

Carrabba's Recipes

Carrabba's Copycat/Original Recipes

Postby IcyMist on Sat May 03, 2008 2:20 pm

I don't know if anyone has had a chance to go to Carrabba's Italian Grill, but the one we went to a few days ago was great. The food was delicious, more than enough per serving and the waiters were very friendly. I had the lentil soup (which for me was too spicy since I don't like heat but sister thought it was very mild) grilled bread with a dipping mix & olive oil (yummy yummy) and Rigatoni Martino (I would eat it every night). Well anyway Carrabba's does not give out their recipes but I found some copycat and some recipes were also posted by former chefs that worked at Carrabba's and I thought I would share them with everyone. Hope you find something you like.

Carrabba's Italian Grill Rigatoni Martino

7 ounces tomato cream sauce
1/3 cup mushrooms, sautéed
10 to 12 pieces sun-dried tomatoes, sliced
1 (8 ounce) grilled chicken breast, cut into 6 equal strips
2 1/2 cups cooked rigatoni pasta
1/2 cup grated Romano cheese

To serve:

1/4 cup grated ricotta salata (shredded to order)
Green onions, sliced, to taste

Place tomato cream sauce, mushrooms and sun-dried tomatoes in a 10-inch skillet and heat over a medium flame.

Heat rigatoni in clean, boiling, salted water until hot - about 30 seconds. Drain pasta and add to skillet along with chicken and toss to coat pasta with sauce.

Sprinkle Romano cheese over pasta and toss again over a medium flame until sauce is a creamy consistency.

Carrabba's Italian Grill Bread Dip Mix

1 tablespoon crushed red pepper
1 tablespoon black pepper
1 tablespoon dried oregano
1 tablespoon dried rosemary
1 tablespoon dried basil
1 tablespoon dried parsley
1 tablespoon garlic powder
1 tablespoon minced garlic
1 teaspoon salt

Grind together

To use, put 1 tablespoon of mixture in a small bowl. Pour extra virgin olive oil over and mix together. Dip warm sourdough French bread into the mixture.

CARRABBA'S MUSSELS IN WHITE WINE SAUCE

Servings: 2

4 cups mussels
2 tbsp. extra-virgin olive oil
2 tbsp. chopped yellow onion
2 tbsp. chopped garlic
2 tbsp. pernod (licorice- flavored liqueur from france)
1 to 2 tbsp. chopped fresh basil
juice of 1/2 lemon
3/4 cup lemon butter sauce (recipe follows)

Soak mussels in cold water for several minutes, then scrub with a stiff brush and remove "beard" (the little tuft of fibers protruding from the shell), either with a sharp knife or by pulling on it with a damp cloth. Rinse mussels again in cold water.

Heat olive oil in a 10-inch skillet; add mussels. Cover with another 10-inch skillet or lid and cook until shells begin to open, about 2 minutes.

Remove top and add onion and garlic and toss. Cover pan again and cook for 1 minute.

Remove top and add pernod, basil, lemon juice and lemon butter sauce. Return to flame for 30 to 45 seconds with top off skillet. Discard any mussels that did not open. Serve in a deep bowl.

LEMON BUTTER SAUCE:

2 Tbsp. clarified butter (you'll need about 1/2 stick butter;
2 Tbsp. finely chopped yellow onion
2 Tbsp. finely chopped garlic
6 Tbsp. fresh lemon juice
2 Tbsp. dry white wine
Kosher salt
White pepper
2 Tbsp. cold butter

To clarify butter:

Melt 1/2 stick butter over low heat. When melted, remove from heat and set aside for several minutes to allow the milk solids to settle to the bottom. Skim the clear (clarified) butter from the top and discard sediment. (This can be done ahead.)

Carrabba's Italian Grill Chicken Bryan

Serves: 6

Chicken:

6 large chicken breasts
1 to 2 tablespoons extra-virgin olive oil
1/2 teaspoon salt
1/2 teaspoon black pepper
8 ounces goat cheese, softened to room temperature

Sun-Dried Tomato Sauce:

2 tablespoons butter
1 tablespoon finely chopped garlic
1 tablespoon finely chopped yellow onion

1/2 cup dry white wine
1/4 cup freshly squeezed lemon juice
10 tablespoons cold unsalted butter, cut into small pieces
1 1/2 cups finely sliced sun-dried tomatoes
1/4 cup chopped fresh basil
1/2 teaspoon kosher salt
1/2 teaspoon white pepper

Prepare the Sun-Dried Tomato Sauce: Place butter, garlic, and onion in a large skillet over medium heat and sauté until garlic and onion are tender and transparent. Add white wine and lemon juice. Increase heat to medium-high and simmer to reduce by half. Reduce heat to low. Add cold butter one piece at a time. Add sun-dried tomatoes, basil, salt, and pepper and stir to blend ingredients. Set aside.

