

Rattlesnake Bites

Who can say no to these crispy cheese balls? Jalapeño and garlic create a flavor fusion in these yummy bites.

Serves 36 bites - Prep. time 10–15 minutes - Cooking time 20 minutes

Ingredients

- 2 cups Monterey Jack cheese, shredded
- 2 jalapeños, minced
- 1 clove garlic, minced
- 1 cup all-purpose flour
- 1 large egg, beaten
- 1 cup whole milk
- 1½ cups breadcrumbs
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1 teaspoon cayenne pepper
- Vegetable oil or canola oil for frying

Directions

1. Add the cheese, jalapeño, and garlic to a mixing bowl. Mix well.
2. Prepare ¾-inch balls from the mixture, pressing gently to compress.
3. Arrange the balls on a baking sheet and refrigerate for 1–2 hours.
4. Add the flour to a mixing bowl.
5. Whisk the egg in another mixing bowl. Add the milk; mix well.
6. To a third mixing bowl, add the breadcrumbs, garlic powder, paprika, and cayenne pepper. Mix well.
7. Roll each ball in the flour and then coat with the egg mixture. Finally, coat with the crumb mixture.
8. Add vegetable oil to a large pot and heat over medium-high heat until shimmering or temperature reaches 350°F (175°C).
9. Add the coated balls and fry for 3–4 minutes until evenly brown.
10. Drain over paper towels.
11. Serve with your choice of dipping sauce.

BBQ Beef Ribs

These BBQ beef ribs made with special beefy BBQ sauce are always a hit at the dining table. It's just another one of the iconic dishes from Texas Roadhouse.

Serves 6–8 - Prep. time 10–15 minutes - Cooking time 25–30 minutes

Ingredients

- Pepper to taste
- 5 pounds beef back ribs, membrane removed or scored
- 1 pound onions, diced
- 3 cloves garlic, mashed
- 2 large jalapeño peppers, sliced
- 3 (12-ounce) bottles beer
- Beef sauce to taste (recipe below)

Beef sauce

- 2 tablespoons butter
- 2 tablespoons flour
- Beef ribs' cooking juices
- 2 cups BBQ sauce
- Salt and pepper to taste

Directions

1. Preheat the oven to 400°F (200°C).
2. Season the beef ribs generously with salt and pepper.
3. Heat 1 tablespoon of butter or oil over medium heat in a Dutch oven.
4. Add the onion, garlic, and jalapeño and stir-cook until the onions are softened and lightly browned.
5. Remove from heat; add the seasoned ribs to the Dutch oven; cover and cook in the preheated oven for 15 minutes until evenly browned.
6. Pour in the beer and flip the ribs. Add enough water to cover the ribs. Reduce heat to 300°F (150°C).
7. Cook for an hour until the ribs are tender. Set aside the ribs.
8. Strain the liquid and set this aside for the beefy BBQ sauce.
9. To make the beefy BBQ sauce, heat the butter over medium heat in a medium saucepan or Dutch oven.
10. Add the flour and stir-cook until a smooth paste forms.
11. Mix in the reserved liquid and bring to a boil while stirring continuously. Reduce the heat to medium-low and simmer until the sauce thickens, stirring continuously.
12. Mix in the BBQ sauce and simmer over low heat for a few minutes.
13. Season with salt and pepper to taste. Use as needed.

14. Grease the barbecue grate with some vegetable oil and preheat the grill over medium heat.
15. Place ribs on the grill and brush generously with the beef sauce; grill until cooked to your satisfaction while turning frequently and basting with the beef sauce, about 6-10 minutes
16. Serve warm.

Caesar Salad Grilled Chicken

Who isn't a fan of the Caesar salad from Texas Roadhouse? Presenting the iconic grilled chicken salad with its lovely mustard dressing.

