

OLIVE GARDEN ALFREDO FETTUCINE

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

8 oz Cream cheese -- cut in bits
3/4 c Parmesan cheese -- grated
1/2 c Butter or margarine
1/2 c Milk
8 oz Fettuccine; cook -- drain

In large saucepan combine cream cheese, Parmesan, butter and milk, stirring

constantly until smooth.

Toss pasta lightly with sauce, coating well. Leftovers freeze well.

Source:

Gloria Pitzer's Secret Recipes

Olive Garden Capellini Pomodoro

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----
2 cloves Garlic -- minced
2 pounds Plum tomatoes; seed -- diced
1 ounce Fresh basil leaves -- minced
1/3 cup Ex-virgin olive oil
3 ounces Parmesan cheese
12 ounces Dry angel hair pasta -- cooked
1/4 teaspoon Pepper

Heat olive oil and add garlic; cook until it turns white. Add tomatoes and pepper and heat through, stirring constantly, about 2 to 3 minutes.

Tomatoes

should not lose their shape. Remove from heat.

Transfer hot, cooked pasta to large bowl. Toss pasta gently with tomato mixture, basil and half of Parmesan cheese. Serve immediately and pass remaining Parmesan.

Source: The Olive Garden.

Olive Garden Capellini Primavera

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----

1/4 pound Butter
1 1/2 cups Onion -- chopped
3/4 cup Carrots -- julienned
12 ounces Broccoli florets -- 1" pcs
8 ounces Mushrooms -- sliced
1 1/4 cups Yellow squash; sliced thin and halved
1 teaspoon Garlic -- minced
1 1/2 cups Water
1 tablespoon Beef bouillon granules
1/4 cup Oil-pk sun-dried tomatoes -- minced
1 1/4 cups Crushed tomatoes in puree
1 tablespoon Fresh parsley -- chopped fine
1/4 teaspoon Oregano
1/4 teaspoon Rosemary -- ground
1/8 teaspoon Crushed red pepper flakes
1 pound Fresh angel hair pasta -- cooked
1/2 cup Parmesan cheese

Melt butter in a Dutch oven over medium heat. Saute onions, carrots and broccoli for 5 minutes. Add mushrooms, squash and garlic and squat for 2 minutes longer. Add remaining ingredients, stir well and bring to a simmer.

Cook for 8 to 10 minutes or until veggies are tender and flavors are well-blended. Serve over cooked pasta. Sprinkle Parmesan over the top and serve. Source: The Olive Garden.

Olive Garden Chicken

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----

Chicken breasts
Soy sauce
Pineapple juice
Onion
Garlic

Marinate chicken for 24 hours and then grill.

Olive Garden Con Zucchini

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----

SAUCE

1/3 Cup Olive oil

1 Cup Onion -- chopped

1 Pound Fresh mushrooms -- divided

1 1/2 Teaspoons Garlic -- minced

3 Cups Tomatoes -- crushed

16 Ounces Canned tomatoes; diced -- drained

1 1/2 Cups Tomato puree

1 Cup Black olives; sliced -- drained

2 Teaspoons Capers -- drained

1/2 Teaspoon Dried oregano

1/2 Teaspoon Dried basil

1/4 Teaspoon Black pepper

1/4 Teaspoon Crushed red pepper

1/2 Teaspoon Fennel seeds

1/2 Teaspoon Salt

ZUCCHINI

4 Large Zucchini; sliced lengthwise -- 1/4" thick

2 Tablespoons Olive oil

Dried basil

Dried oregano

Salt and black pepper

1 Pound Rigatoni -- cooked

Parmesan -- grated

SAUCE-Cut 1/2 half of the mushrooms into quarters and reserve. Finely mince remaining portion. Heat olive oil in a heavy Dutch oven over medium heat.

Add onion and minced mushrooms. Cook 10 minutes or until onions are very soft, stirring frequently. Add garlic and mushroom quarters and cook 5 minutes, stirring constantly. Add remaining ingredients, stir and bring to a simmer. Reduce heat and simmer 20 minutes, stirring frequently.

ZUCCHINI-Sprinkle sliced zucchini with salt, pepper, basil and oregano.

Heat 1 tb of olive oil in a large skillet over medium heat. Place zucchini slices in one layer in the pan. Saute about 3 minutes per side just until tender.

Remove to heated platter and cover to keep warm while sauteeing remaining zucchini. Add remaining olive oil as needed.

Ladle sauce over pasta. Top with zucchini slices and serve. Pass extra sauce and Parmesan cheese. Source: The Olive Garden.

Olive Garden Florentine Lasagna

Recipe By :

Serving Size : 12 Preparation Time :0:00

Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----NORMA WRENN NPXR56B-----

1 pound Fresh spinach
1 pound Fresh mushrooms -- chopped coarsely
1 cup Onion -- chopped
1 clove Garlic -- minced
2 tablespoons Olive oil
3 cups Ricotta cheese
1 2/3 cups Parmesan cheese -- divided
1 Egg
1/2 teaspoon Salt
1/2 teaspoon Black pepper
3/4 teaspoon Dried basil
3/4 teaspoon Dried oregano
16 Lasagna noodles
4 1/2 cups Mozzarella cheese -- shredded
Marinara sauce or tomato-
Cream sauce as desired
Extra Parmesan cheese

Steam spinach until tender; press out excess moisture and chop coarsely.

Chop

mushrooms and onions and mince garlic over medium-high heat until onions are

tender; drain excess liquid and cool. Mix ricotta cheese, 2/3 cup Parmesan,

egg, salt, pepper, basil and oregano in large bowl. Add cooled spinach and mushroom-onion mixture and mix on low speed until just blended. Cook lasagna

according to package directions; rinse under cool water and drain thoroughly.

Place four lasagna strips in bottom of lightly oiled 9x13" pan, overlapping

slightly. Top with 2 c of spinach filling.

Sprinkle with 1-1/2 c shredded cheese and 1/3 c Parmesan. Repeat layering two

more times and top with remaining four lasagna strips. Spread 1 cup of marinara or tomato-cream sauce over top and cover tightly with foil.

Preheat

oven to 350~ and bake, covered, for 1 hour. Remove from oven and keep warm at

least 30 minutes before cutting. Top with extra Parmesan cheese. (Can be refrigerated a day in advance of baking if desired.) Source: Abilene

Reporter
News 3/10/94

Olive Garden Heart Healthy Chicken/pasta

Recipe By :
Serving Size : 4 Preparation Time :0:00
Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----
8 ounces Fresh pasta shells -- or
6 ounces Dry pasta shells
1 1/4 pounds Fresh spinach
1 pound Chicken breast; boned, skinned -- grilled, cut1"

4 medium Cloves garlic -- chopped fine
1 teaspoon Olive oil -- or
Vegetable spray
1 cup Chicken broth
1/2 teaspoon Nutmeg or mace
Salt and pepper
1/2 cup Parmesan -- grated

Cook the spinach in the broth until tender. Drain and reserve broth. Mash out excess liquid. Cook pasta.
Preheat a saute pan or heavy skillet over medium heat, add the oil or vegetable spray and saute the garlic, stirring constantly, until it is white.
Don't allow it to brown. Add the spinach and nutmeg or mace, salt and pepper.
Add the chicken pieces to the spinach, stir and turn and add a small amount of the reserved cooking broth. Stir and turn the spinach until it is hot, adding broth as necessary. Remove pasta and immediately drain. Add the shells into the spinach mixture and blend well. Serve immediately with Parmesan.
Source: The Olive Garden.

Olive Garden Lasagna

Recipe By :
Serving Size : 8 Preparation Time :0:00
Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----

ALFREDO SAUCE

1/2 pound Sweet or salted butter
12 ounces Heavy cream
Fresh ground white pepper
1 1/2 cups Fresh Parmesan -- grated
18 slices Mozzarella cheese -- 1/2oz ea

RICOTTA CHEESE MIX

1 pint Ricotta cheese
2 ounces Romano -- grated
3 ounces Mozzarella -- shredded
2 tablespoons Green onions -- sliced
2 teaspoons Fresh parsley -- chopped
1/2 teaspoon Salt
1/8 teaspoon Black pepper
1/4 teaspoon Dried basil
1/4 teaspoon Dried oregano
1 1/4 cups Alfredo sauce -- cooled

VEGETABLE MIX

4 cups Broccoli florets
2 cups Carrots; sliced 1/4" -- chopped

4 cups Mushrooms -- sliced 1/4"
2 cups Red bell peppers -- diced
1 cup Green bell pepper -- diced
1 cup Yellow onion -- diced
2 cups Zucchini -- sliced
Lasagna strips

Lay out enough dry lasagna strips in a 9x13 pan to ensure you have enough to

make 3 full layers, with very little overlap on each layer. Remove the dry strips and cook according to package instructions until barely "al dente" and

drain. ALFREDO SAUCE-Heat water to a boil in the bottom of a double boiler.

Add butter, cream and pepper to the top pot and heat until butter is completely melted, then stir in Parmesan until melted and blended. Remove top

pot and set aside to cool. Divide the sauce into 2 equal portions.

Refrigerate 1 portion for use later. RICOTTA CHEESE MIX- Combine all ingredients in a bowl and blend thoroughly with a rubber spatula. Set aside

at room temp. VEGETABLES-Combine all veggies and mix well.

ASSEMBLY-Coat the bottom and sides of a 9x13 baking dish with vegetable spray. Lay out cooked lasagna strips (about 4) to cover entire bottom.

Spread

1-1/4 c of the Ricotta mix evenly over the strips. Top with 8 c of veggie mix

and spread out evenly. Lay out 9 of the mozzarella slices to cover the veggie

layer.