Prepare the Chicken: Reduce charcoal briquettes to white-hot coals. Brush chicken breasts with olive oil and sprinkle with salt and pepper. Grill chicken over hot coals 15 to 20 minutes or until cooked through. Divide goat cheese evenly between chicken breasts, placing some on each breast for the last two minutes of cooking. Place cooked chicken on serving platter and spoon Sun-Dried Tomato Sauce over chicken.

Carrabba's Chicken Marsala

Servings: 1

1 chicken breast, grilled
1 cup dry Marsala wine
1/2 cup (1 stick) butter

Pinch of salt
Pinch of black pepper
1/2 cup mushrooms, sautéed

Add Marsala wine, salt and pepper to a hot pan; reduce wine by 70 percent. Several tablespoons at a time, stir in butter until sauce is creamy. Add hot sautéed mushrooms. Pour sauce over grilled chicken before serving.

Carrabba's Fettuccine Milano

1/2 ounce clarified butter
6 shrimp
Pinch of salt and white pepper
Pinch finely chopped garlic
1/4 cup diced tomatoes
2 ounces sliced mushrooms
Heavy pinch of scallions
5 ounces fresh fettuccine

Sauté sliced mushrooms in a little olive oil. Add pinches of salt and black pepper. Sprinkle parsley on mushrooms right before you pull the mushrooms off the stove.

Heat 1/2 ounce clarified butter. Add shrimp, rubbed with white pepper and salt. Cook until done.

While shrimp are cooking, place fresh fettuccine in salted boiling water. Cook for one minute.

Add shrimp, fettuccine, mushrooms, and remaining ingredients into sauté pan with Alfredo. Add cheese and cook for 30 to 45 seconds to meld flavors.

Ladle 4 ounces of Alfredo sauce into sauté pan. Heat until it starts to boil around the edges. Remove from heat.

To clarify butter:

Melt butter over low heat. When melted, remove from heat, and set aside for several minutes to allow the milk solids to settle to the bottom. Skim the clear (clarified) butter from the top, and discard sediment. (This can be done ahead.)

Carrabba's Italian Grill Herb Mix (Italian Butter)

1/8 teaspoon fresh basil
1/8 teaspoon fresh parsley
1/8 teaspoon fresh oregano
1/8 teaspoon fresh rosemary
1 clove garlic, crushed
Dash red pepper
Dash black pepper
Pinch kosher salt

Per teaspoon served, add 2 tablespoons extra virgin olive oil.

Carrabba's Lemon Butter Sauce

2 tablespoons clarified butter (you'll need about
1/2 stick butter; directions follow)
2 tablespoons finely chopped yellow onion
2 tablespoons finely chopped garlic
6 tablespoons fresh lemon juice
2 tablespoons dry white wine
Kosher salt
White pepper
2 tablespoons cold butter

To clarify butter: Melt 1/2 stick butter over low heat. When melted, remove from heat, and set aside for several minutes to allow the milk solids to settle to the bottom. Skim the clear (clarified) butter from the top, and discard sediment. (This can be done ahead.)

To make sauce: Heat clarified butter, add onion and garlic, and sauté until transparent. Add lemon juice and white wine, and season to taste with salt and pepper. Simmer 2 to 3 minutes to reduce liquid. Remove from heat and swirl in cold butter until sauce is smooth and emulsified.

Warren's notes - I love the mussels at Carrabba's, but I think these have too much lemon in them. Experiment until you either have them like Carrabba's or as you like them.

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Aloli Dipping Sauce

Makes about 1 1/2 cups

Ingredients

- * 1 garlic bulb
- * 1 tablespoon olive oil
- * 1/4 cup pasteurized eggs
- * 1 (6-ounce) jar marinated artichoke hearts (about 1/4 cup)
- * Juice of 1 lemon (about 3 tablespoons)
- * 1 tablespoon Dijon mustard
- * Sea salt, to taste
- * Freshly ground pepper, to taste
- * 1/2 cup canola or safflower oil
- * 1/4 cup olive oil

Preparation

Preheat oven to 400°. Cut off pointed end of garlic; place garlic on a piece of foil, and drizzle with 1 tablespoon oil. Wrap tightly, and roast at 400° for about 45 minutes or until soft. Remove from oven, and let cool; squeeze pulp from garlic cloves. Place roasted garlic in a blender or food processor with egg and next 5 ingredients, and process, adding canola oil and 1/4 cup olive oil in a slow, steady stream, until mixture thickens. Refrigerate in an airtight container up to 4 days.

