



# 14 Restaurant-Style Country Recipes



## 14 Restaurant-Style Country Recipes

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## Letter from the Editor

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Dear Cooking Enthusiast:

Finding great copycat recipes for your favorite restaurants is a great way to save money and enjoy all the splendors at home. We especially love the restaurants that are country-inspired because they give us dishes that comfort us, have great flavor, and keep us coming back for more. We've gathered together delicious recipes that are inspired by some of our favorite country-style restaurants, as well as others that will simply bring some country-inspired flair to your dinner table. With this collection of *14 Restaurant-Style Country Recipes* you'll find the best restaurant-style country dishes you can make yourself – and easily too!

Some of the best and most comforting dishes around come from the good, old-fashioned cooking of the South. Throughout this 30-page collection, we hope you'll discover once again – or for the very first time – what you love most about country-style cooking. The best country and restaurant-style sides and appetizers, main dishes, and decadent desserts await you in this delightful eCookbook. With 14 different recipes, you're sure to find more than one great recipe you'll be sure to come back to time and time again. Some of these recipes may even become staple dishes in your home during holidays, for potlucks, or even just casual weeknight dinners.

No matter what type of recipe you're looking for, there's sure to be a country-style version that you can't live without. Forgo the restaurant bill, and gather the family around your dinner table instead!

For more restaurant recipes and country recipes, be sure to visit [RecipeLion.com](http://RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

We hope you enjoy some great southern cooking!

Sincerely,

*Jamie García, Editor, RecipeLion*

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## Country-Style Appetizers and Sides

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### Even Better KFC Buttermilk Biscuits

*RecipeLion Test Kitchen Original Recipe*

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This copycat recipe uses nearly a cup of buttermilk and six tablespoons of butter to achieve that light and fluffy texture, not to mention that rich, buttery taste. They may not be the healthiest biscuits around, but these Southern-style biscuits sure are delicious. If you love making copycat recipes from restaurants, this is one recipe you simply must try. They are great for holiday gatherings.

*Serves: 16*

*Cooking Time: 12 min*

### Ingredients

- 2 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 6 Tablespoons butter
- 3/4 cup buttermilk

### Instructions

1. Preheat oven to 450 degrees F.
2. Sift the dry ingredients in a large bowl and cut in the butter with a pastry cutter or with two knives until a coarse meal texture is obtained.
3. Add buttermilk and knead lightly but thoroughly. The dough should be soft but not sticky. If it is, add a little more flour.

4. Knead for 1 minute, wrap in foil or wax paper and refrigerate for at least 20 minutes.
5. Roll out the dough to 1/2 inch thick on a lightly floured surface and cut with a biscuit cutter. If you don't have one, a drinking glass of the desired diameter will work.
6. Transfer biscuits to a dark baking sheet and bake until golden brown, about 10 to 12 minutes.

## **Paula Deen-Inspired Corn Casserole**

By: *Nikki from Seeded at the Table*



Corn lovers will especially love this recipe because it uses whole kernel corn, cream-style corn, and Jiffy corn muffin mix. This corn casserole recipe may be simple, but that doesn't mean it's not fantastic. You'll still want seconds, and may be even thirds! After all, this recipe was inspired by Paula Deen herself, which means it has Southern charm.

*Serves: 6*

*Cooking Time: 55 min*

### **Ingredients**

- 1 (15 ¼-ounce) can whole kernel corn, drained
- 1 (14 ¾-ounce) can cream-style corn
- 1 (8-ounce) package Jiffy corn muffin mix
- 1 cup sour cream
- 4 Tablespoons butter, melted
- 1 to 1 1/2 cups shredded Cheddar

### **Instructions**

1. Preheat oven to 350 degrees F. Grease a 9-by 9-inch baking pan or a 2-quart casserole dish.

2. Mix together the corn, Jiffy, sour cream and butter in a large bowl. Stir in the cheese. Pour into the prepared pan. Bake for 55 minutes, or until golden brown and set. Let stand 5 minutes before serving.

**Note:**

You can bake this recipe for a shorter time in a 9x13-inch baking dish, but the texture will be different than baking it in a 9x9-inch or 2-quart casserole dish. The 9x13-inch will produce thin slices, where the 2-quart casserole dish produces more of a corn pudding. Either way is delicious.



