

Delicious and Easy Texas Roadhouse Copycat Recipes

Grilled Shrimp

Ready to grill up some buttery shrimp? Served with tangy lemon pepper butter, these shrimp have a unique taste.

Serves 4 | Prep. time 5 minutes | Cooking time 5–10 minutes

Ingredients

- 20 shrimp (fresh or frozen and thawed)
- Old Bay seasoning
- Salt
- Pepper
- Garlic powder
- Onion powder
- Lemon wedges to serve

Compound Butter

- Lemon Pepper Butter
- Lemon juice, to taste
- Freshly ground black pepper, to taste
- ½ cup whipped butter

Garlic Butter

- ½ teaspoon minced garlic, or more to taste
- ½ teaspoon onion powder, more or less to taste
- ½ cup whipped butter

Directions

1. Thread the shrimp onto skewers. Season them with Old Bay seasoning, salt, garlic powder, pepper, and onion powder.
2. Add either the lemon pepper or garlic butter ingredients to a mixing bowl. Mix well.
3. Add half of the compound butter mixture to a medium griddle or saucepan.
4. Add 1 skewer and cook over medium heat for 2 minutes.
5. Turn the skewer over and distribute 1 tablespoon of compound butter evenly over the shrimp.
6. Cook for 2 minutes more until the shrimp are cooked well.
7. Repeat for the remaining skewers.
8. Serve the shrimp with lemon wedges and some compound butter for dipping.

Country Fried Chicken

Country fried chicken pairs wonderfully with any of the sides at Texas Steakhouse. This tender chicken is served topped with shredded Parmesan.

Serves 6 | Prep. time 8–10 minutes | Cooking time 20–30 minutes

Ingredients

- 1 egg
- ½ cup buttermilk
- 1 cup all-purpose flour
- 1½ teaspoons pepper
- 1½ teaspoons garlic powder
- ½ teaspoon salt
- ½ teaspoon paprika
- 2 pounds chicken tenderloins
- Vegetable oil to fry
- 2 tablespoons grated Parmesan cheese

Directions

1. Whisk the egg in a mixing bowl. Add the buttermilk; mix well.
2. To another mixing bowl, add the flour, pepper, garlic powder, salt, and paprika. Mix well.
3. Coat the chicken tenders with the egg mixture and then with the flour mixture.
4. Add the vegetable oil to a large pot and heat over medium heat until shimmering.
5. Add the chicken tenders in batches and fry for 2–3 minutes until no longer pinkish.
6. Drain over paper towels.
7. Sprinkle cheese on top and serve warm.

Award-Winning Pork Ribs

Everyone loves the fall of the bone ribs at Texas Roadhouse. They are perfectly spice and sweet. A decadent dish you can easily make at home.

Serves 2–4 | Prep. time 20 minutes | Cooking time 2 hours 45 minutes

Ingredients

- 2 full racks baby back pork ribs, about 3-4 pounds each.
- ¼ cup water

Dry rub

- ¼ cup white sugar
- ½ cup salt
- 1 tablespoon chili powder
- 1 tablespoon ground white pepper
- 1 tablespoon ground black pepper
- 1 tablespoon smoked paprika

BBQ sauce (yields 2 cups)

- ½ cup brown sugar, packed
- 2 tablespoons molasses
- ¼ cup apple cider vinegar
- 1 cup ketchup
- ½ cup yellow mustard
- 3 tablespoons Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder

Directions

1. To prepare the rub, mix all the dry rub ingredients in a bowl.
2. To prepare the ribs, rinse the slabs under cold running water and pat dry with kitchen towels. Trim and remove excess fat and remove the membrane. To remove the membrane, turn the ribs over so the bones are facing up. Delicately insert a sharp knife at one of the corners underneath where the membrane starts and lift enough of it to grab the membrane with your fingers. Using a paper towel, grab the membrane and pull to remove it.
3. Preheat the oven to 275°F (135°C) and place the oven rack in the middle position.
4. Line a large rimmed baking sheet with aluminum foil with enough foil on the sides so you can form a foil packet to close it over the ribs.
5. Arrange the rib slabs on the baking sheet. Spread a bit of vegetable oil all over the ribs to make the dry rub stick better.
6. Spread generous amounts of the dry rub on both sides of the ribs. And massage the rub into the meat.
7. Pour the water around the ribs. Close the foil packet all over and around the ribs. Use additional foil if needed
8. Bake in the oven for 2 to 2 ½ hours. Internal temperature from a meat thermometer should read 200°F (94°C). Let the rib rest while you preheat the barbecue grill to medium-high heat.
9. While the ribs are in the oven, prepare the BBQ sauce. Begin by adding the brown sugar, molasses, and apple cider vinegar to a small saucepan. Heat over medium until sugar begins to dissolve.
10. Add the remaining ingredients and increase heat to medium-high. Stir continuously until the mixture boils. Make sure all the sugar is dissolved, and the ingredients are well blended.
11. Reduce heat to low, cover, and let simmer for approximately 15-20 minutes. Stir occasionally.
12. Remove sauce from the heat and stir one more time, making sure it's well blended. Set aside and allow to cool slightly before use, or transfer to a covered jar and store in the refrigerator.
13. When the ribs have rested, arrange them on the BBQ grate, close the cover, and let grill for about 3 minutes on each side.
14. Brush generously with barbecue sauce and continue grilling for 2 minutes. Turn over and brush generously with barbecue sauce. Grill for another 2 minutes and remove from heat. Let the rib rest for 10 minutes before serving.
15. Serve warm with some extra barbecue sauce on the side and your favorite sides.