Repeat this layering. Top the second layer of mozzarella slices with lasagna

strips and spread them evenly with 1-1/4 c ricotta cheese mix to finish.
COOKING-Spray a sheet of foil with vegetable spray and cover the baking dish tightly with the foil, sprayed side down. Bake in a preheated 375~ oven for about an hour or until the internal temp is 165~. Remove from the oven and allow to sit for a few minutes, covered, before cutting and serving. Immediately prior to serving, heat the reserved portion of Alfredo Sauce and ladle the hot sauce over each slice of lasagna as it is served. Source: The Olive Garden.

Olive Garden Mostaccioli Quatro Formaggio

Recipe By :
Serving Size : 1 Preparation Time :0:00
Categories : Pasta Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----

1 cup Cooked mostaccioli per -- person
1/2 teaspoon Salad oil per 1c pasta
1/2 cup Heavy cream per person
Parsley
Parmesan -- grated
1/2 cup QUATRO FORMAGGIO MIX per -- person
QUATRO FORMAGGIO MIX
2 ounces Mozzarella; shredded -- per person
1 ounce Provolone; shredded -- per person
1 ounce Parmesan; grated -- per person
1 ounce Romano -- grated per person

QUATRO FORMAGGIO MIX-Blend 4 cheeses thoroughly and place in a covered container in fridge. Preheat a non-stick or heavy pan on medium heat. Add the cream and cheeses; mix and heat, stirring until cheese is completely melted and sauce is hot. Add the pasta, turn off the heat and blend the pasta into the sauce.
Remove the sauced pasta to serving plates and garnish each plate with a parsley bouquet. Pass the Parmesan.
Source: The Olive Garden.

Olive Garden Pasta Fagioli

Recipe By :
Serving Size : 1 Preparation Time :0:00
Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----
1 pound Can undrained northern beans
2 cans Sliced-style stewed tomatoes -- 14 oz each
1 jar (1lb.) Prego spaghetti sauce
2 stalks celery -- sliced thin
1 small Onion -- chopped
2 cups Small spiral pasta -- uncooked
Salt and pepper

Combine everything in Dutch oven on medium-high. Bring just to a boil; turn to low. Cover pan with lid and allow to cook gently 30 minutes or until pasta is tender. Source: Gloria Pitzer

Olive Garden Pasta with Broccoli

Recipe By :
Serving Size : 4 Preparation Time :0:00
Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----
1 pound Fresh pasta shells -- or
1 pound Medium dry shells -- cookrf
1/4 cup Olive oil
12 ounces Broccoli florets -- steamrf
2 teaspoons Garlic -- minced
1/4 cup Green onions -- sliced thin
1 cup Fresh mushrooms -- sliced
2 teaspoons Fresh parsley -- chopped
Parmesan -- grated
BECHAMEL SAUCE
1/4 cup Flour
1/4 cup Butter or margarine
1 quart Milk
2 teaspoons Chicken bouillon cubes -- mashed

BECHAMEL SAUCE-Melt butter in a 2-qt saucepan over medium heat. Stir in flour and cook for 1 minute. Add milk and bouillon and stir vigorously with a wire whip until mixture barely comes to a boil. Reduce heat and simmer for 5 minutes, whipping frequently. Keep warm.

Drain broccoli and divide in half. Chop 1/2 of florets into 1/4" pieces. Reserve. Heat a large saute pan over medium heat and add olive oil. Add all the broccoli, garlic, green onions and mushrooms to the saute pan. Cook, stirring constantly, for 2 minutes or until mushrooms begin to turn golden. Add the sauteed veggies and parsley to the warm sauce and stir well. Serve over hot pasta with Parmesan. Source: The Olive Garden.

Olive Garden San Marco

Recipe By :
Serving Size : 4 Preparation Time :0:00
Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----

VEGETABLES

1 cup Green bell pepper -- julienne
1 cup Red bell pepper -- julienne
1 3/4 cups Broccoli florets -- cut small
1 cup Zucchini; sliced 1/4" -- then halved
1 cup yellow squash; sliced 1/4" -- then halved
3 tablespoons olive oil

PASTA

6 cups fresh fettuccine -- cooked and drained
1 tablespoon olive oil

SAN MARCO SAUCE

3 tablespoons olive oil
2 pounds chicken thigh meat; skinned and boned -- cubed (1")
2 large yellow onions -- diced
1 cup carrots -- peeled and julienned
1 tablespoon garlic -- chopped fine
1 cup chicken broth
28 ounces italian plum tomatoes, canned w/juice
1 teaspoon dried oregano
1 teaspoon dried rosemary
3/4 teaspoon salt
1/2 teaspoon black pepper
2 teaspoons Wondra flour

SAUCE-Preheat a heavy non-aluminum Dutch oven or similar 6-qt pot over moderately high heat and add the olive oil. When the oil is fragrant, add the chicken meat pieces and saute, turning frequently for 5 or minutes until lightly browned on all sides. Add the onions and carrots and saute, stirring constantly, until the onions are trnaslucent, about 2 minutes. Add the garlic and saute about 30 seconds. Do not allow the garlic to brown. Immediately

add
the broth to the pot. Stir bits and pieces loose from the bottom of the
pot.
Add all additional ingredients, lower the heat to a gently simmer and
cover
the pot. Simmer gently, stirring occasionally, until the chicken meat
pieces
are tender, but not soft, about 5 to 10 minutes. As the sauce is finishing
cooking, add 3 tb oil to a heavy skillet and saute the bell peppers,
squashes
and broccoli over medium heat until just crisp-tender. Add the veggies to
the
sauce when the chicken meat is tender, blend all together and turn off the
heat.
Adjust the salt, pepper and herb levels to taste. Toss the cooked pasta
with
1 tb oil to prevent sticking and add to the sauce; blend chicken, veggies
and
sauce thoroughly and serve along with Parmesan cheese.
Source: The Olive Garden.

Olive Garden Seafood Pasta Chowder

Recipe By :
Serving Size : 6 Preparation Time :0:00
Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----ANGELA TRUSTY DWTJ64A-----
6 ounces Small shells or bowties
3 ounces Crab meat
6 tablespoons Butter
1/2 pound Sliced fresh mushrooms
2 packages (1oz each) Newburg sauce mix
3 cups Milk
1 1/2 cups Water
1/4 cup Dry white wine
1/4 cup Sliced green onions

Cook pasta according to package directions. Sort crab meat to remove any
shell pieces. Melt butter in 3-quart non aluminum saucepan. Add mushrooms;
saute for 3 minutes. Add sauce mix; stir well. Add milk, water and wine;
stir
well with a wire whisk until mixture comes to a boil. Reduce heat; simmer
5-8
min; stirring constantly. Add green onions, pasta and crab; stir to
combine.
Heat through. Spoon into serving bowls and garnish each serving with
chopped
parsley.

Olive Garden Seafood Torcello

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----

1 pound Cod fillets
6 ounces Clams; drained -- chopped
6 ounces Langostinos or rock shrimp -- cooked
6 ounces Crabmeat -- pick over
6 ounces Dry radiatore -- spirelli or
pasta -- cooked
BECHAMEL SAUCE
3 tablespoons Butter or margarine
3 1/2 tablespoons All-purpose flour
2 cups Whole milk
1/2 teaspoon Salt
2 tablespoons Olive oil
2 teaspoons Garlic -- minced
1/2 cup Straight sherry -- not dry
1 tablespoon Parsley -- chopped
2 quarts Boiling salted water

Preheat the oven to 400~. Line a baking sheet with foil and spray with cooking spray. Bake the cod fillets, uncovered, for 5 to 6 minutes, only until the cod flakes easily. Remove from the oven immediately to prevent overcooking. When cooled, break the fillets in half, lengthwise, then break each half into approximately 1" pieces and set aside. SAUCE-In a heavy non-aluminum 3-qt pot, melt the butter, add the flour and cook on moderate heat for 3 minutes, stirring constantly with a wire whisk. Do not allow the flour to brown. Add the milk and salt and bring to just below the boiling point, whisking constantly. Remove from the heat and keep warm (180~). Heat the olive oil in a saute pan over medium heat until fragrant, then saute the garlic only until white throughout. Add the sauteed garlic to the warm bechamel sauce. Add the sherry to the pan in which the garlic was sauteed, simmer strongly for 1 minute, then add it to the warmed sauce. Add the cooked pasta to the sauce. Place the bechamel/garlic/pasta/sherry mix back onto low heat for a few minutes, then add the cooked cod, clams, langostinos or shrimp, crabmeat and chopped parsley to the warm bechamel sauce and blend all ingredients thoroughly.

Serve immediately. Source:
The Olive Garden.

Olive Garden Shrimp Cristoforo

Recipe By :
Serving Size : 4 Preparation Time :0:00
Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----BASIL BUTTER-----
2 ounces Fresh basil leaves (about -- 2 bunches
10 ounces Butter -- softened
(2-1/2 cubes)
1 teaspoon Garlic -- minced
1/4 teaspoon Salt
1/8 teaspoon Black pepper
3 tablespoons Grated parmesan cheese plus -- additional for garnis
1 tablespoon Grated romano cheese
-----REST OF DISH-----
1 pound Fresh Linguine or angel -- hair pasta
1 pound Medium shrimp -- shelled

Remove any large stems from basil and wash leaves.
Shake off excess water and dry with paper towel. Place in food processor;
ith
blade attachment process until finely chopped. Process in two batches if
necessary to get a uniformly chopped basil. Remove from processor and
reserve. Place butter in small mixer bowl. Using an electric mixer, whip
butter until pliable. Add garlic, salt, pepper, parmesan and romano
cheeses,
and basil; mix unitol well incorporated. Basil butter can be used
immediately
or stored covered in refrigerator for 3 to 4 days. Cook pasta according to
directions, drain well and keep warm. Melt basil butter in large skillet
over
medium heat. Add shrimp and saute' just until done, about 2 to 3 minutes.
Serve over hot cooked pasta. Pass freshly grated parmesan cheese.

SOURCE: General Mills' Olive Garden Restaurant Chain.