## Southern Broccoli Cracker Casserole

*By: [Christin from Spicy Southern Kitchen](#)*



Make this vegetable casserole recipe for a holiday party or any ol' potluck. Everyone will want to grab a spoonful or two. If you haven't guessed why "Cracker" is in the title yet, let me tell you. Crushed Ritz crackers are sprinkled on top of this cheesy casserole. So, what are you waiting for? Take a bite out of this Southern casserole at your next opportunity!

*Serves: 8*

*Cooking Time: 40 min*

### *Ingredients*

- 6 cups chopped, fresh broccoli florets
- 1 (10¾-ounce) can condensed cream of mushroom soup
- 1 cup mayonnaise
- ½ stick butter, melted
- 2 large eggs, lightly beaten
- ½ medium onion, finely diced
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 1½ cups grated extra-sharp cheddar cheese
- 1 full sleeve Ritz crackers, finely crushed

### *Instructions*

1. Place broccoli in a steamer basket over simmering water. Cover and steam for approximately 5 minutes. Chop into bite-sized pieces.

2. Preheat oven to 350 degrees F.
3. In a large bowl, combine broccoli, soup, mayonnaise, butter, eggs, onion, salt, and pepper. Mix well.
4. Add 1 cup of cheese and mix again.
5. Place mixture in a medium buttered casserole dish. Sprinkle remaining cheese and crackers on top.
6. Bake for 30 to 40 minutes and let stand for 15 minutes before serving.

## [Easy Sweet Pea Casserole](#)

By: *Blair Lonergan from The Seasoned Mom*



Easy casserole recipes like this one are great for feeding a crowd because they have ingredients that everyone can enjoy. This (mostly) vegetable casserole recipe is made up of chopped onion, celery, peas, cream of mushroom soup, and diced bacon. A casserole this delicious doesn't need to be super fancy. It pleases all on its own with home-style charm and flawless flavors.

*Serves: 4*

*Cooking Time: 25 min*

### *Ingredients*

- 1 Tablespoon butter
- 4 slices bacon, diced
- 1 small sweet onion, finely diced
- 2 ribs celery, finely diced
- 1 pound bag frozen peas, thawed
- 1 teaspoon finely minced garlic
- 1 (10-ounce) can condensed cream of mushroom soup, undiluted
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

***Instructions***

1. Preheat oven to 350 degrees F.
2. Spray an 8-inch or 9-inch square baking dish with cooking spray and set aside.
3. Heat butter in a large skillet over medium-high heat.
4. When butter is melted, add bacon, onion, and celery to the skillet and sauté until tender.
5. Meanwhile, in a large bowl, gently stir together peas, garlic, soup, salt, and pepper. Add half of the bacon mixture to the peas and gently toss to combine.
6. Place pea mixture in prepared baking dish.
7. Spread remaining bacon mixture evenly over the top of the peas.
8. Bake uncovered for 25 minutes or until heated through.

## Southern Fried Cabbage

[RecipeLion Test Kitchen Original Recipe](#)



Recipes with cabbage are great because, besides being tasty, they're typically budget-friendly. That's the case with this fried cabbage recipe. The ground beef is seasoned with salt, pepper, oregano, and garlic for simple flavor. The cabbage wilts down and mixes in perfectly with the ground beef. If you feel like it, add a bit of bacon.

*Cooking Time: 20-30 min*

### *Ingredients*

- 1 pound ground beef
- 1 head of cabbage, chopped
- 1 onion, chopped
- 1/2 green pepper, chopped
- 1 teaspoon salt and pepper, or to taste
- 2 Tablespoons butter
- 1 pinch white sugar
- 3 slices of bacon, cut into thirds (optional)
- 1/2 teaspoon oregano
- 1/2 teaspoon garlic powder

### *Instructions*

1. Fry ground beef just until done.
2. Add onions, then cabbage and butter. Once the cabbage has wilted down a little, add the green pepper and seasonings. Cook until vegetables are tender, stirring occasionally.

## Homestyle Mashed Potatoes Cracker Barrel Style

RecipeLion Test Kitchen Original Recipe



Cracker Barrel is famous for its creamy, hearty mashed potatoes. As far as side dishes go, these potatoes are simply the tops. If you've ever wanted to make this dish at home, now you can with this recipe for Homestyle Mashed Potatoes Cracker Barrel Style. Just a few simple steps and basic ingredients will yield one of the best restaurant style side dishes you'll ever taste. What are you waiting for?