Quick Tip: Use about 1 cup of good-quality mayonnaise in place of eggs and oil.

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## Roasted Garlic Aioli Recipe

- \* 1 Head garlic
- \* 1/2 c. low fat mayonnaise

- \* 1/4 c. hot and spicy mayonnaise
- \* juice of 1/2 lemon
- \* 1/2 tsp. cayenne pepper, or to taste
- \* dijon mustard, to taste
- \* fresh pepper, to taste

## **Directions**

1. Cut top off garlic head. Place on a double square of foil, drizzle with a little olive oil, close foil to form a packet and roast at 350 degrees till golden, and garlic is soft, about 30 minutes.
2. Squeeze garlic into food processor, with remaining ingredients. Combine well.
3. Season, and chill to blend flavors.

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Emeril's Roasted Garlic Aioli

- * 1 head roasted garlic
- * 1 large egg
- * 1 tablespoon freshly squeezed lemon juice
- * 1 tablespoon chopped fresh parsley
- * 1/2 teaspoon salt
- * 2 turns freshly ground black pepper
- * 1/2 cup olive oil

Combine the garlic, egg, lemon juice, parsley, salt, and pepper in a food processor or blender and purée. Stream in the oil and continue to process until the mixture has formed a thick emulsion. Serve immediately or store, refrigerated, overnight in an airtight container.

Yield: 3/4 cup

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CARRABBA'S PASTA WEESIE

8 jumbo shrimp
1/4 cup sauteed mushrooms
pinch minced garlic
1 tablespoon sliced green onions
1/4 cup lemon butter
1/2 cup alfredo sauce
1/2 cup grated romano cheese
heavy hand of fettucine

Directions:

Saute the shrimp until nearly done. Add garlic, green onions and mushrooms. Finish with lemon butter.

In a separate pan, warm alfredo to simmer. Add cooked fettucine and romano cheese. Plate pasta and top with shrimp mixture

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POLLO ROSA MARIA

4 chicken breasts split for stuffing
4 slc prosciutto
1/2 cup shredded fontina cheese

LEMON BUTTER

1/2 cup clarified butter
3 x garlic cloves
1/2 sm yellow onion diced
1/4 cup white wine
4 tbl unsalted butter
1/2 tsp white pepper
1/2 tsp salt

TOPPING

8 x sliced mushrooms
1/2 cup fresh sweet basil chopped
Lemon Butter Recipe (listed above)
1 x lemon juiced
1/2 tsp freshly-ground white pepper

Method :

* Open chicken breasts and place butterfly-style on grill over white-hot coals of live oak and pecan wood. Grill 3 to 5 minutes per side or until cooked through. Remove from grill.

* When chicken is cool enough to handle, hold breast halves together and stuff each breast with one slice of prosciutto and 1/8 cup fontina cheese. Secure with toothpicks. Set aside in a warm place.

* Lemon Butter and Topping: In a large saute pan over medium heat, combine clarified butter, garlic, and onion and saute until tender. Deglaze pan with white wine. Add unsalted butter, salt, and pepper.

* Add mushrooms to lemon butter and saute 1 to 2 minutes or until cooked. Add basil and lemon juice and stir to combine.

* Place chicken on a serving platter and top with mushrooms in lemon-basil butter and serve.

* This recipe yields 4 servings.

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CHICKEN MARSALA

4 tbl butter

4 x boneless skinless chicken breast halves

4 x shallots chopped fine

1/2 lb mushrooms sliced

1/4 cup dry Marsala

1/2 cup heavy cream

1 tsp lemon juice

Salt to taste

Freshly-ground black pepper to taste

Method :

* In large skillet, melt 2 tablespoon butter over medium heat, add chicken and saute, turning once, until lightly browned, about 2 minutes on each side. Remove and set aside.

* Melt remaining butter in pan and add shallots and mushrooms. Cook until mushrooms are lightly browned, 3/5 minutes. Add Marsala and bring to a boil, scraping up any browned bits from bottom of pan. Add cream and lemon juice, and return to a boil. Season with salt and pepper.

* Return chicken to pan and cook, turning in sauce, for

about 3 minutes to reheat and finish cooking.

* Serve with hot buttered fettucini.