Olive Garden Shrimp Primavera

Recipe By :
Serving Size : 4 Preparation Time :0:00
Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----

SAUCE

1/3 ounce Butter or margarine

1 1 ounce Pk Knorr Romaglio Pasta -- Sauce Mix (or simila

28 ounces canned tomatoes -- crushed

2 tablespoons lemon juice

1/4 teaspoon red chili pepper -- crushed

1/2 teaspoon dried basil

1/4 teaspoon dried marjoram

1/2 teaspoon black pepper

VEGETABLES

2 tablespoons butter

1/2 pound mushrooms -- halved

1 cup green peppers -- 1" squares

1 cup red peppers -- 1" squares

1/2 cup yellow onion -- 1" squares

1 pound linguini -- cooked

1 pound medium shrimp, cooked -- peeled and deveined

Melt butter in 3-qt pan over medium heat. Add remaining sauce ingredients. Stir well and simmer for 10 minutes. In a large saute pan, melt 2 tb butter.

Saute veggies about 3 minutes until crisp-tender. Ad to the sauce and simmer

5 more minutes. When pasta is almost done, stir shrimp into sauce to heat through.

Do not boil. Spoon Shrimp Primavera sauce over hot linguini. Sprinkle with Parmesan. Source: The Olive Garden.

Olive Garden Shrimp Scampi Sauce

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Copykatts

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----

1/2 cup Bottled wishbone Italian dressing

1/4 teaspoon Dry mustard

Tabasco

1/3 cup Ketchup

With wire shisk combine all ingredients until smooth.

Keep refrigerated, tightly covered, to use within a week. Freeze to thaw and

use within 4 months. Source:

Gloria Pitzer.

Olive Garden's Alfredo Fettucine

Recipe By : Gloria Pitzer
Serving Size : 4 Preparation Time :0:00
Categories : Main Dish Pasta

Amount Measure Ingredient -- Preparation Method

8 ounces cream cheese -- cut in bits
3/4 cup grated Parmesan cheese
1/2 cup butter or margarine
1/2 cup milk
8 ounces fettuccine -- cooked, drained

In large saucepan combine cream cheese, Parmesan, butter and milk, stirring constantly until smooth. Toss pasta lightly with sauce, coating well.

This recipe yields 4 servings. Leftovers freeze well.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Breadsticks

Recipe By : Gloria Pitzer
Serving Size : 0 Preparation Time :0:00
Categories : Accompaniment Breads/Rolls

Amount Measure Ingredient -- Preparation Method

1 loaf frozen bread dough -- thawed, and
at room temperature
Pam vegetable spray
Garlic powder -- to taste
Dried oregano leaf -- rubbed to a
fine powder between fingers

When dough is soft enough to knead, spray your fingers with Pam or oil and knead just until you can shape into cigar-sized pieces (about 8 to 10). Place these 3 inches apart on Pam-sprayed cookie sheets. Let rise in a warm place until doubled -- about 1 1/2 to 2 hours.

Holding Pam about 8 inches from sticks, lightly spray top of each and then dust with garlic powder and oregano. Bake at 375 degrees about 20 to 25 minutes or until golden brown. Cool in pan on rack to serve within a day or two.

This recipe yields 8 to 10 bread sticks.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Yield:

"8 to 10 breadsticks"

Olive Garden's Brownie Banana Funtastico

Recipe By : Olive Garden Restaurants

Serving Size : 0 Preparation Time :0:00

Categories : Desserts

Amount Measure Ingredient -- Preparation Method

=== BROWNIES ===

1 package brownie mix

bananas -- as needed

Chocolate topping

Pineapple topping

Maraschino cherries

Chopped walnuts

Whipped cream

=== BANANA MOUSSE ===

1 envelope whipped topping mix

1/2 cup milk

1 package banana instant pudding mix

(can use chocolate or strawberry)

1 cup milk

Prepare the brownie mix according to package directions.

Beat whipped topping mix and 1/2 cup milk at high speed with an electric mixer for 5 minutes. Transfer topping to a separate bowl and reserve. Do not wash mixer bowl.

Add pudding mix and 1 cup milk to bowl. Mix on low speed for 2 minutes.

Fold whipped topping into pudding, by hand or on very low speed until well mixed. Chill while assembling banana splits.

Place a brownie in the bottom of a large bowl. Spread brownie with pineapple topping. Split a banana in half lengthwise and place it next to the brownie on either side. Place desired amount of banana mousse on top of the brownie. Top with whipped cream, chocolate topping, nuts and a

cherry.
This recipe yields ?? servings.

Source:
"Kitcken Link (Copycat Collection) at
www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>
S(Formatted for MC5):
"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Capellini Pomodoro

Recipe By : Olive Garden Restaurants
Serving Size : 4 Preparation Time :0:00
Categories : Main Dish Pasta

Amount Measure Ingredient -- Preparation Method

3 garlic cloves -- minced
2 pounds plum tomatoes -- seeded, diced
1 ounce fresh basil leaves -- minced
1/3 cup extra-virgin olive oil
3 ounces Parmesan cheese -- grated
12 ounces dry angel-hair pasta -- cooked
1/4 teaspoon freshly-ground black pepper

Heat olive oil and add garlic; cook until it turns white. Add tomatoes and pepper and heat through, stirring constantly, about 2 to 3 minutes. Tomatoes should not lose their shape. Remove from heat. Transfer hot, cooked pasta to large bowl. Toss pasta gently with tomato mixture, basil and half of Parmesan cheese. Serve immediately and pass remaining Parmesan.
This recipe yields 4 servings.

Source:
"Southern U.S. Cuisine (Copycat/Restaurant Collection) at
southernfood.about.com" <<http://southernfood.about.com>>
S(Formatted for MC5):
"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Capellini Primavera

Recipe By : Olive Garden Restaurants
Serving Size : 4 Preparation Time :0:00
Categories : Main Dish Pasta

Amount Measure Ingredient -- Preparation Method

1/4 pound butter
1 1/2 cups chopped onion
3/4 cup julienned carrots
12 ounces broccoli florets in 1" pieces
8 ounces mushrooms -- sliced
1 1/4 cups thinly-sliced halved yellow squash
1 teaspoon minced garlic
1 1/2 cups water
1 tablespoon beef bouillon granules
1/4 cup minced oil-pack sun-dried tomatoes
1 1/4 cups crushed tomatoes in puree
1 tablespoon finely-chopped fresh parsley
1/4 teaspoon oregano
1/4 teaspoon rosemary -- ground
1/8 teaspoon crushed red pepper flakes
1 pound fresh angel hair pasta -- cooked
1/2 cup grated Parmesan cheese

Melt butter in a Dutch oven over medium heat. Sauté onions, carrots and broccoli for 5 minutes. Add mushrooms, squash and garlic and sauté for 2 minutes longer. Add remaining ingredients, stir well and bring to a simmer. Cook for 8 to 10 minutes or until vegetables are tender and flavors are well-blended.

Serve over cooked pasta with Parmesan sprinkled over the top.
This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at
southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Chicken Marsala

Recipe By : Olive Garden Restaurants
Serving Size : 4 Preparation Time :0:00
Categories : Chicken Main Dish
Poultry

Amount Measure Ingredient -- Preparation Method

4 boneless skinless chicken breast halves -- pounded 1/4" thick

1/4 cup Wondra flour
1/2 teaspoon salt
1/8 teaspoon freshly-ground black pepper
1/2 teaspoon oregano
4 tablespoons oil
4 tablespoons butter or margarine
1 cup sliced fresh mushrooms
1/2 cup Marsala wine

Combine flour, salt, pepper and oregano and blend well. Heat the oil and butter in a skillet until bubbling lightly. Dredge the chicken in the flour and shake off the excess. Cook the chicken on medium heat for about 2 minutes on the first side, until lightly brown.

As you turn the breasts to the second side to cook, add the mushrooms around the chicken pieces. Cook about 2 more minutes, until lightly browned on the second side. Stir the mushrooms.

When the second side is lightly browned, add the wine around the pieces, cover the pan and simmer for about 10 minutes.

This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Chicken Spiedies

Recipe By : Olive Garden Restaurants

Serving Size : 6 Preparation Time :0:00

Categories : Appetizers Chicken

Poultry

Amount Measure Ingredient -- Preparation Method

=== MARINADE ===

1/4 cup olive oil

1/4 cup red wine vinegar

2 teaspoons sugar

1 garlic clove -- minced

1 teaspoon Dijon mustard

1/2 teaspoon salt

1/2 teaspoon freshly-ground black pepper

1/2 teaspoon dried tarragon

1/2 teaspoon dried oregano

1 1/2 pounds boneless skinless chicken breasts -- cut 1" by 1" squares

=== APPETIZER SAUCE ===

1 cup mayonnaise

2 teaspoons Dijon mustard
1 teaspoon minced garlic
2 teaspoons dried tarragon
1/2 cup pineapple juice
=== VEGETABLES ===
3 large red bell peppers -- cut into 72 strips
about 1/2" by 1" each
2 large green bell peppers -- cut into 48 strips
about 1/2" by 1" each
1 large yellow onion -- cut into 96 strips
about 1/2" by 1" each
24 eight-inch bamboo skewers -- soaked in
water overnight

For the Marinade; add all ingredients except the chicken to a non-aluminum mixing bowl and mix thoroughly until the sugar and salt are completely dissolved.

Pound the chicken breast between sheets of waxed paper until an even thickness of 3/16-inch overall. Cut the chicken breast meat into 1-inch squares and add to the marinade, covering completely. Allow to marinate for 2 hours, refrigerated. Remove from the marinade after 2 hours and drain.

For the Spiedies; assemble in the following order: red bell pepper, onion, chicken (folded into "C" shape on the skewer), green bell pepper, onion, chicken, alternately, finishing with a red pepper strip after the 4th piece of chicken on each skewer. Spread the skewered items out on each skewer, so they will cook quickly.