*Serves: 4*

### *Ingredients*

- 6 large potatoes, peeled, cubed and boiled
- 1 (8-ounce) can evaporated milk
- 1 stick margarine
- salt and pepper, to taste

### *Instructions*

1. After potatoes are peeled, diced, boiled and drained, add the margarine, a slice or two at a time until melted. Mix well.
2. Use hand mixer to whip potatoes while adding a little evaporated milk at a time until creamy.
3. Add salt and pepper to taste.

## Main Dish Country-Style Recipes

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### The Best Oven-Fried Chicken

By: [Ashley from The Recipe Rebel](#)

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If you like fried chicken but hate all the grease that comes along with it, this recipe is just for you! By using the oven instead of a traditional frying method, you'll lose the grease but none of the flavor. Made with ingredients you probably already have on hand like butter, flour, paprika and other simple seasoning, this easy chicken recipe will surely become one of your family's new favorites. Don't rely on the fast food drive-thru line anymore - make your own delicious oven-fried chicken!

*Serves: 3-6*

*Cooking Time: 20 min*

### **Ingredients**

- 3 chicken breasts, cut in strips (I get about 3 out of one breast)
- 4-5 Tablespoons butter
- 1 cup flour
- ½ teaspoon salt
- 1 Tablespoon seasoning salt (I use Lawry's)
- ½ teaspoon pepper
- 2 teaspoon paprika

### **Instructions**

1. Preheat oven to 400 degrees F. Place butter on a large baking sheet and place in the oven to melt.

2. Combine all ingredients besides chicken and butter in a large paper or Ziploc bag. Add the chicken and shake to coat.
3. Take your baking sheet out of the oven once the butter has melted and place your chicken on it, leaving a space between each strip. Bake 10-12 minutes, flip gently with a pair of tongs, and bake another 10-12 minutes.
4. Be sure to check to make sure your chicken is cooked, as the thickness can greatly affect baking time. You want it to be done but not overdone and dry. Bake another 5-10 minutes if needed.
5. Remove to a plate lined with paper towel to soak up any excess grease. Serve immediately.



**Cracker Barrel Copycat Cheesy Chicken and Broccoli Bake**

By: *Judy from The Midnight Baker*



Who can resist the taste of good old-fashioned comfort food? This recipe is a restaurant remake that you don't even have to leave the house for. Chicken and broccoli are mixed with a Velveeta cheese sauce and topped with a crispy Ritz cracker crumb topping. This easy casserole recipe is everything you want in a quick and comforting dinner - cheesy, creamy and absolutely delicious.

*Serves: 4*  
*Cooking Time: 30 min*

***Ingredients***

- 4 medium boneless skinless chicken breasts
- 2 cups frozen or fresh broccoli florets
- 2 teaspoons seasoned salt
- 1 1/2 cups Ritz cracker crumbs (about 1 sleeve)
- 3 Tablespoons butter, melted
- 1/2 cup shredded sharp Cheddar

Sauce:

- 1 cup evaporated milk
- 1 Tablespoon butter
- 1 1/2 cups cubed Velveeta

***Instructions***

1. Preheat oven to 350 degrees F. Lightly spray or grease the bottom of an 11 x 7-inch baking pan.

2. Place chicken breasts in prepared pan. Sprinkle seasoned salt over the chicken breasts. Set aside while making sauce and buttered crumbs.
3. Place sauce ingredients in a medium microwave-safe bowl. Microwave on HI in 30 second intervals stirring after each 30 seconds, until Velveeta is melted and sauce is smooth.
4. Prepare buttered crumbs by processing the crackers either in a food processor or placing them in a bag and using a rolling pin. Be careful not to over-process the crumbs! You want some larger pieces in there for the crunch factor. Drizzle with the melted butter and stir until all the crumbs are coated.
5. Pour half the sauce over the chicken breasts. Add broccoli evenly across the top of chicken. Pour remaining cheese sauce over broccoli and chicken. Top with the buttered cracker crumbs.
6. Bake at 350 degrees F for 40-45 minutes, or until chicken test done (180 degrees F) in the thickest part.
7. Remove from oven and top with the shredded Cheddar.

