

Delicious Outback Steakhouse Recipes You Can Cook at Home!

Bloomin' Onion

What's your favorite thing about Outback Steakhouse? There's a good chance it's this delicious appetizer known as the blooming onion. Here's how you can make it at home.

Serves 2–4 | Prep. time 10 min. | Cooking time 8 min.

Ingredients

Bloomin' Onion Dip

- 3 tablespoons mayonnaise
- 2 tablespoons sour cream
- 2 teaspoons ketchup
- 1 teaspoon Worcestershire sauce
- 1 tablespoon horseradish, drained
- ½ teaspoon paprika
- Pinch cayenne pepper

For the onion

- 1 large sweet onion, such as Vidalia
- 2 ½ cups all-purpose flour
- 1 teaspoon cayenne pepper
- 2 tablespoons paprika
- 1 teaspoon dried thyme
- ½ teaspoon dried oregano
- ½ teaspoon ground cumin
- ½ teaspoon black pepper
- Oil for frying (sufficient to cover the onion)
- 2 eggs, lightly beaten
- 1 cup whole milk
- Salt

Directions

1. Prepare the sauce by combining all the ingredients. Cover and keep it refrigerated until ready to use.
2. Peel the onion and place it on a cutting board. Slice off the top half inch or so.
3. Turn the onion cut side down on the cutting board and starting from about half an inch from the root, cut downward all the way through. Start by making four even sections, then divide these to a total of 16 segments.
4. Heat the oil in a high-sided pot.
5. Turn the onion over and gently separate the outer slices.
6. Combine the flour, cayenne, paprika, thyme, oregano, cumin, and black pepper.
7. Place the onion in a bowl with high sides. Pour all the flour mixture over the onion and cover the bowl. Shake from side to side to ensure that all surfaces of the onion are coated.
8. Whisk the eggs with the milk, and carefully submerge the onion in the egg mixture. Let any excess drip off, and then flour it again.
9. When the oil reaches 400°F, carefully lower the onion in, cut side down. Keep the oil at about 350°F, and after 3–4 minutes, turn the onion over. Cook another 3–4 minutes, until golden.
10. Serve with dipping sauce.

Spicy Kookaburra Wings

Bring on the heat with this version of Outback's Kookaburra Wings. They're baked, and easy to make. Don't skip the blue cheese dipping sauce!

Serves 4 | Prep. time 15 min. | Marinating time 1 hour | Cooking time 2 hours

Ingredients

- 1 cup reduced-sodium soy sauce
- $\frac{2}{3}$ cup sugar
- 1 teaspoon salt
- 2 teaspoons grated orange zest
- 2 cloves garlic, minced
- $\frac{1}{2}$ teaspoon red pepper flakes
- 3 pounds chicken wings and drumettes
- 1 tablespoon chili powder
- $\frac{1}{2}$ teaspoon cayenne pepper
- 2 teaspoons hot sauce

Blue Cheese Dip

- 1 cup mayonnaise
- $\frac{1}{2}$ cup blue cheese salad dressing
- $\frac{1}{2}$ cup buttermilk
- 2 teaspoons dried Italian salad dressing mix

Directions

1. Make a sauce by combining the soy sauce, sugar, salt, orange zest, garlic, and red pepper flakes. Reserve half in a mason jar in the fridge, and pour the rest over the wings in a large resealable bag or a bowl. Mix to coat, cover, and refrigerate for at least an hour.
2. Preheat the oven to 325°F. Drain the wings and place them in a baking dish. Discard the used marinade. Cover with foil and bake for 1 $\frac{1}{2}$ hours, or until cooked through and tender.
3. To the mason jar with the remaining marinade, add the chili powder, cayenne pepper, and hot sauce. Cover and shake well.
4. Cover a large baking pan with foil and coat it with cooking spray. Transfer the baked wings to the sheet and drizzle the sauce over them.
5. Bake for half an hour, turning them once.
6. Meanwhile, prepare the dip. Combine the mayonnaise, blue cheese salad dressing, buttermilk, and salad dressing mix. Stir well and refrigerate until ready to use.
7. Serve the wings with a side of dipping sauce.