Place the Spiedies on a grill or a griddle and cook approximately 1 minute per side, turning 4 times. Adjust the timing according to your equipment's heat output.

Serve immediately, 4 per quest, with dipping sauce, about 1/4 cup per serving.

For the Sauce; mix all ingredients together just until blended. Chill 1 to 2 hours to blend flavors. Serve cold.

This recipe yields 6 servings.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Chocolate Chip Cookie Dough Cheesecake

Recipe By : Olive Garden Restaurants

Serving Size : 0 Preparation Time :0:00

Categories : Cakes Desserts

Amount Measure Ingredient -- Preparation Method

2 tablespoons margarine
2 1/2 cups chocolate cookie crumbs
2 pounds cream cheese -- softened
1 cup sugar
4 eggs
1 teaspoon all-purpose flour
1 teaspoon vanilla
1 cup sour cream
1 pound refrigerated chocolate chip cookie dough
2 ounces chocolate chips
=== TOPPINGS ===
1 pint heavy whipping cream -- whipped
Chocolate chips
Chopped walnuts

Preheat oven to 325 degrees. Generously grease the bottom and sides of a 10-inch springform pan.

Combine the margarine with the chocolate cookie crumbs. Press onto the bottom and sides of the pan.

Using an electric mixer on high speed, combine cream cheese, sugar, eggs and flour and mix until smooth. Add vanilla and sour cream and mix just until blended. Pour 1/2 of the batter into prepared crust. Cut cookie dough into golfball sized chunks and drop into batter. Sprinkle in chocolate chips. Pour over remaining batter.

Bake for 60 minutes. Turn off the oven and open the door to the broil position. Allow cake to remain in the oven 30 more minutes. Refrigerate until ready to serve.

To serve, remove the sides of the pan and top with fresh whipped cream. Sprinkle with additional chocolate chips and chopped walnuts.

This recipe yields ?? servings.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Con Zucchini

Recipe By : Olive Garden Restaurants

Serving Size : 4 Preparation Time :0:00

Categories : Main Dish Pasta

Vegetables

Amount Measure Ingredient -- Preparation Method

=== SAUCE ===

1/3 cup olive oil
1 cup chopped onion
1 pound fresh mushrooms -- divided
1 1/2 teaspoons minced garlic
3 cups crushed tomatoes
1 can tomatoes - (16 oz) -- diced, drained
1 1/2 cups tomato puree
1 cup black olives -- sliced, drained
2 teaspoons capers -- drained
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 teaspoon freshly-ground black pepper
1/4 teaspoon crushed red pepper
1/2 teaspoon fennel seeds
1/2 teaspoon salt

=== ZUCCHINI ===

4 large zucchini -- slice lengthwise,
into 1/4" thick slices
2 tablespoons olive oil
Dried basil -- to taste
Dried oregano -- to taste
Salt -- to taste
Freshly-ground black pepper -- to taste
1 pound rigatoni -- cooked
Grated Parmesan cheese

Sauce: Cut 1/2 half of the mushrooms into quarters and reserve. Finely mince remaining portion.

Heat olive oil in a heavy Dutch oven over medium heat. Add onion and minced mushrooms. Cook 10 minutes or until onions are very soft, stirring frequently. Add garlic and mushroom quarters and cook 5 minutes, stirring constantly. Add remaining ingredients, stir and bring to a simmer.

Reduce heat and simmer 20 minutes, stirring frequently.

Zucchini: Sprinkle sliced zucchini with salt, pepper, basil and oregano.

Heat 1 tablespoon of olive oil in a large skillet over medium heat. Place zucchini slices in one layer in the pan. Sauté about 3 minutes per side just until tender. Remove to heated platter and cover to keep warm while sautéing remaining zucchini. Add remaining olive oil as needed.

Ladle sauce over pasta. Top with zucchini slices and serve. Pass extra sauce and Parmesan cheese.

This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copypat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Eggplant Parmigiana

Recipe By : Gloria Pitzer
Serving Size : 4 Preparation Time :0:00
Categories : Main Dish

Amount Measure Ingredient -- Preparation Method

1 Eggplant -- peeled, and
cut into 1/4"-thick slices
Flour -- for dusting
Oil -- for frying
Seasoned salt -- to taste
1 jar Prego meat-flavored sauce - (16 oz)
1/4 cup grape jelly
1 can sliced-style stewed tomatoes - (14 oz)
4 slices mozzarella cheese

Moisten eggplant slices and coat lightly in flour. Quickly brown slices in hot oil, dusting each side generously with seasoned salt. When fork tender and golden brown transfer to jelly roll pan. Cover loosely with foil and bake at 375 degrees for about 20 to 25 minutes or until tender. Use 8 slices for this amount of sauce.

For the Sauce; combine sauce, jelly and tomatoes that have been broken up with a fork. Heat on medium until piping hot. Do not boil. Be sure jelly is melted.

Arrange 2 eggplant slices on each of 4 plates. Cover each with 1 slice of mozzarella. Ladle sauce over all, not to cover completely. Place plates in 375 degree oven just to melt cheese and serve promptly.

This recipe yields 4 servings.

Source:

"Kitchen Link (Copycat Collection) at
www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Fettuccine Assortito

Recipe By : Olive Garden Restaurants
Serving Size : 4 Preparation Time :0:00
Categories : Main Dish Pasta
Vegetables

Amount Measure Ingredient -- Preparation Method

1 cup julienned green bell pepper
1 cup julienned red bell pepper

1 3/4 cup small-cut broccoli flowerets
1 cup zucchini in 1/4" thick slices
1 cup yellow squash in 1/4" thick slices
1 cup match-stick-cut carrots
1 3/4 cups julienned ham
1 pound fettucine -- cooked al dente
3 cups Fontina Cheese Sauce -- (see below)
3 tablespoons butter or margarine
3 tablespoons olive oil
=== FONTINA CHEESE SAUCE ===
6 tablespoons butter
6 tablespoons all-purpose flour
3 cups milk
6 ounces Fontina cheese -- shredded
Salt -- to taste
Freshly-ground black pepper -- to taste

For the Sauce; in a heavy non-aluminum pot, melt butter, add all-purpose flour and cook on moderate heat for 2 minutes, stirring constantly with a wire whisk. Add the milk and bring just barely to the boiling point. Turn off the heat and add Fontina cheese and blend into the hot milk. Adjust the salt and pepper.

For the Paste and Vegetables; add the butter or margarine and olive oil to a large, heavy skillet over medium heat and sauté the vegetables and ham together until crisp tender. Stir frequently.

Drain the pasta and blend with the vegetable-ham mixture; add the hot sauce and blend again, to coat all ingredients with sauce. Pass grated Parmesan at the table.

This recipe yields 4 servings.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Gazpacho Italiano

Recipe By : Olive Garden Restaurants

Serving Size : 6 Preparation Time :0:00

Categories : Appetizers Soups/Stews

Amount Measure Ingredient -- Preparation Method

=== SOUP BASE ===

28 ounces canned Italian plum tomatoes

1 garlic clove -- minced

1/2 cup very finely-chopped mixed herbs

1/2 cup olive oil
3 tablespoons white wine vinegar
3 tablespoons lemon juice
1 teaspoon salt
1/4 cup diced white or red onion
3 cups chicken broth
3/4 teaspoon Tabasco sauce
1 teaspoon sugar -- (optional)
=== PASTA AND VEGETABLES ===
1/2 cup finely-chopped green bell pepper
1/2 cup peeled, finely-chopped cucumber
1 cup tomato in 1/4" dice
1/2 cup ditalini or tubetti -- cooked, rinsed
and drained
=== GARNISH ===
Croutons
Freshly-grated Parmesan cheese
Chopped fresh parsley

This soup should be served cold 35 to 45 degrees. The vegetable and pasta solids should not be added to the base until time of serving or they may become soggy.

For the Soup Base; process tomatoes, juice, garlic and herbs. Mix in a non-aluminum bowl with olive oil, vinegar, lemon juice, salt, onion, stock, Tabasco and sugar. Place in fridge allowing 4 hours for soup base to chill and marry flavors.

Prepare the vegetables and chill along with the pasta.

To serve: Soup bowls should be very cold. Stir the base well and ladle 6 ounces of soup per bowl. Add a good tablespoon of blended vegetables and 2 tablespoons of pasta to each bowl. Garnish with a few croutons and sprinkle the croutons with Parmesan and chopped parsley.

This recipe yields 6 servings.

Source:

"Kitchen Link (Copycat Collection) at
www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Healthy Chicken With Pasta

Recipe By : Olive Garden Restaurants
Serving Size : 4 Preparation Time :0:00
Categories : Chicken Main Dish
Pasta Poultry

Amount Measure Ingredient -- Preparation Method

8 ounces fresh pasta shells
(or 6 oz dry pasta shells)
1 1/4 pounds fresh spinach
1 pound boneless skinless chicken breast -- grilled, and
cut into 1" cubes
4 medium garlic cloves -- chopped fine
1 teaspoon olive oil or vegetable spray
1 cup chicken broth
1/2 teaspoon nutmeg or mace
Salt -- to taste
Freshly-ground black pepper -- to taste
1/2 cup grated Parmesan cheese

Cook the spinach in the broth until tender. Drain and reserve broth.
Mash out excess liquid. Cook pasta.
Preheat a sauté pan or heavy skillet over medium heat, add the oil or
vegetable spray and sauté the garlic, stirring constantly, until it is
white. Don't allow it to brown. Add the spinach and nutmeg or mace, salt
and pepper. Add the chicken pieces to the spinach, stir and turn and add
a small amount of the reserved cooking broth. Stir and turn the spinach
until it is hot, adding broth as necessary.
Remove pasta and immediately drain. Add the shells into the spinach
mixture and blend well. Serve immediately with Parmesan.
This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at
southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's House Dressing - {updated}

Recipe By : Gloria Pitzer

Serving Size : 0 Preparation Time :0:00

Categories : Accompaniment Condiments

Salads/Dressings

Amount Measure Ingredient -- Preparation Method

8 ounces Paul Newman's Own vinegar and oil dressing
1 garlic clove -- peeled, halved
1/2 tablespoon dried basil
1/2 tablespoon dried oregano
1 tablespoon sugar
(or 3 pkgs of Sweet and Low)

Put ingredients into the bottle of dressing and shake well. Refrigerate 24 hours before using.
This recipe yields ?? cup of dressing.