Steak Fries

Who can say no to these crunchy golden steak fries? Rich with chili and paprika flavors, they make your meal extra special.

Serves 4 | Prep. time 8–10 minutes | Cooking time 20–22 minutes

Ingredients

- 1 tablespoon paprika
- 1 teaspoon chili powder
- 1 teaspoon salt (divided)
- ¼ teaspoon pepper
- 6 potatoes (about 2½ pounds), unpeeled
- 2 tablespoons peanut oil

Directions

1. Preheat the oven to 425°F (220°C). Grease a baking sheet with some cooking spray or cooking oil.
2. Add the chili, paprika, pepper, and ½ teaspoon of the salt to a Ziploc bag. Shake to mix well.
3. Slice the potatoes in half and then in half again to make 4 wedges.
4. Add the wedges and peanut oil to the Ziploc bag. Toss to coat well.
5. Arrange the wedges on the greased baking sheet.
6. Bake for 20–22 minutes until fork tender.
7. Sprinkle the remaining salt on top and serve warm.

Strawberry Cheesecake

This is one of the three desserts offered at Texas Roadhouse. It good old-fashioned New Yor cheesecake topped with a sweet and fresh strawberry sauce and whipped cream. It is very easy to make and so delicious.

*Serves 10-12 | Prep. time 30 minutes | Chill time 4 hours
Cooking time 60 minutes*

Ingredients

Crust

- 1 cup graham cracker crumbs
- 5 tablespoons butter, melted
- 2 tablespoons sugar
- Pinch of salt

Filling

- 2½ pounds cream cheese softened
- 4 teaspoons vanilla extract
- 1 cup sugar
- 4 large eggs
- 1 cup sour cream
- ⅓ cup strawberry jam

Strawberry Sauce

- 1 pound fresh strawberries, washed, rinsed, and hulled
- ⅓ cup white sugar
- 1 tablespoon lemon juice

Topping

- Fresh strawberries, for garnish
- Whipped cream

Preparation

1. Preheat the oven to 350°F (177°C) and adjust the oven rack in the lower-middle position.
2. To make the crust, in a large mixing bowl, mix the honey graham cracker crumbs, melted butter, sugar, and salt until combined.
3. Transfer the mixture to a 9-inch springform pan and press down to make it even.
4. Bake in the oven for 7 minutes.
5. To make the filling, in a large mixing bowl, beat the cream cheese with the sugar, salt, vanilla, and eggs.
6. Fold in the sour cream, lemon zest, and lemon juice. Mix until combined.
7. Pour the filling on top of the baked crust and smooth it out with a spatula.
8. Add dollops of the strawberry jam on top of the cheesecake and make swirls with a skewer.
9. Wrap the whole springform pan with two pieces of aluminum foil and place it in a larger, deeper baking pan.
10. Fill the deeper pan with boiling water halfway up the springform pan.
11. Bake in the oven for about 1 hour or until the top is just set. If it starts to get golden brown but still jiggles on top, cover with aluminum foil to prevent burning and continue baking for 5-10 minutes.
12. Remove from the oven and let cool completely on a wired rack.
13. With a knife, loosen the sides of the cheesecake from the pan and release the spring to remove the ring.
14. Refrigerate for at least 4 hours.
15. In the meantime, make the strawberry sauce. Cut the strawberry into thick slices and add them to a saucepan. Add the sugar and lemon juice. Warm over medium heat, stirring just to combine. Do not mash the strawberries.
16. When the mixture starts to boil, reduce the heat to low and let cook for 20-25 minutes, stirring a few times, until the sauce thickens. Let cool down completely before using.
17. Store in an airtight container and place in the refrigerator.
18. To serve, top each slice of the cheesecake with strawberry sauce. Add a dollop of whipped cream if desired and decorate with fresh strawberries. Serve cold.

Strawberry Margarita

Excited to make this classic restaurant drink at home? Wait no further, this strawberry margarita is simple to make with just a few ingredients.

Serves 4 | Prep. time 5 minutes

Ingredients

- 6 ounces tequila
- 2 ounces triple sec
- 1 pound frozen strawberries
- 4 ounces limeade concentrate, frozen
- 1 tablespoon sugar
- Coarse salt

Directions

1. Rim a cocktail glass with salt. Add ice cubes to the glass (optional).
2. Add all of the ingredients to a blender and blend to make a smooth mixture.
3. Pour the mixture into the cocktail glass.

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

