

Delicious Texas Roadhouse Copycat Recipes!

Fried Pickles

Some good fried pickles never fail to bring a big smile. Enjoy these crispy and fun pickles from Texas Roadhouse and fall in love all over again.

Serves 4 | Prep. time 8–10 minutes | Cooking time 10 minutes

Ingredients

Dip

- ¼ cup mayonnaise
- 1 tablespoon horseradish
- 1 tablespoon ketchup
- ¼ teaspoon Cajun seasoning

Pickles

- Vegetable oil
- ¼ cup all-purpose flour
- 1 teaspoon Cajun seasoning
- ¼ teaspoon oregano
- ¼ teaspoon basil
- ⅛ teaspoon cayenne pepper
- Salt
- 2 cups dill pickles, drained and sliced

Directions

1. Add 1½ inches of oil to a large pot and heat to 375°F (190°C).
2. Add the dip ingredients to a mixing bowl. Mix well.
3. To another mixing bowl, add the flour, Cajun seasoning, oregano, basil, salt, and pepper. Mix well.
4. Coat the pickles with the prepared batter.
5. Fry them in the heated oil in two batches. Cook for 2–3 minutes until golden brown.
6. Drain over paper towels.
7. Serve warm with the prepared dipping sauce.

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 1 hour 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 1 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.

Rolls with Cinnamon Butter

The cinnamon butter in the previous recipe has found its love interest with Texas Roadhouse's signature rolls. This classic pair is universally popular as a delightful dinner companion. These rolls are super soft and easy to make at home too.

Makes 48 rolls | Prep. time 8–10 minutes | Cooking time 15 minutes

Ingredients

- 2 cups milk, warmed
- ½ cup warm water
- 1 package dry yeast
- ½ cup sugar (divided)
- ½ cup honey
- 7½ cups all-purpose flour
- ¼ cup butter
- 3 eggs
- 2 teaspoons salt

Cinnamon Butter

- ½ cup butter, softened
- ¼ cup powdered sugar
- 1 tablespoon honey
- 1 teaspoon cinnamon
- Pinch of salt

Directions

1. Grease a large baking sheet with some cooking spray or cooking oil.
2. Add the warm water, yeast, and 1 tablespoon of the sugar to a mixing bowl. Mix well for 4–5 minutes.
3. Mix in the honey and remaining sugar; mix well again.
4. Whisk the egg in a mixing bowl. Add the butter and milk; mix well.
5. Mix in the yeast mixture.
6. Gradually add flour and salt in batches.
7. Sift and knead for 5–10 minutes until you get a smooth dough.
8. Grease another bowl with some vegetable oil and place the dough in it; roll to coat well.
9. Cover the bowl with plastic wrap and set aside for 45 minutes to double in size.
10. Knead the dough over a lightly floured surface until smooth.
11. Roll the dough into a ½-inch-thick rectangle.
12. Cut the rectangle into 2-inch squares. Arrange them on the baking sheet.
13. Cover with plastic wrap and set aside for 1 hour to double in size.
14. Preheat the oven to 350°F (175°C).
15. Bake for 25 minutes until the tops are golden brown.
16. Let cool over a wire rack.
17. To make the cinnamon butter, add all of the ingredients to a mixing bowl or blender and blend to make a smooth mixture.
18. Brush with some butter and serve warm.

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 to 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.

***These recipes and more can be found in Lina Chang's *Copycat Recipes : Making Texas Roadhouse Most Popular Dishes at Home*. To get your own copy, click on the cover or click [here](#).