Source:

"Kitchen Link (Copycat Collection) at www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>
S(Formatted for MC5):
"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Lasagna

Recipe By : Olive Garden Restaurants
Serving Size : 8 Preparation Time :0:00
Categories : Main Dish Pasta

Amount Measure Ingredient -- Preparation Method

Lasagna strips

=== ALFREDO SAUCE ===

1/2 pound sweet or salted butter

12 ounces heavy cream

freshly-ground white pepper

1 1/2 cups fresh Parmesan -- grate

18 slices mozzarella cheese -- 1/2oz ea

=== RICOTTA MIXTURE ===

1 pint ricotta cheese

2 ounces Romano -- grate

3 ounces mozzarella -- shred

2 tablespoons green onions -- slice

2 teaspoons fresh parsley -- chop

1/2 teaspoon salt

1/8 teaspoon black pepper

1/4 teaspoon dried basil

1/4 teaspoon dried oregano

1 1/4 cups Alfredo Sauce -- cooled

=== VEGETABLE MIXTURE ===

4 cups broccoli florets

2 cups coarsely-chopped carrots

4 cups mushrooms in 1/4" slices

2 cups diced red bell peppers

1 cup diced green bell pepper

1 cup diced yellow onion

2 cups sliced zucchini

Lay out enough dry lasagna strips in a 9- by 13-inch pan to ensure you have enough to make 3 full layers, with very little overlap on each layer. Remove the dry strips and cook according to package instructions until

barely "al dente" and drain.

Alfredo Sauce: Heat water to a boil in the bottom of a double boiler. Add butter, cream and pepper to the top pot and heat until butter is completely melted, then stir in Parmesan until melted and blended. Remove top pot and set aside to cool. Divide the sauce into 2 equal portions. Refrigerate 1 portion for use later.

Ricotta Cheese Mixture: Combine all ingredients in a bowl and blend thoroughly with a rubber spatula. Set aside at room temperature.

Vegetables: Combine all vegetables and mix well.

Assembly: Coat the bottom and sides of a 9- by 13-inch baking dish with vegetable spray. Lay out cooked lasagna strips (about 4) to cover entire bottom. Spread 1 1/4 cup of the Ricotta mix evenly over the strips. Top with 8 cups of vegetable mix and spread out evenly. Lay out 9 of the mozzarella slices to cover the vegetable layer. Repeat this layering. Top the second layer of mozzarella slices with lasagna strips and spread them evenly with 1 1/4 cups ricotta cheese mix to finish.

Cooking: Spray a sheet of foil with vegetable spray and cover the baking dish tightly with the foil, sprayed-side down. Bake in a preheated 375 degree oven for about an hour or until the internal temp is 165 degrees. Remove from the oven and allow to sit for a few minutes, covered, before cutting and serving. Immediately prior to serving, heat the reserved portion of Alfredo Sauce and ladle the hot sauce over each slice of lasagna as it is served.

This recipe yields 8 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Mostaccioli Quatro Formaggio

Recipe By : Olive Garden Restaurants

Serving Size : 4 Preparation Time :0:00

Categories : Main Dish Pasta

Amount Measure Ingredient -- Preparation Method

4 cups cooked mostaccioli

2 teaspoons salad oil

2 cups heavy cream

Fresh parsley sprigs -- for garnish

Grated Parmesan cheese -- for garnish

2 cups Quatro Formaggio Mix -- (see below)

=== QUATRO FORMAGGIO MIX ===

8 ounces Mozzarella cheese -- shredded

4 ounces Provolone cheese -- shredded

4 ounces Parmesan cheese -- grated
4 ounces Romano cheese -- grated

For Quatro Formaggio Mix; blend the 4 cheeses thoroughly and place in a covered container in the refrigerator until ready to use.

Preheat a non-stick or heavy pan on medium heat. Add the cream and cheese mixture; mix and heat, stirring until cheese is completely melted and sauce is hot. Add the pasta, turn off the heat and blend the pasta into the sauce.

Remove the sauced pasta to serving plates and garnish each plate with a parsley bouquet. Pass the Parmesan.

This recipe yields 4 servings.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Neopolitan Ziti

Recipe By : Olive Garden Restaurants

Serving Size : 4 Preparation Time :0:00

Categories : Main Dish Pasta

Amount Measure Ingredient -- Preparation Method

1 1/2 pounds sweet/hot Italian link sausage
1 1/3 cups green bell pepper in 1" by 1/4" strips
2 tablespoons olive oil
3/4 pound ziti pasta -- cooked
Grated Parmesan cheese
Parsley bouquets
=== MARINARA SAUCE ===
1 can Italian-style or plum tomatoes - (28 oz) -- with juice
10 3/4 ounces tomato puree
1 teaspoon minced garlic
4 tablespoons olive oil
1/2 cup chopped fresh basil - (packed)
Salt -- to taste
Freshly-ground black pepper -- to taste

Bake or pan-fry the sausages until fully cooked, drain, cool. Halve the sausages and cut the split sausages into 1/2-inch slices. Sauté the bell peppers in olive oil over moderate heat only until their crispness is lost, but peppers are not soft.

In a heavy sauce pan add the tomatoes, tomato puree, garlic, olive oil and fresh basil and bring to a light simmer on moderate heat. Add the sautéed

pepper strips and cooked sausage and heat for 3 to 5 minutes. Serve the pasta, topped with the sausage, peppers and salsa marinara and garnish each plate with a parsley bouquet. Pass the Parmesan. This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Pasta E Fagioli

Recipe By :

Serving Size : 8 Preparation Time :0:00

Categories : Main Dish

Amount Measure Ingredient -- Preparation Method

1 pound ground beef
1 small onion -- chopped (1 cup)
1 large carrot -- julienned (1 cup)
3 stalks celery -- chopped (1 cup)
3 cloves garlic -- minced
2 cans diced tomatoes - (14 1/2 oz ea)
1 can red kidney beans - with liquid
1 can great northern beans -with liquid
1 can tomato sauce -- (15 oz)
1 can V-8 juice - (12 oz)
1 tablespoon white vinegar
1 teaspoon salt
1 teaspoon oregano
1 teaspoon basil
1/2 teaspoon freshly-ground black pepper
1/2 teaspoon thyme
1/2 pound ditali pasta

Brown the ground beef in a large pot over medium heat. Drain off the fat except for 2 tbl spoons. Add onion, carrot, celery and garlic and sauté 10 minutes. Add remaining ingredients, except pasta, simmer for 1 hour.

About 1/2 way into simmer time, cook the pasta in 2 quarts of boiling water over high heat. Cook until pasta is al dente. Drain and add the pasta to the pot

Simmer for 10 minutes and serve.

yield 8 servings.

(Formatted for MC5):

"08-20-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Pasta E Fagioli II

Recipe By : Gloria Pitzer

Serving Size : 4 Preparation Time :0:00

Categories : Main Dish

Amount Measure Ingredient -- Preparation Method

1 can northern beans - (16 oz) -- undrained
2 cans sliced-style stewed tomatoes - (14 oz ea)
1 jar Prego spaghetti sauce - (16 oz)
2 celery ribs -- sliced thin
1 small onion -- chopped
2 cups small spiral pasta -- uncooked
Salt -- to taste
Freshly-ground black pepper -- to taste

Combine everything in Dutch oven over medium-high heat. Bring just to a boil; turn to low. Cover pan with lid and allow to cook gently 30 minutes or until pasta is tender.

This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Pasta Frittata

Recipe By : Olive Garden Restaurants

Serving Size : 4 Preparation Time :0:00

Categories : Egg Dishes Main Dish

Pasta

Amount Measure Ingredient -- Preparation Method

12 ounces spaghetti -- broken into 2"
pieces,
and cooked al dente

3 ounces green onions -- sliced
3 ounces thick-sliced bacon -- cooked, chopped
Vegetable spray or margarine
3 tablespoons shredded Fontina - (heaping)
Freshly-grated Parmesan cheese
3 3/4 cups Frittata Batter -- (see below)
=== FRITTATA BATTER ===
6 medium eggs
2 1/2 cups half-and-half
5 teaspoons cornstarch
1 dash nutmeg

Preheat oven to 350 degrees

For Frittata Batter; beat eggs, half-and-half, cornstarch, salt and nutmeg thoroughly until all ingredients are completely blended.

Blend the 2-inch spaghetti pieces, green onion rings and bacon pieces in a bowl until evenly mixed. Coat a 1 1/2-quart round baking dish, including walls, with spray or margarine. Empty the spaghetti mixture into the baking dish and spread evenly. Add the Frittata Batter to cover the filling mix. Bake in a 350 degree oven for about 25 minutes until center is set.

When center is set, cover the frittata evenly with the Fontina and bake until cheese is golden. Turn off the heat and open oven door. Let the frittata set in the open oven for 15 minutes for the batter to set more firmly and make removing from the dish easy.

Before serving, sprinkle with Parmesan and cut into 4 wedges.

This recipe yields 4 servings.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Pasta Roma Soup

Recipe By : Olive Garden Restaurants

Serving Size : 4 Preparation Time :0:00

Categories : Soups/Stews

Amount Measure Ingredient -- Preparation Method

2 cans garbanzo beans - (16 oz ea) -- drained

6 slices bacon -- cooked, drained,
and chopped

1/3 cup olive oil

3/4 cup diced onions

1 cup diced celery

1/4 teaspoon minced garlic
1 cup julienned carrots
1 1/2 cups drained diced canned tomatoes
1 quart chicken broth
1/2 teaspoon freshly-ground black pepper
1/8 teaspoon ground rosemary
2 tablespoons chopped fresh parsley
1/2 cup miniature pasta dry bowties -- cooked

Add beans to food processor and process using on/off pulse until beans are well mashed. Scrape down sides as necessary. Reserve.

