

# Perfect Super Bowl Feast with Copycat Recipes from Applebee's!

## Boneless Buffalo Wings

Applebee's boneless wings are a perfect appetizer or lunch. This recipe lets you make their dish at home.

*Serves 2 | Prep. time 10 min. plus 20 min. chilling time | Cooking time 20 min.*

### **Ingredients**

- 2 chicken breasts
- 4 to 6 cups vegetable oil

### **Batter**

- 1 cup flour
- 2 teaspoons salt
- ½ teaspoon black pepper
- ¼ teaspoon cayenne pepper
- ¼ teaspoon paprika
- 1 egg
- 1 cup milk

### **Buffalo Sauce**

- ¼ cup hot sauce or to taste
- 1 tablespoon margarine

### **Directions**

#### **Make the Batter**

1. In a medium bowl, mix together the flour, salt, peppers, and paprika.
2. In a separate bowl, combine the egg and milk.

#### **For the Chicken**

1. Cut the chicken breast into small pieces.
2. Dip the chicken into the egg mixture first, then into the batter. Repeat until each piece of the chicken is coated twice.
3. Refrigerate the breaded chicken for 10–20 minutes so the batter has a chance to adhere to the chicken.
4. Heat enough oil in a pot to cook the chicken. It should be 350°F.
5. Drop a few pieces of chicken at a time into the hot oil. Cook for about 5 minutes, or until nicely browned.
6. In a small saucepan, melt the butter over medium heat and stir in the hot sauce. Continue cooking until butter is melted and the sauce is hot.
7. Toss the chicken pieces in hot sauce to coat.

# Spinach Artichoke Dip

Spinach Artichoke dip is one of the most popular appetizers on the Applebee's menu. This recipe is inspired by their wonderful dish.

*Serves 6–8 | Prep. time 6 minutes | Cooking time 25–30 minutes*

## Ingredients

- 1 (10 ounce) box frozen chopped spinach, thawed
- 1 (14 ounce) can artichoke hearts, drained and roughly chopped
- 1 cup shredded Parmesan-Romano cheese mix
- ½ cup shredded mozzarella cheese
- 1 cup prepared alfredo sauce
- ¼ cup sour cream
- 1 teaspoon minced garlic
- 4 ounces cream cheese, softened
- Salt and pepper to taste

## Directions

1. Preheat the oven to 350°F.
2. In a bowl, combine all the ingredients. Mix thoroughly to incorporate.
3. Transfer the mixture to a baking dish, and bake until the cheese begins to bubble (25–30 minutes)
4. Enjoy with tortilla chips or bread

# Beer Cheese

This cheese dip on Applebee's appetizer menu is the perfect accompaniment for soft pretzels, hard pretzels, or your finger. It's that good! This recipe allows you to make a similar version at home.

*Serves 2–4 | Prep. time 10 minutes | Cooking time 2 minutes*

## Ingredients

- 3 tablespoons butter
- 3 tablespoons flour
- ½ cup milk
- 1 bottle beer
- 3 cloves garlic, minced
- 1 tablespoon prepared mustard
- 1 teaspoon Worcestershire sauce
- 1 ½ cups pepper jack cheese, shredded
- 1 ½ cups sharp cheddar cheese, shredded
- 1 teaspoon hot sauce, or to taste
- Paprika or cayenne pepper, to garnish

## Directions

1. Melt the butter in a saucepan over medium heat.
2. Whisk in the flour and continue to stir until the flour starts to brown. Next, gradually whisk in the milk and cook for a few minutes until it begins to thicken. Stir in the beer.
3. Add the garlic, mustard, and Worcestershire sauce, and stir constantly until thickened.
4. Remove the saucepan from the heat and stir in the cheese and hot sauce. Garnish with paprika or cayenne.

# Nachos Nuevos

Everyone loves nachos, and Applebee's version is super delicious. Now with this recipe you can replicate their dish at home.