Serves 1–2 - Prep. time 8–10 minutes - Cooking time 10–15 minutes

Ingredients

- Grilled chicken breasts
- Shredded lettuce
- ¼ cup Parmesan cheese, shredded
- Croutons

Dressing

- 2 cloves garlic, minced
- 1 tablespoon Dijon mustard
- 1 egg yolk
- 1 cup olive oil
- ¼ cup red wine vinegar
- ¼ cup lemon juice
- ¼ teaspoon pepper
- ½ teaspoon salt
- 3–4 anchovy fillets (optional)

Directions

1. Slice the grilled chicken breasts into thin strips, or dice them.
2. Add the chicken strips, lettuce, and Parmesan cheese to a salad bowl.
3. Add the dressing ingredients to a mixing bowl one by one. Mix well to make a smooth dressing.
4. Refrigerate to chill (optional) and drizzle over the chicken salad.
5. Toss to mix well.
6. Add the croutons on top and serve fresh.

Granny's Apple Classic

Texas Roadhouse apple pie is a homerun with a delicious homemade pie served warm, topped with a big scoop of vanilla ice cream and a honey cinnamon caramel sauce. No need to go out when you can easily do it at home!

Serves 10-12 - Prep. time 30 minutes - Cooking time 75 minutes

Ingredients

- 4 pounds of Granny Smith Apples, about 8 cups chopped
- 2 teaspoons lemon zest
- 2 tablespoons of lemon juice
- 1 cup white sugar, plus 1 teaspoon, divided
- ½ teaspoon of salt
- 1 tablespoon all-purpose flour
- 1 teaspoon of ground cinnamon
- ¼ teaspoon of ground nutmeg
- 2 deep-dish, premade pie crusts
- 1 egg
- 1 tablespoon of water or milk
- Vanilla ice cream for serving

Caramel sauce (makes 2 cups)

- 1 cup brown sugar, packed
- 6 tablespoons unsalted butter, diced
- 1 cup honey
- ½ teaspoon salt
- ½ teaspoon ground cinnamon, or to taste
- ½ cup heavy whipping cream

Directions

1. Preheat the oven to 375°F (190°C).
2. Add the lemon zest and juice to a large mixing bowl.
3. Whisk in 1 cup of the sugar and stir to combine.
4. Add the flour, salt, cinnamon, and nutmeg. Mix thoroughly.
5. Wash, peel, core, and slice the apples. Add to the bowl and toss until well coated.
6. Pour the prepared apples into one of the deep-dish pie crusts.
7. Remove the second crust from its dish and place it over the apple mixture.
8. Fold it under the bottom crust and crimp the pie edges with your fingers.
9. In a small bowl, whisk together the water and egg to make the egg wash.
10. Brush the egg wash on the top of the pie crust.

11. Sprinkle 1 teaspoon of sugar and make decorative 4 to 5 slits to let the steam escape when baking.
12. Place in the oven and bake for 60 to 75 minutes or until the apples are soft and the crust is golden brown. Use a toothpick to make sure the apples are tender. Remove from heat and let rest on a wired rack to cool for 10-15 minutes before serving.
13. While the pie is baking, prepare the caramel sauce. Add all the caramel sauce ingredients, EXCEPT heavy cream, to a saucepan and warm over medium-low heat, stirring continuously until the sugar has dissolved completely and the mixture thickens slightly.
14. Stir in the heavy cream and cook for about 1 more minute until the cream is well combined with the caramel.
15. Remove from heat and let the sauce cool. As it cools, it will become thicker.
16. Serve warm or cold with vanilla ice cream, if desired.

Armadillo Punch

Made from a truly tangy combination of pineapple juice, orange juice, and cranberry juice, this Armadillo Punch is a real charmer at parties and gatherings.

Serves 1 | Prep. time 5 minutes

Ingredients

- 1½ ounces cranberry juice
- 1½ ounces orange juice
- 1½ ounces pineapple juice
- 1¼ ounces Malibu rum

Directions

1. Add ice cubes or crushed ice to a cocktail glass (optional).
2. Add all of the ingredients to a cocktail shaker.
3. Shake vigorously to mix well.
4. Pour the mixture into the cocktail glass.

*****All of these recipes and more are found in Louise Davidson's cookbook *Copycat Recipes: Making Texas Roadhouse Most Popular Recipes at Home!* Click [here](#) or on the cover to get your own copy now.**