Heat oil in a Dutch oven. Add carrots, onions, celery and garlic and sauté for 5 minutes on medium heat. Add remaining ingredients except pasta and bring to a boil. Reduce heat to a simmer and cook stirring occasionally for 20 minutes.

Keep warm. Add pasta to finished soup and serve immediately.

This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Pasta With Broccoli

Recipe By : Olive Garden Restaurants

Serving Size : 4 Preparation Time :0:00

Categories : Main Dish Pasta

Amount Measure Ingredient -- Preparation Method

1 pound fresh medium pasta shells
(or 1 lb dry shells, cooked)
1/4 cup olive oil
12 ounces broccoli florets -- steamed
2 teaspoons minced garlic
1/4 cup thinly-sliced green onions
1 cup sliced fresh mushrooms
2 teaspoons chopped fresh parsley
Grated Parmesan cheese
=== BECHAMEL SAUCE ===
1/4 cup flour
1/4 cup butter or margarine
1 quart milk
2 teaspoons mashed chicken bouillon cubes

Bechamel Sauce: Melt butter in a 2-quart saucepan over medium heat. Stir in flour and cook for 1 minute. Add milk and bouillon and stir vigorously with a wire whip until mixture barely comes to a boil. Reduce heat and simmer for 5 minutes, whipping frequently. Keep warm.

Drain broccoli and divide in half. Chop 1/2 of the florets into 1/4-inch pieces. Reserve. Heat a large sauté pan over medium heat and add olive oil. Add all the broccoli, garlic, green onions and mushrooms to the sauté pan. Cook, stirring constantly, for 2 minutes or until mushrooms begin to turn golden. Add the sautéed vegetables and parsley to the warm sauce and stir well.

Serve over hot pasta with Parmesan.

This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Peaches 'n Cream Cheesecake

Recipe By : Olive Garden Restaurants

Serving Size : 0 Preparation Time :0:00

Categories : Cakes Deserts

Amount Measure Ingredient -- Preparation Method

=== SPONGE CAKE BASE ===

1 egg

1/3 cup sugar

1/4 teaspoon vanilla

1/4 cup all-purpose flour

1/4 teaspoon baking powder

1 pinch salt

2 tablespoons water

=== FILLING ===

2 pounds cream cheese -- softened

1 cup sugar

4 eggs

1 teaspoon all-purpose flour

1 teaspoon vanilla

1 cup sour cream

1/4 cup peach liqueur or peach schnapps or

reserved peach juice from the canned

or fresh peaches

2 cups canned or firm ripe fresh peach slices -- drained well

=== TOPPING ===

1 pint whipping cream or equivalent

For the Base: Preheat oven to 375 degrees. Lightly grease base of 10-inch springform pan.

Beat whole egg in 1 1/2-quart bowl with mixer on high speed, 4 minutes, to a thick yellow foam. Mix in sugar on low speed until smooth. Add flour, water, vanilla, baking powder and salt. Mix on low speed until fully blended. Pour into springform pan, roll around until level. Bake 16 to 18 minutes on lowest oven rack. Cool to room temperature.

For the Filling: Preheat oven to 325 degrees. Mix cream cheese, sugar, eggs and flour with electric mixer on high until smooth. Add vanilla, sour cream and peach flavoring and mix on medium until a smooth thick consistency is obtained. Fold in peach slices carefully -- distribute evenly. Pour cheesecake filling onto cooled sponge cake base. Bake 70 minutes on lower oven rack, turn off oven, open oven door to broil position and let cake remain 40 minutes. Cool to refrigerated temperature.

Top with fresh whipped cream or equivalent and serve. Store up to 2 days in the refrigerator.

This recipe yields ?? servings.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Pizza Bianco

Recipe By : Olive Garden Restaurants

Serving Size : 6 Preparation Time :0:00

Categories : Appetizers Pizza

Amount Measure Ingredient -- Preparation Method

2 seasoned thick 6"-dia pizza crusts -- ready-to-serve

=== CHEESE FILLING ===

1/2 cup ricotta

1/4 cup grated Parmesan cheese

1/4 cup shredded mozzarella cheese

1/4 cup shredded Fontina cheese

1 tablespoon minced yellow onions

1 1/2 tablespoons milk

1/4 teaspoon salt

=== TOPPINGS ===

1/4 cup sliced green onions

1/3 cup diced black olives

1/3 cup seeded chopped tomatoes

1/2 cup grated mozzarella cheese

1 pinch oregano - or to taste
1 pinch basil - or to taste

Combine all ingredients for the filling and mix thoroughly. Divide the filling in half and spread on each crust. Prepare toppings and divide in half. Sprinkle green onions, olives and tomatoes over crusts. Top with mozzarella and Parmesan. Sprinkle tops with oregano and basil. Bake in a 375 degree oven for 8 to 10 minutes until filling is hot and cheese has melted. Cut into 6 wedges.
This recipe yields 6 servings.

Source:

"Kitchen Link (Copycat Collection) at
www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>
S(Formatted for MC5):
"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Raspberry Mousse Cheesecake

Recipe By : Olive Garden Restaurants
Serving Size : 6 Preparation Time :0:00
Categories : Cakes Desserts

Amount Measure Ingredient -- Preparation Method

1 prepared 9" chocolate crumb crust
=== FILLING ===
1 pound cream cheese -- softened
1/2 cup sugar
2 eggs
1/2 teaspoon vanilla
=== RASPBERRY MOUSSE ===
1 1/2 teaspoons gelatin
1 1/2 tablespoons cold water
1/2 cup raspberry preserves
2 tablespoons sugar
1 cup heavy whipping cream

For the Filling: Preheat oven to 325 degrees. Mix cream cheese, sugar, eggs and vanilla with electric mixer on medium until thoroughly blended, about 3 to 4 minutes. Pour into the prepared crust. Place on baking sheet and bake for 25 minutes. Cool to refrigerated temperature.
For the Mousse: Sprinkle gelatin over cold water, stir and let stand 1 minute. Microwave on HIGH for 30 seconds or until gelatin is completely dissolved. (Or heat on stove with 1 additional tablespoon of water.)
Combine gelatin with preserves. Chill 10 minutes.
Whip cream until soft peaks form. Add 2 tablespoons sugar and continue whipping until stiff peaks form. Measure out 1 1/2 cups of whipped cream

for mousse and set aside. Refrigerate remainder of cream for topping. Gently fold raspberry mixture into measured whipped cream. Spread raspberry mousse on top of chilled cheesecake, mounding slightly in the center. Chill 1 hour before serving. To serve, cut cheesecake into 6 servings and top each piece with a dollop of reserved whipped cream.

Source:

"Kitchen Link (Copycat Collection) at www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Raviolletti In Mushroom-Walnut Cream Sauce

Recipe By : Olive Garden Restaurants
Serving Size : 4 Preparation Time :0:00
Categories : Appetizers Main Dish
Pasta

Amount Measure Ingredient -- Preparation Method

12 ounces raviolletti or tricolored tortellini -- cooked
2 tablespoons extra-virgin olive oil
8 ounces mushrooms -- sliced
1/4 cup walnuts -- chopped
3/4 cup heavy whipping cream
1/4 teaspoon freshly-ground black pepper
2 cups freshly-grated Parmesan cheese

Heat olive oil in large skillet over medium heat. Sauté mushrooms and walnuts until mushrooms are golden. Add cream and cook stirring frequently for 5 minutes until slightly thickened. Turn heat to warm and when cream stops simmering, add pepper and Parmesan and stir until sauce is smooth. Do not boil.

Serve hot pasta with the sauce.

This recipe yields 4 servings.

Source:

"Kitchen Link (Copycat Collection) at www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Salad Dressing

Recipe By : Gloria Pitzer

Serving Size : 0 Preparation Time :0:00

Categories : Condiments Salads/Dressings

Amount Measure Ingredient -- Preparation Method

1 1/2 cups bottled Italian dressing
2 tablespoons grated Parmesan cheese
2 tablespoons sugar
(or equivalent in Equal)
1 large raw egg
(or egg beaters to 1 egg
or 2 tbsps mayonnaise)
1/4 cup olive oil

Blend all except oil in blender on high speed 1/2 minute or until smooth. Pour this mixture into the top of a double boiler and add the oil. Stir gently with a whisk over gently boiling water until it begins to thicken and egg is completely cooked. Chill several hours or overnight before using.

If the dressing is too thick, add more Italian dressing as needed. Mix together equal amounts of fresh spinach, iceberg and romaine lettuce. Allow 2 cups for each salad. Moisten leaves in dressing, do not saturate; let stand 5 minutes. Add onion rings, radish, etc.
This recipe yields about 2 cups of dressing.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Yield:

"2 cups"

Olive Garden's San Marco

Recipe By : Olive Garden Restaurants

Serving Size : 4 Preparation Time :0:00

Categories : Chicken Main Dish

Pasta Poultry

Amount Measure Ingredient -- Preparation Method

=== VEGETABLES ===

1 cup julienned green bell pepper
1 cup julienned red bell pepper
1 3/4 cups small broccoli florets
1 cup zucchini in halved 1/4" slices
1 cup yellow squash in halved 1/4" slices
3 tablespoons olive oil
=== PASTA ===
6 cups fresh fettuccine -- cooked, drained
1 tablespoon olive oil
=== SAN MARCO SAUCE ===
3 tablespoons olive oil
2 pounds boneless skinless chicken thighs -- cut 1" cubes
2 large yellow onions -- diced
1 cup peeled, julienned carrots
1 tablespoon finely-chopped garlic
1 cup chicken broth
28 ounces canned Italian plum tomatoes -- with juice
1 teaspoon dried oregano
1 teaspoon dried rosemary
3/4 teaspoon salt
1/2 teaspoon freshly-ground black pepper
2 teaspoon Wondra flour

For the Sauce: Preheat a heavy non-aluminum Dutch oven or similar 6-quart pot over moderately-high heat and add the olive oil. When the oil is fragrant, add the chicken meat pieces and sauté, turning frequently for 5 or 6 minutes until lightly browned on all sides. Add the onions and carrots and sauté, stirring constantly, until the onions are translucent, about 2 minutes. Add the garlic and sauté about 30 seconds. Do not allow the garlic to brown.

