**September**

**Restaurant CopyCats!**

**Copycat eastern Shore Crab Cakes**

**Ingredients:**

1 egg (lightly beaten)

½ c dry bread crumbs

½ cup mayonnaise

¾ tsp Old Bay seasoning

½ tsp lemon juice

½ tsp Worcestershire sauce

1/8 tsp white pepper

1 lb fresh lump crabmeat

2 TBS canola (used olive oil & unsalted butter)

Combine all but crabmeat and then fold it in.

Shape into patties and refrigerate until firm.

Cook in hot oil in skillet – 4 minutes each side

**KNEADER – Chicken Salad**

¼ cup white vinegar

1 ¼ cup mayo

1 ¼ cup sour cream

4 stalks celery

1 bunch green onions

4-6 chicken breasts (cooked and chopped)

Mix sauce, add to chicken, add seasonings

**Carrot & Raisin Salad**

**Ingredients:**

4 ½ cups shredded carrots

4 ½ tsp vinegar

1 8oz can or 2/3 cup crushed, unstrained pineapple

¾ cup raisins

½ cup mayonnaise

½ cup and 2 TBS sugar

1 ¼ TBS fresh, unstrained lemon juice (no seeds)

Mix all ingredients together.

Makes 13-14 servings

**Copycat Wendys Chili Recipe**

**Ingredients:**

2 lbs. ground beef

1 29oz. can tomato sauce

1 29oz. can kidney beans, with liquid

1 20oz. can pinto beans, with liquid

1 cup diced onion (1 medium)

½ cup diced green chili (2 chilies)

¼ cup diced celery (1 stalk)

3 medium tomatoes, chopped

2 tsp cumin powder

3 TBS chili powder

1 ½ tsp black pepper

2 tsp salt

2 cups water

Brown the ground beef in a skillet over medium heat, drain off fat.

Using a fork, crumble the cooked beef into pea sized pieces.

In a large pot, combine the beef plus all the remaining ingredients, and bring to a simmer over low heat.

Cook, stirring every 15 minutes for 2 – 3 hours

For spicier chili, add ½ tsp more black pepper. For much spicier chili, add 1 tsp black pepper and 1 TBS cayenne pepper. For super hot spicy, add 5 or 6 sliced jalapeno peppers to pot.

**Mississippi Pot Roast**

(Crock pot- Keto recipe – serves 6 -8)

3-4 lb. beef chuck roast

1 1oz. packet of Hidden Valley Ranch dressing mix or Italian dressing mix

1 1oz. packet of DRY AJUS Gravy (or brown gravy or demi glace)

1 stick real salted butter (not margarine)

1 jar pepperoncini peppers, drained, save juice

Place roast in crock pot and sprinkle Ranch dressing over top.

Next, sprinkle au jus over roast.

Place butter on top

Add whole jar of peppers and ¼ juice (water is not necessary)

Cook on low 6-8 hours or on high 3-4 hours

Shred or pull to bite size pieces

Serve on rolls, or over noodles, rice or mashed potatoes

**Spanish Bar Cake Recipe (From A&P)**

**Ingredients:**

4 cups water

2 cups dark raisins

1 cup shortening

4 cups all purpose flour

2 cups white sugar

2 tsp baking soda

1 tsp ground cloves

1 tsp ground nutmeg

1 tsp ground cinnamon

1 tsp ground allspice

½ tsp salt

2 eggs, beaten

1 cup pecans or walnuts, chopped

Combine the water and raisins in a saucepan, heat to boiling and simmer 10 minutes.

Add the shortening into the hot raisins and allow to cool.

Sift together sugar, soda, flour, spices and salt.

Add nuts to dry mixture.

Add raisin mixture with dry mixture and blend well.

Add beaten eggs and stir well.

Grease and flour 2 13x9 pans.

Bake at 350 degrees for 35 minutes.

Let cool completely on wire racks. Frost with buttercream frosting. (see below)

**Buttercream Frosting**

1 lb confectioners’ sugar

½ cup butter softened

1 tsp pure vanilla

3 TBS milk, more if needed.

(Note – frosting was doubled but had aprx. 1 cup leftover, maybe scale to 1 ¾ if you like a lot of frosting)

In a large bowl, beat together all ingredients, adding more milk if necessary, until the frosting is of a spreading consistency.

Frost cake and use fork tines to score icing.

**Double Chocolate Quick Bread**

(Prep time – 15 min , cook time 1 hour, Yield 9x5 loaf pan)

**Ingredients:**

1 ½ cups (7.5 oz.) all- purpose flour

1/3 cup (1.25oz.) unsweetened cocoa powder (Hershey’s Special Dark)

½ tsp salt

¼ tsp baking soda

½ cup (5oz.) unsweetened applesauce

1/3 cup oil (vegetable, avocado, melted coconut, etc.)

1 cup (7.5oz) light brown sugar

2 large eggs

1 tsp vanilla extract

2/3 cup (5.25oz.) sour cream or plain Greek yogurt (Greek yogurt was used)

1 cup (6oz) chocolate chips

Preheat oven to 350 degrees F.

Grease 9x5 baking pan and set aside.

In medium bowl, whisk together applesauce, oil, brown sugar, eggs, vanilla and sour cream or yogurt until well blended.

Add the dry ingredients and pour the chocolate chips on top of the dry ingredients. Stir until the batter is just combined (don’t over mix).

Spread the batter evenly in the prepared pan and bake for 45-65 minutes until a toothpick inserted in the center comes out with moist crumbs but not wet batter. (It took 65 minutes)

Let the bread cool in the pan for 5-10 minutes before running a knife gently around the edges and turning out onto a cooling rack to cool completely. (it was refrigerated for 24 hours as recommended in the reviews)

**Olive Garden Cream Cake**

(Prep time 25 min. Cook time 45 min Makes 8 servings)

1 18oz. box white cake mix

4 egg whites

1 cup water

1/3 cup oil

1 TBS fresh lemon juice

Zest of 1 lemon

1 recipe Lemon Cream Filling

1 recipe Crumb Topping

Preheat oven to 350 degrees F

Grease and flour 9 inch springform pan

Combine cake mix, water, oil, egg whites, lemon juice and zest.

Pour into prepared pan, bake 40 – 45 minutes

Allow cake to cool for 20 minutes, then remove edges of pan and allow to cool fully.

Slice cake in half horizontally.

Spread remaining Lemon Cream filling on top of bottom cake half.

Put cake back together and spread remaining filling on top of cake.

Sprinkle top with Crumb Topping and refrigerate until ready to serve.

**Lemon Cream Filling**

1 8oz. package cream cheese softened

2 ½ cups powdered sugar

1 TBS fresh lemon juice

1 cup heavy cream

Combine cream cheese, powdered sugar, and lemon juice in a large bowl and beat with an electric mixer until smooth.

Whip cream until stiff peaks form and then fold into cream cheese mixture.

**Crumb Topping**

1 cup powdered sugar

1 cup all-purpose flour

3 TBS butter, softened

1 tsp vanilla

Zest of 1 lemon

Combine all ingredients in bowl of food processor and pulse until mixture resembles coarse crumbs.