## [Drunken One-Pot Pork Chops](#)

*By: [Judy from The Midnight Baker](#)*



This easy pork chop recipe is the grown-up version of oven-baked pork chops in a mushroom gravy sauce. To make this recipe, the pork chops are browned on both sides, then a brandy mushroom gravy is prepared in the same skillet. They are then baked in the sauce, making them extra moist and tender when they're done. This is one of those simple dinner recipes you'll make again and again.

*Serves: 4*  
*Cooking Time: 1 hour*

### *Ingredients*

- 4 bone-in pork chops, about 1-inch thick
- 3 Tablespoons olive oil
- 1 small onion, chopped
- 8 ounces fresh crimini mushrooms, sliced
- 1 clove garlic, minced
- 1/2 cup brandy -or- whiskey

Sauce:

- 2/3 cup sour cream
- 1/2 cup water
- 1 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 2 Tablespoons flour
- 4 sprigs fresh thyme -or- 1/2 tsp dried thyme

*Instructions*

1. Mix all sauce ingredients in a small bowl. Set aside.
2. Preheat oven to 300 degrees F.
3. Heat 2 Tablespoons of the olive oil in a large heavy oven-safe skillet over medium-high heat. Brown pork chops on both sides very well. Remove chops from pan.
4. Add the remaining 1 Tablespoons of olive oil and heat. Add mushrooms, onion and garlic, and sauté for about 3 minutes.
5. Add brandy and cook until liquid is almost evaporated. Add sauce and stir well. Add pork chops back to pan and cover them well with the sauce.
6. Cover the skillet with either an oven-proof lid or aluminum foil and bake at 300 degrees F for one hour.

## Slow Cooked Carolina Beef Brisket

By: Campbell's Kitchen



If all brisket recipes were this delicious, we'd never eat anything else! It's all in the marinade with this simple dinner recipe. A combination of Picante Sauce, molasses, apple cider vinegar, Worcestershire sauce and onions take their time developing a depth of flavor in your slow cooker, and once you taste the finished product, you'll be pleased with your decision to try this recipe!

*Serves: 8*

*Cooking Time: 8 hours LOW;  
4 hours HIGH*

### *Ingredients*

- 1 jar (16 ounces) Pace® Picante Sauce
- 1/2 cup molasses
- 1/4 cup cider vinegar
- 2 tablespoons reduced sodium Worcestershire sauce
- 1 large onion, sliced (about 1 cup)
- 1 beef brisket (3 to 4 pounds)

### *Instructions*

1. Stir the picante sauce, molasses, vinegar, Worcestershire and onion in a 5-quart slow cooker. Add the beef, trimming to fit, if needed, and turn to coat.
2. Cover and cook on LOW for 8 to 9 hours, HIGH for 4 to 5 hours, or until the beef is fork-tender.

## Country-Inspired Dessert Recipes

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### Sweetest From Scratch Hummingbird Cake

By: [Judith Hines for RecipeLion](#)

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Get ready to impress your friends with this delightful hummingbird cake! There are a few steps involved in making this cake come together, however, you won't be disappointed you spent the extra time. If the mashed banana, cinnamon, vanilla, pineapple and pecan cake batter isn't enough to make you drool, just wait until you mix up the heavenly, vanilla-cream cheese frosting that goes in between the layers and all over the top - you won't be able to eat just one slice!

*Serves: 12*

*Cooking Time: 40 min*

### *Ingredients*

For the Cake:

- 3 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 2 cups mashed ripe bananas (about 3 large)
- 1 cup drained crushed pineapple
- 1 cup vegetable oil
- 3 large eggs
- 1 1/2 teaspoon vanilla or vanilla paste

- 1 cup chopped pecans

For the Frosting:

- 16 ounces cream cheese at room temperature
- 2 sticks unsalted butter at room temperature
- 1 Tablespoon vanilla or vanilla paste
- 4 cups powdered sugar, sifted
- 1/2 cup chopped pecans plus whole pecans for garnish