Immediately add the broth to the pot. Stir bits and pieces loose from the bottom of the pot. Add all additional ingredients, lower the heat to a gently simmer and cover the pot. Simmer gently, stirring occasionally, until the chicken meat pieces are tender, but not soft, about 5 to 10 minutes.

As the sauce is finishing cooking, add 3 tablespoons oil to a heavy skillet and sauté the bell peppers, squashes and broccoli over medium heat until just crisp-tender. Add the vegetables to the sauce when the chicken meat is tender, blend all together and turn off the heat. Adjust the salt, pepper and herb levels to taste.

Toss the cooked pasta with 1 tablespoon oil to prevent sticking and add to the sauce; blend chicken, vegetables and sauce thoroughly and serve along with Parmesan cheese.

This recipe yields 4 servings.

Source:

"Kitchen Link (Copycat Collection) at
www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's San Remo

Recipe By : Olive Garden Restaurants
Serving Size : 4 Preparation Time :0:00
Categories : Chicken Main Dish
Pasta Poultry

Amount Measure Ingredient -- Preparation Method

1 1/2 pounds green bell peppers -- cut into strips
8 ounces yellow onion -- cut 1/2" strips
1 pound mushrooms -- halved
1/4 cup olive oil
4 teaspoons minced garlic
32 ounces canned tomatoes with juice -- cut 1/2" pieces
16 ounces tomatoes in puree -- crushed
1 1/2 teaspoons thyme
1/2 teaspoon marjoram
3/4 teaspoon black pepper
1/4 teaspoon crushed red pepper
1/2 cup white wine
4 teaspoons chicken bouillon granules
Flour -- for dredging
2 pounds boneless skinless chicken breast halves -- cut into pieces
Olive oil -- as needed
1 pound fresh spaghetti -- cooked

Heat oil in Dutch oven over medium-high heat. Add peppers, onions and mushrooms and sauté, stirring constantly for 15 to 20 minutes. Add garlic and cook 2 more minutes. Stir in tomatoes, herbs, wine and bouillon.

Lower heat and let simmer while preparing chicken.

Heat 1 tablespoon olive oil in a large non-stick skillet. Dredge chicken in flour and sauté until golden. Do not crowd skillet; add more olive oil as necessary. As pieces are browned, add to tomato-pepper sauce. When all pieces have been added, cover and simmer 10 minutes to finish cooking chicken.

Serve sauce over pasta.

This recipe yields 4 servings.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Seafood Pasta Chowder

Recipe By : Olive Garden Restaurants
Serving Size : 6 Preparation Time :0:00
Categories : Crab Seafood
Soups/Stews

Amount Measure Ingredient -- Preparation Method

6 ounces small shells or bowties
3 ounces crab meat
6 tablespoons butter
1/2 pound fresh mushrooms -- sliced
2 packages newburg sauce mix - (1 oz ea)
3 cups milk
1 1/2 cups water
1/4 cup dry white wine
1/4 cup sliced green onions

Cook pasta according to package directions. Sort crab meat to remove any shell pieces.

Melt butter in 3-quart non aluminum saucepan. Add mushrooms; sauté for 3 minutes. Add sauce mix; stir well. Add milk, water and wine; stir well with a wire whisk until mixture comes to a boil. Reduce heat; simmer 5 to 8 minutes, stirring constantly.

Add green onions, pasta and crab; stir to combine. Heat through. Spoon into serving bowls and garnish each serving with chopped parsley.

This recipe yields 6 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Seafood Torcello

Recipe By : Olive Garden Restaurants
Serving Size : 4 Preparation Time :0:00
Categories : Main Dish Pasta
Seafood Shellfish

Amount Measure Ingredient -- Preparation Method

1 pound cod fillets
6 ounces canned clams -- drained, chopped
6 ounces langostinos or rock shrimp -- cooked
6 ounces crabmeat -- pick over
6 ounces dry radiatore, spirelli or pasta -- cooked

=== BECHAMEL SAUCE ===

- 3 tablespoons butter or margarine
- 3 1/2 tablespoons all-purpose flour
- 2 cups whole milk
- 1/2 teaspoon salt
- 2 tablespoons olive oil
- 2 teaspoons minced garlic
- 1/2 cup straight sherry, not dry
- 1 tablespoon chopped parsley
- 2 quarts boiling salted water

Preheat the oven to 400 degrees. Line a baking sheet with foil and spray with cooking spray. Bake the cod fillets, uncovered, for 5 to 6 minutes, only until the cod flakes easily. Remove from the oven immediately to prevent overcooking. When cooled, break the fillets in half, lengthwise, then break each half into approximately 1-inch pieces and set aside. Bechamel Sauce: In a heavy non-aluminum 3-quart pot, melt the butter, add the flour and cook on moderate heat for 3 minutes, stirring constantly with a wire whisk. Do not allow the flour to brown. Add the milk and salt and bring to just below the boiling point, whisking constantly. Remove from the heat and keep warm (180 degrees). Heat the olive oil in a sauté pan over medium heat until fragrant, then sauté the garlic only until white throughout. Add the sautéed garlic to the warm bechamel sauce. Add the sherry to the pan in which the garlic was sautéed, simmer strongly for 1 minute, then add it to the warmed sauce. Add the cooked pasta to the sauce. Place the bechamel/garlic/pasta/sherry mix back onto low heat for a few minutes, then add the cooked cod, clams, langostinos or shrimp, crabmeat and chopped parsley to the warm bechamel sauce and blend all ingredients thoroughly. Serve immediately. This recipe yields 4 servings.

Source:
"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>
S(Formatted for MC5):
"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Shrimp Cristoforo

Recipe By : Olive Garden Restaurants
Serving Size : 4 Preparation Time :0:00
Categories : Main Dish Pasta
Seafood Shellfish
Shrimp

Amount Measure Ingredient -- Preparation Method

1 pound fresh linguine or angel hair pasta
1 pound medium shrimp -- shelled
=== BASIL BUTTER ===
2 ounces fresh basil leaves
10 ounces butter -- softened
1 teaspoon minced garlic
1/4 teaspoon salt
1/8 teaspoon freshly-ground black pepper
3 tablespoons grated Parmesan cheese -- plus
1 tablespoon grated Romano cheese

Remove any large stems from basil and wash leaves. Shake off excess water and dry with paper towel. Place in food processor; with blade attachment and process until finely chopped. Process in two batches if necessary to get a uniformly chopped basil. Remove from processor and reserve.

Place butter in small mixer bowl. Using an electric mixer, whip butter until pliable. Add garlic, salt, pepper, Parmesan and Romano cheeses, and basil; mix until well incorporated. Basil butter can be used immediately or stored covered in refrigerator for 3 to 4 days.

Cook pasta according to directions, drain well and keep warm.

Melt basil butter in large skillet over medium heat. Add shrimp and sauté just until done, about 2 to 3 minutes. Serve over hot cooked pasta. Pass freshly grated Parmesan cheese.

This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Shrimp Primavera

Recipe By : Olive Garden Restaurants

Serving Size : 4 Preparation Time :0:00

Categories : Main Dish Pasta

Seafood Shellfish

Shrimp

Amount Measure Ingredient -- Preparation Method

=== SAUCE ===

1/3 ounce butter or margarine

1 package Knorr Romaglio Pasta Sauce Mix - (1 oz)

(or similar dry sauce mix)

28 ounces canned tomatoes -- crushed

2 tablespoons lemon juice

1/4 teaspoon crushed red chili pepper

1/2 teaspoon dried basil
1/4 teaspoon dried marjoram
1/2 teaspoon freshly-ground black pepper
=== VEGETABLES ===
2 tablespoons butter
1/2 pound mushrooms -- halved
1 cup green peppers in 1" squares
1 cup red peppers in 1" squares
1/2 cup yellow onion in 1" squares
1 pound fresh or dry linguini -- cooked
1 pound medium to large shrimp -- cooked, peeled,
and deveined

Melt butter in 3-quart pan over medium heat. Add remaining sauce ingredients. Stir well and simmer for 10 minutes.

In a large sauté pan, melt 2 tablespoons butter. Sauté vegetables about 3 minutes until crisp-tender. Add to the sauce and simmer 5 more minutes. When pasta is almost done, stir shrimp into sauce to heat through. Do not boil. Spoon Shrimp Primavera sauce over hot linguini. Sprinkle with Parmesan.

This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Shrimp Scampi Sauce

Recipe By : Gloria Pitzer

Serving Size : 0 Preparation Time :0:00

Categories : Condiments Sauces

Seafood

Amount Measure Ingredient -- Preparation Method

1/2 cup bottled wishbone Italian dressing
1/4 teaspoon dry mustard
Tabasco sauce -- to taste
1/3 cup ketchup

With wire whisk combine all ingredients until smooth. Keep refrigerated, tightly covered, to use within a week. Freeze to thaw and use within 4 months.

