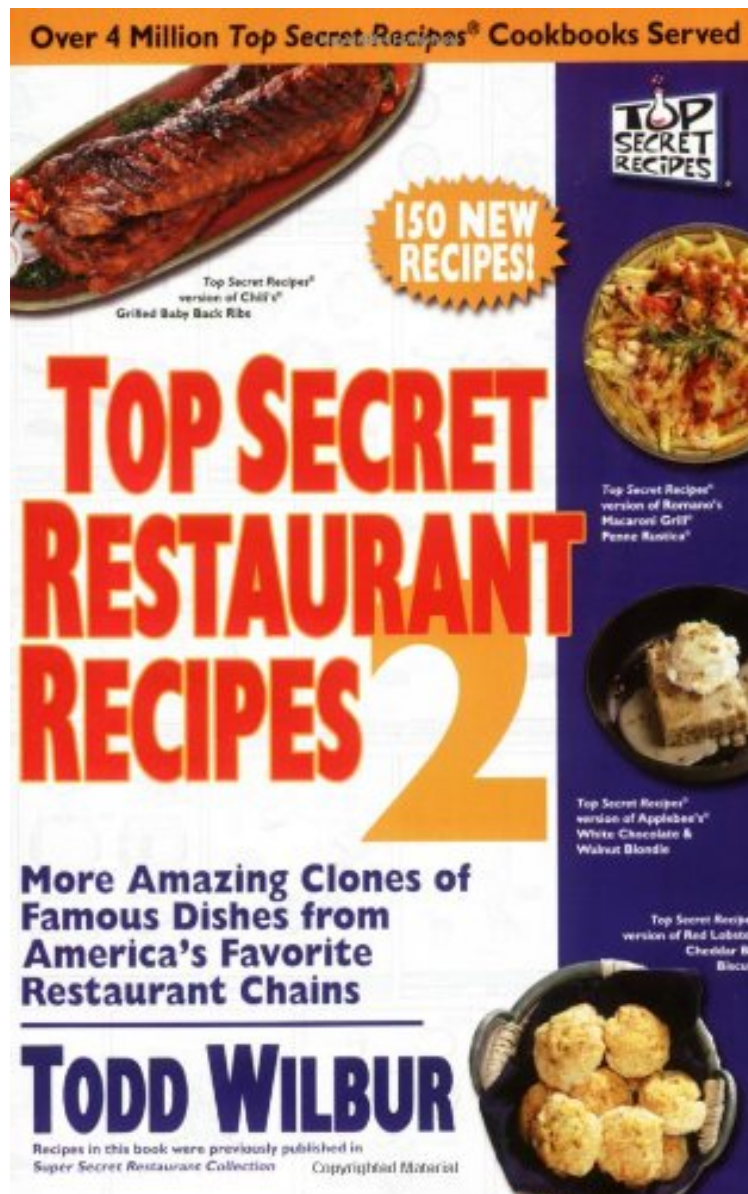


[Read now] Top Secret Restaurant Recipes 2: More Amazing Clones of Famous Dishes from America's Favorite Restaurant Chains

Top Secret Restaurant Recipes 2: More Amazing Clones of Famous Dishes from America's Favorite Restaurant Chains

Todd Wilbur

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Todd Wilbur : Top Secret Restaurant Recipes 2: More Amazing Clones of Famous Dishes from America's Favorite Restaurant Chains before purchasing it in order to gage whether or not it would be worth my time, and all praised Top Secret Restaurant Recipes 2: More Amazing Clones of Famous Dishes from America's Favorite

Restaurant Chains:

1 of 1 people found the following review helpful. Five Stars
By T. G. Quinn
Enjoy all the recipes and trying some out. They are really close or sometimes better than the original.
2 of 2 people found the following review helpful. Woo-Hoo!
:)
By J. Arena
My fiancé loves to go to restaurants, but he also loves to experiment with cooking new and exciting recipes. This was the perfect gift! We work on the cooking together and produce darn-near close to what we have tasted in restaurants before but with added fun and a lot less money. We can't wait to unveil some new stuff when everyone comes over for game night! Great purchase and totally fun.
1 of 1 people found the following review helpful.
Restaurant cookbook 3
By Sherri Weber
Thank you for having book 3 my sister is glad to have all three of these books. She will put them to good use. Thank again!