### *Instructions*

1. Preheat oven to 350 degrees F.
2. Prepare two 9-inch cake pans by greasing well and lining with circles of parchment paper, greased on both sides.
3. Combine flour, sugar, baking soda, cinnamon, salt and pecans together in a large bowl and stir well with a whisk.
4. In another bowl, combine bananas, pineapple, oil, eggs and vanilla and stir well until well mixed. In two batches, add dry ingredients to wet ingredients, stirring just until dry particles are wet – do not overbeat.
5. Divide and spoon batter into the two prepared pans, smoothing the tops. Bake for about 40 minutes, until a cake tester inserted in the center of a layer comes out clean. Place cakes on a cooling rack for 3 minutes, then turn out on cooling racks and very carefully remove the parchment. Allow layers to cool completely before assembling.
6. While layers are cooling, prepare the frosting by whipping cream cheese, butter and vanilla in the bowl of an electric mixer until completely smooth. With the mixer on low, slowly add the powdered sugar until smooth. Fold in the remaining pecans, or you may choose to use those for a garnish on top, along with the pecan halves.
7. To assemble the cake, place one layer on a serving plate, bottom side up. Spread with frosting, just up to the edges. Place the second layer, again bottom side up, on top and press gently to settle it into place. Using an offset spatula, spread top and sides with a small amount of frosting (called a crumb coating) for an even, thin coating. Chill cake for 20 minutes, then continue to frost top and sides with the remaining frosting (keep the frosting on the counter until ready to use; do not refrigerate it).
8. Garnish the cake with pecan halves as desired. Refrigerate the cake to keep it cool until ready to serve.



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**Just Like Cracker Barrel Chocolate Cherry Cobbler**

By: Judy from The Midnight Baker



Cracker Barrel is famous for home-style, comfort food, so it makes sense that their desserts would be just as comforting. The combination of chocolate and cherry is one that shines in this homemade cobbler. This dessert is very sweet, so feel free to use less sugar. You can also change it up by using different types of nuts on top and using dark or milk chocolate.

*Serves: 6*  
*Cooking Time: 45 min*

***Ingredients***

- 1 can (21-ounce) cherry pie filling
- 1 1/2 cups flour
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup (1/2 stick) cold butter
- 1 egg
- 1 cup (a 6-ounce bag) chocolate chips
- 1/4 cup evaporated milk
- 1/2 cup slivered almonds

***Instructions***

1. Preheat oven to 350 degrees F. You will need a 1.5 to 2-quart baking dish.
2. Mix flour, sugar, salt & baking powder in a medium bowl. Cut butter into chunks and add to the flour mixture.

3. Cut in butter until the mixture resembles small peas. Set aside.
4. Spread cherry pie filling in the bottom of your baking dish. Set aside.
5. Melt chocolate chips either in the microwave or stovetop. Stir frequently until the chips are all melted and mixture is smooth. Cool for about 5 minutes. Add evaporated milk and egg to melted chocolate chips. Stir until well blended.
6. Add the chocolate mixture to the flour mixture. Mix very well. Drop randomly on top of cherry filling in baking dish. Sprinkle with the almonds.
7. Bake at 350 degrees F for 40-45 minutes.
8. Serve warm with ice cream, whipped cream or cream.

## [Just Like Entenmann's Louisiana Crunch Cake](#)

By: [Reeni from Cinnamon Spice & Everything Nice](#)



If you've ever sampled Louisiana Crunch Cake from Entenmann's, you know what a pure slice of heaven it is. Now, with this copycat recipe, you can make your own version of this delicious cake right at home. Similar to a coffee cake with a sweet glaze and crunchy topping, this Southern-inspired cake recipe is just plain tasty. Bake one for your next special occasion and prepare for some rave reviews!

*Cooking Time: 1 hour, 5 min*

### **Ingredients**

- 3 cups cake flour (not self-rising)
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 cup butter, at room temperature
- 2 cups granulated sugar + 1/4 cup for sprinkling in pan
- 4 large eggs, at room temperature
- 1/4 cup sour cream
- 2 teaspoons vanilla extract
- 1 cup buttermilk
- 1/4 cup coconut flakes

Glaze:

- 2 cups confectioners' sugar

- 1/4 cup melted butter
- 2 - 3 Tablespoons heavy cream or whole milk, as needed
- 1/2 teaspoon pure vanilla extract
- 1/4 cup coconut flakes
- 1/4 cup sliced almonds