*Serves 2 | Prep. time 5 minutes | Cooking time 15 minutes*

## **Ingredients**

- 10–20 tortilla chips
- 8 ounces ground beef
- 2 tablespoons taco seasoning
- ¼ cup water
- ¾ cup prepared queso cheese sauce
- ¼ cup black beans
- ¼ cup diced tomato
- ½ cup shredded lettuce
- Dollop of sour cream
- Jalapeño slices, to taste

## **Directions**

1. In a large skillet, cook the beef until it is browned, breaking it up with the spoon as you go. Drain any excess grease and stir in the taco seasoning.
2. Add the water and mix well. Remove the skillet from the heat.
3. Warm the queso sauce in the microwave, and arrange the tortilla chips on two plates.
4. Divide the beans, tomato, and lettuce between the plates, and top with sour cream and jalapeño.

# Onion Peels

This favorite appetizer on Applebee's menu is the perfect start to any meal. This recipe is inspired by the restaurant's wonderful dish.

*Serves 4–6 | Prep. time 15 minutes | Cooking time 3 minutes*

## **Ingredients**

- 2 large sweet onions
- 1 cup all-purpose flour
- 1 cup bread crumbs
- 1 teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon garlic powder
- ¼ teaspoon paprika
- 2–2 ½ cups milk
- Oil for frying

## **Creamy Horseradish Dipping Sauce**

- ½ cup mayonnaise
- 1 tablespoon prepared horseradish
- 1 tablespoon white vinegar
- 1 teaspoon water
- 1 teaspoon paprika
- 1 teaspoon ketchup
- 1 teaspoon white sugar
- ¼ teaspoon garlic powder
- ¼ teaspoon black pepper
- ⅛ teaspoon dried oregano
- ⅛ teaspoon cayenne pepper

## **Directions**

1. Heat the oil to 350°F, and line a plate with paper towel.
2. Prepare the onion by slicing off both ends
3. Cut the onion into wedges and separate the pieces.
4. In a medium bowl, combine all the dry ingredients.
5. Slowly whisk in the milk and keep beating until your batter is smooth. If it's too thick, add a little more milk. Let the batter sit for five minutes, and then whisk it again.
6. Dip the onion petals in the batter, and gently shake off the excess. Drop the pieces into the oil, being careful not to let them clump together.
7. Fry until light brown, 1–2 minutes, and remove them to the lined plate.
8. Serve with the creamy horseradish dipping sauce

## **Creamy Horseradish Dipping Sauce**

1. Whisk all the ingredients together in a mixing bowl. Stir until creamy.

# Cinnamon Apple Turnover

This is a limited-time dessert that Applebee's only serves during special times of the year. This make-at-home version lets you enjoy the delicious dessert any time of the year.

*Serves 4-6 | Prep. time 10 minutes | Cooking time 25 minutes*

## Ingredients

- 1 large Granny Smith apple, peeled, cored, and diced
- ½ teaspoon cornstarch
- ¼ teaspoon cinnamon
- Dash ground nutmeg
- ¼ cup brown sugar
- ¼ cup applesauce
- ¼ teaspoon vanilla extract
- 1 tablespoon butter, melted
- 1 sheet of puff pastry, thawed
- Whipped cream or vanilla ice cream, to serve

## Directions

1. Preheat the oven to 400°F.
2. Prepare a baking sheet by spraying it with non-stick cooking spray or using a bit of oil on a paper towel.
3. In a mixing bowl, mix together the apples, cornstarch, cinnamon, nutmeg, and brown sugar. Stir to make sure the apples are well covered with the spices. Then stir in the applesauce and the vanilla.
4. Lay out your puff pastry and cut it into squares. You should be able to make 4 or 6 depending on how big you want your turnovers to be and how big your pastry is.
5. Place some of the apple mixture in the center of each square and fold the corners of the pastry up to make a pocket. Pinch the edges together to seal. Then brush a bit of the melted butter over the top to give the turnovers that nice brown color.
6. Place the filled pastry onto the prepared baking pan and transfer to the preheated oven. Bake 20–25 minutes, or until they become a golden brown in color.
7. Serve with whipped cream or vanilla ice cream.

\*\*\*These recipes and more can be 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](#).