This recipe yields about 3/4 cup of sauce.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Yield:

"3/4 cup"

Olive Garden's Spaghetti Carbonara

Recipe By : Olive Garden Restaurants

Serving Size : 4 Preparation Time :0:00

Categories : Main Dish Pasta

Amount Measure Ingredient -- Preparation Method

8 ounces mushrooms with stems -- sliced 1/4"

6 tablespoons finely-minced shallots

1/4 cup rendered bacon drippings or olive oil

24 slices thick bacon -- cooked, and
sliced 1/2" strips

2 pounds spaghetti -- cooked

2 teaspoons finely-chopped parsley

3 grinds of black pepper

Salt -- to taste

4 tablespoons grated Parmesan

=== LIGHT BECHAMEL SAUCE ===

6 tablespoons butter or margarine

6 tablespoons all-purpose flour

3 cups whole milk

Add the reserved bacon drippings or the olive oil to a heavy skillet over medium heat until fragrant, then add the mushrooms and shallots and sauté until they are golden, but not brown. Add the bacon strips, stir well and turn off the heat.

Add the warm spaghetti and blend all ingredients together thoroughly. Add the warm bechamel sauce, pepper, parsley and salt and blend thoroughly. Serve immediately with Parmesan.

Sauce: In a heavy non-aluminum pot, melt butter and add flour and cook on moderate heat for 2 minutes, stirring constantly with a wire whisk. Do not allow the roux to color more than blond. Add milk (no skim or low-fat) and bring to just below the boiling point. Remove from heat immediately and keep warm (180 degrees).

This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at

southernfood.about.com <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Spaghetti Sauce

Recipe By : Gloria Pitzer

Serving Size : 6 Preparation Time :0:00

Categories : Sauces

Amount Measure Ingredient -- Preparation Method

2 pounds ground round
2 tablespoons oil
1 can stewed tomatoes - (14 oz) -- cut up
6 ounces V-8 juice
1 jar Prego spaghetti sauce - (16 oz)
1 envelope onion soup mix
1/2 cup grape jelly

Brown meat in oil until pink color disappears. Crumble with fork. Stir in tomatoes, V-9 juice, Prego, soup mix and grape jelly. Cook, stirring often, 15 to 20 minutes or until jelly melts and sauce is piping hot. This recipe yields enough sauce for 6 to 8 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>

S(Formatted for MC5):

"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Tiramisu Dessert

Recipe By : Chef Terry Henderson; Olive Garden Restaurant, 7700 Bathurst

Serving Size : 6 Preparation Time :0:00

Categories : Cakes Desserts

Amount Measure Ingredient -- Preparation Method

1 sponge cake - (10" to 12" dia, abt 3" tall)
3 ounces strong black coffee or instant espresso
3 ounces brandy or rum
1 1/2 pounds cream cheese or mascarpone -- room temperature

1 1/2 cups superfine or powdered sugar
Unsweetened cocoa powder

Cut across middle of sponge cake forming two layers, each about 1 1/2 inches high. Blend coffee and brandy. Sprinkle enough of mixture over bottom half of cake to flavor it strongly. Don't moisten cake too much or it may collapse on serving.

Beat room-temperature cheese and 1 cup sugar until sugar is completely dissolved and cheese is light and spreadable. Test for sweetness during beating, adding more sugar if needed.

Spread cut surface of bottom layer with half of the cheese mixture.

Replace second layer and top this with remaining cheese mixture. Sprinkle top liberally with sifted cocoa. Refrigerate cake for at least 2 hours before cutting and serving.

This recipe yields 6 servings.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Tomato-Basil Crostini

Recipe By : Olive Garden Restaurants

Serving Size : 6 Preparation Time :0:00

Categories : Accompaniment Appetizers

Breads/Rolls

Amount Measure Ingredient -- Preparation Method

2 Boboli bread shells, 6" dia
(or similar Italian flat bread)
2 tablespoons freshly-grated Parmesan cheese
=== TOMATO-BASIL TOPPING ===
1 1/2 cups seeded diced Roma tomatoes
1 tablespoon chopped fresh basil
1 tablespoon extra-virgin olive oil
1/4 teaspoon salt
=== GARLIC OIL ===
1 garlic clove -- cut thin slices
2 tablespoons extra-virgin olive oil

For Tomato-Basil Topping: Blend all ingredients thoroughly and refrigerate for 2 hours before serving. Just prior to serving, drain in a colander or strainer to eliminate excess liquid.

For Garlic Oil: Let a thinly-sliced clove of garlic soak in 2 tablespoons olive oil for at least 1 hour before using to allow the flavor to infuse.

Preheat oven to 400 degrees.

Line a sheet pan or cookie sheet with foil. Dribble garlic oil over Boboli, sprinkle with cheese and bake for 4 to 5 minutes, until hot, but not crisped or dried.

Cut the Boboli into 6 wedges or 2- by 2-inch squares. Remove to a serving plate and cover, generously, with the cold Tomato-Basil Topping, serve immediately.

This recipe yields 6 servings.

Source:

"Kitchen Link (Copycat Collection) at

www.kitchenlink.com/copycat.html" <<http://www.kitchenlink.com/copycat.html>>

S(Formatted for MC5):

"08-28-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden's Tortellini Do Forni

Recipe By : Olive Garden Restaurants

Serving Size : 4 Preparation Time :0:00

Categories : Main Dish Pasta

Amount Measure Ingredient -- Preparation Method

1 1/4 pounds cheese tortellini -- cooked

Chopped fresh parsley

Freshly-grated Parmesan cheese

=== TOMATO BASIL CREAM SAUCE ===

1/4 cup olive oil

2 large garlic cloves -- minced

2 cups peeled crushed drained plum tomatoes

1 chicken bouillon cube -- mashed

4 teaspoons dried basil

2 teaspoons chopped fresh parsley

1/4 teaspoon freshly-ground black pepper

2 cups heavy cream

4 tablespoons freshly-grated Parmesan cheese

Have tomatoes in chunky pieces. Blend bouillon with basil, parsley and pepper into the tomatoes. Sauté the garlic in olive oil until just white.

Add to the sauce and bring just to a simmer.

When sauce is hot, add the cream to a non-aluminum skillet and bring to a slow boil and add the hot tomato sauce and cheese. Stir well and blend the tortellini into the pan of tomato basil cream sauce. Serve, topped with parsley and cheese.

This recipe yields 4 servings.

Source:

"Southern U.S. Cuisine (Copycat/Restaurant Collection) at southernfood.about.com" <<http://southernfood.about.com>>
S(Formatted for MC5):
"08-27-1999 by Joe Comiskey - joecomiskey@netzero.net"

Olive Garden Stuffed Chicken Parmigiana
=====

6 8 boneless, skinless chicken breasts, trimmed of all fat
2 Cups Italian seasoned bread crumbs
white of one egg
1 15 to 16 oz container Ricotta cheese
1 3-ounce. can Kraft Romano cheese
1-1/2 cups- Kraft Parmesan cheese (may use any brand)
1/2 teaspoon- dried basil
1 Teaspoon -dried thyme
1 teaspoon- dried oregano
1 jar (Paul) Newman's Own Venetian Pasta Sauce (marinara style sauce)
1/4 cup- butter or margarine
1/4 cup- crisco or shortening
fresh grated parmesan cheese (optional)

Wash chicken breasts, do not dry, and slit lengthwise, almost through...to make a pocket. Combine ricotta, romano, parmesan, basil, thyme and oregano in mixing bowl. It will be crumbly. Stuff into pocket of chicken, leaving a small "edge" to seal. Using egg white, rub around edge and pinch to seal. Or may use toothpicks, but be sure to remove before serving. Line a baking sheet with aluminum foil and melt butter and crisco in oven at 350 degrees....about 5 minutes. Dredge wet chicken in bread crumbs, coating well, and place on baking sheet. Bake at 400 degrees for 15 minutes. Turn chicken and bake another 15 to 20 minutes. While baking, heat pasta sauce until hot. Remove chicken from oven and spoon hot pasta sauce over each. Before serving, top with grated, fresh parmesan cheese, if desired. Leftover cheese filling may be kept in refrigerator for 2 weeks or frozen up to 3 months. Also makes good filling for manicotti. If using flat cookie sheet...be sure to form a "rim" so that melted shortening doesn't run off. Using foil helps with clean up If anyone has recipe for olive garden marinara sauce, i'd love it...but Newman's Own is a VERY close substitute.

Olive Garden Pork Filetino.DAT
=====

From: Recipegoldmine.com

OLIVE GARDEN PORK FILETTINO

Source: Olive Garden

4 pork tenderloins
8 T. extra-virgin olive oil
4 T. fresh garlic, minced
4 T. fresh rosemary, chopped
1/2 tsp. salt
1/2 tsp. black pepper
1 pkg. or jar prepared veal demi-glac

Sprinkle tenderloin with salt and pepper on all sides. Brush with olive oil, rosemary, garlic and parsley. Let marinate approximately two hours.

Cook on a hot grill until internal temperature reaches 165 F.

Heat demi-glac and pour over pork. Garnish with fresh rosemary.

Serves 4.

Olive Garden Seafood Portifino

From: Rudy2 ()
Date: Friday, May 19, 2000 05:37 AM

Olive Garden's Seafood Portifino

Portofino Sauce:

4 oz Butter
4 oz Yellow onion, 1/4" dice
4 oz rue
16 fl oz milk
1 pint heavy cream
2 oz shrimp stock
1/2 fl oz old bay seasoning
16 fl oz white cooking wine
1 1/2 oz of Garlic puree

makes 1/2 gallon

Seafood portofino

1/2 fl oz olive oil

2 oz of mushrooms

3 oz of portofino sauce (cold)

Linguine precooked (hot)

sprinkle fresh parsley

shrimp 4 oz, crawfish 2 oz, scallops 2 oz and 6 mussels

Heat oil in saute pan over medium flame. Put mushrooms in cook 30 seconds.

Add mussels and cook 30 seconds. Add seafood. Cook 30 seconds. Flip cook 15 seconds more. Add portofino sauce cook until bubbling throughout. Move mushrooms and seafood to one side of pan. Add linguine to other side.

Using tongs, coat pasta with sauce. (mussels should be open). Posted By: Katy