### Instructions

1. Preheat the oven to 350 degrees F. Butter and flour a tube or Bundt pan.
2. Sift together the flour, salt, baking powder and soda. Set aside.
3. In a separate large bowl beat butter on medium speed until fluffy about, 2 minutes. Add sugar and beat 3 more minutes until light and fluffy.
4. Beat in eggs one at a time. On the lowest speed beat in sour cream and vanilla.
5. On the lowest speed mix in 1/3 of the dry ingredients followed by 1/2 the buttermilk then repeat ending with the last third of the flour. Don't over mix or your cake will be dense!
6. Sprinkle the 1/4 cup of sugar over the bottom of the pan and shake so the sugar goes up the sides 2 - 3 inches. Sprinkle with the coconut flakes.
7. Scoop the batter into the pan and spread evenly. Bake 55 - 65 minutes or until a wooden skewer in center comes out clean.
8. Cool the cake in the pan on a wire rack 10 minutes, then carefully turn out onto a cake dish or platter. Cool completely.
9. To make the glaze whisk the confectioners' sugar, butter, milk and vanilla together. The glaze should run off your whisk when lifted. If needed add more milk to thin it out.
10. Poke holes all over the top of the cake 1/2-inch apart using a skewer or toothpick. Slowly spoon the glaze over the top. Sprinkle with coconut and almonds.

## Homemade Crack Pie

By: [Jordan Sward for RecipeLion](#)



Have you ever had Momofuku Milk Bar's Crack Pie? The seriously addictive pie is simply irresistible, and this recipe is a much cheaper and easier version of the original! This easy pie recipe uses a prepared crust to cut down on prep time, but includes the delicious custard filling that makes the pie so famous. Although it requires a few more steps and ingredients than most simple pie recipes, it's the perfect dessert to make for a special occasion or holiday.

*Makes: Two 9-inch pies  
Cooking Time: 25 min*

### *Ingredients*

- (9-inch) prepared graham cracker pie crusts
- 1 cup unsalted butter, melted
- 1 1/2 cup white sugar
- 3/4 cup light brown sugar, packed
- 1 1/2 teaspoon salt
- 1/4 cup milk powder
- 3 Tablespoons all-purpose flour
- 3/4 cup heavy cream
- 1/2 teaspoon vanilla extract
- 8 large egg yolks

### *Instructions*

1. Preheat oven to 350 degrees F.
2. Add the dry ingredients to a stand mixer with a paddle attachment and mix at low speed to combine. Add the melted butter while keeping the mixture at low speed. Mix just until all dry ingredients are moist.

3. Add the heavy cream and vanilla and mix just until you can no longer see the white of the cream. Still on low speed, add the egg yolks and mix just to combine.
4. Place both pie shells on a baking sheet and pour half the filling into each shell. They should be about 3/4 full.
5. Bake for 15 minutes. At 15 minutes, open the door of the oven and reduce heat to 325 degrees F. Leave the oven door open with the pies in until the temperature decreases - about 5-10 minutes, depending on your oven. Once the temperature reaches 325 degrees F, close the oven door and continue baking for 10-15 minutes. The center should still be jiggly but the outside should be set.
6. Remove from oven and let cool completely. If you're in a hurry, transfer the pies to the fridge or freezer.
7. Just before serving, dust with powdered sugar.

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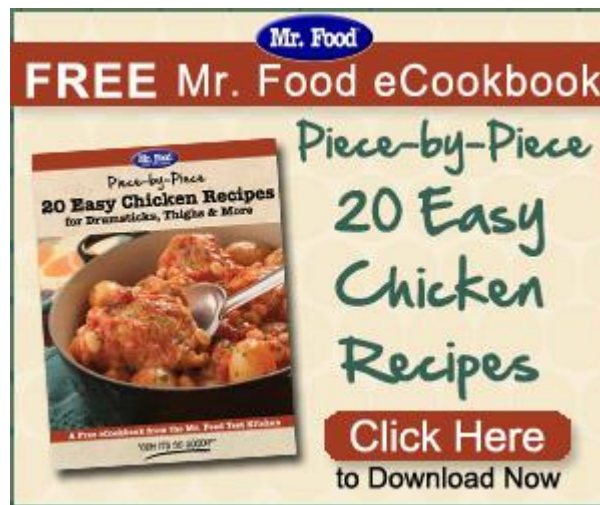
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