* This recipe yields 4 servings

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CHICKEN BRYAN

6 lrg chicken breasts
1 tbl extra-virgin olive oil - (to 2)
1/2 tsp salt
1/2 tsp freshly-ground black pepper
8 oz goat cheese softened to
room temperature

SUN-DRIED TOMATO SAUCE

2 tbl butter
1 tbl finely-chopped garlic
1 tbl finely-chopped yellow onion
1/2 cup dry white wine
1/4 cup freshly-squeezed lemon juice
10 tbl cold unsalted butter cut small pieces
1 1/2 cup finely-sliced sun-dried tomatoes
1/4 cup chopped fresh basil
1/2 tsp kosher salt

Method :

* Prepare the Sun-Dried Tomato Sauce: Place butter, garlic, and onion in a large skillet over medium heat and saute until garlic and onion are tender and transparent. Add white wine

and lemon juice. Increase heat to medium-high and simmer to reduce by half.

* Reduce heat to low. Add cold butter one piece at a time. Add sun-dried tomatoes, basil, salt, and pepper and stir to blend ingredients. Set aside.

* Prepare the Chicken: Reduce charcoal briquettes to white-hot coals. Brush chicken breasts with olive oil and sprinkle with salt and pepper. Grill chicken over hot coals 15 to 20 minutes or until cooked through. Divide goat cheese evenly between chicken breasts, placing some on each breast for the last two minutes of cooking.

* Place cooked chicken on serving platter and spoon Sun-Dried Tomato Sauce over chicken.

* This recipe yields 6 servings.

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Carrabba's Italian Grill Meatballs

- 1/2 lb ground pork
- 1/2 lb ground veal
- 1/2 lb ground beef
- 2 large eggs, lightly beaten
- 1/4 cup grated Parmesan cheese
- 4 cloves garlic, finely chopped and sauteed
- 1/3 cup dry bread crumbs
- 1/4 cup finely chopped parsley
- salt and freshly ground pepper
- 1 cup pure olive oil

Combine all the ingredients in a medium bowl, except olive oil and season with salt and pepper to taste.

Heat the oil in large saute pan over medium-high heat.

Roll the mixture into 1½" balls and fry until golden brown. (Remove with a slotted spoon to a plate lined with paper towels.)

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Carrabba's Italian Grill Pappardelle Campagnolo

- ¼ cup extra virgin olive oil
- ½ lb Italian sausage
- ½ cup finely chopped yellow onion
- 2 medium garlic cloves, finely chopped
- 1 medium red bell pepper, ¼" julienne
- ¼ cup dry white wine
- 4 cups canned whole peeled tomatoes (with their juice, finely chopped)
- pinch of salt and freshly ground black pepper
- pinch crushed red pepper
- 2 tbsp freshly torn basil leaves
- ¼ cup freshly grated, Pecorino Romano cheese
- 4 oz goat cheese (crumbled)
- 1 lb papardelle pasta

Remove sausage from the casing and break into coarse pieces (about 5-6 pieces from each link). Put olive oil in a large skillet over a medium flame. Add sausage and cook until the sausage has browned slightly. Add onion and red bell peppers and cook until they soften and onion turns a rich golden color. Add the wine and let evaporate for 3 minutes.

Add garlic, and cook 1 minute more.

Add the tomatoes and season lightly with salt and pepper and crushed red pepper flakes. Raise heat and bring sauce to a boil, stirring frequently. Reduce heat and let simmer until the sauce has thickened. Stir in basil and set sauce aside.

Meanwhile bring 4 quarts of water to a boil in a large pot, add 1 tbsp of salt and drop in the pasta all at once, stirring well.

When the pasta is almost done, return the skillet with the sauce to a medium heat. When the pasta is al dente, drain it and toss it with the sauce, adding the grated cheese and tossing again. Place the pasta in a serving platter and top with the crumbled goat cheese.

Serve at once.

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Carrabba's Italian Grill stuffed mushrooms Parmigiana

- 12 - 15 large mushrooms
- 2 tbsp butter
- 1 medium onion, chopped finely
- 2 oz diced pepperoni
- ¼ cup finely chopped green pepper
- 1 small clove garlic, minced
- ½ cup finely crushed Ritz crackers, about 12 crackers
- 3 tbsp grated Parmesan
- 1 tbsp chopped parsley
- ½ tspn seasoned salt

1/4 tspn dried oregano
1/3 cup chicken broth

Preheat oven to 325°F.

Wash mushrooms and remove stems. Finely chop stems and reserve.

In a large skillet, melt butter and cook onion, pepperoni, green pepper, garlic, and chopped mushroom stems until tender but not brown.

Add crackers, parmesan, parsley, salt, oregano, a dash of pepper, and mix well.

Stir in broth.

Spoon mixture into mushroom caps, heaping tops.

In a shallow baking pan with 1/4" water covering bottom of pan, place stuffed mushrooms.

Bake uncovered about 25 minutes until heated thoroughly

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