Herb Crusted Prime Rib

Cooked properly, prime rib is always delicious. Try this copy of Outback Steakhouse's method, which gives it a salty, spicy, mouth-watering crust.

*Serves 6 | Prep. time 20 min. | Marinating time 1 ½ hours
Cooking time 2 hours | Resting time 15 min.*

Ingredients

- 1 standing rib roast with 3–4 ribs (4-5 pounds)
- 1 cup beer, whatever you have
- 1 teaspoon Outback's Steak Seasoning
- 2 tablespoons brown sugar
- 2 tablespoons taco seasoning
- 1 packet powdered Italian salad dressing mix

Directions

1. If this is not already done, use a sharp knife to cut the bones from the meat by cutting carefully along the bones. Keep the ribs separate for now.
2. In a medium bowl (large enough to hold the meat) combine the beer, steak seasoning, and brown sugar. Mix well. Add the roast and ribs and turn to coat. Refrigerate for an hour or more, turning twice.
3. Heat the oven to 450°F.
4. Remove the roast and ribs from the marinade. Set the roast back on the ribs and secure with string if desired. Discard the marinade.
5. Combine the taco seasoning with the Italian dressing powder mix. Rub the seasoning over the outside of the meat. Let it sit for 30 minutes on the counter.
6. Place the roast (on the ribs) in a roasting pan. Cook at 450°F for 30 minutes, and then reduce the heat to 275°F.
7. Roast for 1 to 1 ½ hours, checking the temperature periodically after the hour. Once it reaches 130°F (for medium rare) remove it from the oven and let it rest for 15 minutes, covered, before slicing.

Outback's Secret Seasoning Mix for Steaks

Steak is always a crowd pleaser. Make it just right and satisfy hungry guests.

Yields 3 tablespoons | Prep. time 5 min.

Ingredients

- 4–6 teaspoons salt
- 4 teaspoons paprika
- 2 teaspoons ground black pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- ½ teaspoon cayenne pepper
- ½ teaspoon ground coriander
- ½ teaspoon ground turmeric

Directions

1. Mix all the seasoning ingredients in a small bowl. Rub the spice blend into the meat on all sides and let rest for 15-20 minutes before cooking.

Steakhouse Baked Potato

Want the secret to tender, steakhouse-style baked potatoes? Oil and salt - it's just that simple.

Serves 4 | Prep. time 10 min. | Cooking time 50 minutes

Ingredients

- 4 medium russet potatoes
- 4–6 tablespoons vegetable oil
- 1 ½ tablespoons Kosher salt
- Optional: sour cream and chives for serving

Directions

1. Preheat the oven to 375°F.
2. Scrub and dry the potatoes and pierce them once or twice with a fork.
3. Using clean hands, rub oil over the whole outside of the potatoes. Sprinkle generously with salt.
4. Bake for 50 minutes and poke one with a fork. If it's tender inside, the potatoes are done. If it still feels hard, return them to the oven to cook a little longer.

Key Lime Pie

This no-bake dessert is perfect for a warm summer evening, and it tastes just like Outback's version.

*Serves 6 | Prep. time 10 min.
Chill time 4 hours | Cooking time 7 min.*

Ingredients

For the crust

- ¼ cup granulated sugar
- 1 cup graham cracker crumbs
- ½ cup butter, melted

For the pie filling

- 1 cup water
- 2 ½ cups sugar
- 1 package unflavored gelatin
- ½ teaspoon salt
- Juice of 3 limes (about 6 tablespoons)
- 1 can sweetened condensed milk

For serving

- 2 cups whipped cream
- Lime slices for serving

Directions

1. To prepare the crust, combine the sugar and graham cracker crumbs and stir in the melted butter. Press the mixture into a 9-inch pie plate.
2. In a saucepan over medium heat, combine the pie filling ingredients. Cook for 7 minutes, but don't let it boil.
3. Pour the filling into the crust and refrigerate it for 4 hours to set.
4. To serve, garnish with lime slices and a generous serving of whipped cream.

***All these recipes and more can be found in Lina Chang's book *Copycat Recipes: Making Outback Steakhouse's Most Popular Recipes at Home*. Click [here](#) or on the cover of the book.

