne, Cointreau, and cranberry juice; stir.
3. Add some lemon juice (optional).
4. Decorate with mint sprigs and lemon slices.
5. Serve chilled.

Non-alcoholic

1. Fill a Collins or rocks glass with ice.
2. Add ginger ale and cranberry juice; stir.
3. Add some lemon juice (optional).
4. Decorate with mint sprigs and lemon slices.
5. Serve chilled.

This recipe is from Lina Chang's ***Copycat Recipes Making Restaurants' Most Popular Cocktails and Drinks at Home***. Click [here](#) to learn more

Jack Daniel's Ribs from TGI Fridays

This easy recipe produces melt-in-your-mouth tender ribs coated in a delicious Whiskey-flavored barbecue sauce all without having to slave over a hot a grill.

Serves: 4 – Preparation Time: 15 minutes – Cooking Time: 5 hours

Ingredients

1 head garlic
1 tablespoon olive oil
1½ teaspoons paprika
½ teaspoon salt
¼ teaspoon dried thyme
½ teaspoon ground black pepper
½ teaspoon garlic powder
½ teaspoon onion powder
¼ teaspoon celery salt
¼ teaspoon ground cayenne pepper
2 racks baby back ribs
½ cup water
1 cup pineapple juice
¼ cup teriyaki sauce
1 tablespoon soy sauce
1⅓ cups dark brown sugar
3 tablespoons lemon juice
¼ cup white onion, finely chopped
2 tablespoons Jack Daniel's whiskey
1 heaping tablespoon pineapple, crushed
¼ teaspoon cayenne pepper

Preparation

1. Preheat oven to 300°F.
2. Take garlic and chop off about ½ inches from the head. Take out paper-like outer layers then place in a small oven-safe bowl or ramekin. Pour olive oil on top and wrap in aluminum foil. Place in oven and bake for 1 hour. When ready, remove from oven and allow to cool. Squeeze out about garlic from roasted garlic head. Add roasted garlic in an airtight container and place in refrigerator
3. While the garlic is baking, prepare the spice rub by combining paprika, salt, thyme, pepper, garlic powder, onion powder, celery salt, and ground cayenne

pepper in a bowl. Mix well. Evenly coat ribs with spice rub. Arrange ribs onto a baking sheet. Bake in oven for about 2½ hours.

4. Prepare the barbecue sauce by mixing water, pineapple juice, teriyaki sauce, soy sauce, and dark brown sugar in a pan. Bring to a boil while stirring from time to time. Once boiling, lower heat until mixture is just simmering.
5. Add to pan 2 teaspoons of the roasted garlic, lemon juice, onion, whiskey, crushed pineapple, and cayenne pepper. Stir to combine well. Simmer for about 30 to 40 minutes until liquid is reduced by half.
6. If desired, you can finish the ribs on the barbecue to have grilling marks and crisper ribs. Preheat grill to medium-high heat. Then, place ribs onto grill and cook for about 2 to 4 minutes. Turn ribs over and grill for another 2 to 4 minutes.
7. Transfer onto a serving plate. Spoon sauce over ribs. Serve.

This recipe is from Lina Chang's cookbook **Copycat Recipes Making Restaurants' Most Popular Recipes at Home – Vol. 1** Click [here](#) to learn more!

Tommy Bahama's Key Lime Pie

This refreshing dessert is the perfect end to a meal. Make some for family and friends for happy taste buds.

Serves: 12 – Prep. time: 40 min – Cooking time: 50 min

Ingredients

Pie

10-inch graham cracker crust
1 egg white
2½ cups sweetened condensed milk
¾ cup pasteurized egg yolk
1 cup lime juice
1 lime, zest
1 lime, sliced into 8

White Chocolate Mousse Whipped Cream

8 fluid ounces heavy cream
3 tablespoons powdered sugar
¼ teaspoon pure vanilla extract
½ tablespoon white chocolate mousse instant mix

Preparation

1. Preheat the oven to 350°F while brushing the graham cracker crust with the egg white. Cover the crust completely before placing it in the oven to bake for 5 minutes.
2. Whip the egg yolk and condensed milk together until they are blended completely. Add the lime juice and zest to the mixture and continue whipping until the mixture is smooth.
3. If you haven't yet, remove the crust from the oven and let it cool. When the crust has cooled, add in the egg mixture and bake at 250°F for 25 to 30 minutes.
4. When the pie is cooked, place it on a cooling rack to cool. Then place it in the refrigerator for at least two hours.
5. While waiting for the pie to cool, beat the first three whipped cream ingredients for two minutes (if using a hand mixer). When the mixture is smooth, add in the chocolate mousse and beat to stiff peaks.
6. Remove the pie from the refrigerator, slice it into eight pieces, and garnish each with the white chocolate mousse whipped cream and a slice of lime. Serve.

This recipe is from Lina Chang's cookbook ***Copycat Recipes Making Restaurants' Most Popular Desserts at Home***. Click [here](#) to learn more.