#1 bestselling Top Secret Recipes series!
The kitchen clone recipe king is back with a new Top Secret Restaurant Recipes collection, the first since his bestselling Top Secret Restaurant Recipes, which has sold over one million copies. Wilbur takes readers behind the scenes of big-name restaurants like Olive Garden, Applebee's, and Outback Steakhouse, revealing the key ingredients and tricks of the trade they use to keep diners coming back for more. The book will feature 150 recipes, including: Red Lobster Cheddar Bay Biscuits Cheesecake Factory White Chocolate Raspberry Truffle Cheesecake Romanos Macaroni Grill Penne Rustica California Pizza Kitchen Thai Crunch Salad Original Pancake House Apple Pancake Chilis Southwestern Eggrolls Houstons Chicago-Style Spinach Dip Tony Romas Baked Potato Soup Forget takeout with these fun recipes and blueprints, all using ingredients you can buy at your local supermarket, you can re-create your favorite restaurant signature dishes right in your own kitchen.

From Publishers Weekly
Wilbur, who's made a small cookbook empire deconstructing chain restaurant favorites, here introduces 150 new recipes from such well-loved eateries as The Cheesecake Factory, Chili's, Outback Steakhouse and Waffle House. Adopting a wily, covert-agent tone when discussing his research ("A couple plane rides, a bit of driving, some walking and a stumble or two later, I had a cooler full of Houston's goodies procured safely back at the underground lab"), and brings infectious enthusiasm for each dish to his insider-y recipe intros. The results are, for the most part, winning: Houston's Honey-Lime Vinaigrette is a refreshing blend of honey, citrus, and mustard; IHOP Harvest Grain 'n Nut Pancakes are crunchy and wholesome; and Red Lobster's tasty Bacon-Wrapped Stuffed Shrimp comes with an addictive cilantro-ranch dipping sauce. But perhaps the most useful aspect of this cookbook is that it allows home cooks to lighten up their favorite artery-clogging dine-out dishes. Have a hankering for P.F. Chang's Spare Ribs but don't feel like consuming a cup of light corn syrup or four cups of vegetable oil? A quick study of the recipe reveals myriad ways to make the dish more simple, healthful and enjoyable right at home.
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Praise for Todd Wilbur
#1 bestselling Top Secret Recipes series "[Wilbur's] problem isn't that the recipes he's devised aren't good enough, it's that they're too good."
Entertainment Weekly "There is something magically compelling about the idea of making such foods at home...The allure is undeniable, and [the books are] stuffed with tidbits and lore you're unlikely to find anywhere else. These probably come as close as you can get to the original recipes."
Boston Herald "This is the cookbook to satisfy all your cravings."
Juli Huss, author of The Faux Gourmet "The recipes are easy to follow and... by preparing your own versions of restaurant meals you will almost always save money."
Arizona Daily Star "[Wilbur's] recipes use everyday supermarket ingredients to bring brand-name foods to the home kitchen. Perhaps not surprisingly, his recipes are not complex. If anything, they reflect how easy home cooking can be."
Star Tribune (Minneapolis--St. Paul) "The assignment: Find out how to make the tasty Jack Daniels Grill Sauce used by T.G.I. Friday's restaurants. The client: Oprah Winfrey. The gumshoe: Todd Wilbur. Mission Impossible for even the most savvy food expert. But not so for Todd Wilbur, a crackerjack culinary sleuth."
Pocono Record "Many of [Wilbur's] dishy imitations come, like a box of Cracker Jacks, with a surprise inside."
Mademoiselle
About the Author
For more than 25 years, Todd Wilbur has been reverse-engineering America's most iconic foods for his series of 11 Top Secret Recipes cookbooks. With over 5 million books in print, the self-proclaimed "food hacker" has appeared in over 100 media outlets including The New York Times, People Magazine, Newsweek, The Daily News, Entertainment Weekly, The Oprah Winfrey Show, The Today Show, Good Morning America, Fox Friends, The Dr. Oz Show, and The Food Network. His website www.TopSecretRecipes.com is the #1 copycat recipes website with 1 million visitors every month. He lives with his family in Las Vegas, NV.