

Roadhouse Grill's Copycat Roadhouse Rita

Roadhouse Grill bartenders serve this cocktail in a 32-ounce mason jar. We have them at home because we use them for canning, but if you don't, just clean up a big old mayonnaise jar or any large glass. This potent libation gives a strong buzz, and that is why some salt on the rim is highly recommended—unless you are carrying a pack of aspirin in your pocket!

Serves 1 | Prep. time 5 minutes

Ingredients

- $\frac{3}{4}$ cup sweet-and-sour mix
- 1½ ounces Triple Sec
- 3 ounces Jose Cuervo Gold tequila
- 1½ ounces Bud Light
- $\frac{3}{4}$ cup orange juice
- Wedge of lime
- Margarita salt

Directions

1. Sprinkle some margarita salt over a small plate or saucer.
2. Moisten a clean towel or napkin with water and use it to wet the rim of a large glass jar.
3. Dip the rim of the jar into the salt.
4. Add the tequila, sweet-and-sour mix, triple sec, and orange juice to the jar. Stir well.
5. Add the beer shot.
6. Decorate with a lime wedge. Serve chilled.

Outback's Copycat Sydney's Cosmo

Fill your glass with a burst of cranberry mango fun with this copycat cosmo recipe.

Serves 1 | Prep. time 5 minutes

Ingredients

- 1 ½ ounces orange vodka
- ½ ounce Cointreau
- 1 ounce mango syrup
- 4 ounces cranberry juice
- Lime wedge, to garnish

Directions

1. Combine the ingredients in a martini shaker filled with ice.
2. Shake, pour in a martini glass, and serve with a small wedge of lime.

Panera's Copycat Mango Smoothie

You can't ask for more from this signature smoothie from the one and only Panera's. This creamy, rich smoothie has a delicious blend of honey, yogurt, banana, pineapple, and mango to make any occasion a festive one. This mango smoothie truly balances the sweet and tangy flavors to make a unique drink that will stick in your memory for a very long time.

Serves 2 | Prep. time 10 minutes

Ingredients

- 2 cups frozen peeled mangoes, chopped
- ½ cup unsweetened pineapple juice
- ½ medium ripe banana
- 1 tablespoon honey
- ½ cup reduced-fat plain yogurt

Directions

1. Add all the ingredients to a blender or food processor.
2. Blend until smooth.
3. Pour into serving glasses and serve chilled.

Ruby Tuesday's Raspberry Iced Tea

Unveiling the great spring sipper iced tea from Ruby Tuesday's that lures people with its lip-smacking taste and brilliant color. When the weather takes a cruel warm turn, this is your thirst-quenching drink filled with mouthwatering tangy raspberry flavor and simple-to-source ingredients.

Serves 15 | Prep. time 10 minutes

Ingredients

- 1 (12-ounce) package frozen unsweetened raspberries, thawed and undrained
- 1 cup sugar
- 4 quarts water (divided)
- 10 teabags
- 3 tablespoons lime juice

Directions

1. Boil 2 quarts of water over medium-high heat in a medium saucepan.
2. Remove from heat, add the tea bags, cover and steep for 6–8 minutes. Remove the tea bags and set aside.
3. To another saucepan, add the remaining water, sugar, and raspberries. Bring to a boil and stir until the sugar dissolves.
4. Reduce heat to low and simmer uncovered for 2–3 minutes.
5. Using a fine-mesh strainer, strain the mixture into a container. Press the mixture through the strainer with the back of a spoon. Remove any seeds and pulp from the strained mixture.
6. Add the raspberry syrup, prepared tea and lime juice to a large pitcher; stir and refrigerate until chilled.

Dunkin' Donuts' Copycat Iced Latte

Fan of cold coffeehouse drinks on hot summer days? This Iced Latte is the frontrunner to beat the heat with its ultimate taste and texture to delight you. It has a crisp, refreshing flavor that makes it the most beloved drink at Dunkin' Donuts. When the weather changes from cool to warm, this will be what makes you fall in love with the summer season.

Serves 8 | Prep. time 10 minutes

Ingredients

- ½ cup boiling water
- ½ cup instant coffee granules
- 2 cups cold water
- 4 cups chocolate milk
- 1 (14-ounce) can sweetened condensed milk
- Ice cubes

Directions

1. Add the coffee and boiling water to a mixing bowl; mix until the coffee dissolves.
2. Add the cold water, chocolate milk, and condensed milk. Mix again.
3. Fill serving glasses with ice cubes and pour the latte over them.
4. Serve chilled.

Bennigan's Copycat Irish Coffee

"Wow" is the word that usually comes out when people go to Bennigan's and order this boozy Irish coffee for the first time. Crème de menthe and cherry added on top heighten the visual appeal of this coffee. The time is right to make a clone of this ultimate Irish coffee at home.

Serves 1 | Prep. time 10 minutes | Cooking time 10 minutes

Ingredients

- ½ ounce Kahlua liqueur
- 1 ounce Jameson Irish whiskey
- Splash crème de menthe
- Whipped cream
- 10 ounces hot coffee
- Maraschino cherry to garnish

Directions

1. Add the whiskey and Kahlua to a coffee cup.
2. Pour in the coffee.
3. Add the whipped cream on top and splash with crème de menthe.
4. Decorate with a cherry.
5. Serve warm.

***All these recipes and more can be found in Lina Chang's *Copycat Recipes: Making Restaurant's Most Popular Cocktails and Drinks at Home*. Click [here](#) or on the cover to get you very own copy!

