

Applebee's Hot Artichoke and Spinach Dip

Spinach, artichoke hearts and cheeses make a delicious dip to serve with tortilla chips or bread. Easy to make at home for a snack or for a party.

Ruby Tuesdays Broccoli Salad

🤔 Popular on their all you can eat salad bar, this is a great way to get in your veggies and it tastes great. A few steps, a few ingredients and you have a popular dish that works well as a side to any meat or fish.

Copycat Recipes to make at Home

Top Secret KFC Cole Slaw

Ingredients

8 cups finely diced cabbage (about 1 head) ¹∕₄ cup milk

¹/₄ cup diced carrot ¹/₂ cup mayonnaise ¹/₄ cup buttermilk 2 tablespoons minced onions

¹∕₃ cup granulated sugar $1^{1}/_{2}$ tablespoons white vinegar 2 ¹/₂ tablespoons lemon juice 1/2 teaspoon salt

1/8 teaspoon pepper

Directions

Cabbage and carrots must be finely diced. Pour cabbage and carrot mixture into large bowl and stir in minced onions. Using regular blade on food processor process remaining ingredients until smooth. Pour over vegetable mixture and mix thoroughly. Cover bowl and refrigerate several hours or overnight before serving.

Ruby Tuesday Broccoli Salad Copycat Recipe

Ingredients

2 chopped heads broccoli 1 lb chopped sharp cheddar

4 tablespoons white sugar 1 minced red onion

1 cup mayonnaise 2 lbs cook, crumbled bacon 4 tablespoons vinegar 1/3 cup hot water

Directions

Dissolve the sugar in the hot water and pour this over the broccoli. Stir in the rest of the ingredients. Chill for a couple of hours in the refrigerator before serving it.

Copycat Applebee's Hot Artichoke and Spinach Dip

Ingredients

1 (10 ounce) box frozen chopped spinach, thawed 2 cups shredded mozzarella cheese 2 (14 ounce) cans artichoke hearts, drained and 16 ounces roasted garlic alfredo sauce

roughly chopped 8 ounces softened cream cheese

pepper (optional)

1 cup shredded parmesan-romano cheese mix

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Directions

Mix all ingredients in a large bowl. Pour into crock pot and set on high ready to serve when hot.

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